

Stretchy Plant-based Pizza cheese topping



Ingredients	Dosage (%)
Water	46.8
Perfectasol™ D520*/**	15.0
Sunflower oil	25.0
NaCL	1.0
Eliane™ C300***	12.0
Flavour	0.2
Carotene	0.02

* Potato starch, potato protein

** Clean label

*** Potato starch

Perfectasol™ D520

The excellent solution for stretchy and melting pizza cheese

The perfect **texturizer** for **creamy** and **stretchy plant-based cheese** products. It replaces **modified starches** and **label unfriendly hydrocolloids**.

Perfectasol™ provides

- Whiteness
- Improved melting
- Shredability
- Wide texture range

Perfectasol™ characteristics

- Potato starch & Potato protein
- Texture solution
- Gelling
- Emulsifying