

Firm texture and juicy results

*Supports water and oil retention
for stable, juicy, and firm meat and
plant-based meat products*

PerfectaBIND[®] FP is a **functional clean label potato fibre** that boosts texture, juiciness, and stability in processed meat and plant-based products, e.g. burgers, nuggets, cold cuts, and sausages. With its **strong water and oil binding capacity**, it reduces cooking losses, keeps products juicy, and improves bite and structure.



Global meat
market reaches
34 Mtonnes
in 2025

CAGR
+1.4% (25,29)

Why choose PerfectaBIND[®]?

Characteristics

- Insoluble fibre isolated from potatoes
- Light-coloured coarse powder
- Dietary fibre content is 70-75% (on dry solids)
- Clean label and free-from allergen labelling*

* if following EU labelling legislation

Key Performance

- Excellent water and oil retention capacity
- Supports firm, juicy texture with low cooking loss
- Helps prevent shrinkage and dryness during cooking
- Enhances emulsion stability with less fat separation
- Ideal for cold-forming burgers, nuggets, and meat balls



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



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PerfectaBIND[®] by Avebe

Excellent water and oil retention capacity

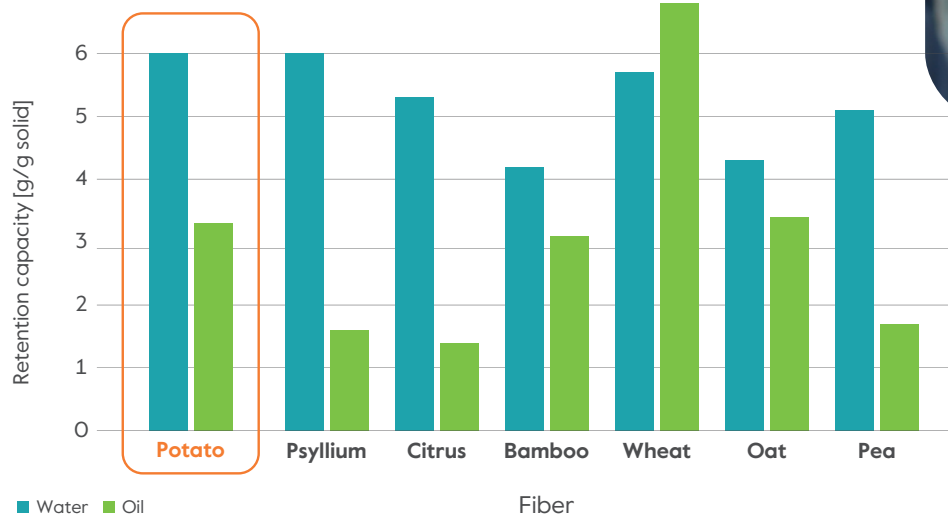


Figure 1. Water and oil retention capacity of different isolated food fibers.

Unlock maximum juiciness

Low cooking loss correlates with high juiciness in plant-based meats. PerfectaBIND[®] FP potato fibre demonstrates the lowest cooking loss and therefore delivers optimum juiciness. This exceptional moisture retention prevents a dry mouthfeel and delivers noticeably juicier plant-based burgers.

Source: Zhang et al., 2024, Food Hydrocolloids, Volume 157, December 2024, 110450



Potato fibre shows very low cooking loss in plant-based burgers

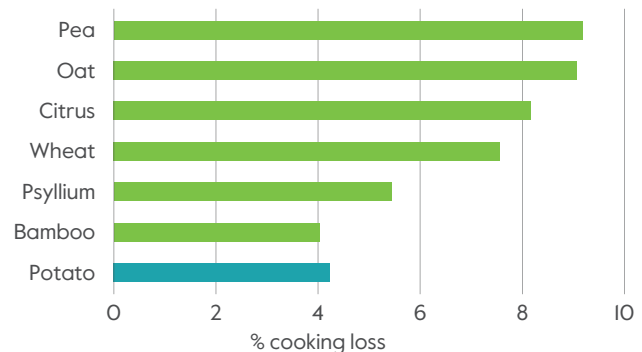


Figure 2. Cooking loss of a plant-based burger, prepared with different isolated food fibres (use level 2,5%).

Emulsion stability

In 1:7:7 fibre-oil-water emulsions, PerfectaBIND[®] FP demonstrates no fat separation after sterilisation, while other fibres leak oil. This stability holds true for meat and plant-based products, such as meat balls, cold cuts and deli meats.

Visual 1. Fat separation of 1:7:7 emulsions, made with PerfectaBIND[®] FP and two substitute fibres.

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