

Plant-based Chocolate Pudding



PerfectaSOL[®] by Avebe

| Ingredients | Dosage (%) |
|---------------------------------|------------|
| Water | 76.8 |
| Sugar | 10.0 |
| PerfectaSOL [®] D 500* | 7.5 |
| Coconut fat | 3.5 |
| Cacao powder | 2.1 |
| Salt | 0.1 |
| Aroma | as desired |
| Addition of gums is optional | |

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

PerfectaSOL[®] D 500

The perfect solution for smooth, creamy and rich chocolate desserts

The perfect **texturizer** for **creamy plant-based dairy** products. It replaces **modified starches** and **label unfriendly hydrocolloids**.

PerfectaSOL[®] provides

- Full Mouthfeel
- Creaminess
- Spoonability
- Stability
- Wide texture range

PerfectaSOL[®] characteristics

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