

A

Alphabetum

COMPRITAL

The **Bases** Perfecta Plus 50

Code **B848**

Flavour profile

Base recipes



Dosage:

LOW DOSAGE

50 g/L of milk

3,5% of the base mix

Use:

Warm/Cold

Main characteristics:

vegetable fibres, vegetable proteins,
free from emulsifiers, clean label



2,5 Kg Bag



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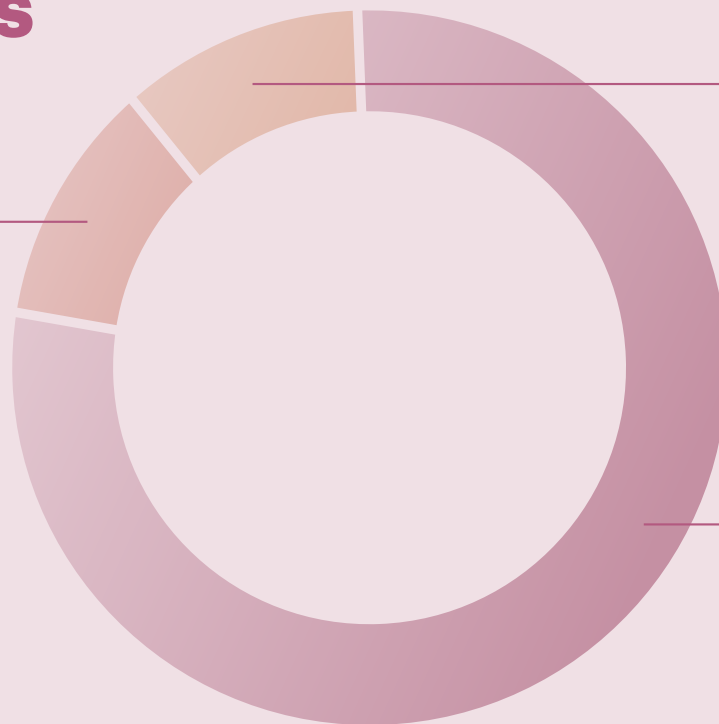
Suggested if you are looking for:

- Soft, creamy and fresh sorbets with a bright colour;
- Excellent stability with any type of fruit;
- Excellent performance in cold applications;
- Wide recipe customisation;
- Sorbets free from animal derivatives and emulsifiers;
- Extended shelf life;
- Sugars recognised by consumers.

INGREDIENTS

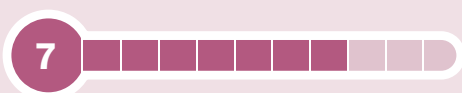
Fibres

Vegetable
fibres

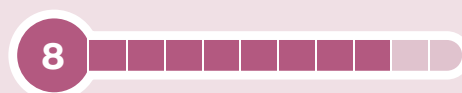


Sugars

FRUIT COLOUR



FRESHNESS





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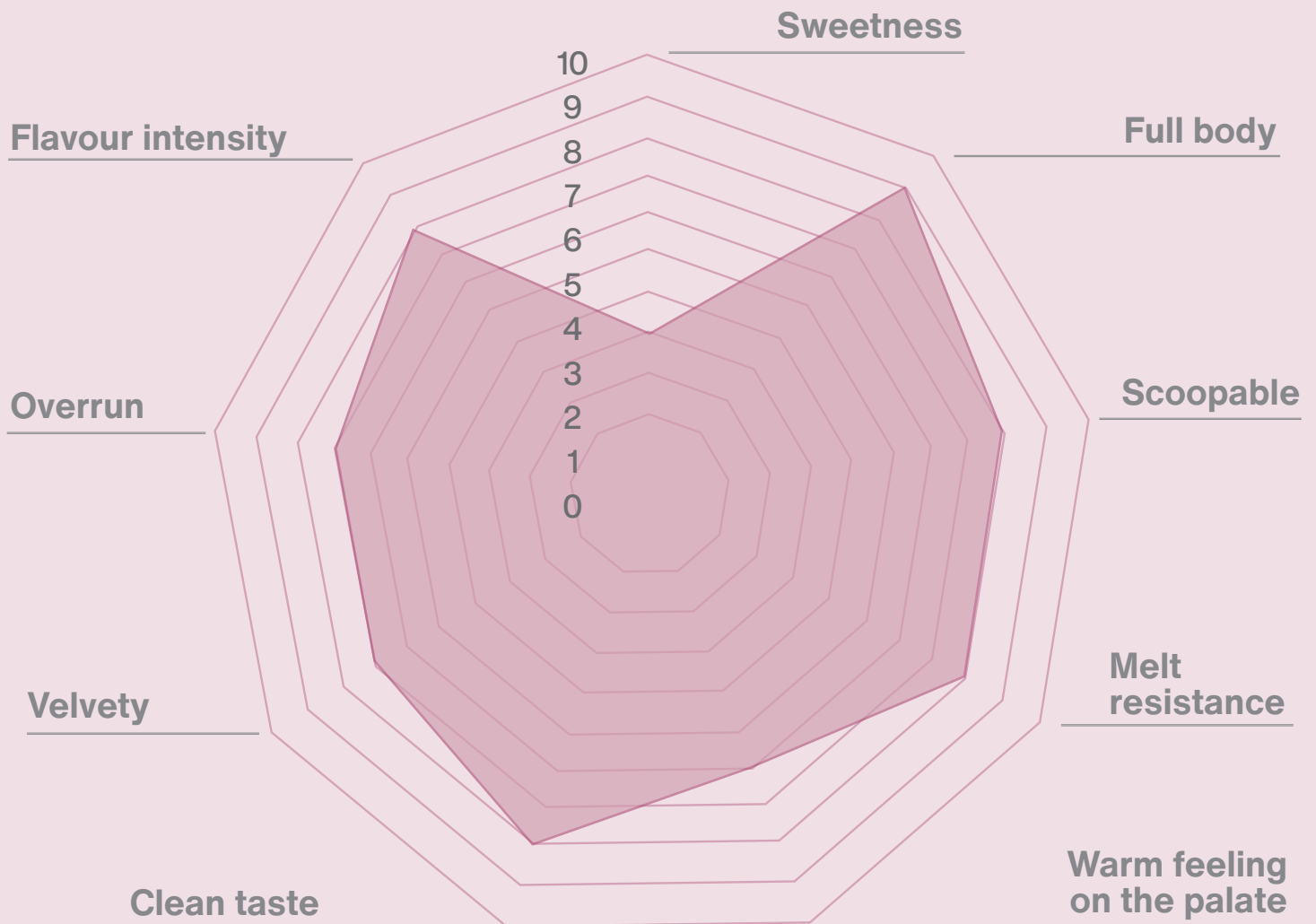
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AVERAGE SENSORY PERFORMANCE

reported for gelato produced with the base Perfecta Plus 50



ASSESSMENT 1 - 10

Flavour profile

Preparation method:

Prepare a syrup by mixing room temperature or lukewarm water with Perfecta Plus, sugars and, if present, Integra fibre.

Add the fruit, mix and churn.

LEMON

INGREDIENT	
Perfecta Plus	35 g
Saccharose	210 g
Dry glucose	25 g
Water	490 g
Lemon juice	220 g
Integra fibre	20g
Lemon zest	Q.B.

FRUIT SORBET 13-15° Bx

INGREDIENT	
Perfecta Plus	30 g
Saccharose	165 g
Dry glucose	20 g
Water	285 g
Fruit	500 g

Base recipes



Ask your Comprital distributor for the complete recipe book.

FRUIT SORBET 8-10° Bx

INGREDIENT	
Perfecta Plus	30 g
Saccharose	190 g
Dry glucose	20 g
Water	260 g
Fruit	500 g

FRUIT SORBET 16-18° Bx

INGREDIENT	
Perfecta Plus	30 g
Saccharose	160 g
Dry glucose	20 g
Water	290 g
Fruit	500 g



Discover our entire product range at

www.comprital.com