

# A



## Alphabetum

COMPRITAL

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

Code **B217B**

Flavour profile

Base recipes



### Dosage:

MEDIUM DOSAGE  
10% of the base mix

### Use:

Warm

### Main characteristics:

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



1 kg Bag



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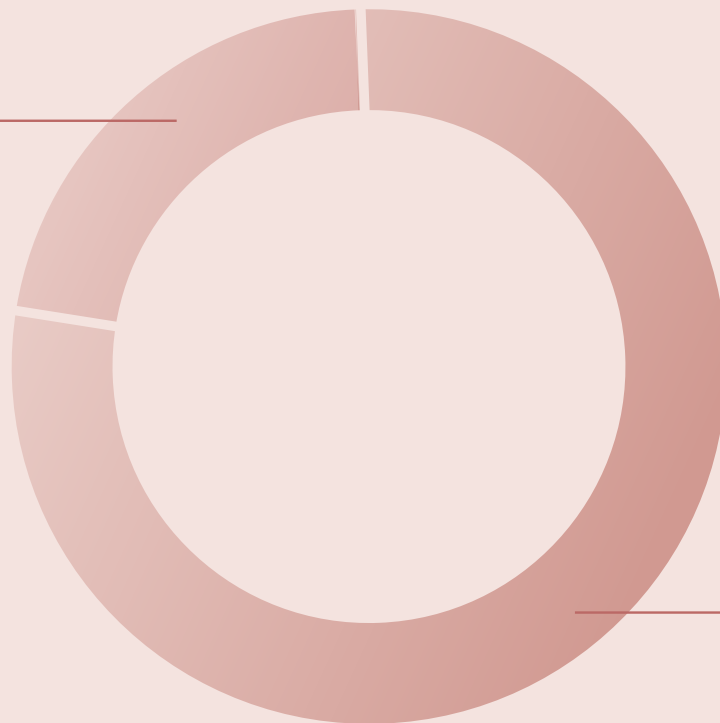
Base recipes

### 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 concentrated base for creating sugar syrups for sorbets.

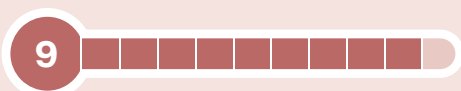
## INGREDIENTS

Fibres

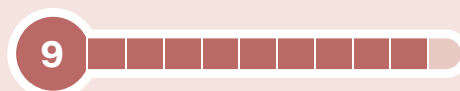


Sugars

FRUIT COLOUR



FRESHNESS





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

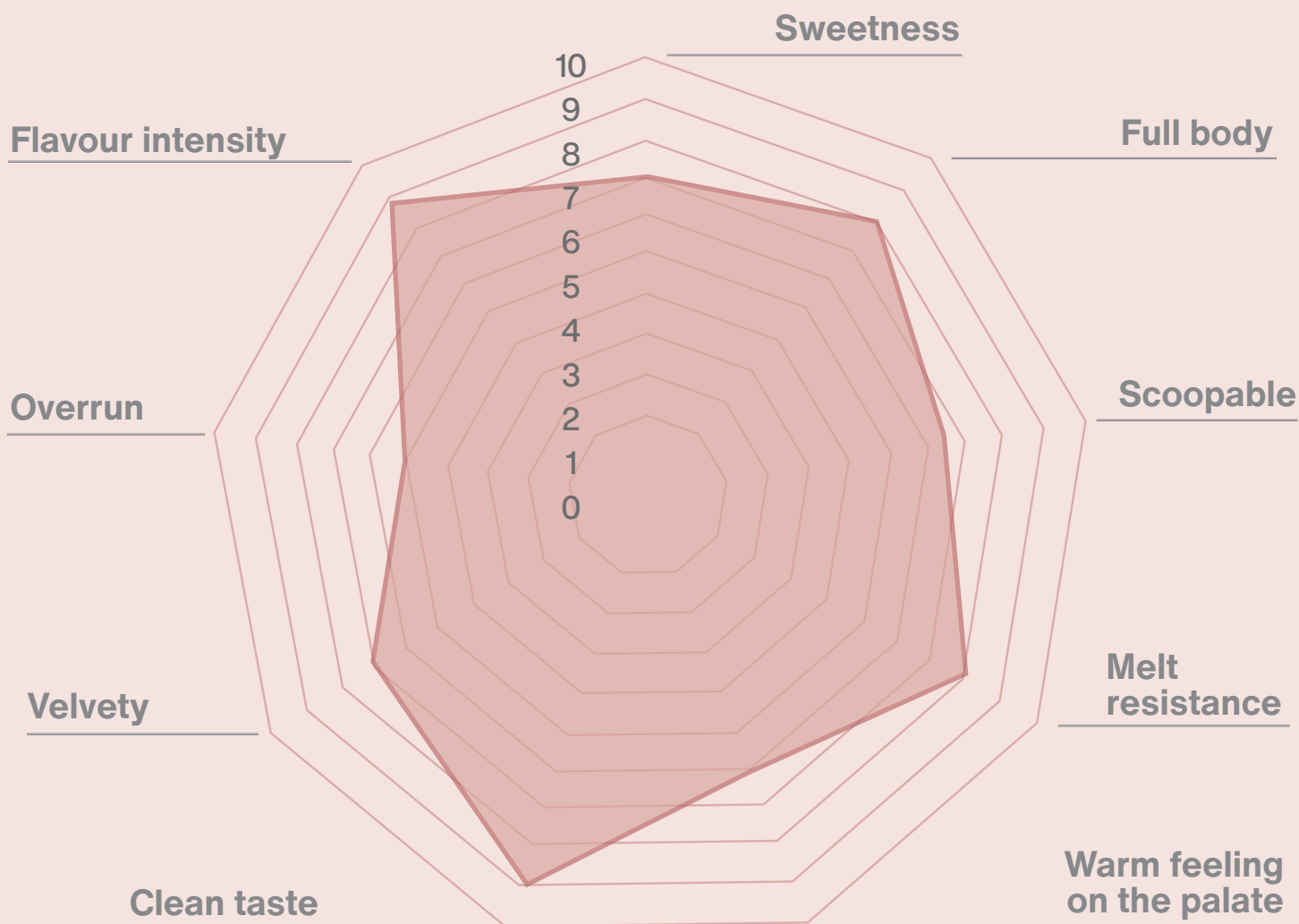
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## **AVERAGE SENSORY PERFORMANCE**

reported for gelato produced with the base Frutta Più Giubileo



ASSESSMENT 1 - 10



COMPRITAL

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### 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 2 weeks).

### Base recipes



#### **SYRUP**

INGREDIENT	
Frutta Più	400 g
Saccharose	285 g
Water	275 g
Grape sugar	40 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 method for sorbets:  
Cold mix all the ingredients  
and churn.

#### LEMON SORBET

INGREDIENT	
Syrup	310 g
Saccharose	55 g
Water	390 g
Succo di limone	220 g
Integra fibre	25 g
Lemon zest	Q.B.

#### FRUIT SORBET 8-10° Bx

INGREDIENT	
Syrup	250 g
Saccharose	70 g
Water	180 g
Fruit	500 g

#### Base recipes



#### FRUIT SORBET 13-15° Bx

INGREDIENT	
Syrup	250 g
Saccharose	50 g
Water	200 g
Fruit	500 g

#### FRUIT SORBET 16-18° Bx

INGREDIENT	
Syrup	250 g
Saccharose	20 g
Water	230 g
Fruit	500 g



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