

Code **B148**

Flavour profile

Base recipes



Dosage:

LOW DOSAGE 100 g/L of milk 7% of the base mix

Use:

Cold/Warm

Fat types:

Vegetable

Main Characteristics:

Vegetable fats - Milk powder - Deep taste Value for money





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Suggested if you are looking for:

- A gelato with an intense flavour of cream and milk
- Excellent stability in the refrigerated display
- High scoopability over time
- Warm feeling to the palate
- The right balance between performance and price

Fibers Proteins SLNG Sugars Fats

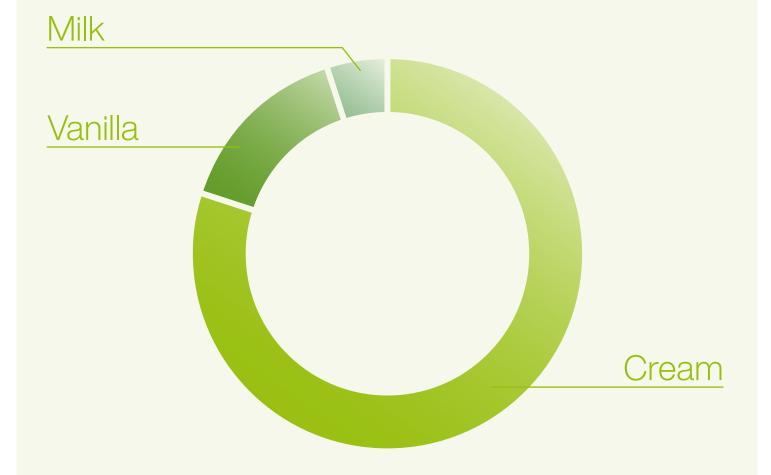


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FLAVOUR PROFILE



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 Panna





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INGREDIENT	Base (g)	Enriched Base (g)
Milk	725	700
Cream	60	60
Sugar	120	120
San Marco 100 Panna	70	70
Integra Latte	/	20
Low-Fat Milk Powder	/	20
Piugel or Dextrose	20	10



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