



‘Discover how potato  
can benefit your recipes.’



**Perfecta****SOL**<sup>®</sup>  
by Avebe

The **plant-based** alternative to gelatin.

**Gelatin replacement with  
high quality textures**

- Great elasticity
- Excellent foaming properties
- Easy depositing
- Transparant
- Shelf life stable

# Making a world of difference together.

Sustainability and animal welfare are strong drivers for consumers to demand for 100% plant-based ingredients.

Average annual growth in food & beverage launches with selected claims  
(Global, CAGR 2015-2020YTD)

**+2%**  
Vegetarian claims

**+16%**  
Vegan claims

**+51%**  
Plant-based claims



## Benefits of potato in confectionery

Free-from allergen labelling\*

- ✓ Non GMO
- ✓ 100% plant-based

\* if following EU labelling legislation



Avebe's products are backed by skilled technical staff who are happy to assist you.



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since 1919

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