

# A



## Alphabetum

COMPRITAL

## The **Bases** **Base** **Naturale 75**

Code **B898**

Flavour profile

Base recipes



### Dosage:

MEDIUM DOSAGE  
100 g/L of milk  
7,5% of the base mix

### Use:

Warm

### Fat types:

Animal fats

### Main characteristics:

Animal fats, clean label, without emulsifiers, carob flour, vegetal fibres



2,5 Kg Bag (10 x box)



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# The **Bases** **Base Naturele 75**

Code **B898**

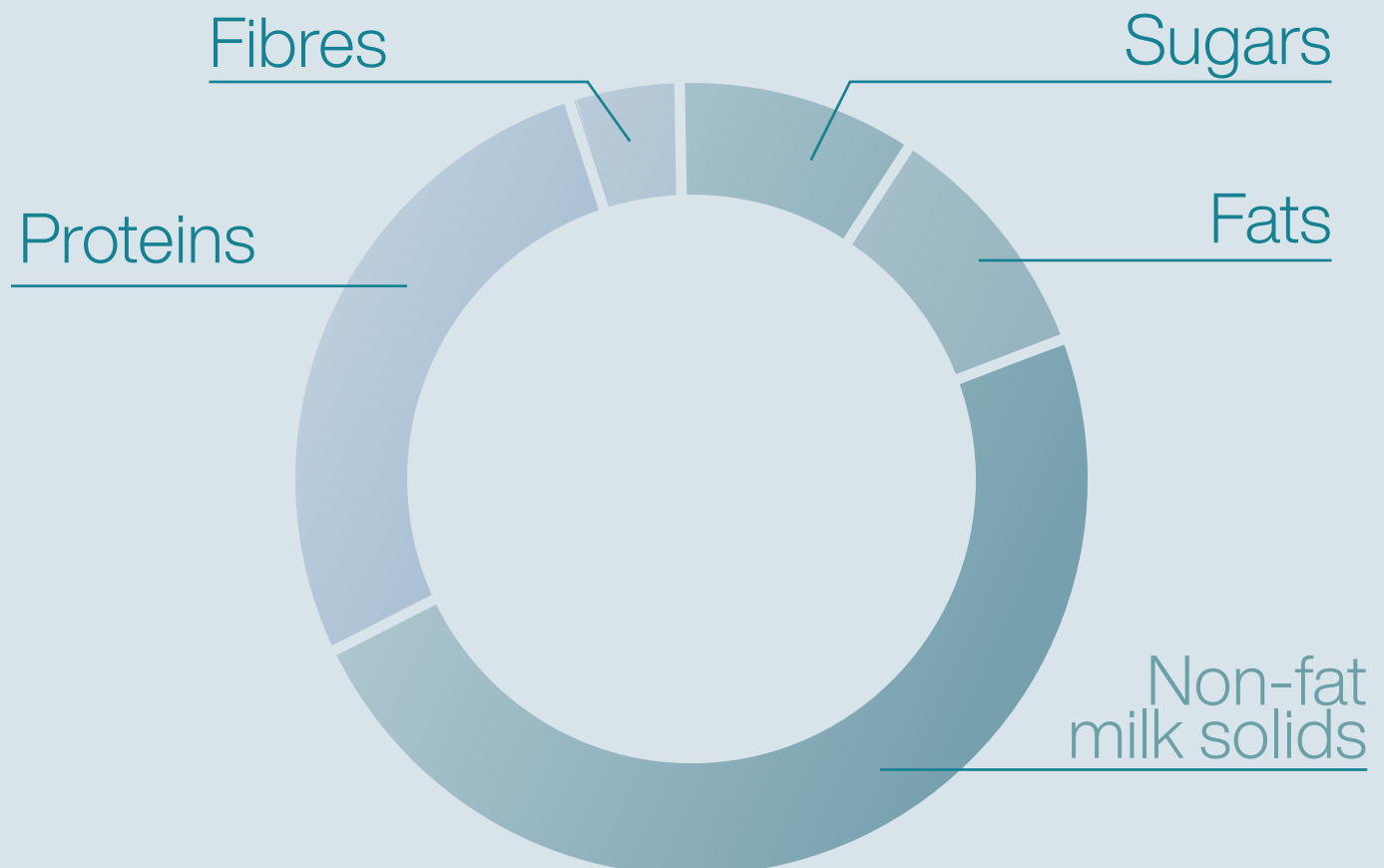
Flavour profile

Base recipes

## Suggested if you are looking for:

- A creamy and silky gelato with a balanced milky taste;
- A full-bodied and resistant gelato without vegetal fats;
- A gelato made only with natural ingredients recognised by consumers;
- A gelato without emulsifiers;
- Excellent air incorporation and overrun stability;
- Excellent resistance to dripping and temperature changes;
- Sugar recognised by consumers.

## INGREDIENTS





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# The **Bases** Base Naturele 75

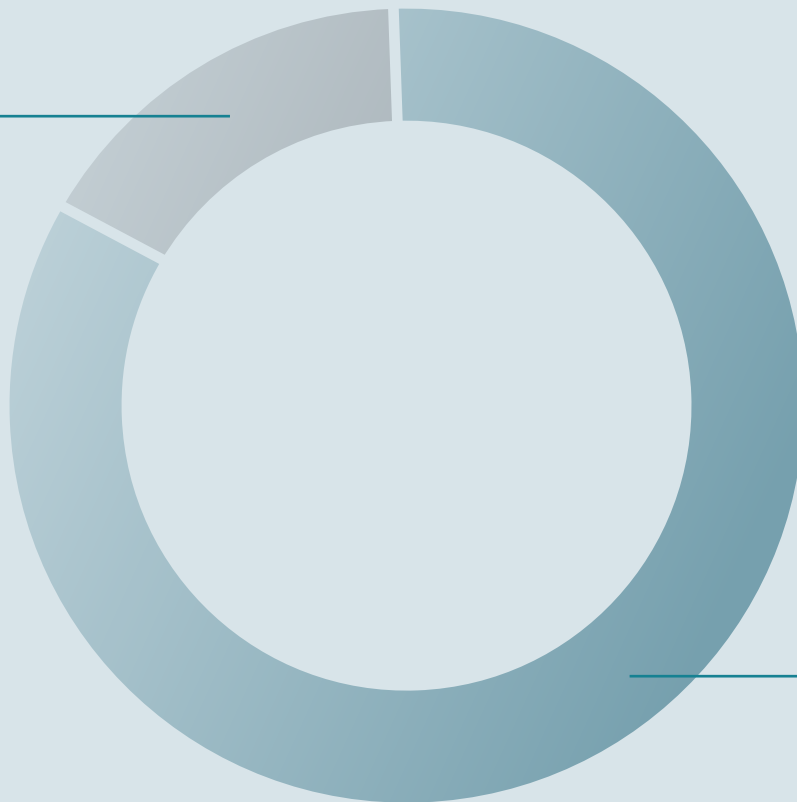
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## FLAVOUR PROFILE

Cream



Milk

FLAVOUR INTENSITY

1,5



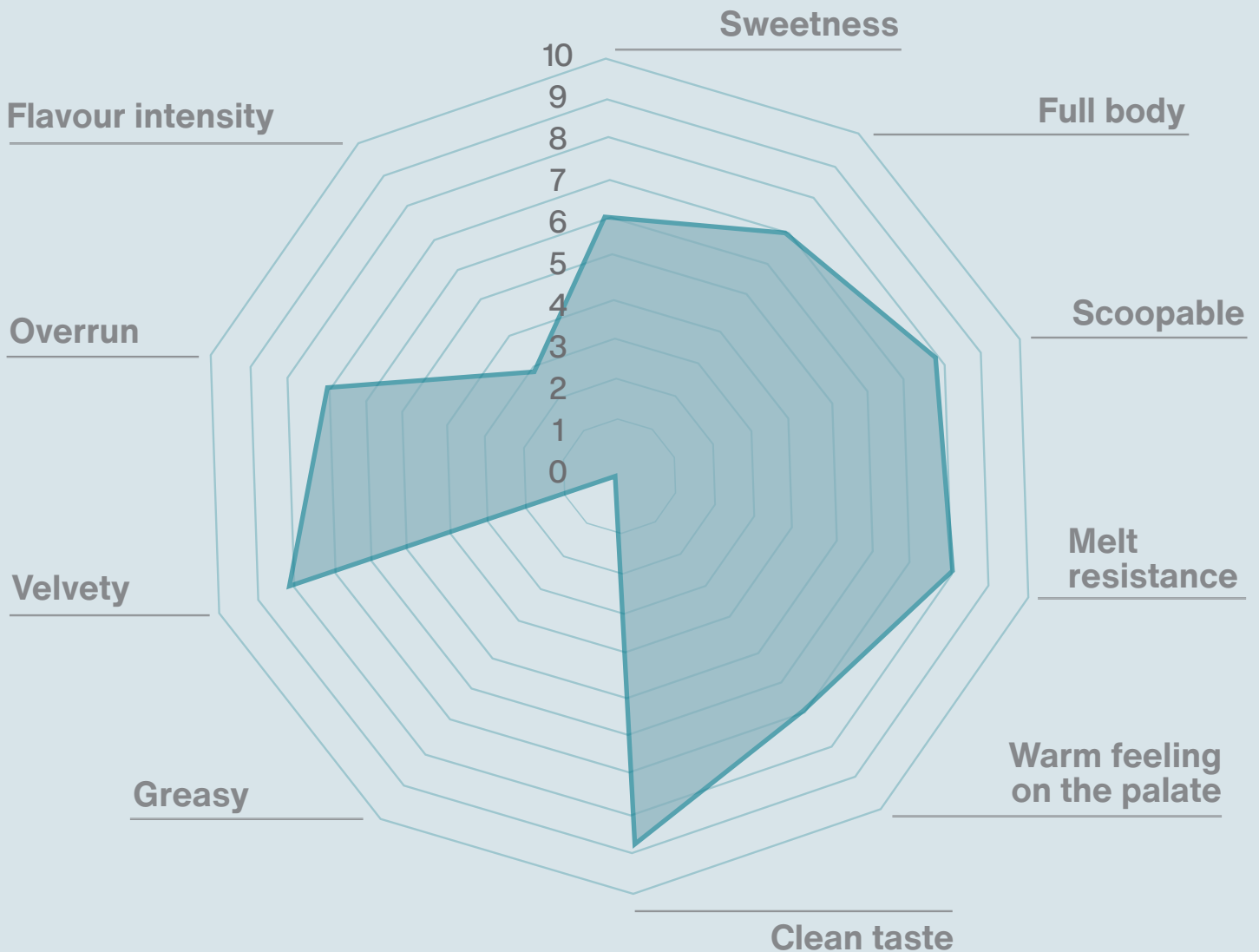
The flavour profile describes the taste of a product and includes all the specific flavours and aromas that together deliver a given taste.

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### AVERAGE SENSORY PERFORMANCE

reported for gelato produced with Base Naturele 75





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# The **Bases** **Base Naturele 75**

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<b>INGREDIENT</b>	<b>White base with dextrose</b>	<b>White base with grape sugar</b>
Whole milk	665	650
Fresh cream (35% fat)	100	100
Saccharose	125	125
Base Naturele 75	75	75
Dextrose	35	/
Grape sugar	/	50



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