


# A



## Alphabetum

COMPRITAL

## The **Bases** Unica 100

Code B026D

Flavour profile

Base recipes



### Dosage:

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

### Use:

Cold/Warm

### Fat types:

Animal

### Main Characteristics:

Animal fats - Milk powder  
Cream powder



Bag 2,5 Kg



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### Suggested if you are looking for:

- A gelato without vegetable fats
- A creamy and non-unctuous texture
- Excellent creaminess and stability over time
- A soft and warm feeling thanks to its excellent overrun
- A balanced milky and creamy taste

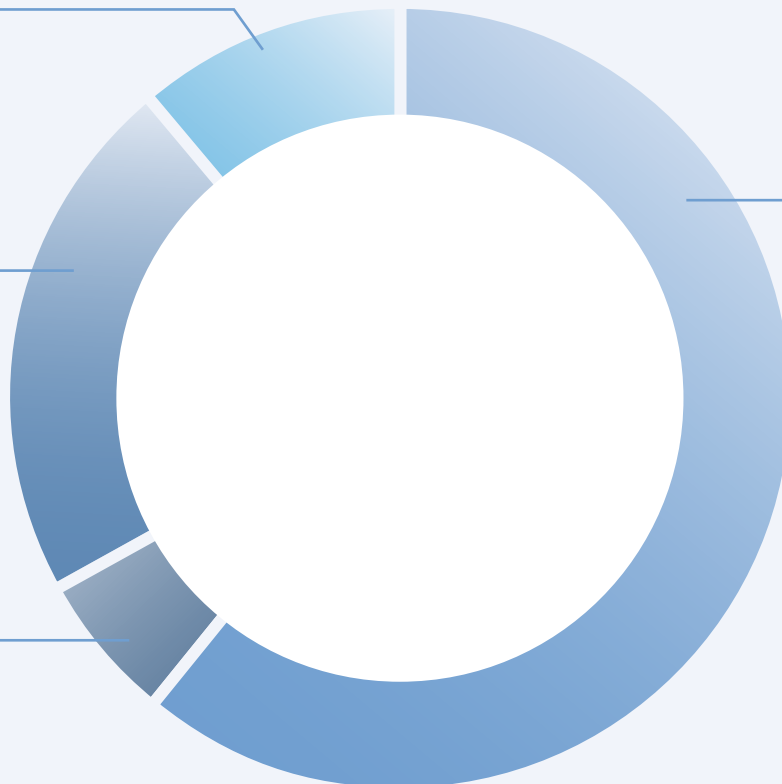
## INGREDIENTS

Proteins

SLNG

Fats

Sugars





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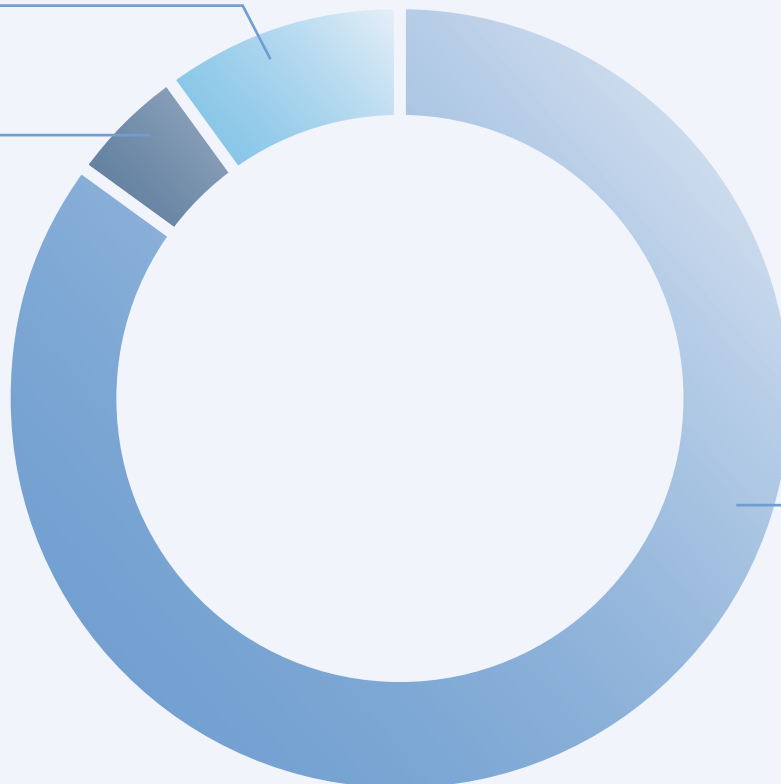
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## FLAVOUR PROFILE

Vanilla

Cream



Milk

## FLAVOUR INTENSITY

4,5



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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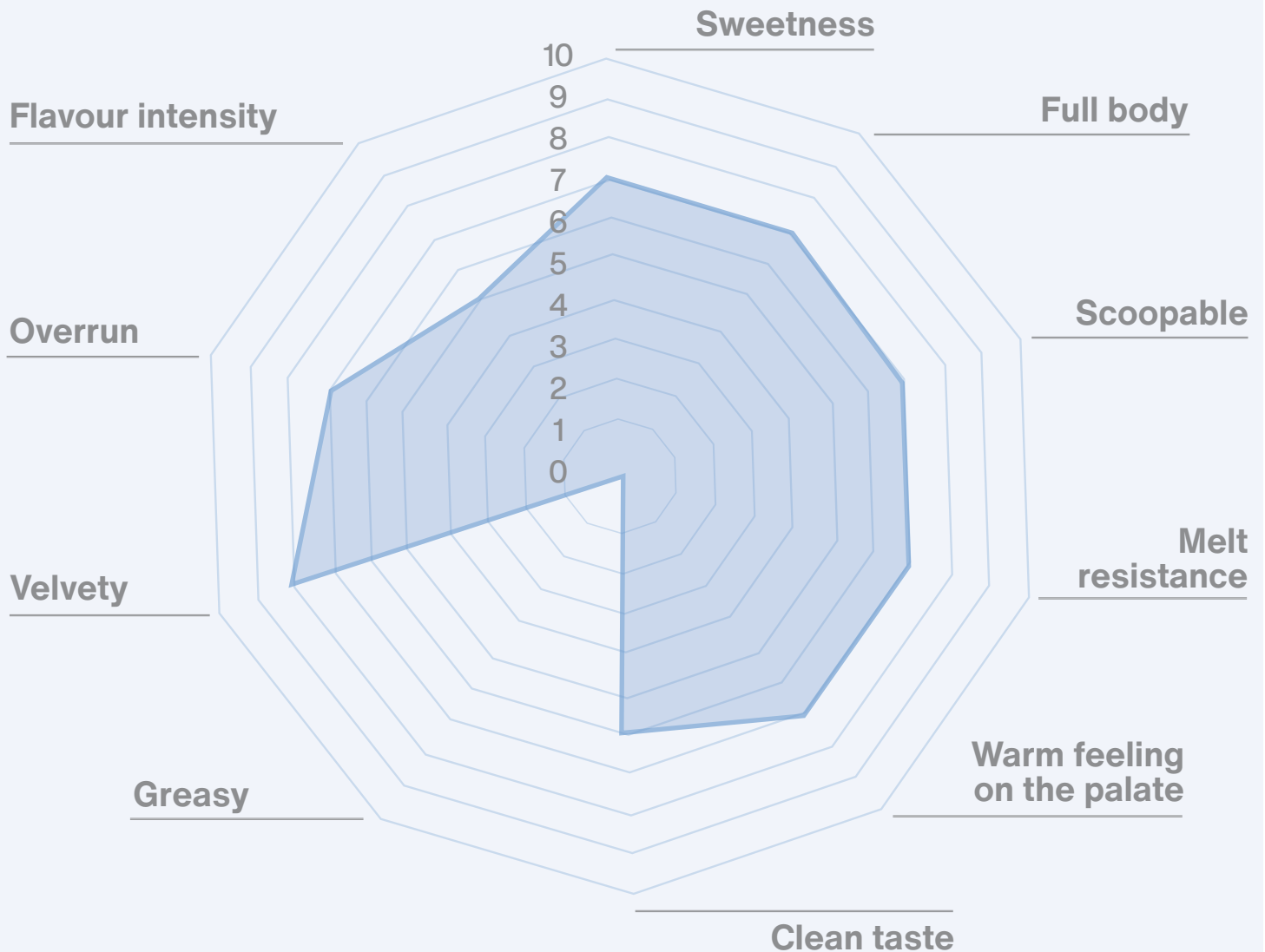
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## **AVERAGE SENSORY PERFORMANCE**

reported for gelato produced with Base Unica 100



ASSESSMENT 1 - 10



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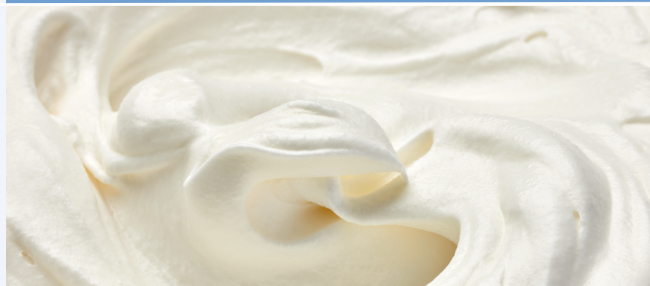
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## The **Bases** **Idra 250**

Code **B026D**

Flavour profile

Base recipes



INGREDIENT	Base (g)	Enriched Base (g)
Milk	720	685
Cream	80	90
Sugar	135	130
Unica	65	65
Integra Latte	/	15
Low-Fat Milk Powder	/	15



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