



‘Change isn’t hard.
It can be any texture you like.’



Perfectamyl™

Perfectamyl, **potato based**, versatile and **allergen-free**. Casein replacement whilst retaining **fantastic textures** in the range from **elastic** to short and **soft to hard**.

Perfectamyl™ provides:

Casein replacement, ensuring great quality in terms of

- Firmness
- Slice ably
- Shredding properties
- Melting
- Setting time
- Reduced stickiness
- Easy to flavour (cheddar, edam, gouda and mozzarella)

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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