



‘Take out the meat,  
not the texture.’



# PerfectaSOL<sup>®</sup> by Avebe

A clean label binding and texturizing potato protein for **plant-based whole-muscle chicken and beef strips**, both for **cold and hot consumption**. Ideal vegan binder in combination with **Powerheater™ technology**.



PerfectaSOL<sup>®</sup> S 200 in whole-muscle plant-based meat provides:

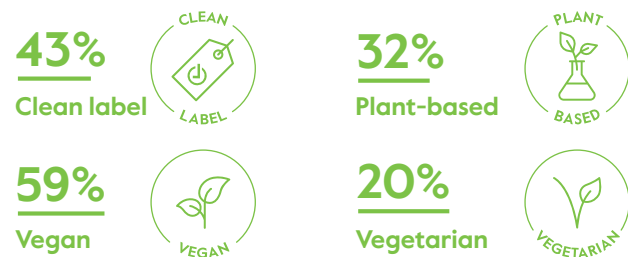
- Real meat-like structure and texture
- Unique gelation upon heating
- Excellent binding and cohesion
- Vegan alternative for egg white
- Outperforms methylcellulose
- Excellent processability
- Easy to use – as a dry ingredient or in emulsified form

**Free-from allergen labelling\***

\*if following EU labelling legislation

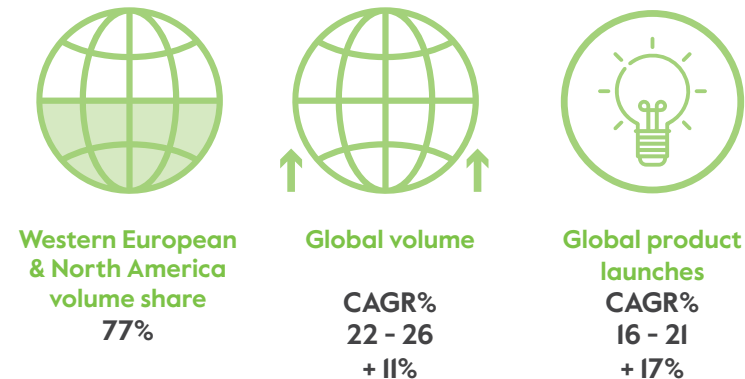
# Making a world of difference together.

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



Source: Innova Database  
Product claim as a percentage (%) of total launches within plant-based meat (2021)

Plant-based meat market expanding and will continue to grow.



Source: Euromonitor / Innova

The Powerheater™ technology enables the transformation of simple, plant-based formulas into products with a very meat-like texture.



Avebe's products are backed by skilled technical staff who are happy to assist you.  
More information on Powerheater™ technology at [www.sourcetechnology.dk](http://www.sourcetechnology.dk)



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since 1919