


# A



## Alphabetum

COMPRITAL

## The **Bases** **Dolomiti 500**

Code **B913**

Flavour profile

Base recipes



### **Dosage:**

HIGH DOSAGE  
500 g/L of milk  
33% of the base mix

### **Use:**

Cold

### **Fat types:**

Vegetable

### **Main Characteristics:**

Complete Base - Non-Hydrogenated Vegetable  
Fats Neutral Taste - Cold usage



Bag 2,5 Kg



Alphabetum

COMPRITAL

## The **Bases** **Dolomiti 500**

Code **B913**

Flavour profile

Base recipes

### Suggested if you are looking for:

- A complete and easy-to-use base
- An already balanced base to obtain a balanced white base easily
- A base with a neutral taste to enhance specific flavours
- A base suitable also for cold usage

## INGREDIENTS

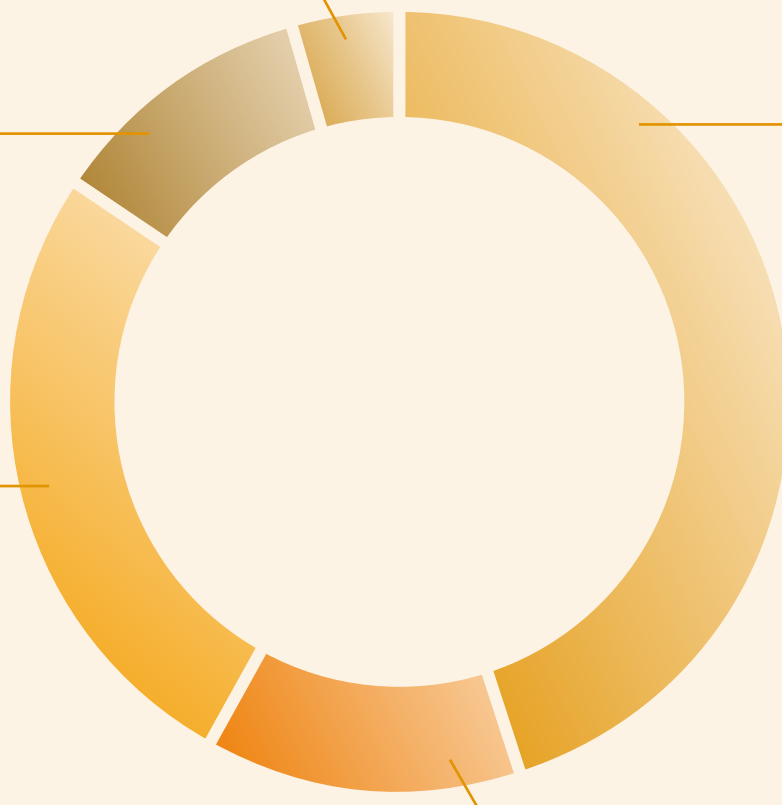
Fibres

Proteins

SLNG

Sugars

Fats





Alphabetum

COMPRITAL

# The **Bases** **Dolomiti 500**

Code **B913**

Flavour profile

Base recipes

## FLAVOUR PROFILE



Milk

FLAVOUR INTENSITY

2



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



Alphabetum

COMPRITAL

# The **Bases** **Dolomiti 500**

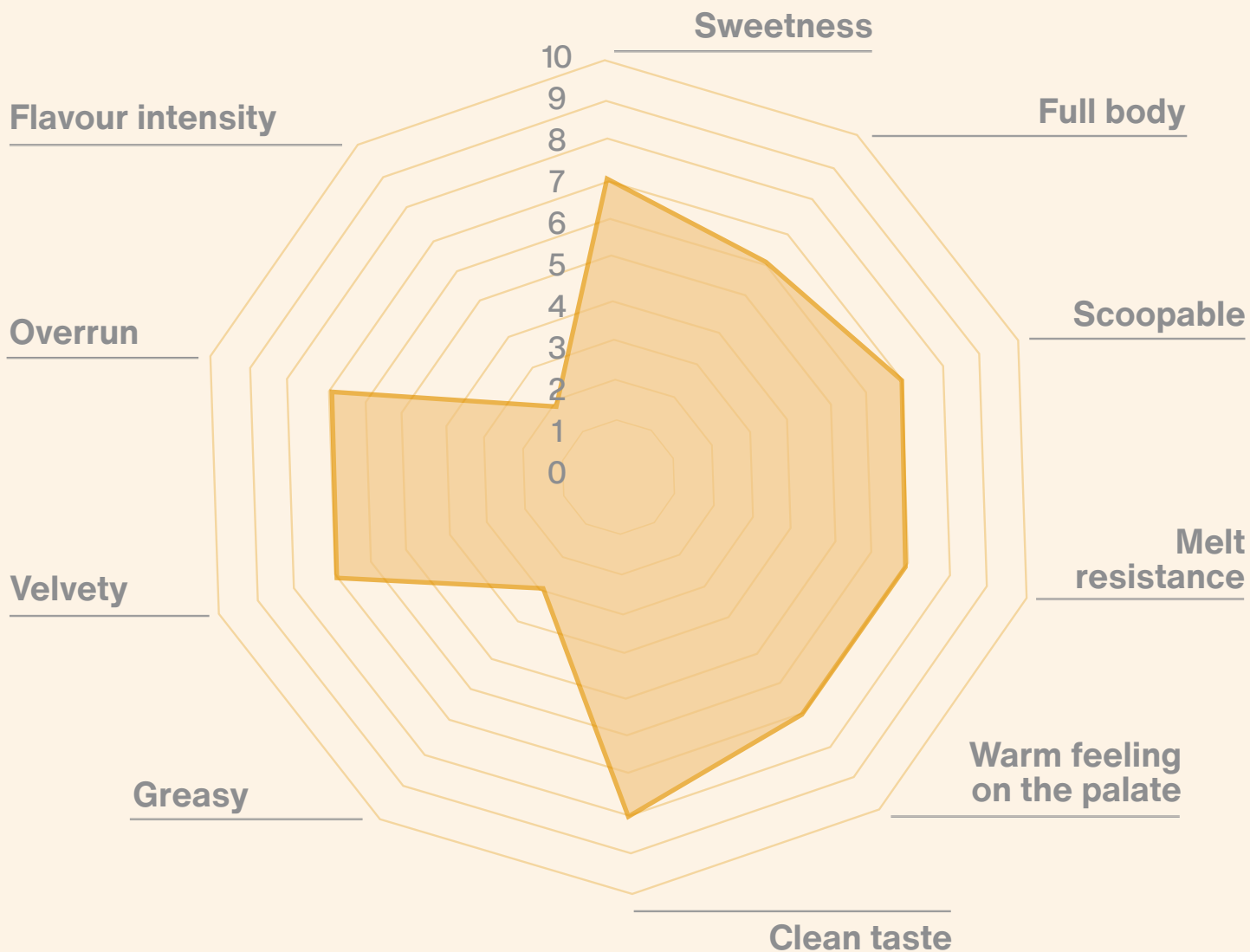
Code **B913**

Flavour profile

Base recipes

## **AVERAGE SENSORY PERFORMANCE**

reported for gelato produced with Base Dolomiti 500



ASSESSMENT 1 - 10



Alphabetum

COMPRITAL

## The **Bases** **Dolomiti 500**

Code **B913**

Flavour profile

Base recipes



INGREDIENT	Base (g)	Fior di panna	Sugar-based paste 50g	Sugar-based paste 100g	Fat-based paste
Water	650	670	670	670	670
Base	330	330	330	330	330
Cream	/	80	80	80	/
Dextrose	20	35	20	/	40
Paste	/	/	50	100	100



Discover our entire product range at

[www.comprital.com](http://www.comprital.com)