



‘Change isn’t hard.
It can be any texture you like.’



Perfectamyl™

Perfectamyl, **potato based**, versatile and **allergen-free**. Casein replacement whilst retaining **fantastic textures** in the range from **elastic** to short and **soft to hard**.

Perfectamyl™ provides:

- Full mouthfeel
- Whiteness
- Gelling
- Improved melting
- Spreadability
- Emulsifying
- Stability
- Wide texture range

In plant-based cheese products.

Making a world of difference together.

The consumer demand for dairy products with a clean label claim is rising.

60% 
Plant-based cheese

56% 
Spoonable plant-based yoghurt

58% 
Plant-based dairy drinks

46% 
Plant-based ice cream & frozen yoghurt

Source: Innova Database
Clean label claims as a percentage (%) of total launches within each plant-based dairy subcategory (2020).

In the plant-based dairy market, Europe is leading.
US is showing the biggest growth between 2018-2020.



Plant-based
dairy retail value

Europe:
18% CAGR
USA:
28% CAGR

Source: Proveg / GFI



Global new
product launches

11% CAGR

Source: Innova Database



Benefits of potato in plant-based cheese products

- ✓ Sustainable
- ✓ Allergen free
- ✓ Non GMO
- ✓ Neutral taste & odour
- ✓ No off-taste

Avebe's products are backed by skilled technical staff who are happy to assist you.



For more information: info@avebe.com | www.avebe.com | +31 598 669 111

Innovation by nature
since 1919

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