



‘Cheese made from plants.  
No cow required.’



# Perfectasol™

The perfect 100% **natural texturizer** for **creamy** and **stretchy plant-based cheese** products. It replaces **modified starches** and **label unfriendly hydrocolloids**.

**Perfectasol™** provides:

- Full mouthfeel
- Whiteness
- Gelling
- Improved melting

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
- ✓ Allergen free
- ✓ Non GMO
- ✓ Neutral taste & odour
- ✓ No off-taste
- ✓ Excellent gelling properties

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



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**Innovation by nature**  
since 1919

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