



Alphabetum

COMPRITAL

The **Bases** **Lactose Free** **500**

Code **B904**

Flavour profile

Base recipes



Dosage:

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

Use:

Cold / Warm

Fat types:

Vegetal

Main characteristics:

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



1 Kg Bag



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Suggested if you are looking for:

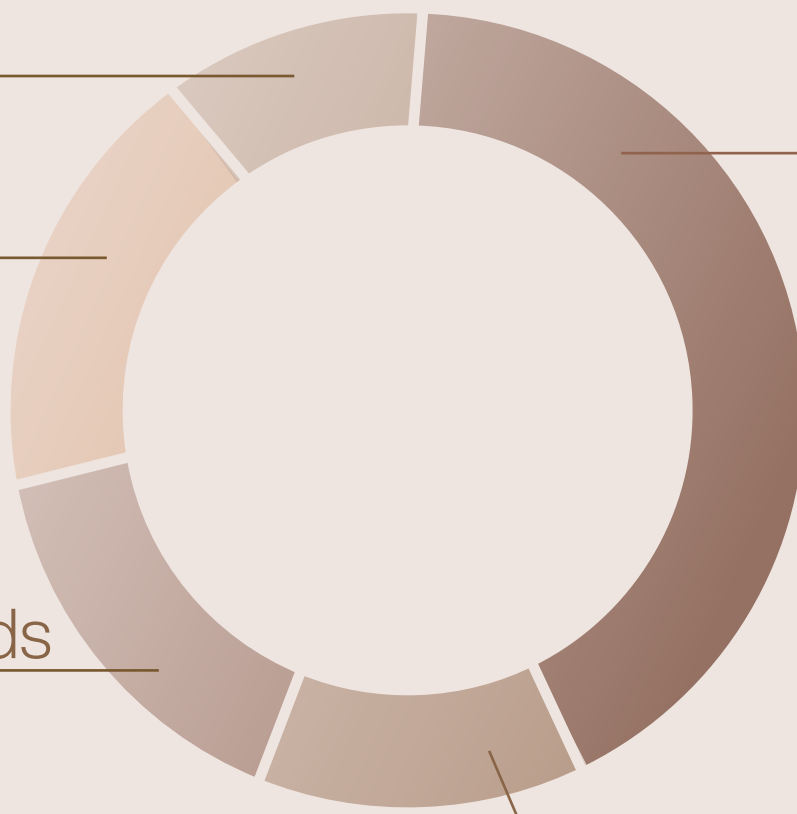
- Offering different flavours of lactose-free gelato quickly and easily;
- Lactose-free gelato without compromising on taste and texture;
- A gelato with a neutral milky taste that brings out the best in the flavouring ingredients;
- A gelato to cater for the increasing request for lactose-free products.

INGREDIENTS

Fibres

Proteins

Non-fat
milk solids



Sugars

Fats



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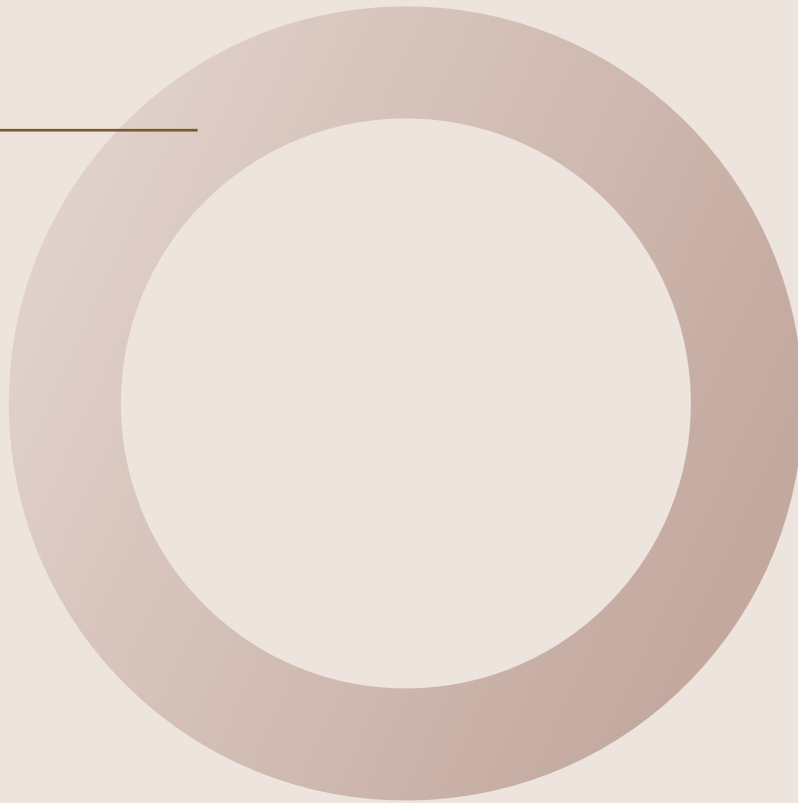
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FLAVOUR PROFILE

Milk



FLAVOUR INTENISTY

4



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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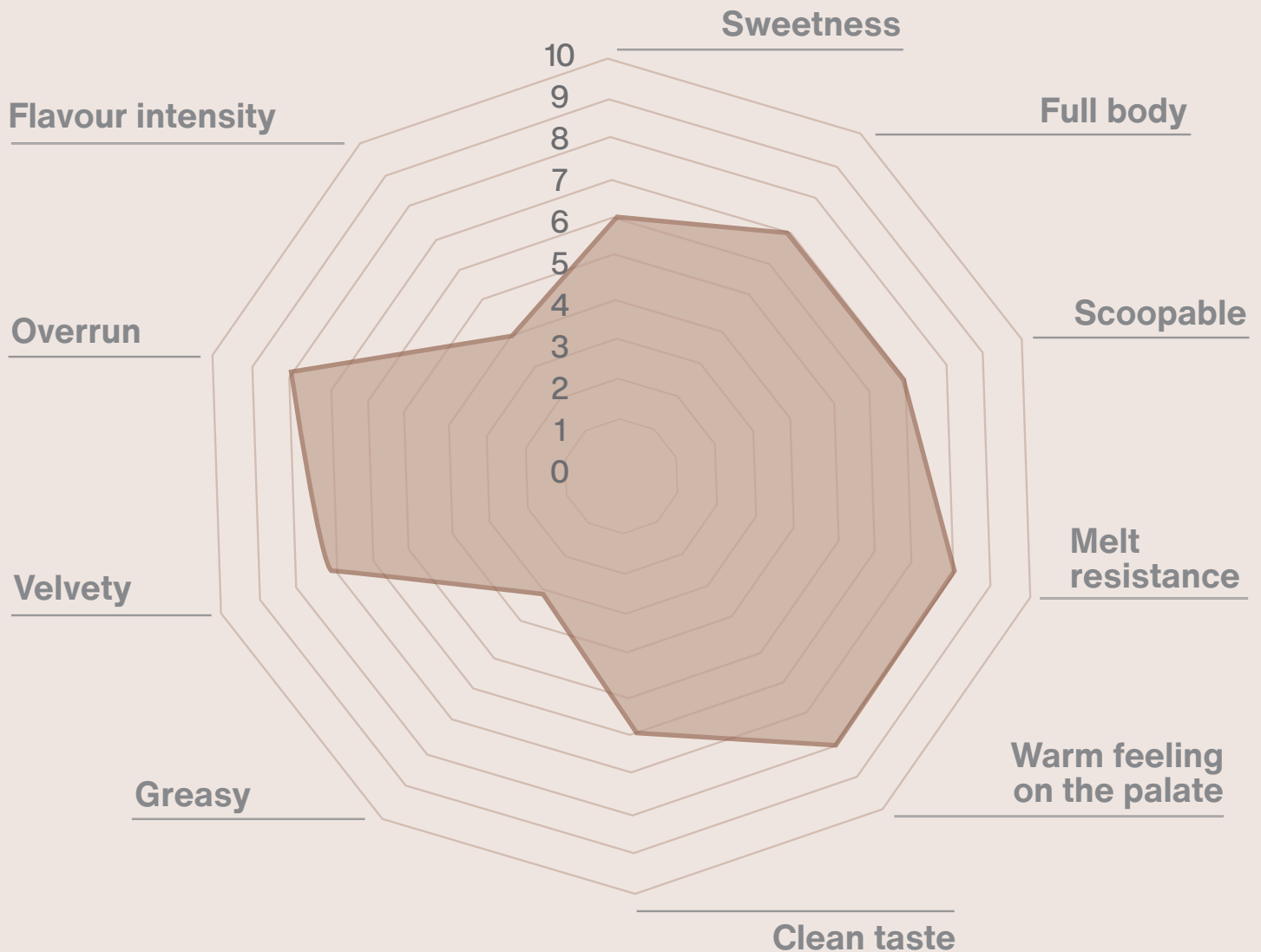
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AVERAGE SENSORY PERFORMANCE

reported for gelato produced with the base Lactose Free 500



ASSESSMENT 1 - 10



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INGREDIENT	White base	Fior di panna	Sugar based paste 50 g	Sugar based paste 100g	Fat based paste
Hot water	670	595	580	575	590
Base	330	320	310	280	300
Dextrose	/	15	/	/	30
Lactose free cream	/	70	60	60	/
Paste	/	/	50	85	80



Discover our entire product range at

www.comprital.com