



Discover the Power of Avebe for tasty plant-based burgers

Juicy, binding & satisfying without meat

PerfectaSOL[®] by Avebe



For high volume and a soft, airy texture after baking. This product enables tasty gluten-free bread with significantly softer texture and longer shelf life.

PerfectaCOAT[®] by Avebe



For the crispiest, most satisfying coating on French fries. This product delivers the perfect crunch while keeping the fries light and golden.

PerfectaSOL[®] by Avebe



For creamy, indulgent plant-based mayonnaise without the eggs. This product adds the perfect velvety smoothness to burgers, sandwiches, or fries, satisfying every craving.

PerfectaSOL[®] by Avebe



Create a wide range of creamy plant-based cheddar textures, from soft to firmer. Whether it's the melting on the pizza or the slice on top of the burger, it's the stretchy, cheesy goodness that's everyone craves.

PerfectaSOL[®] by Avebe



For juicy, clean-label plant-based burgers. No methylcellulose needed. This product delivers a firm, meat-like bite with excellent binding.

PerfectaFILM[®] by Avebe



For healthier, more sustainable food packaging. This biodegradable, PFAS-free solution forms strong, stable oil-and-grease barrier films. This innovative product keeps your goods fresh while reducing environmental impact.

Our long-lasting heritage rooted in the potato, makes us specialists in using starches, proteins and fibres. We believe in the power of these plant-based ingredients to help our customers create a wide range of food and industrial products – with better textures, and products that are healthier, more natural, and more sustainable.

Innovation
by nature
since 1919



Scan the QR to request a sample or connect with our experts via avebe.com

