



IMAGINE • INNOVATE • INDULGE

ETENIA™ for Thermoreversible Gelling



A new level in thermoreversible gelling has now been achieved with ETENIA™, a revolutionary innovation from AVEBE. Highly functional, thermoreversible gelling, heat and shear stability, can now be attained from nature's starch resources:

Thermoreversible Gelling Dairy ETENIA™. Developers and manufacturers alike will have new levels of functionality and processability without complex factory manufacturing changes to achieve improved processing benefits in many applications.

Emulsified products *ETENIA™: Indulge in the solution for unique thermoreversible gelling and imagine the processing advantages!*

health & wellness • premium & indulgent • natural & safe • versatile & convenient

AVEBE FOOD

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