

Gluten-free Bakery (batter system)



PerfectaSOL[®] by Avebe

Ingredients	Control Dosage (%)	PerfectaSOL [®] S 200 Dosage (%)	PerfectaSOL [®] S 300 Dosage (%)
Rice flour	7.3	7.3	7.3
SelectaMYL [™] D 20 (potato starch)	3.6	3.6	3.6
Native corn starch	29.8	29.8	29.8
Water	51.4	51.4	51.4
Sunflower oil	0.4	0.4	0.4
Fresh block yeast	2.0	2.0	2.0
Sugar	2.0	2.0	2.0
Salt	1.0	1.0	1.0
Xanthan gum	0.9	0.9	0.9
PerfectaSOL [®] S 200 (potato protein)	-	1.6	-
PerfectaSOL [®] S 300 (potato protein)	-	-	1.6

PerfectaSOL[®] S 300 & PerfectaSOL[®] S 200

PerfectaSOL[®] combines excellent foaming and gelling capabilities which enables tasteful bread with significant softer texture and longer-shelf life in comparison to existing gluten-free bread products.

PerfectaSOL[®] provides

- High volume & soft texture after baking
- Fine crumb structure
- Prolonged shelf life
- Good tasting
- Gluten free bread

PerfectaSOL[®] characteristics

- Strong foaming and gas holding capacity
- Forms an irreversible gel upon heating
- GMO free
- Free of allergen labelling*

*If following EU-labelling legislation

