

Gluten-free Bakery



PerfectaSOL[®] by Avebe

Ingredients	Dosage (%)
PerfectaSOL [®] S 200 /S 300 (potato protein)	2.0
PASELLI [®] FP (potato fiber)	3.0
SelectaMYL [®] D 20 (potato starch)	21.9
Native potato starch	4.0
PASELLI [®] WA 5 (potato starch)	0.5
Water	51.7
Sunflower oil	4.0
Inulin	1.0
Psyllium husk	0.4
Brown rice flour	7.0
Carboxymethylcellulose	1.0
Sugar	1.7
Instant yeast	1.0
Salt	0.8
Total	100.0

*Prepared with a Hobart mixer using a flat beater

PerfectaSOL[®] S 200 & S 300

PerfectaSOL[®] is a clean label, native potato protein with excellent foaming and gelling capabilities, that, once heated, will form a thermo- irreversible gel. It provides elasticity, gas holding capacity which results in tasteful desirable bread volume and texture.

PerfectaSOL[®] provides

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

PerfectaSOL[®] characteristics

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

* if following EU labelling legislation

