

Stretchy Plant-based Pizza cheese topping

PerfectaSOL[®]
by Avebe

Ingredients	Dosage (%)
Water	46.80
PerfectaSOL [®] D 520 ^{*/**}	15.00
Sunflower oil	25.00
NaCl	1.00
ELIANE [®] C 300 ^{***}	12.00
Flavour	0.20
Carotene	0.02
TOTAL	100.00

* Potato starch, potato protein

** Clean label

*** Potato starch

PerfectaSOL[®] D 520

The excellent solution for stretchy and melting pizza cheese

The perfect **texturizer** for **creamy** and **stretchy plant-based cheese** products. It replaces **modified starches** and **label unfriendly hydrocolloids**.

PerfectaSOL[®] D 520 provides

- Whiteness
- Improved melting
- Shredability
- Wide texture range
- Free-from allergen labelling*

* if following EU labelling legislation

PerfectaSOL[®] D 520 characteristics

- Potato starch & Potato protein
- Texture solution
- Gelling
- Emulsifying

