



**‘Take out the meat,
not the texture.’**



PerfectaSOL[®] by Avebe

A clean label binding and texturizing potato protein for **plant-based whole-muscle chicken and beef strips**, both for **cold and hot consumption**. Ideal vegan binder in combination with **Powerheater™ technology**.

PerfectaSOL[®] S 200 in whole-muscle plant-based meat provides:

- Real meat-like structure and texture
- Unique gelation upon heating
- Excellent binding and cohesion
- Vegan alternative for egg white
- Outperforms methylcellulose
- Excellent processability
- Easy to use – as a dry ingredient or in emulsified form
- Clean label
- Improved sustainability
- Free-from allergen labelling*

*if following EU labelling legislation

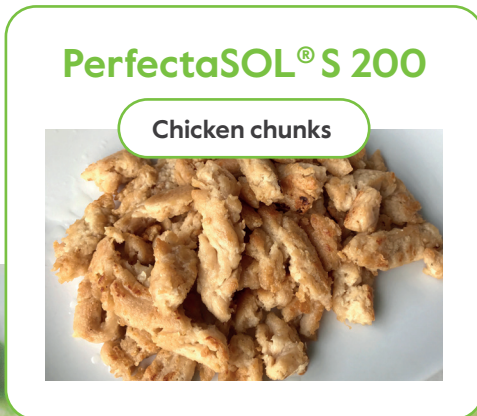
Plant-based whole-muscle chicken
PerfectaSOL® S 200 produced with Powerheater™ technology



Ingredient list
Water
Texturized protein
Protein isolate
Liquid oil
PerfectaSOL® S 200 (potato protein isolate)
Potato starch native
Salt / Dextrose
Chicken flavour
Natural colour

Comparison of binders

Customer needs	Egg white	Methylcellulose	PerfectaSOL® S 200
Structure and texture like meat	✓	✓	✓
Firm bite (hot and cold)	✓	✗	✓
Good forming	✓	✓	✓
Easy processing (filling)	✓	✗	✓
Plant-based (vegan)	✗	✓	✓
Clean label	✓	✗	✓



The Powerheater™ technology enables the transformation of simple, plant-based formulas into products with a very meat-like texture.

Benefits of potato protein in plant-based meat

- ✓ Excellent gelling and emulsification
- ✓ Clean label / Non GMO
- ✓ Sustainable

Avebe's products are backed by skilled technical staff who are happy to assist you. More information on Powerheater™ technology at www.sourcetechnology.dk



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