



‘Cheese made from plants.
No cow required.’



PerfectaSOL[®] by Avebe

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

PerfectaSOL[®] 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
- ✓ Non GMO
- ✓ Neutral taste & odour
- ✓ No off-taste
- ✓ Excellent gelling properties
- ✓ Free-from allergen labelling*

* if following EU labelling legislation

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



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Innovation by nature
since 1919