

Plant-based Alternative to Gelatin



PerfectaSOL[®] by Avebe

Ingredients	Dosage (%)
Part A cooked mass	
Water	21.10
Sugar	28.40
Syrup HM-DE42	35.50
PerfectaSOL [®] C 160*	15.00
Subtotal	100.00
Part B addition after cooking	
Flavour	0.20
Buffered lactic acid	2.00
Sodium citrate	0.80
Color	0.15
Total	100.00

*Potato starch, potato protein

PerfectaSOL[®] C 160

The Next Generation alternative to gelatin.

Great elasticity and firmness together with a clean taste which allows a 100% vegan gummy texture that, till now, was only possible with a combination of starch and gelatin.

PerfectaSOL[®] C 160 provides

- Elastic and firm gel textures
- Reduced stickiness
- High quality vegan options
- Free-from allergen labelling*

* if following EU labelling legislation

PerfectaSOL[®] C 160 characteristics

- Easy to process
- Outstanding gelling behavior
- 100% Potato based

