

Ingredients	Dosage (%)
Water	57.0
Fat (XP 6213, AAK)	25.0
Perfectasol [™] D500*/**	12.0
Perfectasol™ D520*	4.0
Salt	2.0
Flavour or acid	as desired

^{*} Potato starch, potato protein

Perfectasol™ D500 and D520

The excellent clean label solution

The perfect texturizer for **creamy mouthfeel** and **white plant-based salad cubes** cheese products.

Perfectasol™ provides

- Full mouthfeel
- Whiteness
- Stability
- Wide texture range
- Neutral taste, no-off taste

In plant-based cheese products.

Perfectasol™ characteristics

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



^{**} Clean label in Europe