

Creamy, plant-based Cheddar



PerfectaSOL[®]
by Avebe

Ingredients	Dosage Softer plant-based cheddar (%)	Dosage Firmer plant-based cheddar (%)
Water	49.55	46.55
Fat	25.00	25.00
PerfectaSOL [®] D 540 ^{*/**}	18.00	18.00
ETENIA [®] ES ^{***/**}	6.00	9.00
Salt	1.00	1.00
Flavour	q.s.	q.s.
Colour	q.s.	q.s.
Total	100	100

* Potato starch, potato protein

** Clean label

*** Potato starch

PerfectaSOL[®] D 540

Create a wide range of creamy plant-based cheddar textures, from **soft** to **firmer**, using PerfectaSOL[®] D 540 and ETENIA[®] ES. Our **clean label** solutions empowers you to **expand** your plant-based cheese portfolio **effortlessly**.

PerfectaSOL[®] D 540 and ETENIA[®] ES provide

- Desired Firmness
- Creaminess
- Good bite
- Body
- Full mouthfeel
- Stability

PerfectaSOL[®] D 540 and ETENIA[®] ES characteristics

- Labeled clean, as easy as:
potato starch & potato protein
- Emulsification & gelling
- Neutral taste and colour
- Easy to use
- Free-from allergen labelling*

* if following EU labelling legislation

Work with our team of experts on how to achieve optimal results such as recipe development and processing optimization. Contact us via info@avebe.com. Discover more via avebe.com.

