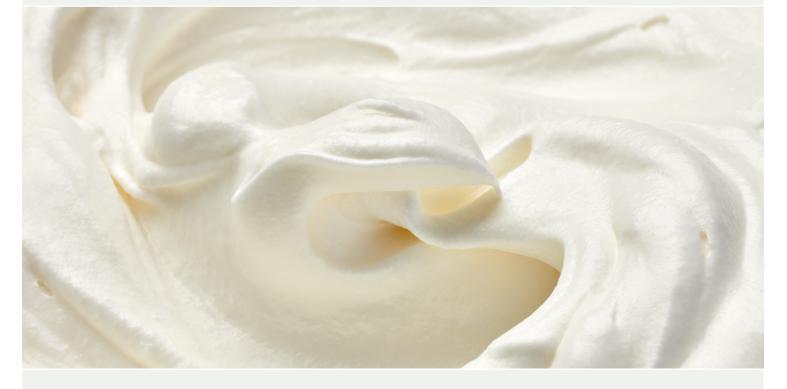


The **Bases** Musa 150

Code **B138**

Flavour profile

Base recipes



Dosage: MEDIUM DOSAGE 150 g/L of milk 10% of the base mix Use: Cold/Warm Fat types: Vegetable

Main Characteristics: Vegetable fats - Functional part of the Integra line





The Bases Musa 150

Code **B138**

Flavour profile

Base recipes

Suggested if you are looking for:

- A creamy and stable gelato
- A balanced gelato using a simple recipe
- Excellent stability in the refrigerated display
- Excellent resistance to temperature shifts
- A creamy gelato with an excellent overrun and scoopability and warm feeling on the palate
- A balanced milky taste

INGREDIENTS

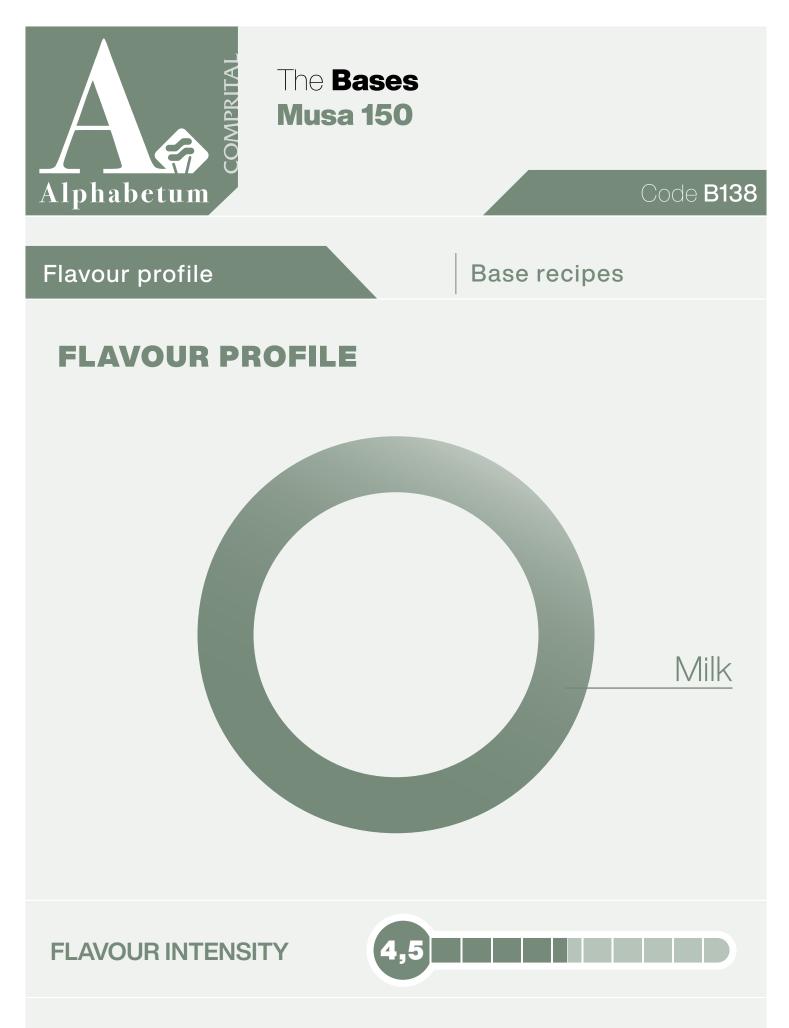
Fibres

Proteins

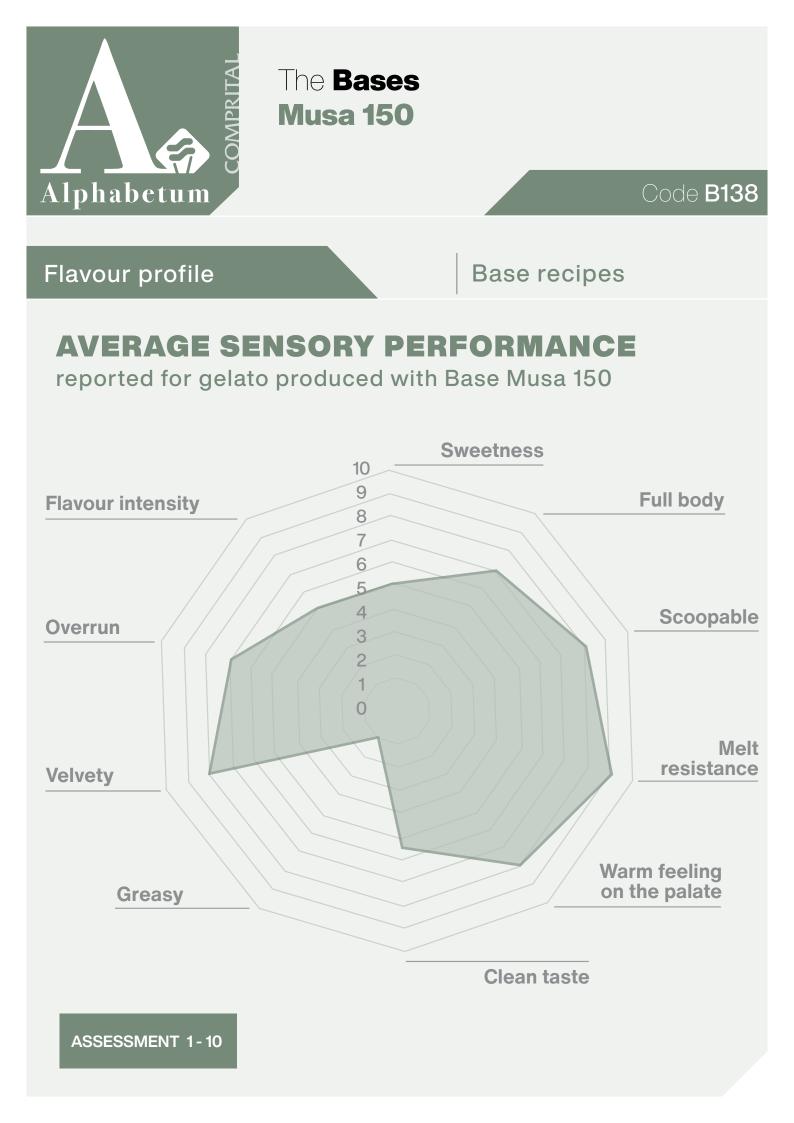
SLNG

Fats





The flavour profile describes the taste of a product and includes all the specific flavours and aromas that together deliver a given taste.





The Bases Musa 150

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INGREDIENT	Base (g)	Enriched Base (g)
Milk	745	730
Cream	30	30
Sugar	135	120
Musa 150	90	90
Low-Fat Milk Powder	/	15
Piugel or Dextrose	/	15



Discover our entire product range at

www.comprital.com