

# The Bases San Marco 100

Code **B147** 

### 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 powder - Balanced taste Value for money





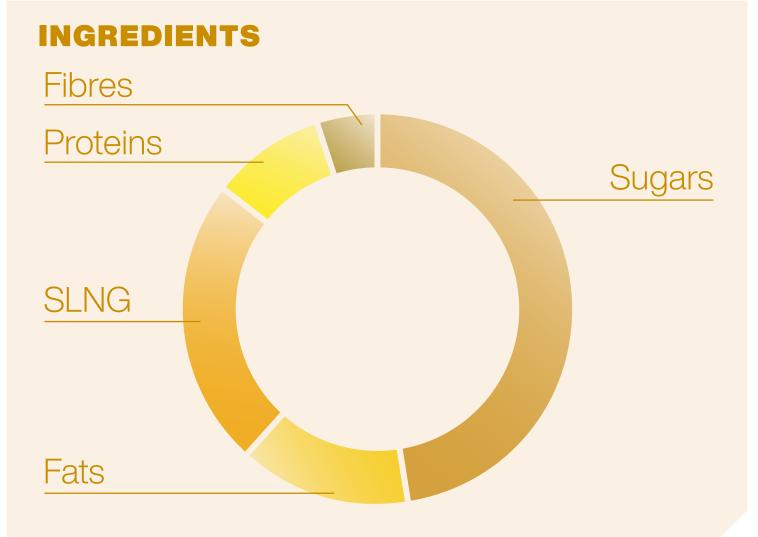
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#### Suggested if you are looking for:

- A gelato with a balanced taste to enhance the specific flavouring ingredients
- Excellent stability in the refrigerated display
- High scoopability over time
- Warm feeling to the palate
- The right balance between performance and price





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# **FLAVOUR PROFILE**

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 San Marco 100





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### Base recipes



INGREDIENT	Base (g)	Enriched Base (g)
Milk	725	695
Cream	60	70
Sugar	120	120
San Marco 100	70	70
Integra Latte	/	20
Low-Fat Milk Powder	/	15
Piugel or Dextrose	25	10



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