

# A

## Alphabetum

COMPRITAL

## The **Bases** **Base Vegana**

Code **B358**

Flavour profile

Base recipes



### Dosage:

**HIGH DOSAGE**

480 g/L of water

32,5% of the base mix

### Use:

Warm

### Fat types:

Vegetal

### Main Characteristics:

Cane sugar, vegetable fibres, rice powder



1,3 Kg Bag



Alphabetum

COMPRITAL

## The **Bases** **Base Vegana**

Code **B358**

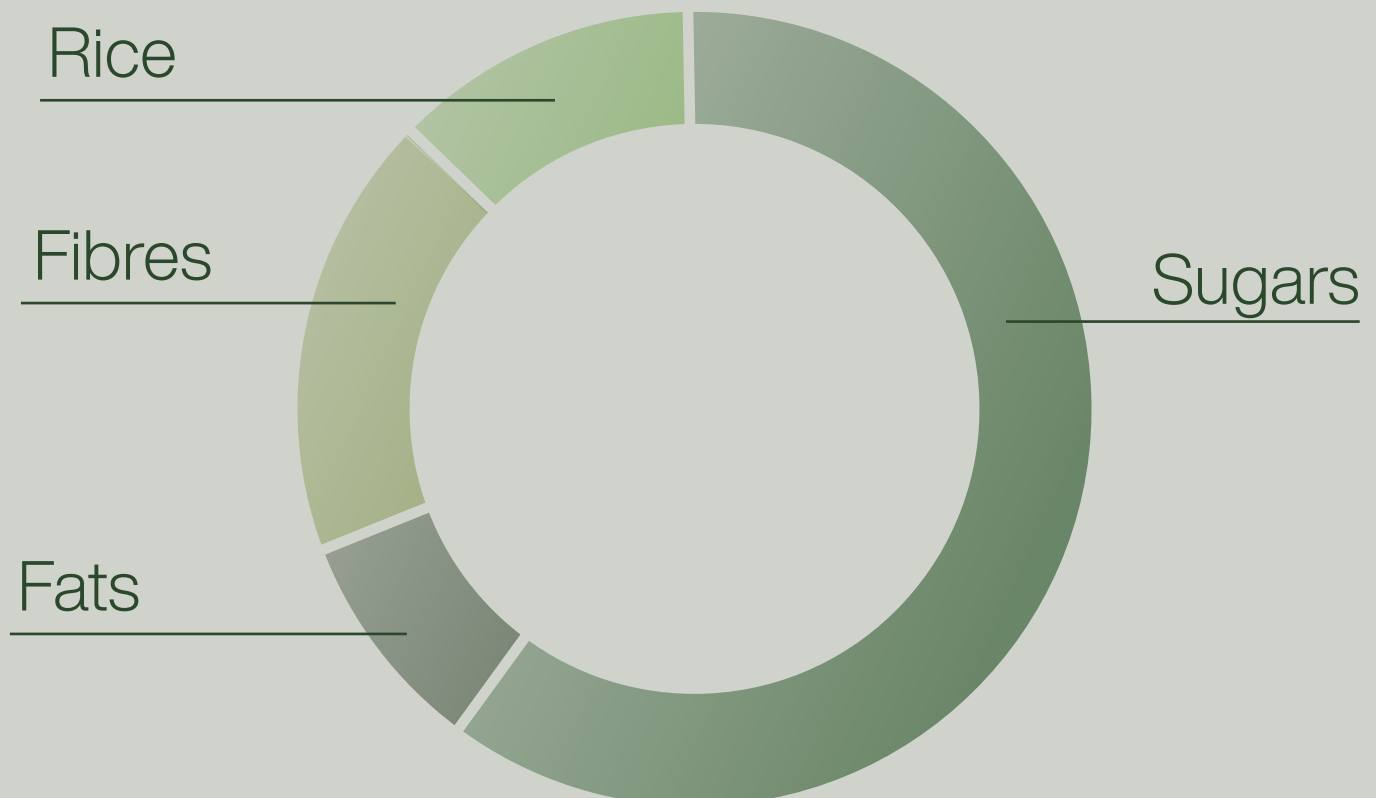
Flavour profile

Base recipes

### Suggested if you are looking for:

- A gelato without animal derivatives, but which performs as well as traditional gelato;
- A product for vegans, clients looking for products on trend and people with food intolerances ;
- A gelato with a very neutral taste, without soy or any other ingredients altering the base taste.

## INGREDIENTS





Alphabetum

COMPRITAL

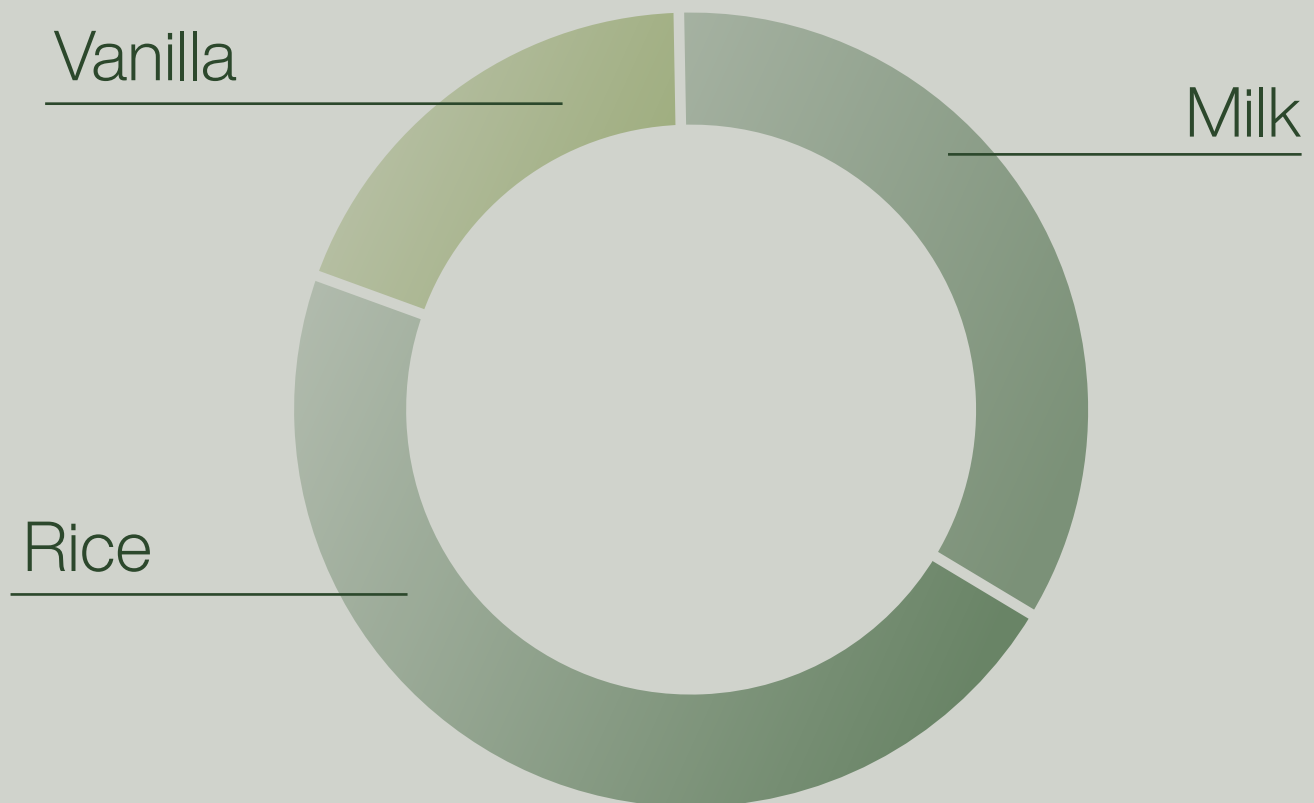
# The **Bases** **Base Vegana**

Code **B358**

Flavour profile

Base recipes

## FLAVOUR PROFILE



FLAVOUR INTENSITY

5



The flavour profile describes the taste of a product and includes all the specific flavours and aromas that together deliver a given taste.



Alphabetum

COMPRITAL

# The Bases

## Base Vegana

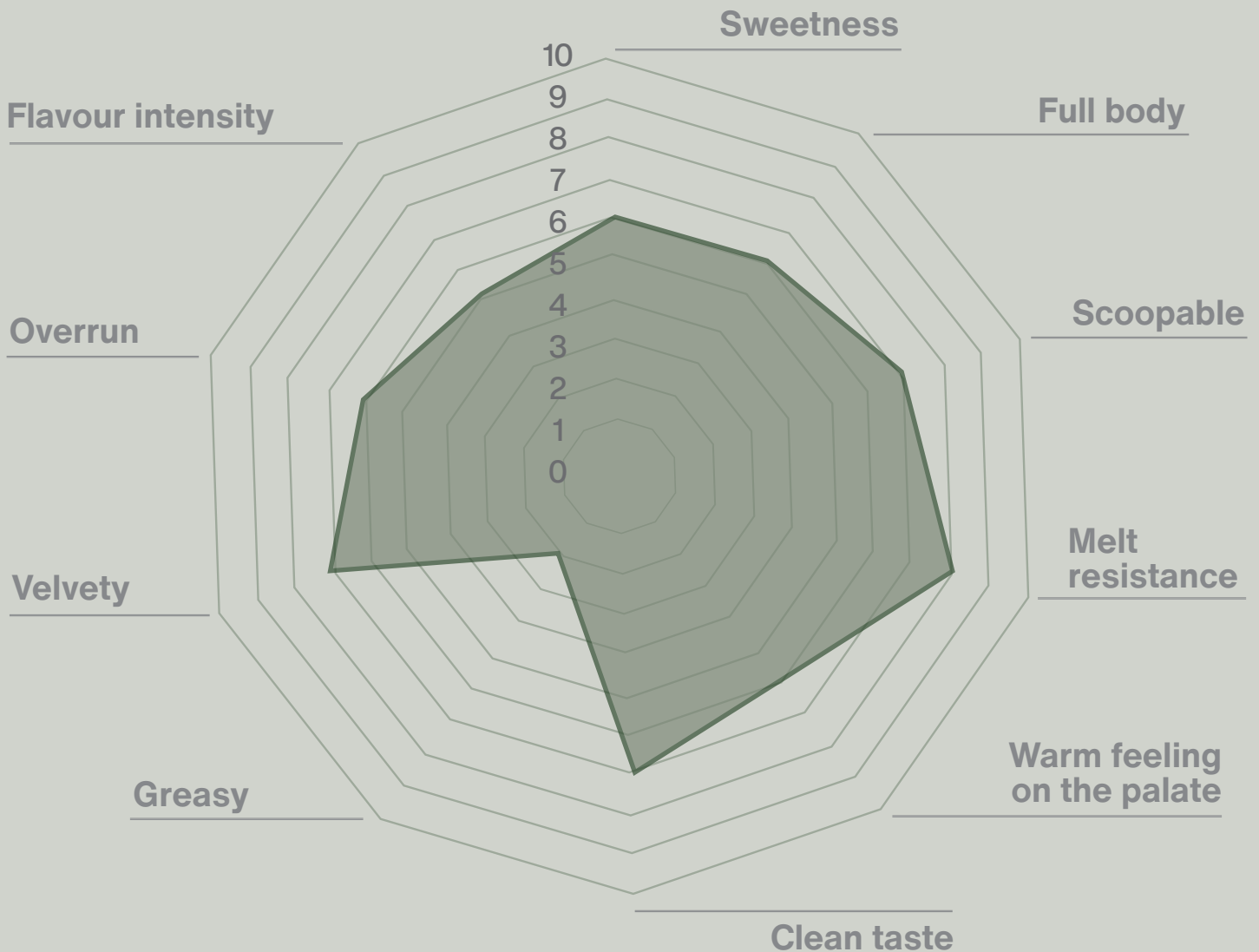
Code **B358**

Flavour profile

Base recipes

## AVERAGE SENSORY PERFORMANCE

reported for gelato produced with Base Vegana



ASSESSMENT 1 - 10



COMPRITAL

# The **Bases** **Base Vegana**

Code **B358**

Flavour profile

Base recipes



<b>INGREDIENT</b>	<b>White base (g)</b>	<b>Sugar based paste (g)</b>	<b>Fat based paste (g)</b>
Hot water (80°C)	2700	2900	2700
Base Vegana	1300	1300	1300
Vanilla Paste	/	200	/
Hezelnut Paste	/	/	400
Grape sugar	/	/	120



Discover our entire product range at

[www.comprital.com](http://www.comprital.com)