

Pure taste, perfect texture.

Made easy with ETENIA®

ETENIA® is a **clean-label, multifunctional** potato-based ingredient, **easily dispersible alternative for hydrocolloids**. It's easy to process, label-friendly, and cost-effective, making it your texturizer for dairy applications.



Global dairy*
market reaching
83 Kton
in 2029

**CAGR
+2.0%**

*excl. milks

Why choose ETENIA®?

ETENIA® provides

- Creamier texture & full mouthfeel
- Cost-effective clean label solution
- Replaces milk fat or protein (e.g. 1% ETENIA® = 3% fat)
- Higher yield (up to 100% in spreadable cheese)
- Improved product stability (less syneresis)
- Consistent, customizable dairy texture
- Versatile for all types of dairy applications

ETENIA® characteristics

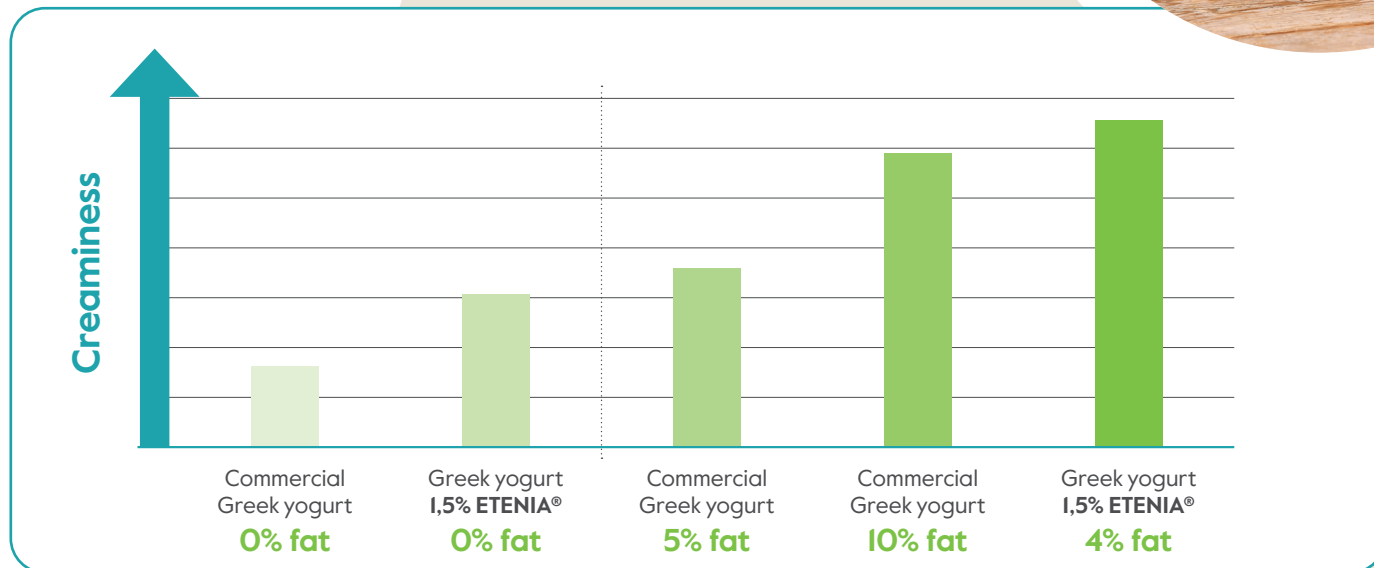
- Multifunctional thickening and gelling
- Highly process-tolerant (heat, shear, pH)
- Thermo-reversible gelling
- Easy to process
- Neutral in taste and appearance
- Reduces carbon footprint
- Backed by sustainability data





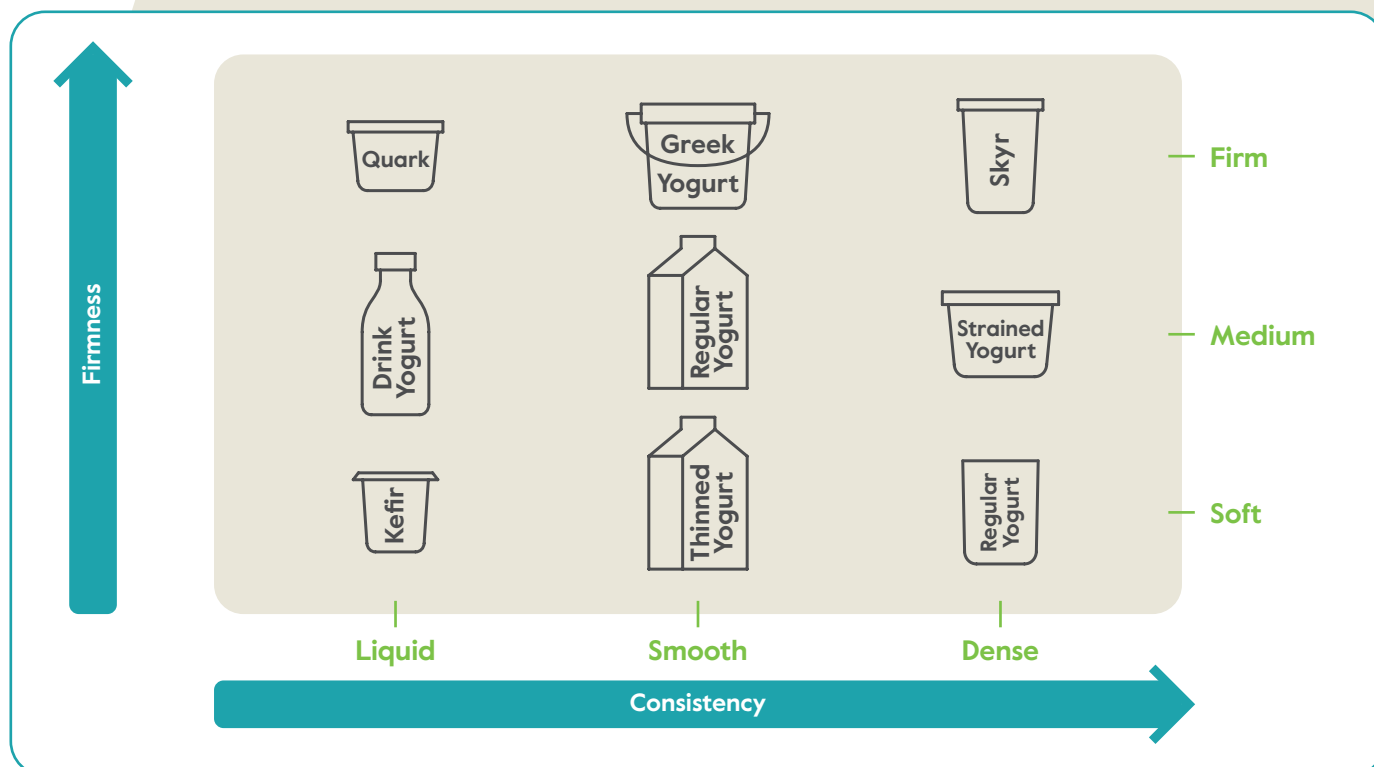
How ETENIA® enhances creaminess

Enhancing low-fat Greek-style yogurt



ETENIA® your ultimate texture toolkit

ETENIA® allows you to precisely control and optimize various texture attributes to create a wide range of dairy applications.



Let's Connect! We can help you create outstanding dairy textures.



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Innovation by nature
since 1919