



Discover the Power of Avebe for tasty plant-based, gluten-free sandwiches

Tasty, gluten-free & clean label

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.

PerfectaSOL[®] by Avebe



Provides an authentic, juicy texture for plant-based cold-cuts and deli-meats, with all the flavor and satisfaction of traditional cold cuts. Ideal for vegetarians and flexitarians alike.

PerfectaSOL[®] by Avebe

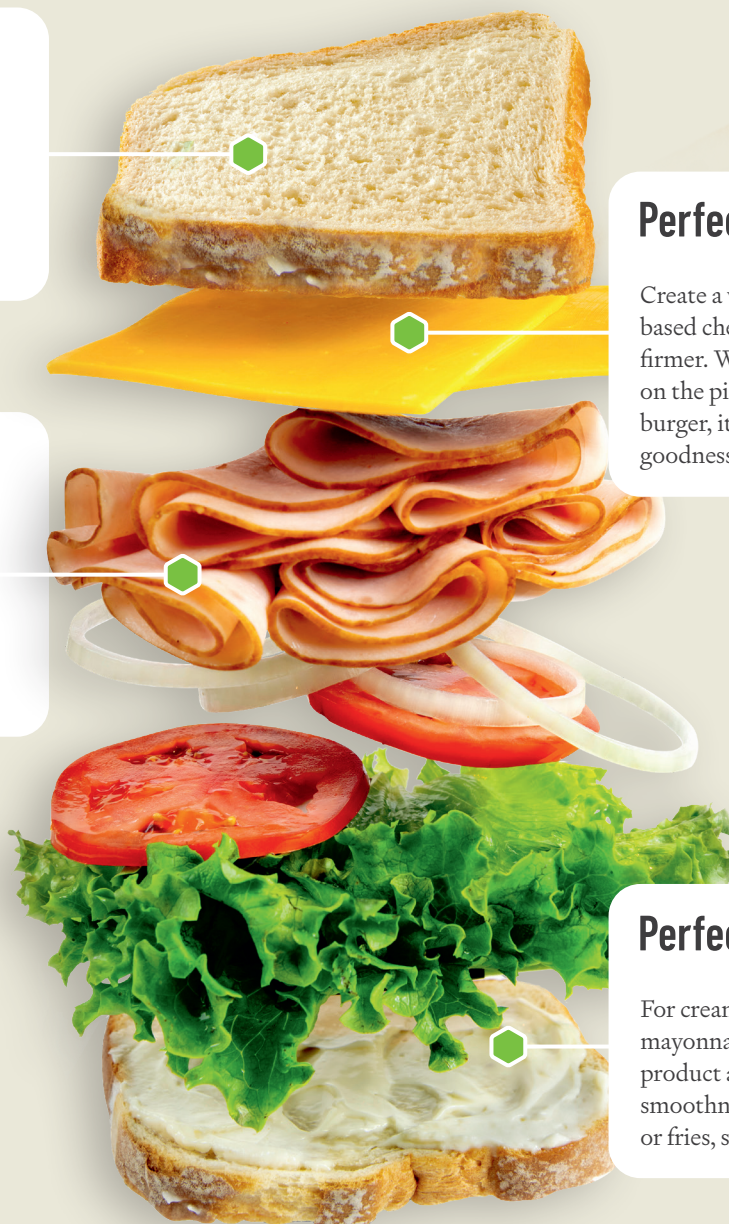


Create a wide range of creamy plant-based cheddar textures, from soft to firmer. Whether it's the melting on the pizza or the slice on top of the burger, it's the stretchy, cheesy goodness that's everyone craves.

PerfectaSOL[®] by Avebe



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



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

