



‘Cheese made from plants.  
No cow required.’



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

The perfect **texturizer** for **creamy** and **stretchy plant-based cheese** products. It replaces **modified starches** and **label unfriendly hydrocolloids**.

Perfecta**SOL**<sup>®</sup> provides:

- Full mouthfeel
- Whiteness
- Gelling
- Improved melting
- Spreadability
- Emulsifying
- Stability
- Wide texture range

In plant-based cheese products.

# Making a world of difference together.

The consumer demand for dairy products with a clean label claim is rising.

**60%**



Plant-based cheese

**56%**



Spoonable plant-based yoghurt

**58%**



Plant-based dairy drinks

**46%**



Plant-based ice cream & frozen yoghurt

*Source: Innova Database*

*Clean label claims as a percentage (%) of total launches within each plant-based dairy subcategory (2020).*

In the plant-based dairy market, Europe is leading.  
US is showing the biggest growth between 2018-2020.



Plant-based  
dairy retail value

Europe:  
**18% CAGR**  
USA:  
**28% CAGR**

*Source: Proveg / GFI*



Global new  
product launches

**11% CAGR**

*Source: Innova Database*



## Benefits of potato in plant-based cheese products

- ✓ Sustainable
- ✓ Non GMO
- ✓ Neutral taste & odour
- ✓ No off-taste
- ✓ Excellent gelling properties
- ✓ Free-from allergen labelling\*

\* if following EU labelling legislation

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



Meleknur Tüzün | Business Development Manager | +31 6 295 953 65  
meleknur.tuzun@avebe.com | www.avebe.com

**Innovation by nature**  
since 1919

Check our disclaimer at [www.avebe.com/disclaimer](http://www.avebe.com/disclaimer) | Subject to change | 209183/Version 3.0\_1123