

Shorter drying time for great vegan gummies



PerfectaGEL® by Avebe

Ingredients	Dosage (%)
PerfectaGEL® MB	12.0
PerfectaGEL® FS	1.0
Water	21.8
Sugar	26.6
Glucose syrup	35.8
Buffered lactic acid & citric acid	2.0
Sodium citrate (40%)	0.8
Color/Flavor	a.d.
Total	100.00

*Potato starch, potato protein

PerfectaGEL® FS

The best solution for cost-effective, more sustainable vegan gummies with great, authentic textures.

A touch of PerfectaGEL® FS can either reduce your overall drying time energy consumption or increase your factory output up to 50%, while providing you with a broader texture range for vegan gummies. Bottom-line, you will have a lower energy cost and footprint per gummy. To sum up, shorter drying time, sweeter success!

PerfectaGEL® FS benefits

- Reduced drying time (fast setting)
- Stable during shelf life
- Lower footprint (energy) / gummy
- Wide(r) texture range
- Vegan claim
- Free-from allergen labelling*

* if following EU labelling legislation

PerfectaGEL® FS characteristics

- Potato starch
- High gelling capacity
- Low hot viscosity
- Easy-to-use / drop-in solution
- Clean label (EU)