

# Stretchy Plant-based Pizza cheese topping



**PerfectaSOL<sup>®</sup>**  
by Avebe

Ingredients	Dosage (%)
Water	46.80
PerfectaSOL <sup>®</sup> D 520*/**	15.00
Sunflower oil	25.00
NaCl	1.00
ELIANE <sup>®</sup> C 300***	12.00
Flavour	0.20
Carotene	0.02
<b>TOTAL</b>	<b>100.00</b>

\* Potato starch, potato protein

\*\* Clean label

\*\*\* Potato starch

## PerfectaSOL<sup>®</sup> D 520

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<sup>®</sup> D 520 provides

- Whiteness
- Improved melting
- Shredability
- Wide texture range
- Free-from allergen labelling\*

\* if following EU labelling legislation

### PerfectaSOL<sup>®</sup> D 520 characteristics

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