

# PerfectaSOL® by Avebe

Ingredients	Dosage (%)	
Water	58.00	
Textured vegetable protein	19.00	
Sunflower oil	5.00	
PerfectaMYL® D 20*	4.00	
Soy protein isolate	3.00	
Wheat Gluten	2.70	
PASELLI® FP**	2.00	
PerfectaSOL* S 200***	2.00	
PerfectaBIND® C*	2.00	
Salt	1.50	
Flavours (chicken flavour)	0.40	
Yeast extracts	0.40	
TOTAL	100.00	

	PASELLI® WA 5*	ELIANE® 100*	Water
Coating(%)	4	96	150

#### \*Potato starch

### PerfectaSOL® S 200

A clean label texturizing potato protein for plant-based chicken nuggets

# PerfectaSOL® S 200 provides

- Emulsification
- Binding, cohesion and firmness
- Free-from allergen labelling\*
- $^{st}$  if following EU labelling legislation

## PerfectaSOL® \$ 200 characteristics

- Strong gelation upon heating
- Can easily replace egg white and methylcellulose





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