

Plant-based Creamy Ice cream



PerfectaSOL[®] by Avebe

Ingredients	Dosage (%)
Water	65.32
Coconut fat	8.00
Sugar	12.00
Glucose syrup - DE 40	6.50
Avebe MD 14	6.00
PerfectaSOL [®] S 300*	1.00
Emulsifier stabilizer blend	0.75
Vanilla flavor	0.07
Milk flavor	0.07
Salt	0.10
Tri-sodium citrate dihydrate	0.18
Beta carotene	0.01
TOTAL	100.00

*Potato protein

PerfectaSOL[®] S 300

The excellent solution for plant-based aerated ice cream

The perfect **emulsification** and **aeration** solution for **smooth** and **creamy plant-based ice cream**. PerfectaSOL[®] S 300 present a good aeration that enables **high overrun**, whilst retaining **taste** and **white colour**.

PerfectaSOL[®] S 300 provides

- Emulsification
- Aeration
- Neutral Taste
- Creaminess
- Full mouthfeel
- Whiteness
- Free-from allergen labelling*

* if following EU labelling legislation

PerfectaSOL[®] S 300 characteristics

- Easy-soluble, easy to process
- Excellent emulsification (also at low level use)
- Foaming that enables high and stable overrun

