

Fermented Coconut Yoghurt, Greek style



PerfectaSOL[®] by Avebe

Ingredients	Dosage (%)
Coconut base (8% fat)	91.57
PerfectaSOL [®] D 600*	3.75
Vegetable fat or oil	2.67
Dextrose*	2.00
Vegan yoghurt culture	q.s.
Total	100

* Potato starch, potato protein

** added as a food source for culture

Fat content 10%

PerfectaSOL[®] D 600

PerfectaSOL[®] for the closest textures to regular yoghurt. Providing a similar eating experience.

PerfectaSOL[®] D 600 provides

- Perfect texture & spoonability
- Whiteness
- Optimised viscosity
- Live cultures in end-product
- Shelf-life stability, at least 60 days
- Desired different textures
- Improved sustainability

PerfectaSOL[®] D 600 characteristics

- Potato starch & potato protein
- Clean label
- Gelling and emulsification
- Easy to use into existing equipment
- Free-from allergen labelling*

* if following EU labelling legislation