

# A



## Alphabetum

COMPRITAL

# Ciocolati Knam

## Knam

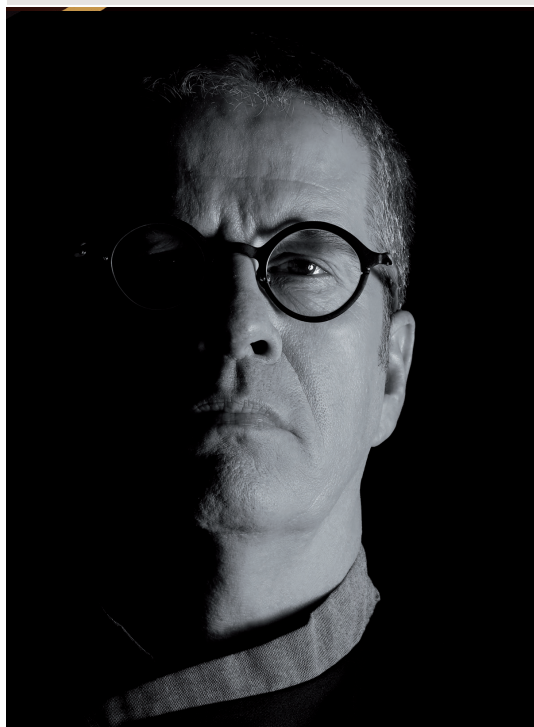
### Professional

Code P1101

Flavour profile

Pairings

Recipes



#### Dosage:

HIGH DOSAGE  
45% of the base mix

#### Use:

Warm

#### Fat types:

without added  
vegetable fats

#### Main Characteristics:

Single Origin Ugandan chocolate coins,  
without added vegetable fats, sunflower  
lecithin, free from animal derivatives



1,8 Kg Bag



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### **Recommended if you are looking for:**

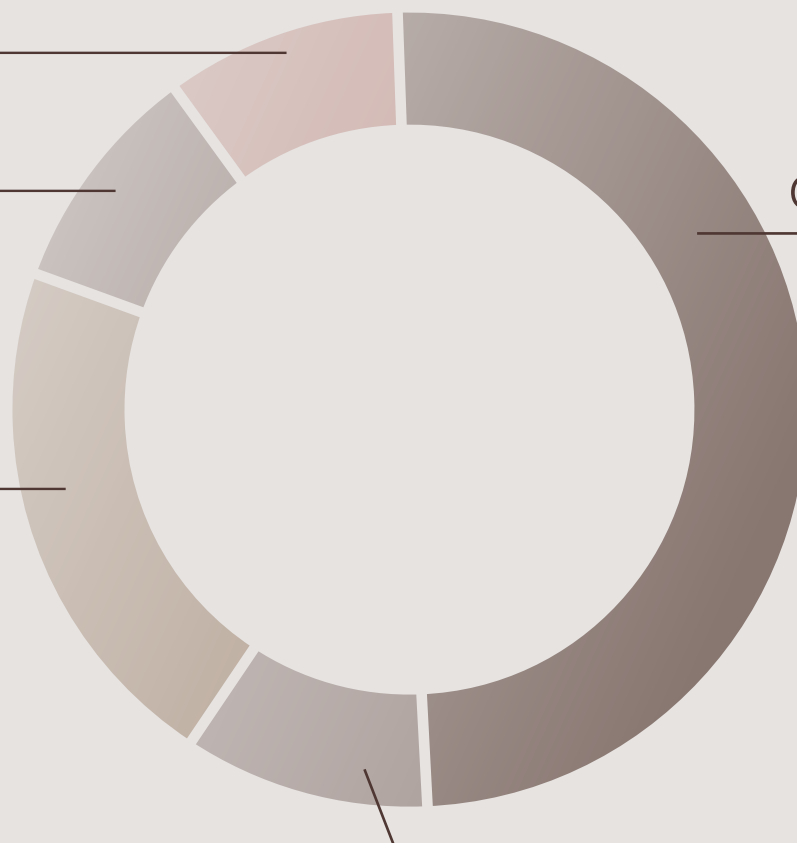
- A dark chocolate sorbet free from animal derivatives;
- A dark chocolate sorbet with a deep and long-lasting taste;
- An exclusive dark chocolate sorbet that offers a complex flavour profile brought in by the Single Origin Ugandan Chocolate;
- An enriched flavour profile, free from potassium cocoa;
- The typical colour of chocolate sorbet;
- A clean and clear label.

## **INGREDIENTS**

Fibres

Proteins

Sugars



Cocoa derivatives

Fats



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**Knam Professional**

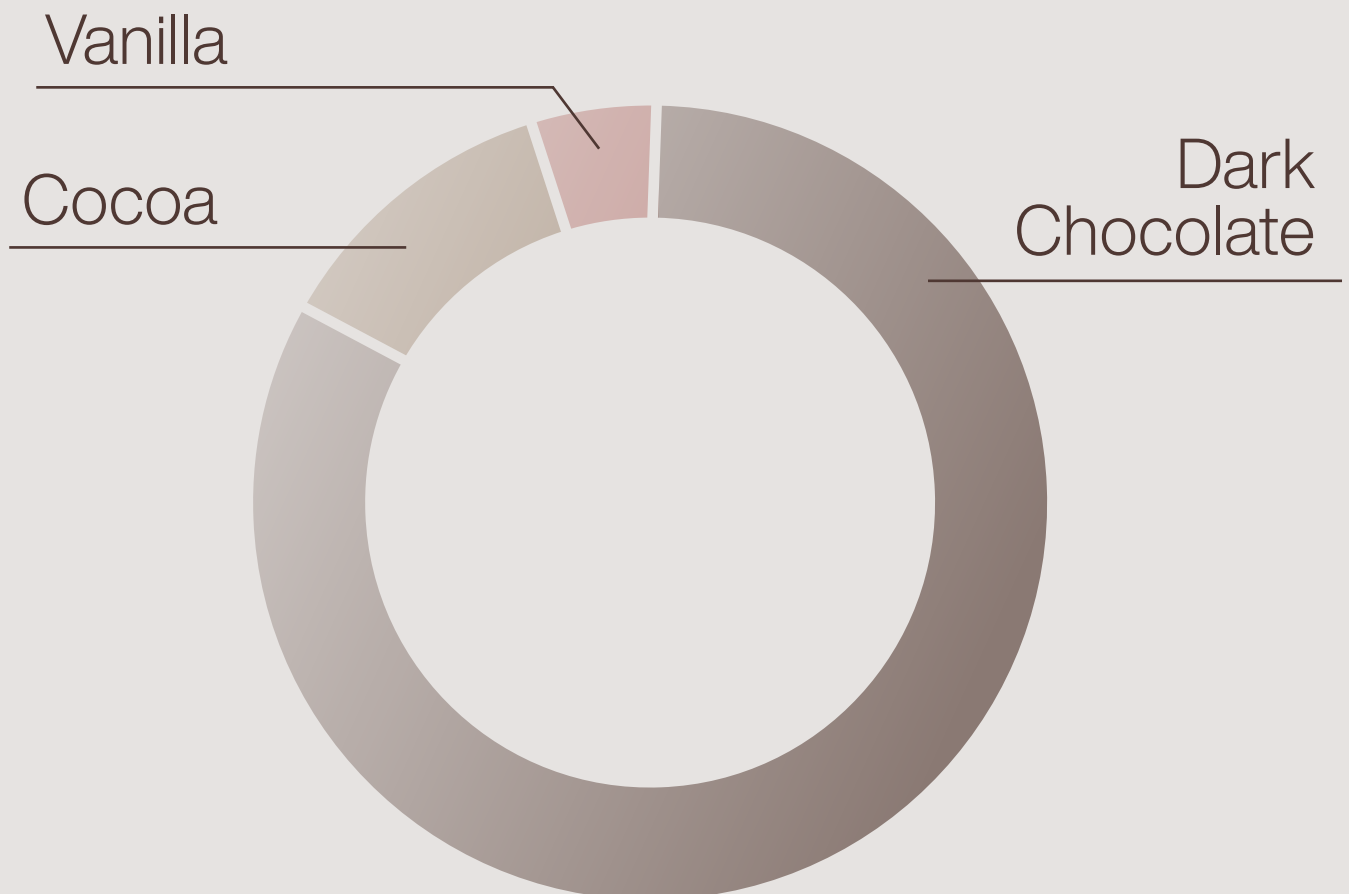
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## FLAVOUR PROFILE



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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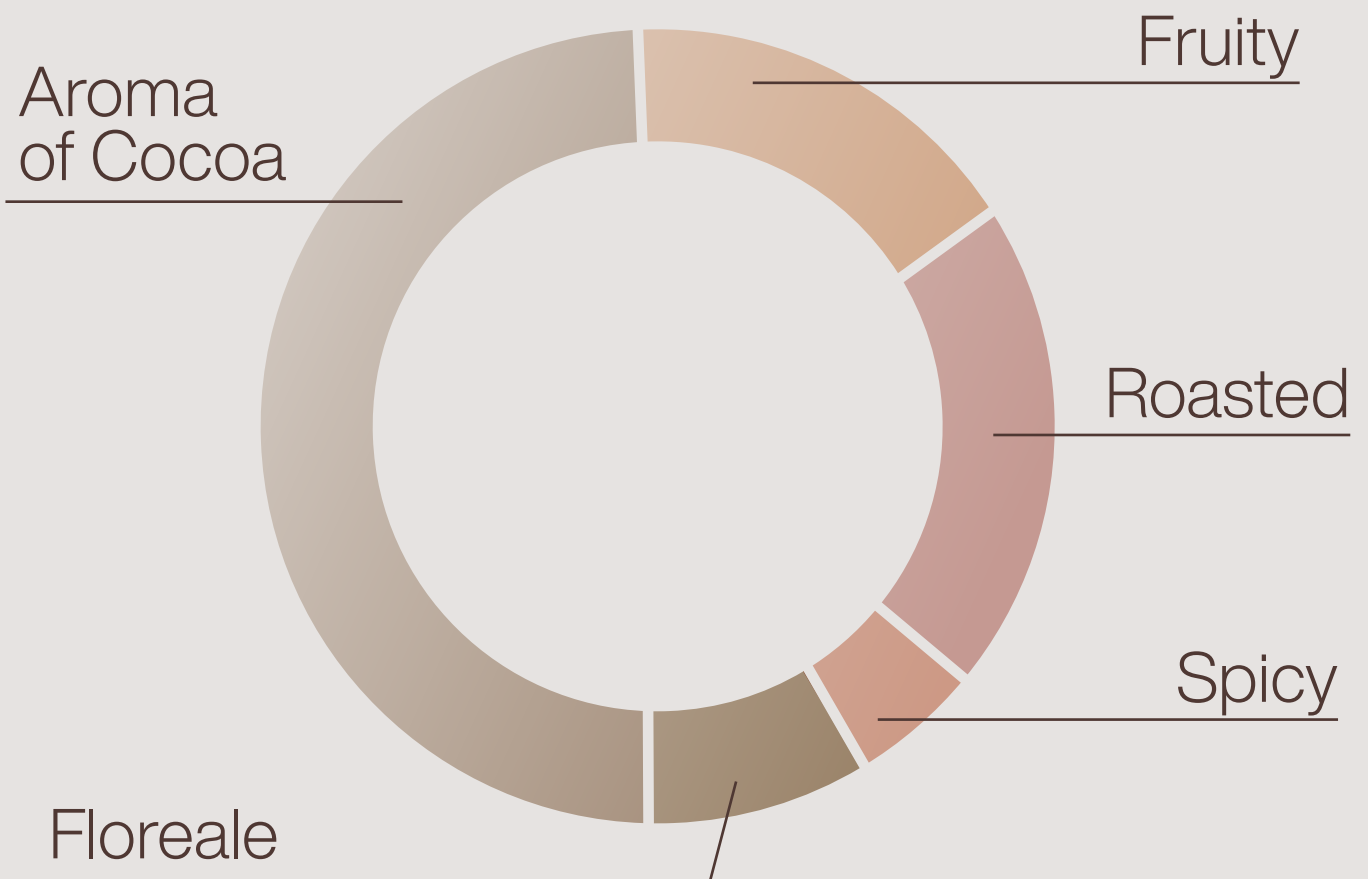
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## SENSORY WHEEL



The sensory wheel describes the range of smells and aromas by using the consistent and specific terminology of sensory research.



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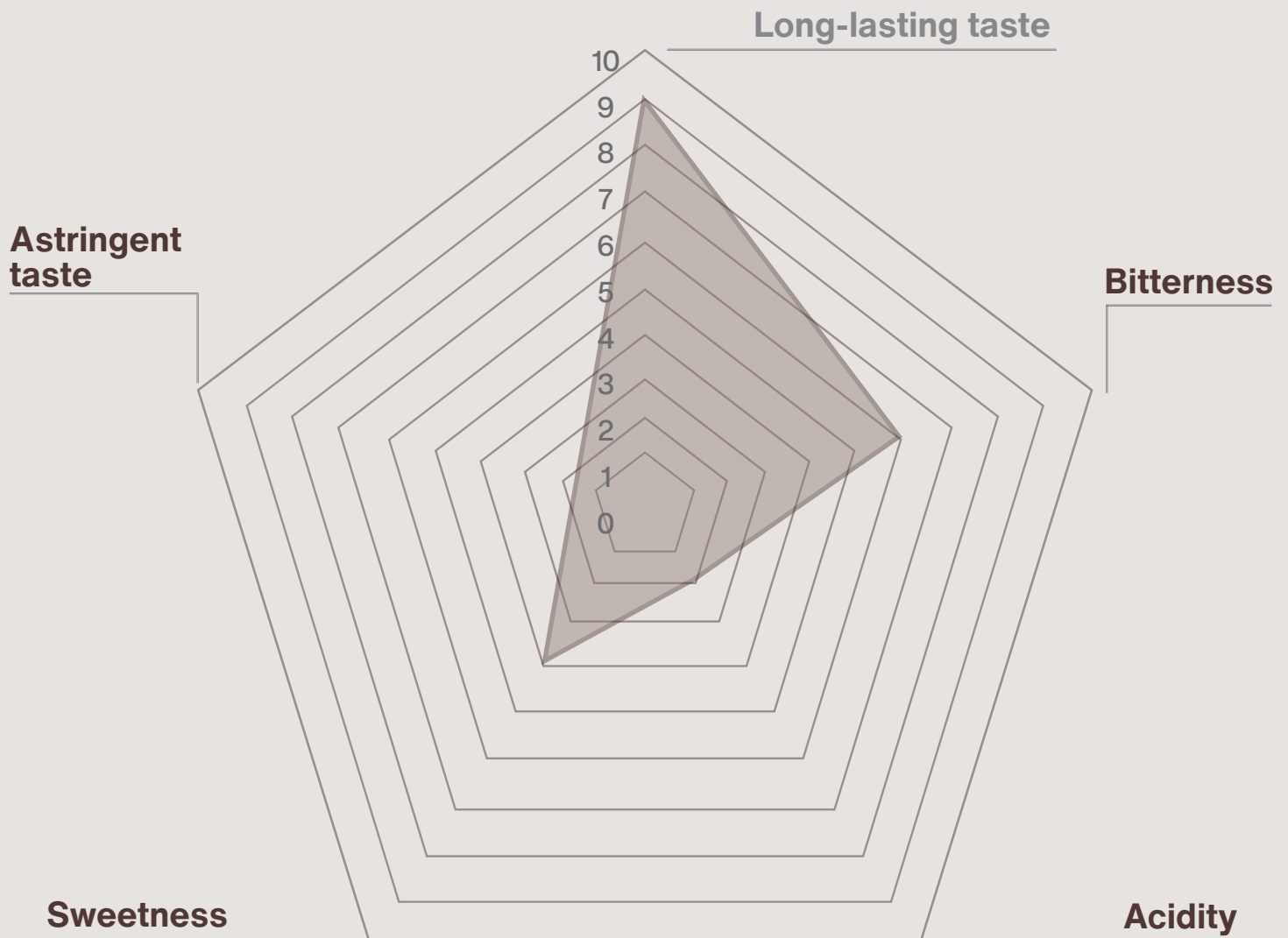
Flavour profile

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## AVERAGE SENSORY PERFORMANCE

reported for gelato produced with Knam Professional



ASSESSMENT 1 - 10



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# Cioccolati Knam **Knam Professional**

Code **P1101**

## Flavour profile

The table shows which Comprital ingredients have a flavour profile compatible with **Knam Professional**. This is useful to start creating exciting pairings and recipes.

## Pairings

## Recipes

**K**



**Knam  
Professional**

<b>RIPPLES</b>	<b>Code</b>
Apricot	PC791
Sour Cherry	PF199C
Orange	PC757
Choco Crunch	PC056P
Choco Rice Fondente (dark)	PC703
Choco Rice Bianco (white)	PC702
Choco Coffee Crunch	PC785
Coco Crunch	PC792
Crema Choco-Reo	PC743
Caramelized Fig	PC786
Strawberry	PF198D
Frollino (egg biscuit)	PC510P
Wild berries	PF291P
Raspberry	PC789
Lemon Lime and Bergamot	PC801



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### Pairings

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**K**



**Knam  
Professional**

<b>RIPPLES</b>	<b>Code</b>
Lemon and Ginger	PC760
Mango	PC787
Mango Passion and Yuzu	PC788
Apple	PC798
Nocciola Crunch (hazelnut)	PF296P
Passion Fruit	PF292P
Peanut Crunch	PC706
Peach	PC790
Pistacchio Crunch (pistachio)	PF295P
Scroccolo (mixed nuts)	PC509P
Toffee Mou	PC528P
Whisky	PC524P



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# Cioccolati Knam

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**K**

## **Knam Professional**

<b>MONELLE</b>	<b>Code</b>
Monella	PF924A
Monella Bianca (white)	PF929
Monella Cioccolato al Latte (white milk)	PC749
Monella Fondente con Lampone (with raspberry)	PC784
Monella Fondente (dark)	PC751
Monella Pistacchio (pistachio)	PC752
Monella Vegan	PC696
Monello	PF293P
Monello Crock	PC701





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# Ciocolati Knam **Knam Professional**

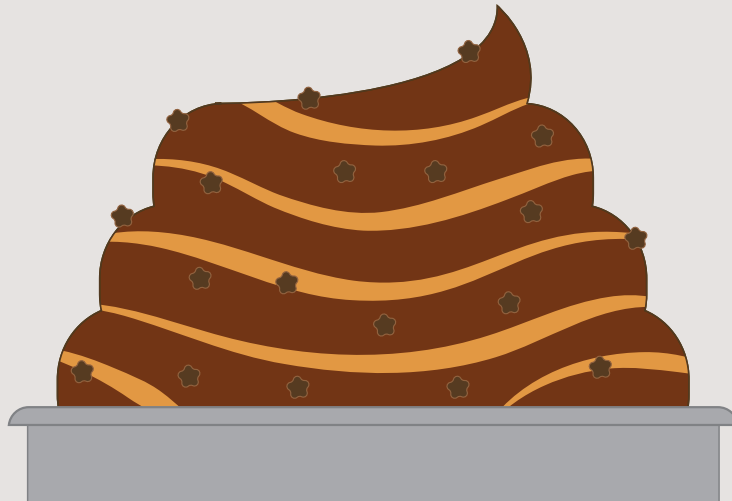
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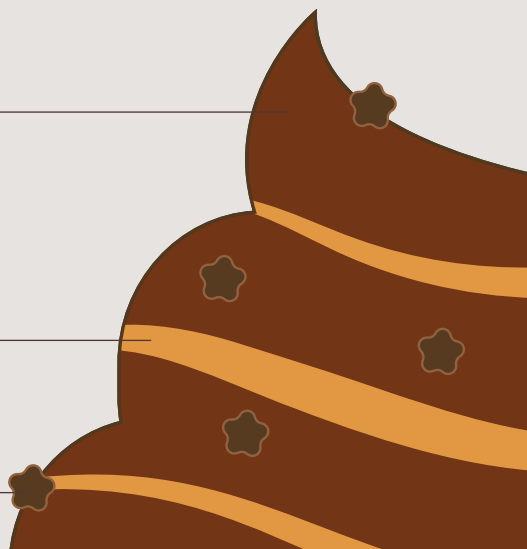
## Cioccolato Knam Professional Gelato, Caramelized Fig Ripple, and Cocoa Crumble



Cioccolato Knam  
Professional Gelato

Caramelized  
Fig Ripple

Cocoa Crumble





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# Ciocolati Knam **Knam Professional**

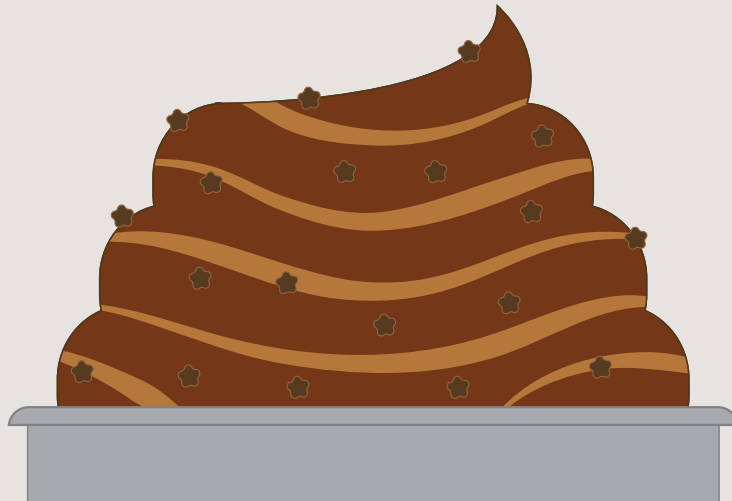
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## Ciocolato Knam Professional Gelato, Salted Butter Caramel Glaze, and Cocoa Crumble



Ciocolato Knam  
Professional Gelato

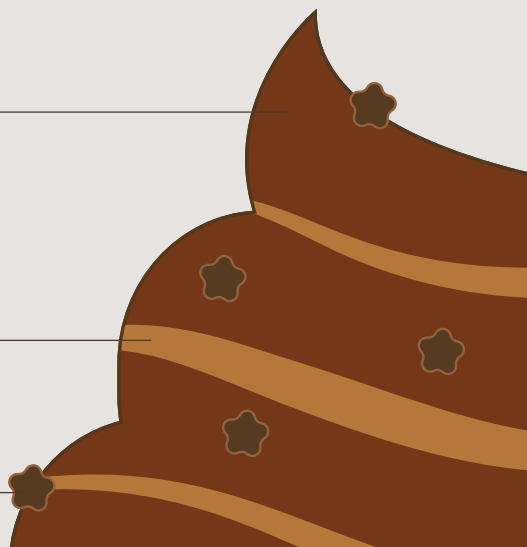
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Salted Butter  
Caramel Glaze

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Cocoa Crumble

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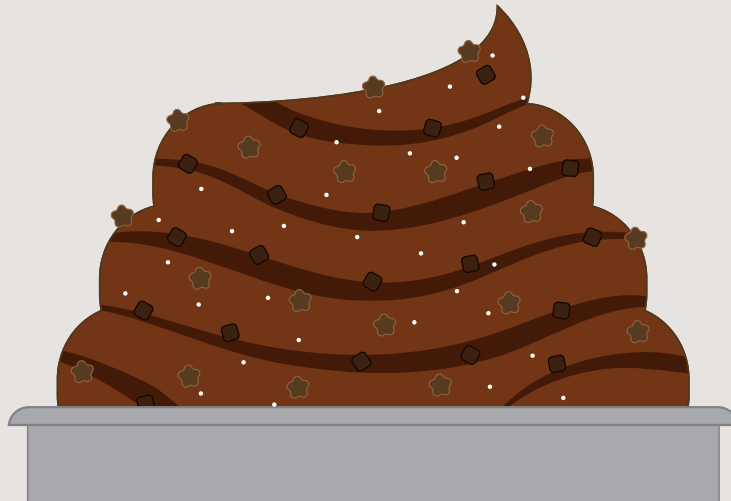
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## Ciocolato Knam Professional Gelato with Maldon salt, Dark Chocolate Sauce by Knam and Cocoa Nibs and Cocoa Crumble



Ciocolato Knam Professional Gelato  
with Maldon salt

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Dark Chocolate Sauce by  
Knam and Cocoa Nibs

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Cocoa Crumble

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# Ciocolati Knam **Knam Professional**

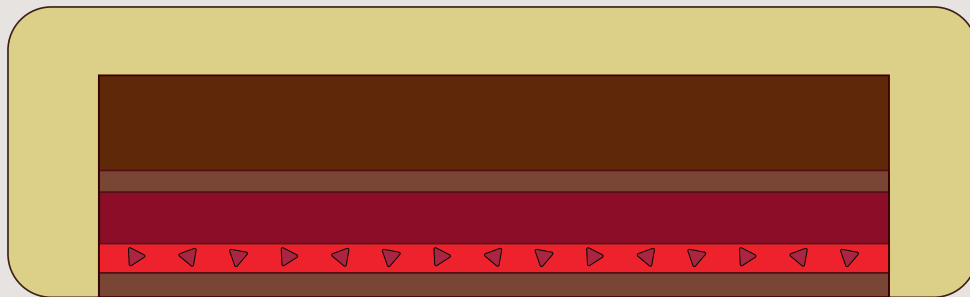
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**Vanilla and Kirsch Semifreddo,  
Cioccolato Knam Professional, Amarena Cherry,  
And sour cherry Ripple and Cocoa Marquise**



Vanilla and Kirsch  
Semifreddo

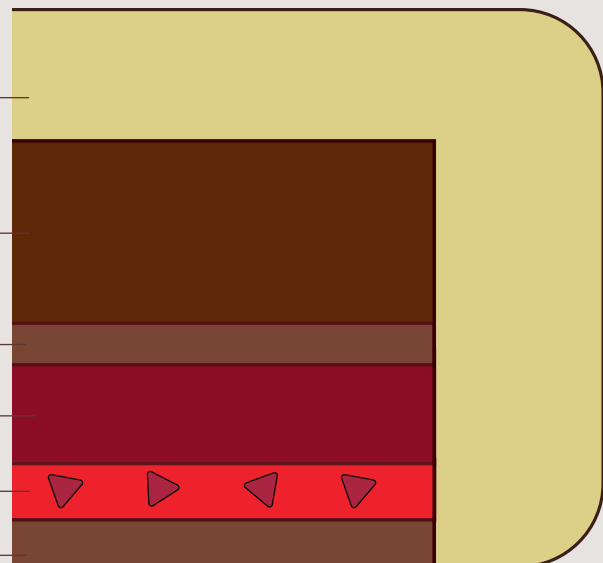
Cioccolato Knam  
Professional

Cocoa Marquise

Sour Cherry Sorbet

Sour Cherry Ripple

Cocoa Marquise





Discover our entire product range at

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