

# Lactose Free

## BASES

SAVOR THE LIGHTNESS



COMPRITAL

# Lactose Free BASES

Many researches highlight the steady increase, in Italy and worldwide, of people with **lactose intolerance**. There is increasing demand for lactose-free products throughout the food sector and also in artisanal gelato and pastry.

Our **Lactose Free line** was created to meet these needs, offering a **highly digestible gelato** that retains all the taste and characteristics of the traditional product. An evolution that can expand your audience while satisfying everyone's taste and pleasure.

## LACTOSE FREE 100

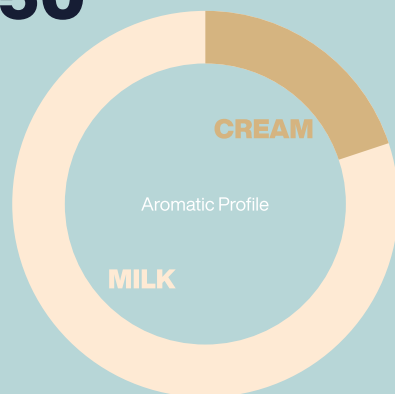
Natural "Lactose Free 100" base features a clean ingredient list free of vegetable fats and emulsifiers.

Enriched with baobab and citrus fiber and chicory ensures a neutral taste to harmonize with any preparation for gelato labeled "lactose free" (with lactose less than 0.1%) with an aerated and creamy texture.



## LACTOSE FREE 250

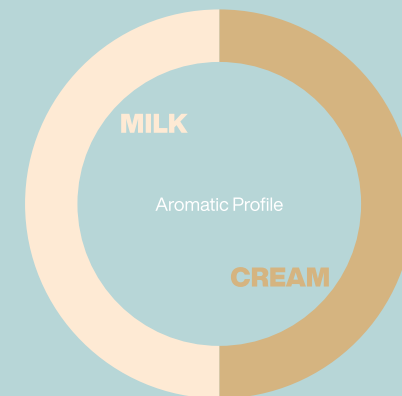
"Lactose Free 250" is a semi-complete base, **very easy to use**, to be processed with only the addition of water and characterized by a creamy, aerated texture.



## LACTOSE FREE 500

"Lactose Free 500" is a naturale, complete, ready-to-use base with only the addition of water.

It has the same characteristics as "Lactose Free 100" but with the presence of vegetable fats. It is completed inside with every ingredient necessary for the preparation of the best lactose free gelato.



Product Code	Product and Description	Dose	Kg	Pcs	Flavor	H/C	A/V Fats			
B902	<b>BASE LACTOSE FREE 100</b> Lactose-free, vegetable fat-free base, creamy and stable texture.	100g/L	1	10	Milk	H/C	-	•	•	
B946	<b>NEW BASE LACTOSE FREE 250</b> A semi-complete base that is very easy to work with just the addition of water and sugar, and features a creamy, aerated texture.	250g/L	2	4	Milk	H/C	V	•	•	
B904	<b>BASE LACTOSE FREE 500</b> Complete lactose-free base, characterized by creaminess and stability of structure.	500g/L	2,5	4	Milk	C	V	•	•	•



# Lactose Free BASES

Proposed pairings for tasty, creamy  
and digestible gelato.

Pastes	Ripples	Decorations
Amaretto Giubileo	Mango	Mandorle Pralinate La Preferita (Pralinated almonds)
Arachide tostata (Roasted peanut)	Choco Coffee Crunch	Be The Top Caramello (Caramel)
Caffè del nonno Giubileo (Dark coffee)	Fico al caramello (Caramelized fig)	Granelle Ricoperta La Preferita (Mix nuts caramelized)
Cocco (Coconut)	Monella Fondente con Lampone (Dark monella with raspberry)	Mandorle Pralinate La Preferita (Pralinated almonds)
Torrone	Limone, Lime e Bergamotto (Lemon lime and bergamot)	Grancrock La Preferita (Hazelnut brittle)
Zabaione di Zibibbo Giubileo	Arancia (Orange)	Stracciatella Extra (Chocolate chip)
Gianduia Premium	Speculoos	Granelle Ricoperta La Preferita (Mix nuts caramelized)
Vaniglia Giubileo (Vanilla)	Lampone (Raspberry)	Mandorle Pralinate La Preferita (Pralinated almonds)

Find out more  
on our new website!



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