Clean-label starch for plant-based meatballs



CLEAN LABEL

PLANT BASED

TEXTURE IMPROVEMENT

PuraMYL® by Avebe

Ingredients	Dosage %
Soy TVP	13
Gluten TVP	5
Water (TVP hydration)	48
Brown colour	0.4
Flavor mix	1
MC Emulsion*	19
PuraMYL® 440	5
Native Potato Starch (NPS)	3.2
Fibre (Psyllium)	1
Gluten	4.4
Total	**100**

*MC (Methylcellulose) Emulsion dosage(%):
Methylcellulose: 1.5, Water: 12.5, Oil: 5, Total: 19

**TVP- Texturized Vegetable Protein

PuraMYL® 440

PuraMYL® 440 is a clean-label starch that delivers reliable texture and processing performance in plant-based meatballs. It combines excellent water binding, viscosity, texture, and heat and shear stability with a familiar and recognisable "potato starch" label declaration.

PuraMYL® provides

- Excellent water binding
- High viscosity with short texture
- Good mouthfeel and bite
- Clean label positioning
- Heat & shear stable

PuraMYL® characteristics

- Clean label
- Neutral taste
- Instant starch (cold-water soluble)
- Familiar and recognisable "potato starch" declaration

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