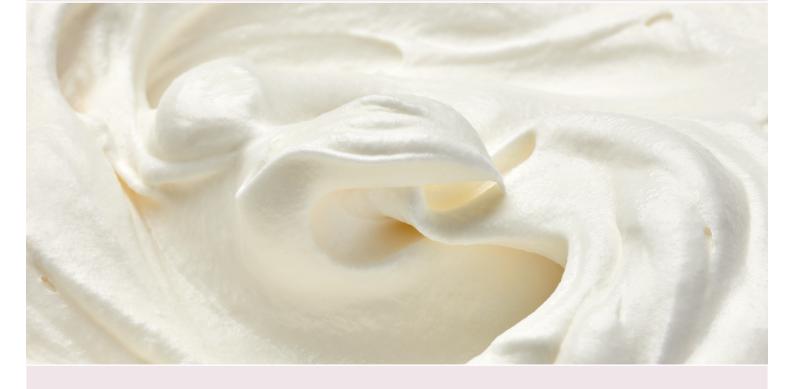


#### Code **B005**

#### Flavour profile

**Base recipes** 



#### **Dosage:**

MEDIUM DOSAGE 100g/L of milk 7% of the base mix **Use:** Cold/Warm

Fat types: Vegetable

Main Characteristics: Vegetable fats - Milk proteins





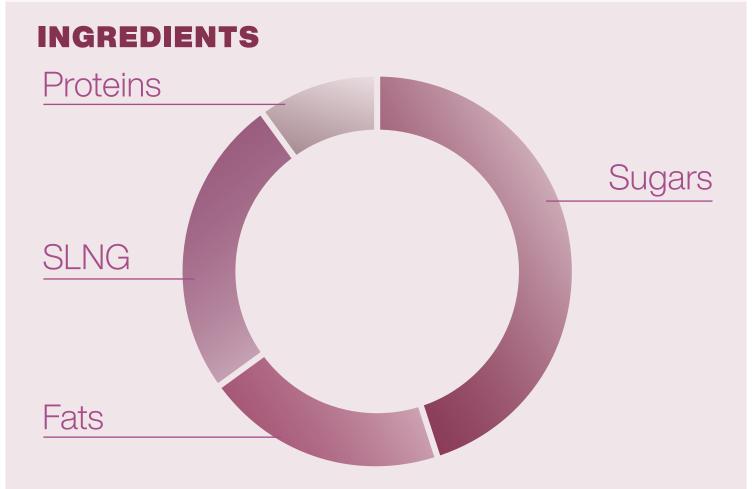
Code **B005** 

#### Flavour profile

#### **Base recipes**

#### Suggested if you are looking for:

- A creamy and soft gelato
- Perfect stability on display
- Resistance of the upper part in souffle-like presentations on display
- Excellent overrun that ensures high scoopability over time
- Warm feeling to the palate
- Neutral taste that enhances specific flavours



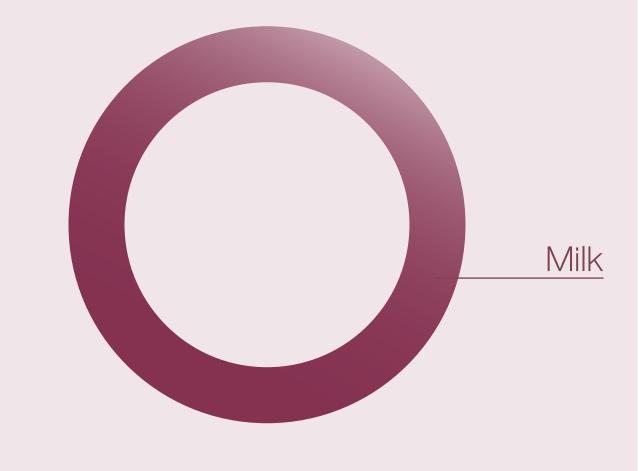


Code **B005** 

#### Flavour profile

**Base recipes** 

# **FLAVOUR PROFILE**



#### **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.



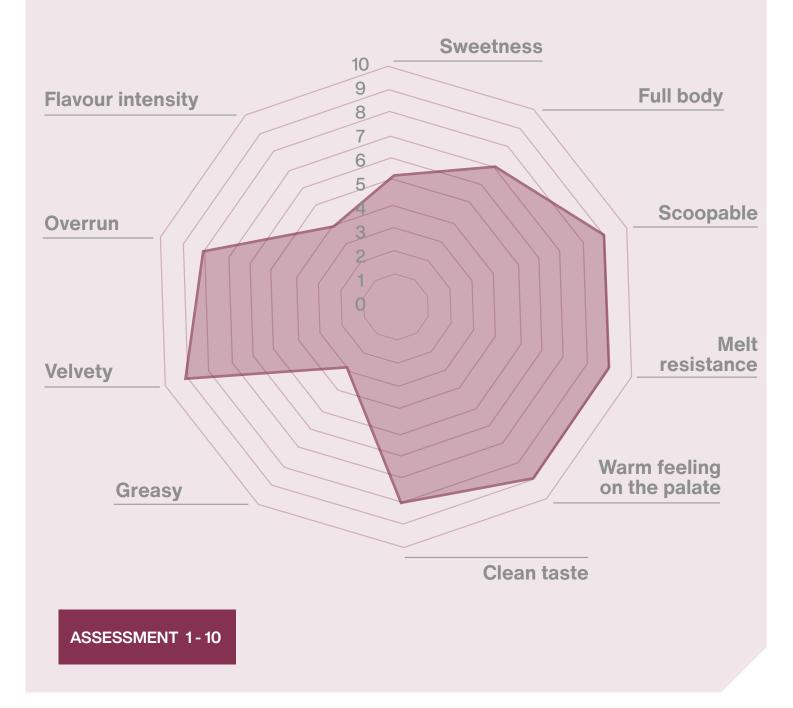
Code **B005** 

Flavour profile

Base recipes

### **AVERAGE SENSORY PERFORMANCE**

reported for gelato produced with Base Nirvana 100





### Code **B005**

### Flavour profile

#### Base recipes



INGREDIENT	Base (g)	Enriched Base (g)
Milk	735	715
Cream	50	50
Sugar	125	125
Nirvana	70	70
Integra Latte	/	20
Low-Fat Milk Powder	/	15
Piugel or Dextrose	20	5



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