





Great adhesion to any kind of meat and fish alternatives

# PerfectaSOL® by Avebe

Create delicious plant-based meat & fish products.
Use our **potato protein** as predust or added to the battermix, enabling a **vegan**, **gluten-free and clean label coating**. Excellent adhesion is guaranteed!

### PerfectaSOL® S 200 features & benefits

- Superior adhesion
- Can be used as pre-dust or added to battermix
- Vegan 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

#### **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.



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® by Avebe

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*	<b>✓</b>	×	X	<b>✓</b>	X	X
Vegan	<b>✓</b>	<b>✓</b>	<b>✓</b>	X	<b>✓</b>	<b>✓</b>
Gluten-free	<b>✓</b>	<b>✓</b>	X	<b>~</b>	<b>✓</b>	<b>✓</b>
Versatility**	<b>✓</b>	X	X	<b>✓</b>	X	X

<sup>\*</sup> coating to substrate

<sup>\*\*</sup> works with different substrates and breadings





