

# A



## Alphabetum

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## The **Bases** **Base Plus 50**

Code **B825**

Flavour profile

Base recipes



### Dosage:

**LOW DOSAGE**

50 g/L of milk

3,5% of the base mix

### Use:

Warm

### Fat types:

Without added fats

### Main characteristics:

Without added fats, fibres, without emulsifiers, clean label, with baobab and acacia gum, without flavours



2,5 Kg Bag



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### Suggested if you are looking for:

- A gelato with a neutral background taste to enhance any added flavour;
- Full customisation ensuring sugars and fats balance;
- A fresh, full-bodied and structured gelato;
- A gelato rich of fibres that act as stabilisers;
- A gelato without emulsifiers and with clean label vegetal fibres and ingredients.

## INGREDIENTS





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# The **Bases** Base Plus 50

Code **B825**

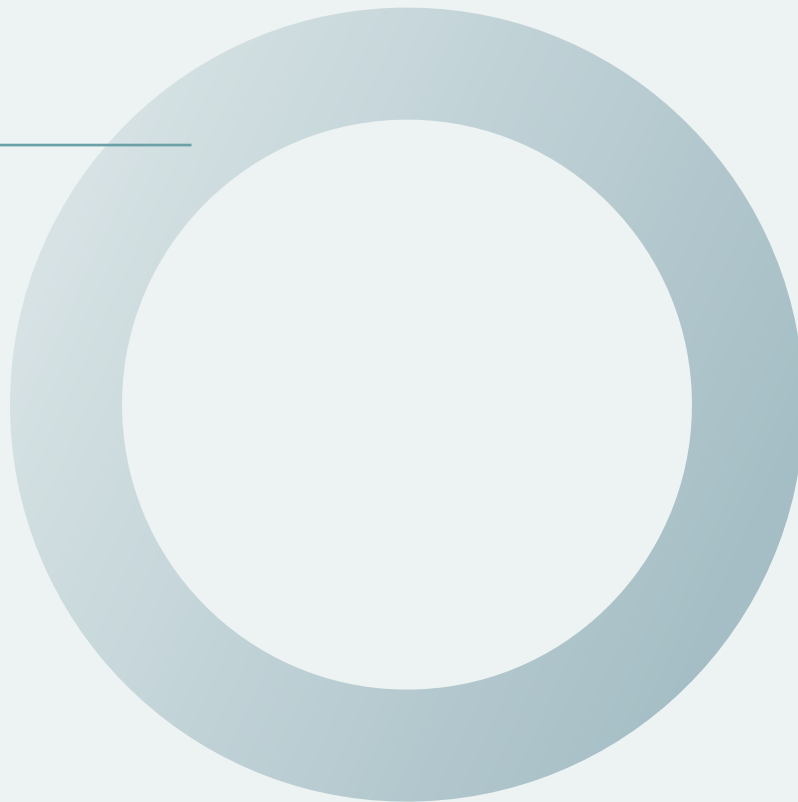
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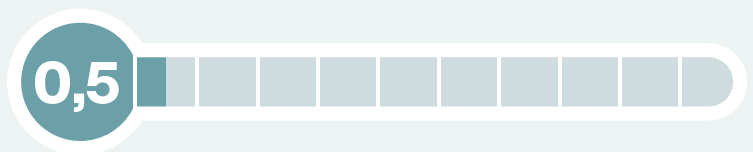
## FLAVOUR PROFILE

Milk

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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.



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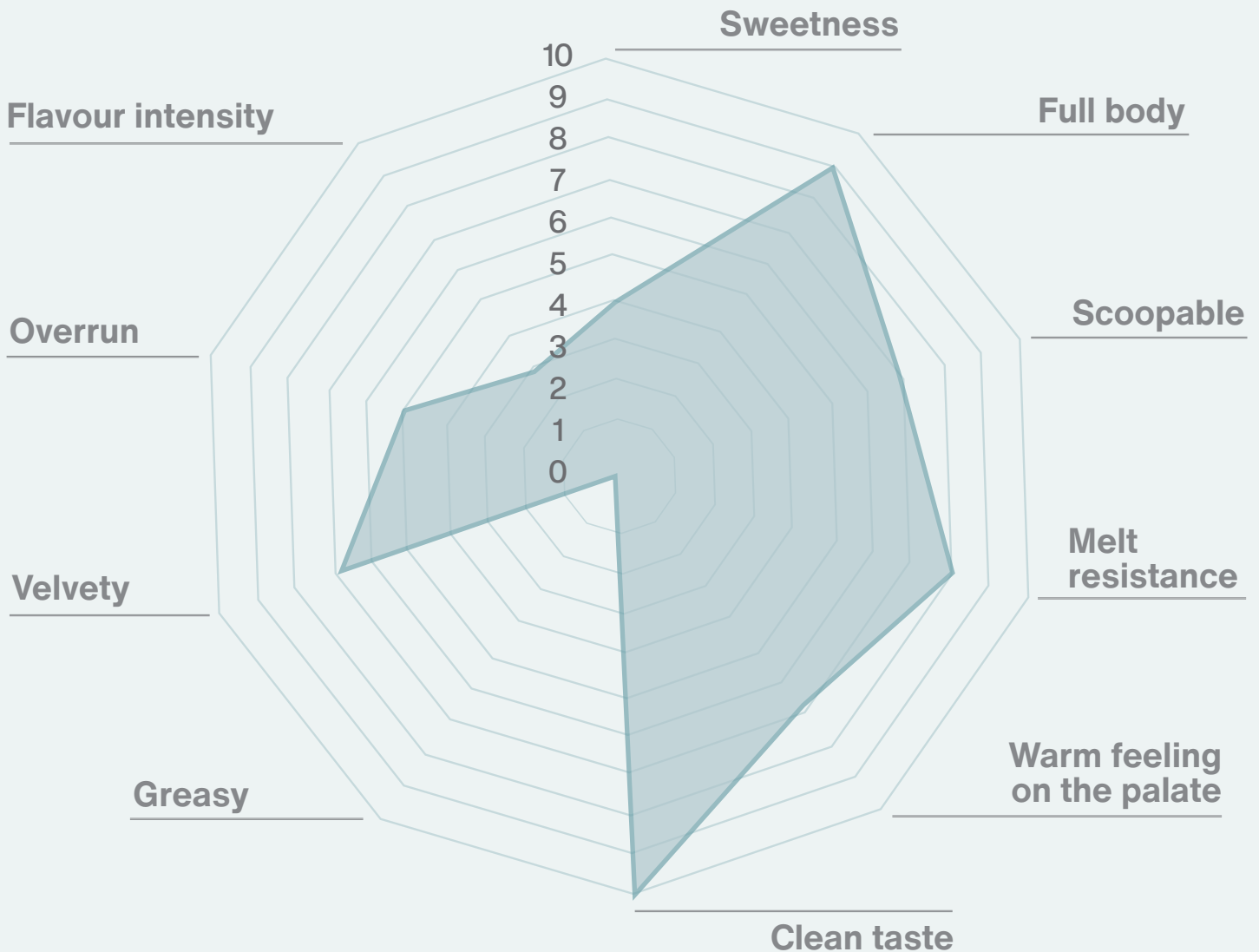
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### **AVERAGE SENSORY PERFORMANCE**

reported for gelato produced with Base Plus 50



ASSESSMENT 1 - 10



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INGREDIENT	Base (g)	Enriched Base (g)
Milk	665	670
Cream	100	100
Sugar	130	120
Base	35	35
Integra Latte	/	20
Skimmed powdered milk	35	25
Piugel or Dextrose	35	30



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