

A



Alphabetum

COMPRITAL

The **Bases** **Lactose Free** **100**

Code **B902**

Flavour profile

Base recipes



Dosage:

MEDIUM DOSAGE

100 g/L of milk

7% of the base mix

Use:

Cold / Warm

Fat types:

Animal fats

Main characteristics:

Lactose-free milk, natural thickeners, baobab, fibre mix



1 Kg Bag



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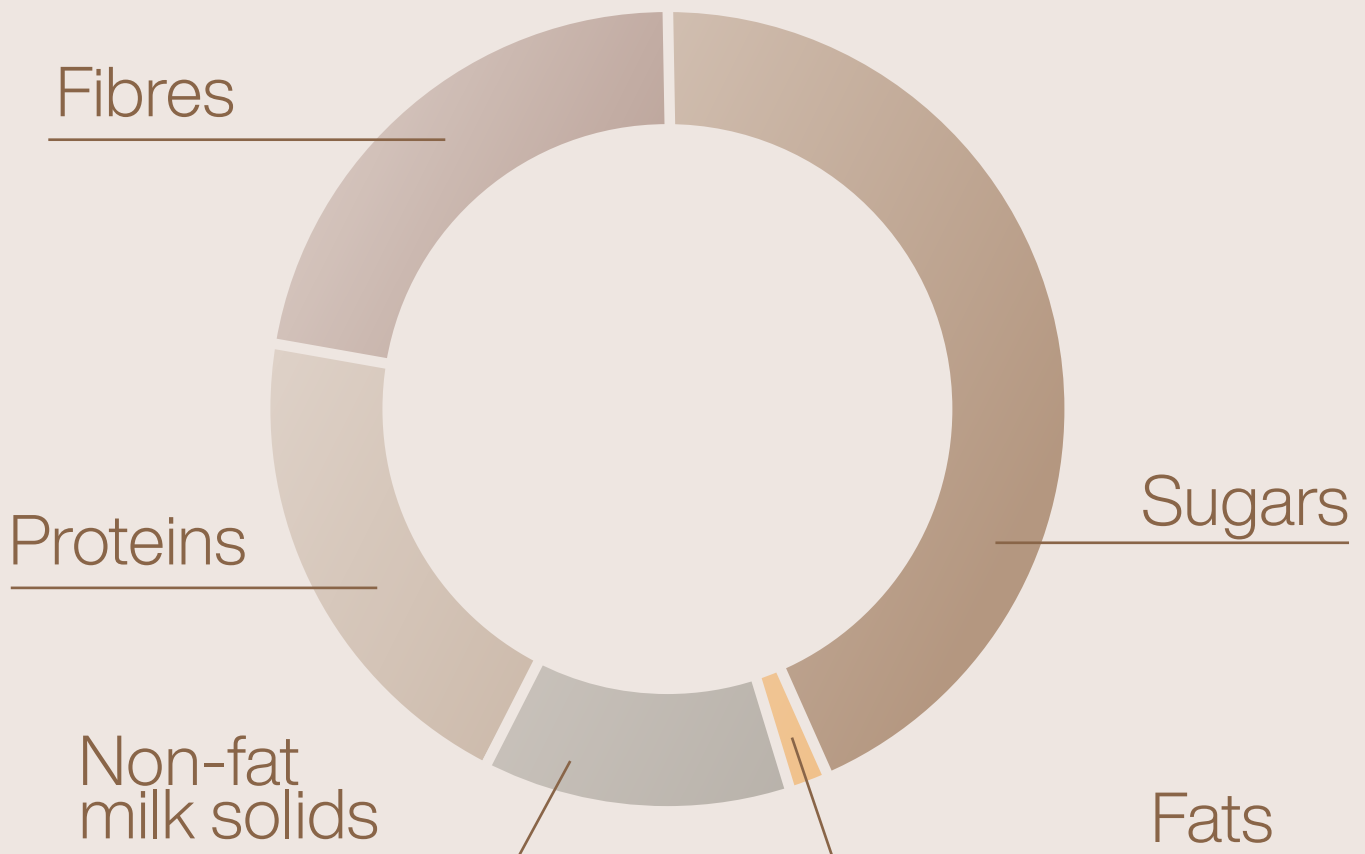
Flavour profile

Base recipes

Suggested if you are looking for:

- Lactose-free gelato without compromising on taste and texture;
- A fully customisable base mix;
- A gelato without background flavours, with a balanced milky flavour that brings out the best in the flavouring ingredients;
- An ideal product to meet the ever-increasing demand for lactose-free products.

INGREDIENTS





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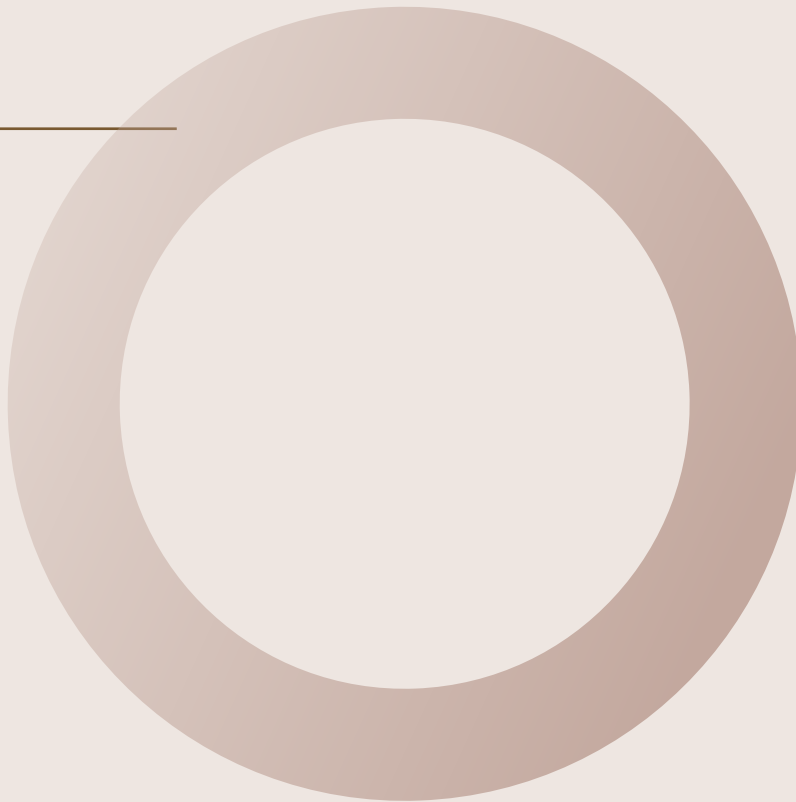
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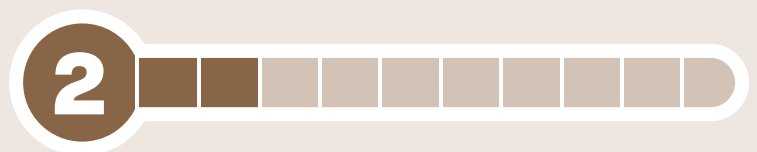
Base recipes

FLAVOUR PROFILE

Milk



FLAVOUR INTENSITY



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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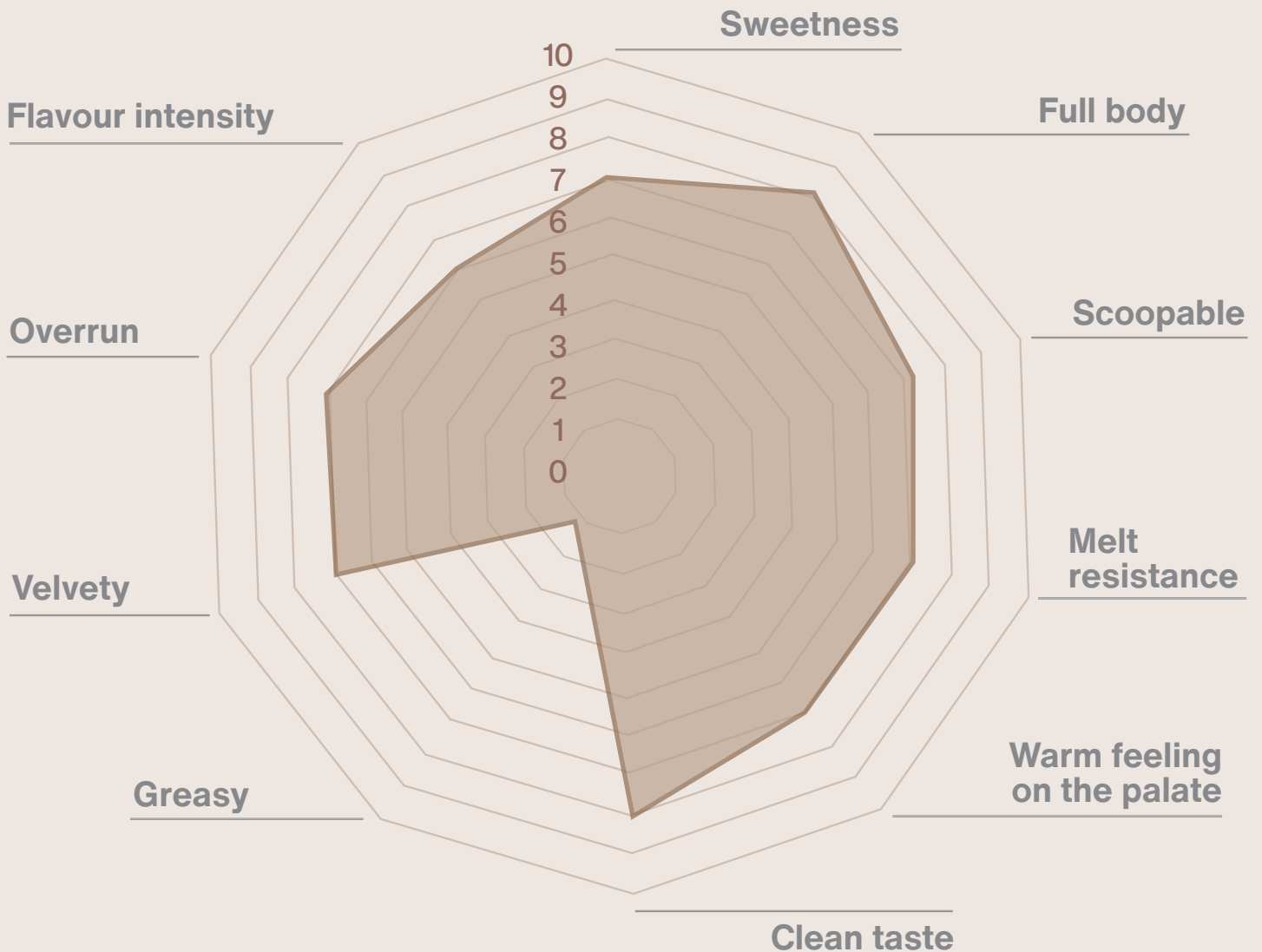
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AVERAGE SENSORY PERFORMANCE

reported for gelato produced with the base Lactose Free 100



ASSESSMENT 1 - 10



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INGREDIENT	White base	Enriched white base	Fior di panna	Sugar based paste 50 g	Sugar based paste 100g	Fat based paste
Lactose free milk	685	670	605	595	590	685
Lactose free cream	110	110	160	150	150	/
Sugar	120	120	120	95	85	125
Base	70	70	70	70	70	70
Dextrose	15	10	25	20	/	30
Glucose dry	/	20	20	20	15	/
Paste	/	/	/	50	90	90



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