

Plant-based alternative  
to Parmesan type  
hard cheese  
*grated or block*



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

Ingredients	Dosage (%)
Water	43.00
PerfectaSOL <sup>®</sup> D 540*	31.00
Sunflower Oil	25.00
Salt	1.00
Colour	q.s.
Flavour	q.s.
<b>TOTAL</b>	<b>100.00</b>

\* Potato starch, potato protein, Clean label in America and Europe

## PerfectaSOL<sup>®</sup> D 540

The unique clean label texturizing and gelling solution for a **plant-based alternative to Parmesan type hard cheese** containing protein, *grated or block*.

### PerfectaSOL<sup>®</sup> D 540 provides

- Gelling & emulsification
- Hard / extra hard texture
- Outstanding grating & shredding properties
- Fine powder or shredded pieces
- Non-sticky, no anti caking required
- Free-from allergen labelling\*

\* if following EU labelling legislation

### PerfectaSOL<sup>®</sup> D 540 characteristics

- Contains potato starch and potato protein
- Clean label | non-GMO
- Gluten free
- Neutral taste and colour
- Drop in solution
- Easy to process

