



IMAGINE • INNOVATE • INDULGE
ETENIA™ now in confectionery



ETENIA™, a revolutionary innovation from AVEBE, makes it possible to create new and clearly exciting concepts for the confectionery market. A new level in functional gelling properties has now be attained from nature's starch resources:

- Clean Label** ETENIA™ which offers benefits that can only be derived from the vegetable
- Confectionery** derived, clean label and non flavour masking attributes of potato starch.
- Vegetable Origin** *ETENIA™: the new name for clean label and vegetarian gelling solutions to meet the*
- Gelling** *latest consumer demands*

clean label • natural • vegetable derived • new textures • ease of processing • thermoreversible gelling • guilt free indulgence • clean flavour • melt in the mouth • creaminess • low fat

AVEBE FOOD

For further information please contact Christer Andersson.

e. Christer.Andersson@AVEBE.COM

t. +31 598 66 20 80

w. www.etenia.com

w. WWW.AVEBE.COM

