



‘Dress your plant-based meat & fish in potato perfection’

Great adhesion to any kind of meat and fish alternatives

PerfectaSOL[®] by Avebe

PerfectaSOL[®] S 200 features & benefits

- Superior adhesion when used as pre-dust
- Vegan and gluten-free solution
- Low pick-up % (2-3x lower than tested alternatives)
- Excellent adhesion to different substrates, such as TVP and mycoprotein
- Works with different coatings (wheat, corn, gluten-free)
- Easy to use
- Free-from allergen labelling*
- More sustainable than other proteins
- Good freeze/thaw stability

*if following EU labelling legislation

Create delicious plant-based meat & fish products. Use our **potato protein** as **pre-dust** which enables a **vegan, gluten-free and clean label coating** for **plant-based meat & fish**. Easy to use, providing **excellent adhesion**.

Market & consumer insights

- The variety in plant-based meat & fish substrates is growing : dry TVP, HME, mycoprotein etc.
- Consumers are looking for a 'real' nugget/schnitzel experience: the crust must be crunchy and stick to the 'meat'.
- There is a growing demand for gluten-free plant-based meat & fish alternatives.

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The picture clearly shows that only potato protein and egg white make the coating stick to the plant-based meat substrate, the other coatings can easily be peeled off.

PerfectaSOL[®] S 200 enables a vegan, gluten-free and clean label coating with excellent adhesion, for a wide variety of plant-based meat & fish products !

Comparison of pre-dust adhesives

Customer needs	PerfectaSOL [®] S 200	Reference (no pre-dust)	Wheat flour or starch	Egg white powder (as pre-dust)	Corn or rice starch	Soy or pea protein
Adhesion*	✓	✗	✗	✓	✗	✗
Vegan	✓	✓	✓	✗	✓	✓
Gluten-free	✓	✓	✗	✓	✓	✓
Versatility**	✓	✗	✗	✓	✗	✗

* coating to substrate

** works with different substrates and breadings



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