

# A

## Alphabetum

COMPRITAL

## The **Bases** **Frutta** **Giubileo**

Code **B212**

Flavour profile

Base recipes



### Dosage:

**HIGH DOSAGE**  
25% of the base mix

### Use:

Warm

### Main Characteristics:

vegetable fibres, brown sugar, fructose, pectin, clean label, vegetable proteins, emulsifiers free



1 kg Bag



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## The **Bases** **Frutta Giubileo**

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### Suggested if you are looking for:

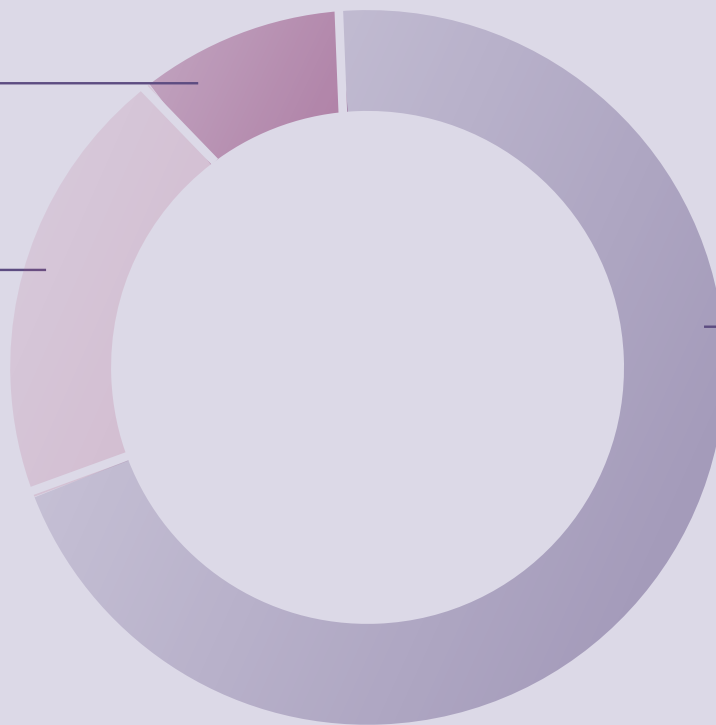
- 100% natural fruit sorbets made with clean label ingredients;
- Maximum fruit colours and freshness;
- Sorbets free from emulsifiers;
- Sorbets free from animal ingredients;
- A natural and easy to use base: just add the fruit or the flavouring ingredient.

## INGREDIENTS

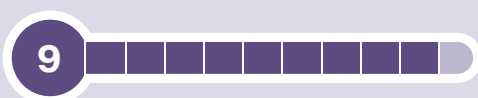
Vegetable  
proteins

Fibres

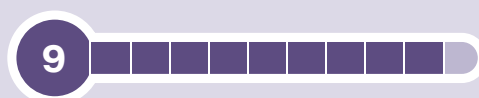
Sugars



FRUIT COLOUR



FRESHNESS





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# The **Bases** **Frutta Giubileo**

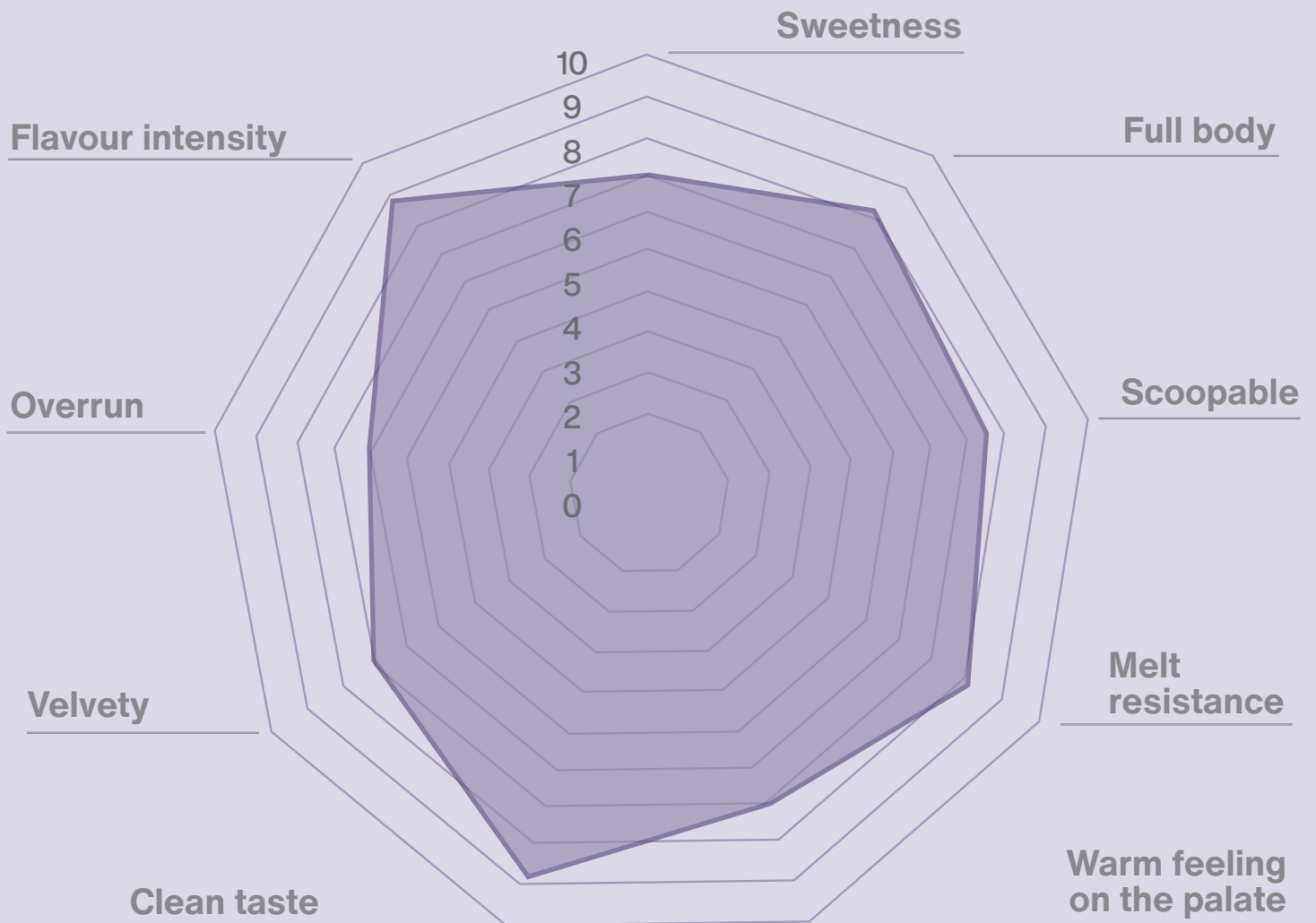
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## **AVERAGE SENSORY PERFORMANCE**

reported for gelato produced with the base Frutta Giubileo



ASSESSMENT 1 - 10



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## The **Bases** **Frutta Giubileo**

Code **B212**

### Flavour profile

Preparation: bring all ingredients to 80°C. Cool down and leave to rest for about 2 hours.

(The syrup can be stored in airtight food containers in the fridge for about 1 week).

### Base recipes



#### **SYRUP**

<b>INGREDIENT</b>	
Frutta Giubileo	650 g
Water	350 g

Use cold for the following recipes:

- **LEMON SORBET**
- **FRUIT SORBET 8-10° Bx**
- **FRUIT SORBET 13-15° Bx**
- **FRUIT SORBET 16-18° Bx**

### Flavour profile

Preparation for the sorbets:  
combine all the ingredients (cold)  
mix and churn.

### Base recipes



#### LEMON SORBET

INGREDIENT	
Syrup	420 g
Water	335 g
Succo di limone	220 g
Integra fibre	25 g
Lemon Zest	Q.B.

#### FRUIT SORBET 8-10 °Bx

INGREDIENT	
Syrup	375 g
Water	325 g
Fruit	500 g

#### FRUIT SORBET 13-15 °Bx

INGREDIENT	
Syrup	345 g
Water	205 g
Fruit	500 g

#### FRUIT SORBET 16-18 °Bx

INGREDIENT	
Syrup	340 g
Water	260 g
Fruit	400 g

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