

#### Code **B312**

#### Flavour profile

**Base recipes** 



#### **Dosage:**

MEDIUM DOSAGE 180 g/L of milk 12.5% of the base mix

#### Use:

Warm

Fat types: Animal

#### Main Characteristics:

Animal fats - Milk powder - Cream powder Distinctive taste - Simple recipe





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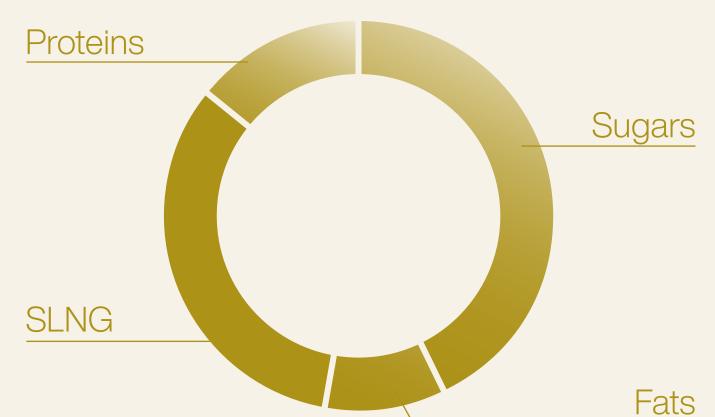
**Base recipes** 

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#### Suggested if you are looking for:

- A creamy gelato with a deep taste
- A gelato without vegetable fats
- A balanced gelato using a simple recipe
- Excellent stability in the refrigerated display
- A tasty and scoopable gelato

## INGREDIENTS





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## **FLAVOUR PROFILE**

# Vanilla Cream

## Milk

### **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.



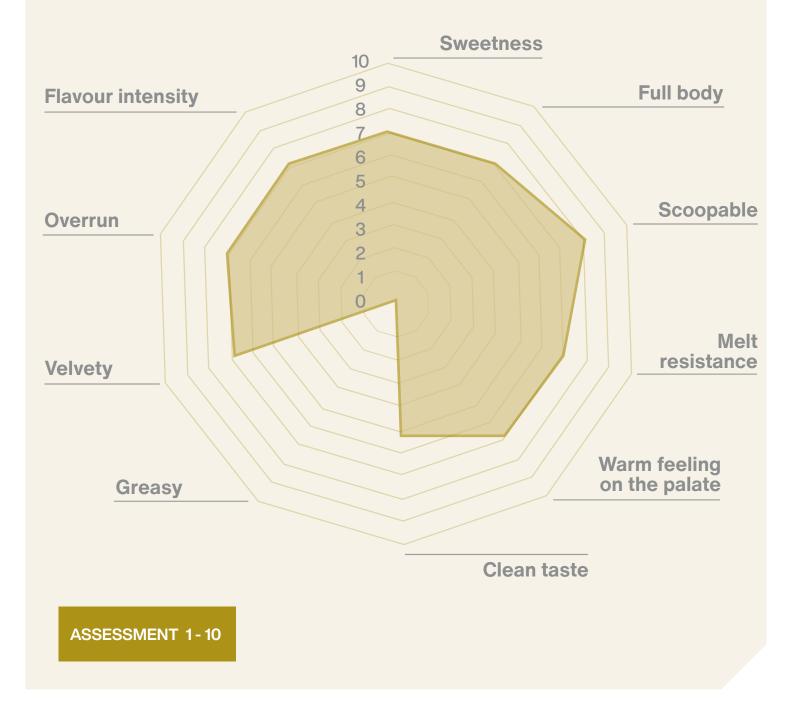
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## **AVERAGE SENSORY PERFORMANCE**

reported for gelato produced with Base Royal Panna 180





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INGREDIENT	Base (g)	Enriched Base (g)
Milk	760	705
Cream	/	55
Sugar	115	115
Base	125	125



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