



Discover the Power of Avebe for tasty confectionery

PerfectaGEL[®] by Avebe



Replace gelatin and gum arabic without compromising on bite, bounce, or flavor. PerfectaGEL[®] brings firm, chewy, and elastic textures with a clean taste, making it easy to create cost-effective confectionery that looks, feels, and tastes just like the original.

PerfectaSOL[®] by Avebe



PerfectaSOL[®] creates light, airy textures in vegan foamed candy. Thanks to its excellent foaming power and processing flexibility, PerfectaSOL[®] opens the door to playful, tasty candy. Easy to use and fully compatible with other gelling agents.

PerfectaGEL[®] by Avebe



Plus, it's easy to process and perfect for scaling up sweet success. A touch of PerfectaGEL[®] can either reduce your overall drying time energy consumption or increase your factory output up to 50%, while providing you with a broader texture range & more sustainable gummies.

Our long-lasting heritage rooted in the potato, makes us specialists in using starches, proteins and fibres. We believe in the power of these plant-based ingredients to help our customers create a wide range of food and industrial products – with better textures, and products that are healthier, more natural, and more sustainable.

Innovation
by nature
since 1919



Scan the QR to request a sample or connect with our experts via avebe.com

