

Plant-based Meatballs



PerfectaSOL[®]
by Avebe

Ingredients	Dosage (%)
Soy TVP	16.4
Water (Hydration TVP)	50.8
Oil (Sunflower oil)	7
PerfectaSOL [®] S 200 (potato protein)	4
PerfectaBIND [®] C (potato starch)	2
PerfectaBIND [®] FP (potato fiber)	1
Psyllium husk powder (fiber)	2
Water	4.3
Salt	1
Spices (Italian herbs)	5.5
Beef flavour	1
Caramelized sugar color	0.5
Yeast extract	0.5
Soy sauce	2
Chopped fresh onion	2
Total	100

PerfectaSOL[®] S 200

The perfect clean label binder for plant-based meatballs

PerfectaSOL[®] S 200 provides

- Binding, cohesion and firmness
- Emulsification
- Free-from allergen labelling*

* if following EU labelling legislation

PerfectaSOL[®] S 200 characteristics

- Strong gelation upon heating
- Can replace egg white and methylcellulose

Applicable outside EU only

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