

Plant-based Frankfurter



PerfectaSOL[®]
by Avebe

Ingredients

Water

Sunflower oil

Soy protein isolate

PerfectaGEL[®] 707*

Shea butter/fat

Spices

PerfectaSOL[®] S 200**

Methylcellulose

Salt

PASELLI[®] FP***

Dextrose

Carrageenan

* potato starch (EU)

** potato protein

*** potato fiber

PerfectaSOL[®] S 200

A clean label texturizing potato protein for plant-based frankfurters

PerfectaSOL[®] S 200 provides

- Excellent emulsification
- Strong gelation upon heating
- Free-from allergen labelling*

* if following EU labelling legislation

PerfectaSOL[®] S 200 characteristics

- Binding, cohesion and firmness.
- Texture stability, both hot and cold.

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