

## PerfectaSol by Avebe

| Ingredients                                  | Dosage<br>(%) |
|--|---------------|
| Water (also suitable for a plant-based milk) | 72.40         |
| Coconut fat (e.g. Kristal, AAK)              | 3.50          |
| PerfectaSOL* D 501*/****                     | 4.00          |
| Salt   | 0.10          |
| Sugar  | 5.00          |
| Fruit prep (84% strawberry)                  | 15.00         |
| PerfectaMYL®**                               | as desired*** |
| TOTAL  | 100.00        |

<sup>\*</sup> Potato starch, potato protein

## PerfectaSOL® D 501

The perfect solution for fresh, creamy and spoonable yoghurt

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

## PerfectaSOL® provides

- Full mouthfeel
- Whiteness
- Creaminess
- Spoonability
- Stability
- Wide texture range
- Free-from allergen labelling\*
- \* if following EU labelling legislation

## PerfectaSOL® characteristics

- Potato starch and potato protein
- Texture solution
- Gelling
- Excellent emulsification
- Easy to process



<sup>\*\*</sup> Potato starc

<sup>\*\*\*</sup> Puramyl $^{\text{\tiny TM}}$  is added for the purpose of a higher viscosity during processing/filling

<sup>\*\*\*\*</sup> Clean label in Europe and America