

Shorter drying time, Sweeter success!

Higher output, more sustainable,
great vegan textures

PerfectaGEL® FS



Innovation by nature
since 1919





Shorter drying time. Sweeter success.

Do you need higher factory output and lower (energy) costs when producing **vegan starch-based gummies**? Then we have good news for you!

Due to its unique modification, PerfectaGEL® FS has fast setting properties enabling you to **reduce drying time** of your starch-based gummies.

Adding just 1% of PerfectaGEL® FS can either **reduce your energy costs** or increase your **factory output** up to 50% while enabling you to play with a broad range of textures.

So PerfectaGEL® FS not only is cost-effective and sustainable, it also makes your gummies **very tasty!**

Key trends & needs in the confectionery space

Opportunity for potato starches and proteins

	<p>TASTE BEFORE ANYTHING ELSE</p> <ul style="list-style-type: none"> • Vegan – no animal • Free from allergens • More natural • Flavors & textures • Fortification 		<p>GUM ARABIC & GELATIN</p> <ul style="list-style-type: none"> • Availability • Price 		<p>VERSATILITY OF POTATO</p> <ul style="list-style-type: none"> • Replace gelatin and gum arabic • Great textures: gelling & foaming 	
FEEL GOOD	TRENDS	REGULATORY	DEMAND SUPPLY	CHALLENGES	FUNCTIONALITY	AVEBE
<p>THE CANDY ADDICTION</p> <ul style="list-style-type: none"> • Indulgence • Fun • Sharing 		<p>HEALTH CONCERNS</p> <ul style="list-style-type: none"> • TiO2 ban EU as food additive • Sugar reduction tax (upcoming?) 		<p>CUSTOMER CHALLENGES</p> <ul style="list-style-type: none"> • Cost (in use) – e.g. drying time / cost / factory output • Texture loss – sugar reduction & vegan • Product differentiation 		<p>FULL-SERVICE SOLUTIONS</p> <ul style="list-style-type: none"> • One-stop shopping for starch & protein • Best-in class gelling • Fast setting • Clarity vs corn • Supreme foaming

Cracking vegan gummy challenges

Original-like, cost-effective gelling textures in (vegan) confectionery

Customer challenge

Consumer demand for plant-based products that fit their lifestyle & beliefs

Making vegan confectionery at an affordable price

Starch gummies require longer drying time, lowering line capacity or requiring investments, impacting sustainability

Difficult to make a starch-based gummy that has the same properties of gelatin

Not having to make major changes in their production process

Our solution PerfectaGEL®

Reduces the drying time, hence energy costs, and/or increases line capacity

Supports a 100% vegan claim and improves sustainability

Extends the range of our texture toolbox for vegan gummies; an extra step towards gelatin texture

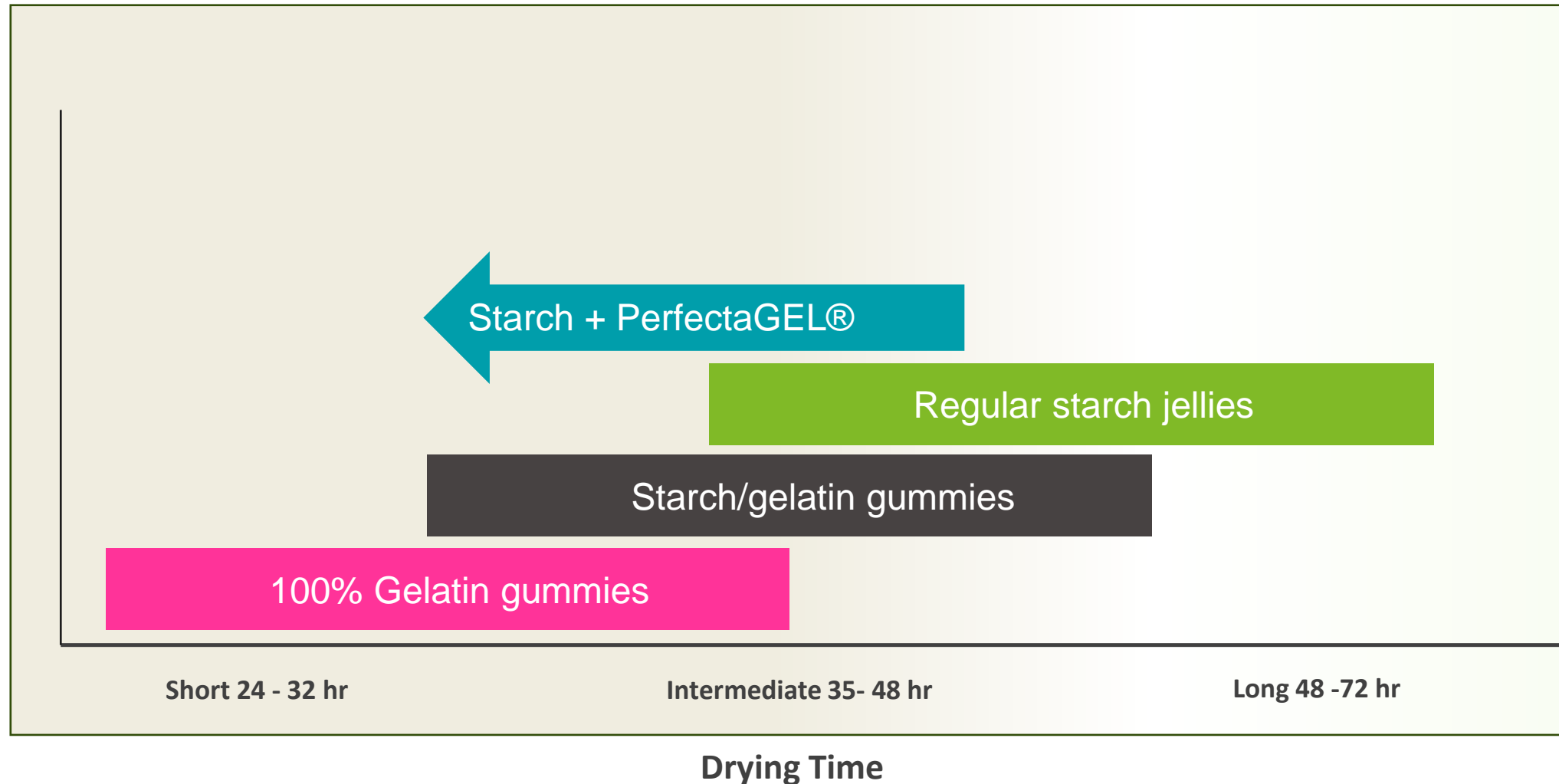
Higher gelling capacity, low hot viscosity, quick setback and stable during shelf life

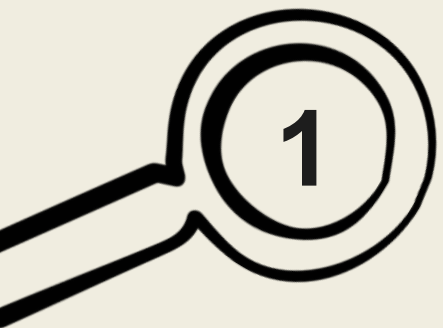
Is an easy-to-use drop-in solution



Solution: Reduced drying time with PerfectaGEL® FS

Visualisation of the key benefit





Case study

Make up to 50% more delicious vegan starch-based gummies by reducing drying time



Perfecta**GEL**[®]
by Avebe

Challenge

A customer making starch-based gummies faced higher energy costs and lower factory output due to the increased drying time compared to gelatin gummies. Not wanting to invest in extra drying capacity, that were looking for ways to reduce drying time, without making changes in production. Also, they desired to get a bit firmer texture compared to their current recipe without making changing the recipe.

Solution

PerfectaGEL[®] FS was the ideal solution for them, as it can be added on top of the current recipe, reducing the drying time up to 50%, making it possible to increase the output with the same drying capacity. They chose to reduce the drying time with 25%, increasing their factory output, whilst lowering their energy costs / gummy AND enabling them to make their gummies a bit firmer and more sustainable.

Solution	Perfecta GEL [®] FS
Application	Confectionery
Functional Benefits	  



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Case study

Cost reduction of vegan potato starch-based gummies, enables necessary investments in production



PerfectaGEL[®]
by Avebe

Challenge

In order to differentiate themselves from competition and meeting consumer demand for animal-free candy, a gelatin gummy manufacturer decided to switch to 100% vegan gummies in coming 5 years. However, this required investments in new equipment. To compensate this, they were looking for a delicious vegan gummy recipe that would reduce the cost-in-use and at the same time giving faster a firm and stable texture

Solution

When they replaced gelatin with the combination of 1% of PerfectaGEL[®] FS and 12% PerfectaGEL[®] MB, they were able to lower their CIU with x%, due to reduced drying time (=increased capacity) and lower raw material costs. And the texture? That exceeded their expectations, as they saw that combining PerfectaGEL[®] FS with other Avebe starches enables them to make a broad range of tasty textures.

Solution

PerfectaGEL[®] FS

Application

Confectionery

Functional
Benefits



Shorter drying time for great vegan gummies



PerfectaGEL® by Avebe

Ingredients	Dosage (%)
PerfectaGEL® MB	12.0
PerfectaGEL® FS	1.0
Water	21.8
Sugar	26.6
Glucose syrup	35.8
Buffered lactic acid & citric acid	2.0
Sodium citrate (40%)	0.8
Color/Flavor	a.d.
Total	100.00

*Potato starch, potato protein

PerfectaGEL® FS

The best solution for cost-effective, more sustainable vegan gummies with great, authentic textures.

A touch of PerfectaGEL® FS can either reduce your overall drying time energy consumption or increase your factory output up to 50%, while providing you with a broader texture range for vegan gummies. Bottom-line, you will have a lower energy cost and footprint per gummy. To sum up, shorter drying time, sweeter success!

PerfectaGEL® FS benefits

- Reduced drying time (fast setting)
- Stable during shelf life
- Lower footprint (energy) / gummy
- Wide(r) texture range
- Vegan claim
- Free-from allergen labelling*

* if following EU labelling legislation

PerfectaGEL® FS characteristics

- Potato starch
- High gelling capacity
- Low hot viscosity
- Easy-to-use / drop-in solution
- Clean label (EU)





Want to explore our solutions for your Sweeter success?

Get in touch >
avebe.com/perfectagel/

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