

Say cheese to functionality that drives profitability

Get the melt, stretch, and texture
your customers love — at a lower cost



PerfectaMYL® is made from potato starch and helps you to create the best cheese experience while cutting costs and energy usage. Neutral in taste, flexible in delivering every desired texture, and improved emulsification — all backed by Avebe's technical expertise.



Global
processed
cheese market
reaching

13.021
Kton

CAGR
+3.9%

Why choose PerfectaMYL®?

Performance

- Cost savings
- Enhanced functionality e.g.
 - Melting, stretch, slicing and shredding
- Strong, stable emulsion
- Good setting time
- Versatile textures
- Neutral in taste
- Perfect process flexibility
- Free-from allergen labelling

Support

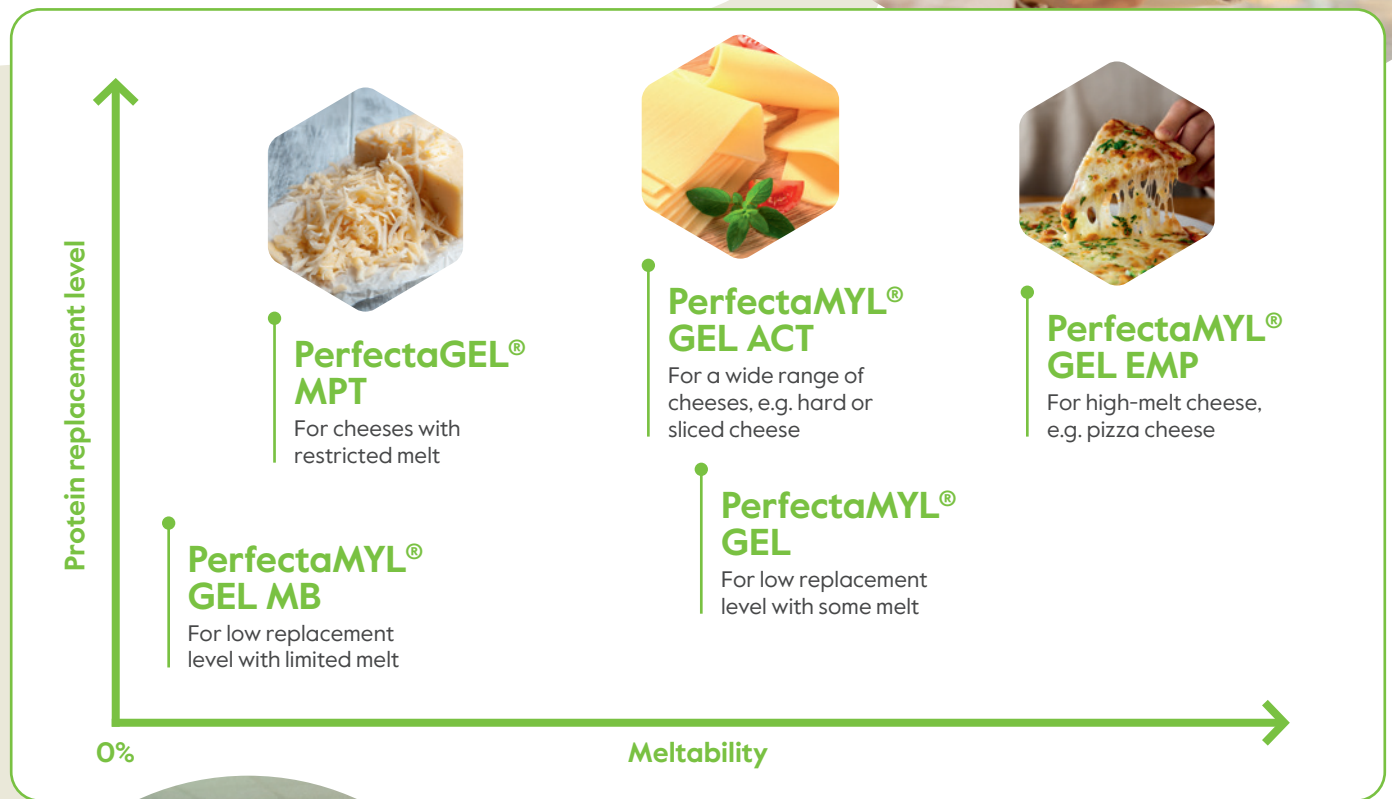
- Validated performance
- Customized technical support
- Reliable global supply



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Innovation by nature
since 1919

Achieve your desired processed cheese texture



We're here to support

We combine heritage, technical expertise, advanced pilot production, and a personal approach to deliver the best cheese solution for you.



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