

Say goodbye to flimsy coatings!

Great adhesion of coatings for (plant-based) meat & fish with PerfectaSOL®



Innovation by nature
since 1919



Say goodbye to flimsy coatings!

Are your plant-based nuggets
or fish fingers losing their coat?
Say goodbye to flimsy coatings
and hello to PerfectaSOL[®] – the
solution for coatings that stick.





What is PerfectaSOL[®]?

PerfectaSOL[®] is a potato protein isolate designed to create a strong, irreversible gel upon heating, perfect for achieving that superior adhesion of plant-based coatings.

How does it work?

Discover how **PerfectaSOL[®]** works its magic to ensure coatings stick, even in egg-free and gluten-free recipes.



Watch [the video](#) as it demonstrates why it's the ultimate solution for achieving perfect coatings.

How does it work?

Comparison of pre-dust adhesives

Customer needs	PerfectaSOL®	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 breading

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Case study

Giving superior adhesion to vegan & gluten-free coatings for plant-based meat & fish alternatives



Challenge

Consumers want to enjoy meat & fish alternatives with a crispy, vegan & gluten-free coating that sticks and does not peel off after frying. How can you offer a perfect adhesion without using egg- or wheat-based ingredients ?

Solution

PerfectaSOL[®] is a potato protein isolate, showing unsurpassed & irreversible gelation upon heating. This unique property creates good adhesion between coating and substrate, when **PerfectaSOL[®]** is applied as pre-dust or added to batter mix. It is a versatile solution, that works with various coatings and substrates, such as TVP and mycoprotein.

Solution	PerfectaSOL[®]
Application	PB Meat & Fish
Functional Benefit	Adhesion



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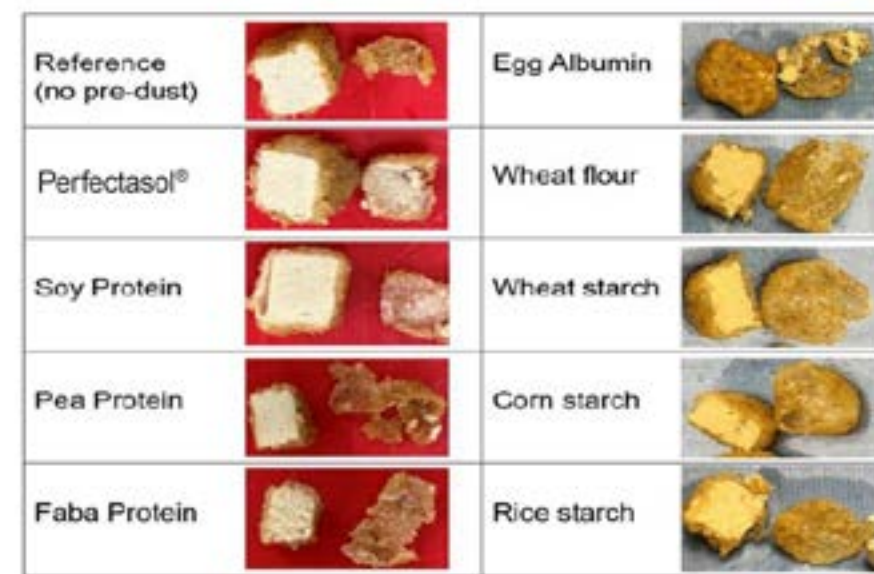
Benefit

Solution	PerfectaSOL®
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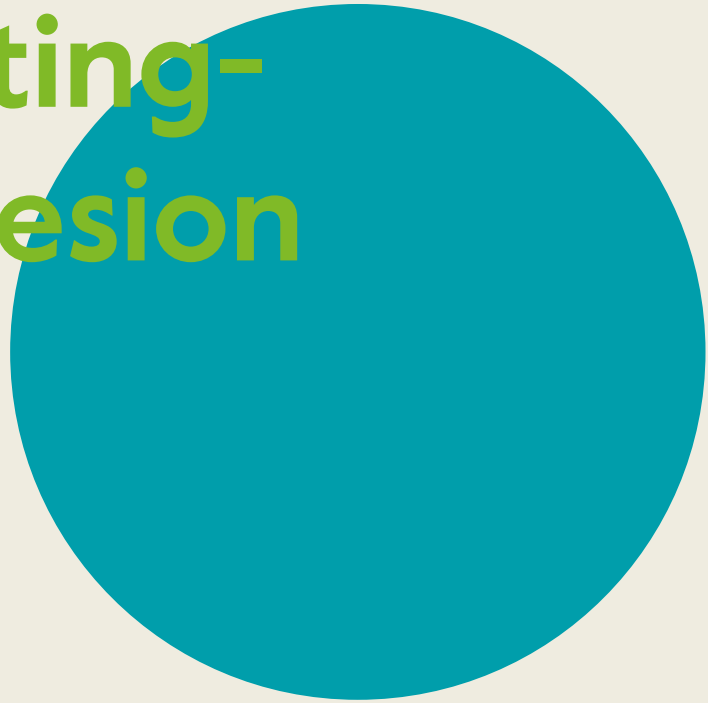
PerfectaSOL[®] features & benefits:

- Superior adhesion
- Can be used as pre-dust or added to batter mix
- Vegan, egg- and gluten-free solution
- Low pick-up % (2-3x lower than tested alternatives | pre-dust)
- Excellent adhesion to different substrates, such as TVP and mycoprotein
- Works with different coatings (wheat, corn, gluten-free)
- Good freeze/thaw stability
- Less fouling of frying oil
- Free-from allergen labelling*
- More sustainable than other proteins

*If following EU labelling legislation

Solution	PerfectaSOL [®]
Application	PB Meat & Fish
Functional Benefit	Adhesion

Unsurpassed
coating-
adhesion





How can we help you?

You're invited to explore &
taste our solutions.

Share your challenge with Jaap Harkema,
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