

PerfectaSOL® by Avebe

Ingredients	Dosage (%)
Water	66.00
Coconut fat	24.00
PerfectaSOL® D 501*	8.00
Citric acid	0.10
Salt (NaCl)	0.80
Garlic powder	0.80
Herb mixture	0.30
TOTAL	100.00

^{*} Potato starch, potato protein, Clean label in America and Europe

PerfectaSOL® D 501

The perfect clean label texturizer for creamy and soft plant-based spreadable cheese products.

PerfectaSOL® D 501 provides

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

PerfectaSOL® D 501 characteristics

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

