

## PerfectaSOL® by Avebe

Ingredients	Dosage (%)
Water	57.0
Fat (XP 6213, AAK)	25.0
PerfectaSOL® D 500*/**	12.0
PerfectaSOL® D 520*	4.0
Salt	2.0
Flavour or acid	as desired

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

## PerfectaSOL® D 500 and D 520

The excellent clean label solution

The perfect texturizer for **creamy mouthfeel** and **white plant-based salad cubes** cheese products.

## PerfectaSOL® provides

- Full mouthfeel
- Whiteness
- Stability
- Wide texture range
- Neutral taste, no-off taste
- Free-from allergen labelling\*
- \* if following EU labelling legislation

In plant-based cheese products.

## PerfectaSOL® characteristics

- Potato starch & Potato protein
- Clean label
- Texture solution
- Gelling
- Emulsifying



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