

Code **B118**

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 Intense taste





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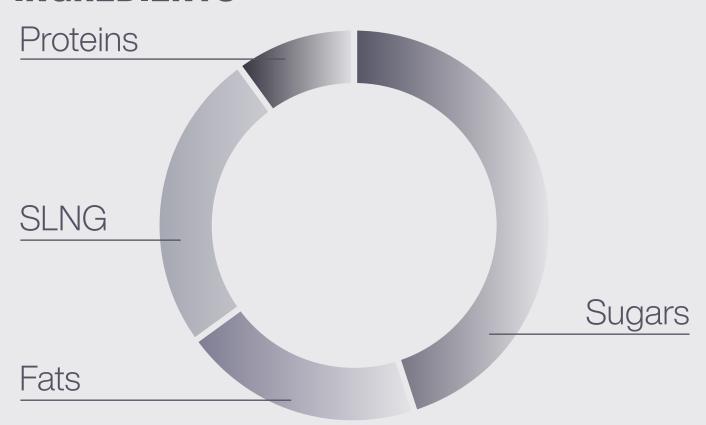
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Suggested if you are looking for:

- 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
- Deep milky and creamy taste.

INGREDIENTS



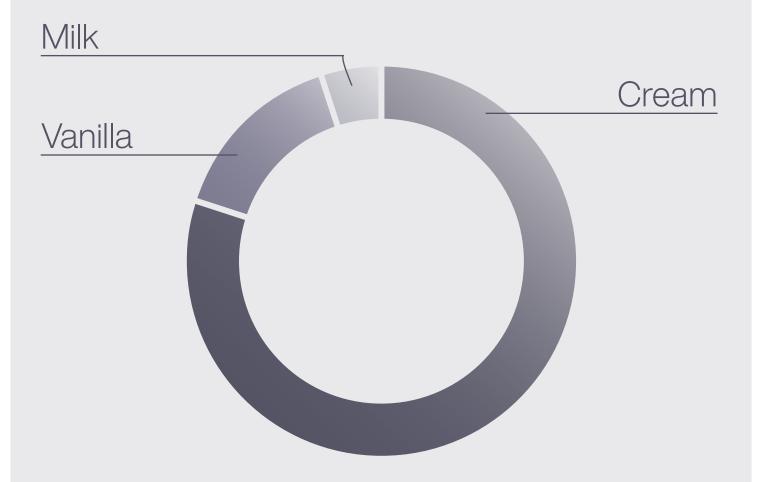


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FLAVOUR PROFILE



FLAVOUR INTENSITY

5

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



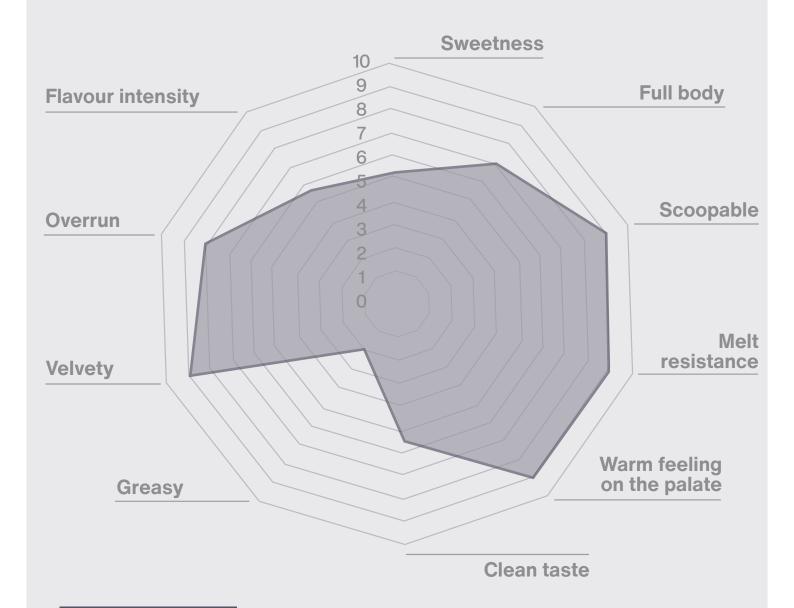
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AVERAGE SENSORY PERFORMANCE

reported for gelato produced with Base Nirvana Panna 100





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



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