

Plant-based fermented yoghurts: Texture takes center stage!

Packed with live cultures
for a happy gut and a
delicious taste.



PerfectaSOL® D 60I in plant-based fermented yoghurts provides:

- ✓ Optimised taste: full body, indulgent mouthfeel
- ✓ Optimised viscosity
- ✓ Live cultures in end-product
- ✓ Shelf-life stability, at least 60 days
- ✓ Perfect texture & spoonability
- ✓ Clean label
- ✓ Easy to use into existing equipment
- ✓ Improved sustainability

PerfectaSOL® by Avebe

A clean label gelling and
emulsification texturizer based
on potato starch & potato protein



for delicious **plant-based fermented
yoghurts** with every desired texture.

Growing demand for healthy and tasty
plant-based yoghurts. Our texture
solution enables producers
to tap into this thriving
market.

Global
volume
plant-based
yoghurt reaching

**334 Ktonnes
in 2028**

**CAGR
+3.7%**

Let's Connect! We can help you create outstanding plant-based yoghurt textures.



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**Innovation by nature
since 1919**

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PerfectaSOL[®]
by Avebe

What is the type of texture you desire?



1 Choose your base:



Almond Milk



Coconut Milk



Oat Milk



Soy Milk

2 Add PerfectaSOL[®], empowering you to open up a world of texture possibilities

PerfectaSOL[®]
by Avebe

3 Obtain the texture of your choice:



Pourable



Stirred



Greek-style



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