



Ingredients	Dosage (%)
Water	49.00
PerfectaSOL® D 510*	24.00
Sunflower Oil	25.00
Salts	1.00
Modified starch or hydrocolloid	1.00
Colour	as desired
Flavour	as desired
TOTAL	100.00

^{*}Modified potato starch

PerfectaSOL® D 510

The perfect texturizer for sliceable and semi-hard plant-based cheese products.

PerfectaSOL® D 510 provides

- Wide texture range from firm to elastic
- Sliceability
- A neutral taste and white color base
- Free-from allergen labelling*
- * if following EU labelling legislation

PerfectaSOL® D 510 characteristics

- Modified potato starch
- Gelling & Emulsification
- Non GMO

