

# A

## Alphabetum

COMPRITAL

## The **Bases** Perfecta 50

Code **B022**

Flavour profile

Base recipes



### Dosage:

LOW DOSAGE  
50 g/L of water  
3.5% of the base mix

### Use:

Cold/Warm

### Main Characteristics:

Without animal derivatives



Bag 2,5 Kg



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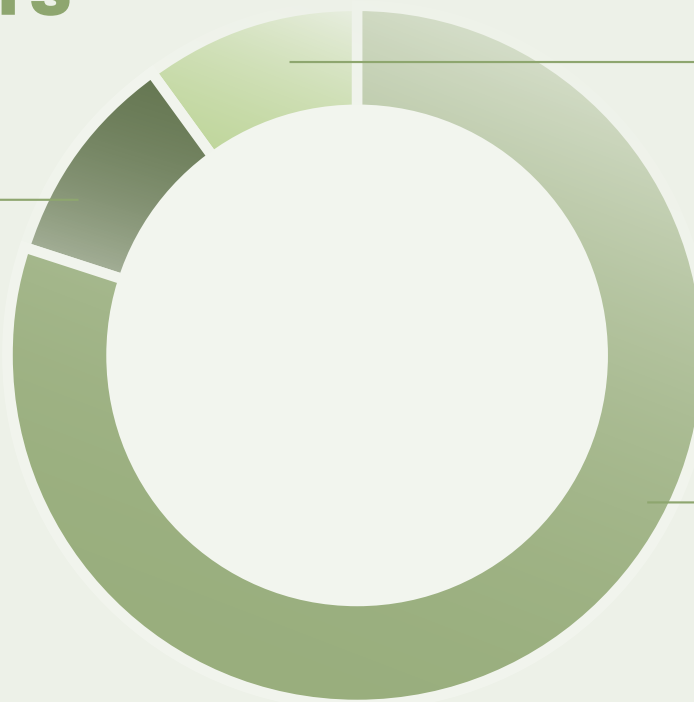
### Suggested if you are looking for:

- Soft and creamy sorbets
- Excellent stability with any type of fruit
- Excellent overrun and warm feeling on the palate
- Excellent performance in cold applications
- Wide recipe customisation
- Sorbets without animal derivatives
- Extended shelf-life

## INGREDIENTS

Fibres

Starches



Sugars

FRUIT COLOUR

FRESHNESS

5

6



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## **AVERAGE SENSORY PERFORMANCE**

reported for gelato produced with Base Perfecta 50



ASSESSMENT 1 - 10



COMPRITAL

# The **Bases** Perfecta 50

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Preparation method:

Prepare a syrup by mixing room temperature or lukewarm water with Perfecta, sugars and, if required, Integra fibre. Add the fruit, mix and churn.

### LEMON

INGREDIENT	
Perfecta	35 g
Saccharose	225 g
Dry glucose	20 g
Water	475 g
Lemon juice	230 g
Integra fibre	15g
Lemon zest	Q.B.

### FRUIT SORBET 13-15° Bx

INGREDIENT	
Perfecta	35 g
Saccharose	170 g
Dry glucose	20 g
Water	275 g
Fruits	500 g

## Base recipes



Ask your Comprital distributor for the complete recipe book.

### FRUIT SORBET 8-10° Bx

INGREDIENT	
Perfecta	35 g
Saccharose	205 g
Dry glucose	20 g
Water	240 g
Fruits	500 g

### FRUIT SORBET 16-18° Bx

INGREDIENT	
Perfecta	35 g
Saccharose	160 g
Dry glucose	20 g
Water	285 g
Fruits	500 g



Discover our entire product range at

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