

Plant-based Precooked Burger



PerfectaSOL[®] by Avebe

Ingredients	Dosage (%)
Water	58.0
Texturized Vegetable Protein	19.5
Sunflower oil	6.0
SELECTAMYL [®] D2 0*	5.0
Freshly diced onions	3.5
Spices	3.0
PerfectaSOL [®] S 200**	2.0
PASELLI [®] FP***	1.5
Salt	1.5
Total	100.0

* Potato starch

** Potato protein

*** Potato fibre

PerfectaSOL[®] S 200

A clean label texturizing potato protein for plant-based precooked burger

PerfectaSOL[®] S 200 provides

- Emulsification
- Binding, cohesion and firmness
- Free-from allergen labelling*

* if following EU labelling legislation

PerfectaSOL[®] S 200 characteristics

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

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