


A



Alphabetum

COMPRITAL

The **Bases** Giubileo Latte

Code B211A

Flavour profile

Base recipes



Dosage:

MEDIUM DOSAGE
150 g/L of milk
10% of the base mix

Use:

Warm

Fat types:

Animal fats

Main characteristics:

Animal fats, clean label, without emulsifiers, carob flour



1 Kg Bag



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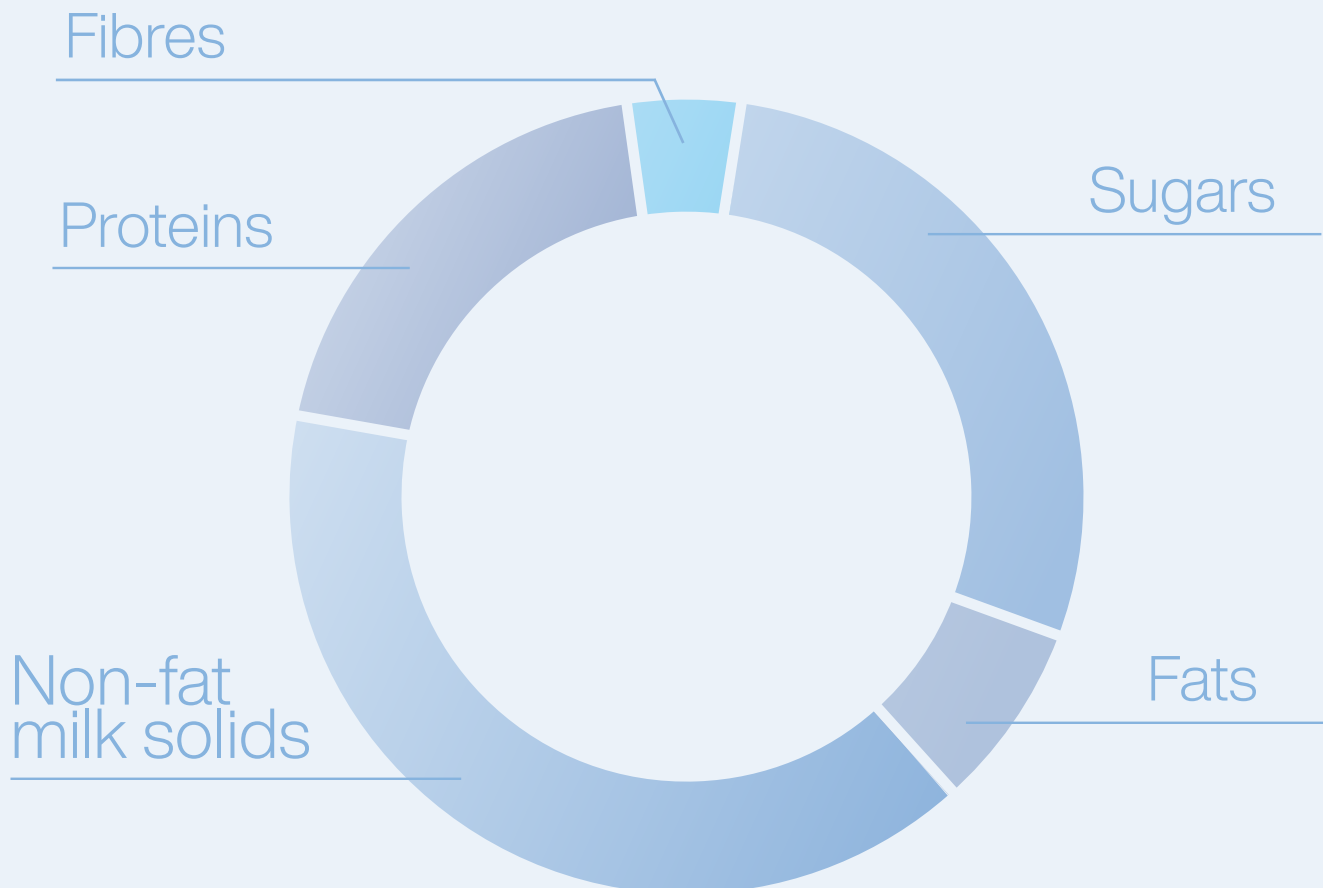
Flavour profile

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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;
- Only natural ingredients recognised by consumers;
- Excellent softness and performance when cut at -18°C ;
- A gelato without emulsifiers;
- Excellent resistance to dripping and temperature changes;
- Sugar recognised by consumers.

INGREDIENTS





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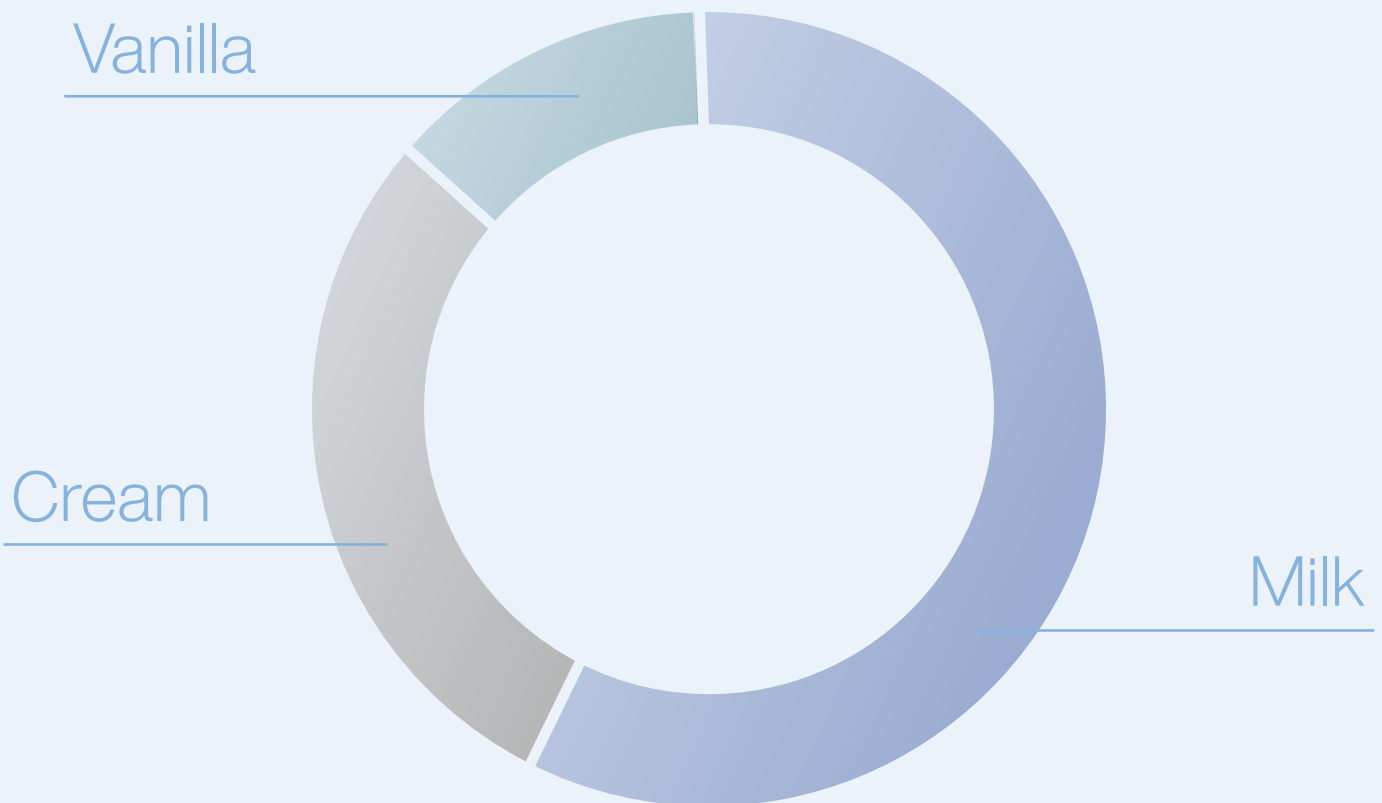
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FLAVOUR PROFILE



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.



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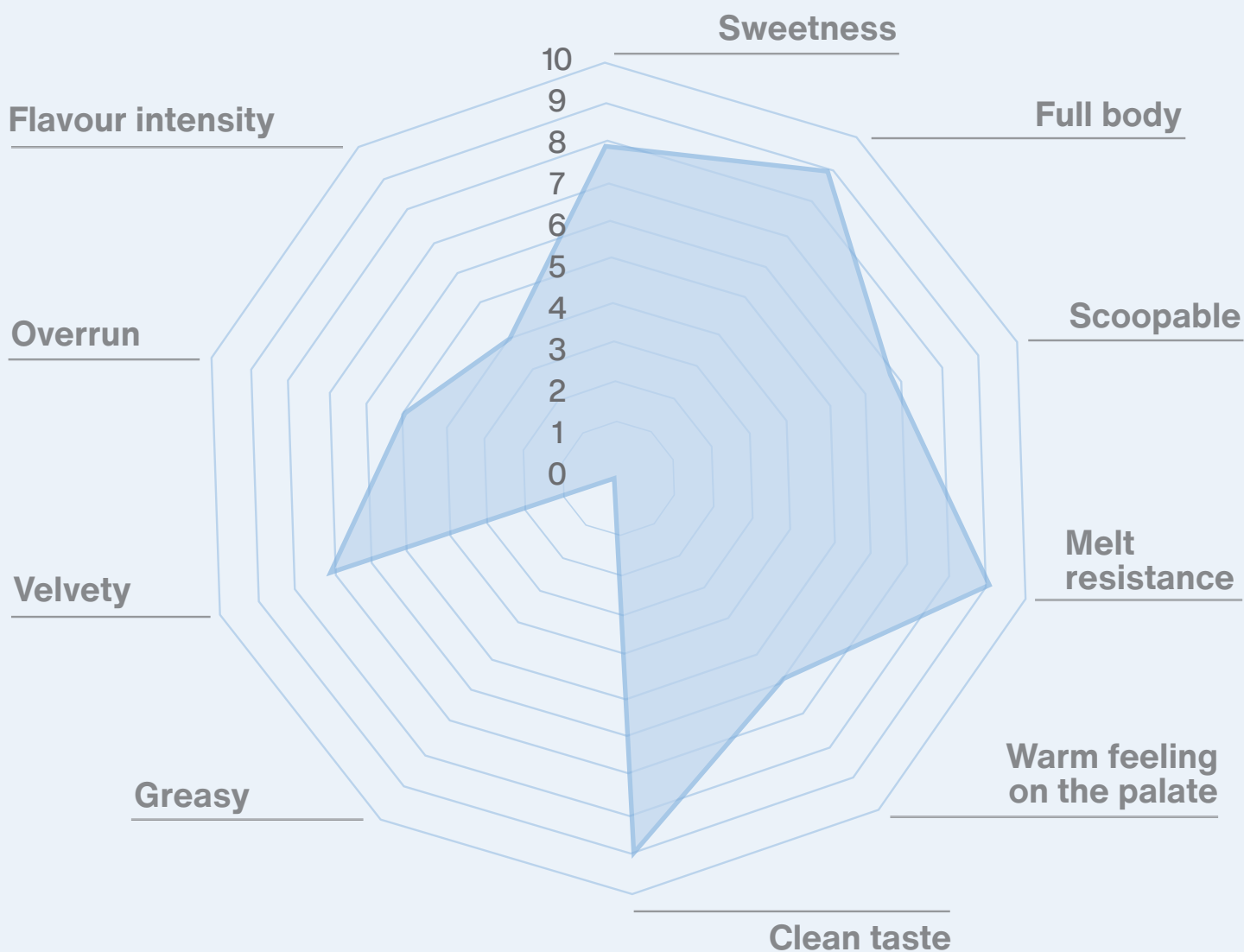
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AVERAGE SENSORY PERFORMANCE

reported for gelato produced with the Base Giubileo Latte



ASSESSMENT 1 - 10



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INGREDIENT	White base (g)	Fior di Latte (g)
Milk	650	540
Cream	100	180
Sugar	100	120
Giubileo Latte	100	100
Grape sugar	50	60



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