

A

Alphabetum

COMPRITAL

The **Bases** **Perfectissima** **100**

Code **B213**

Flavour profile

Base recipes



Dosage:

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

Use:

Cold/Warm

Main Characteristics:

Fructose - Vegetable fibres
Concentrated lemon juice



Bag 2,5 Kg



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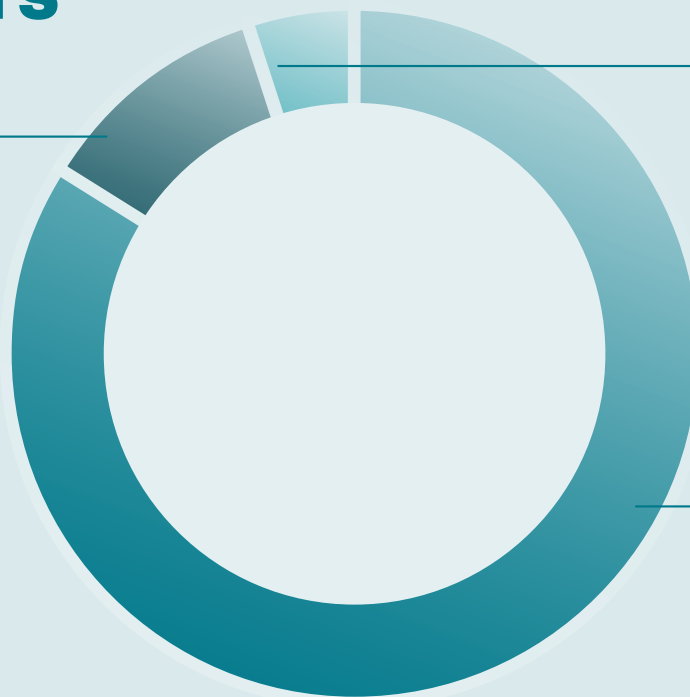
Suggested if you are looking for:

- 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
- Fresher sorbets with a good structure and more vivid colours

INGREDIENTS

Fibres

Starches



Sugars

FRUIT COLOUR

FRESHNESS

6

7



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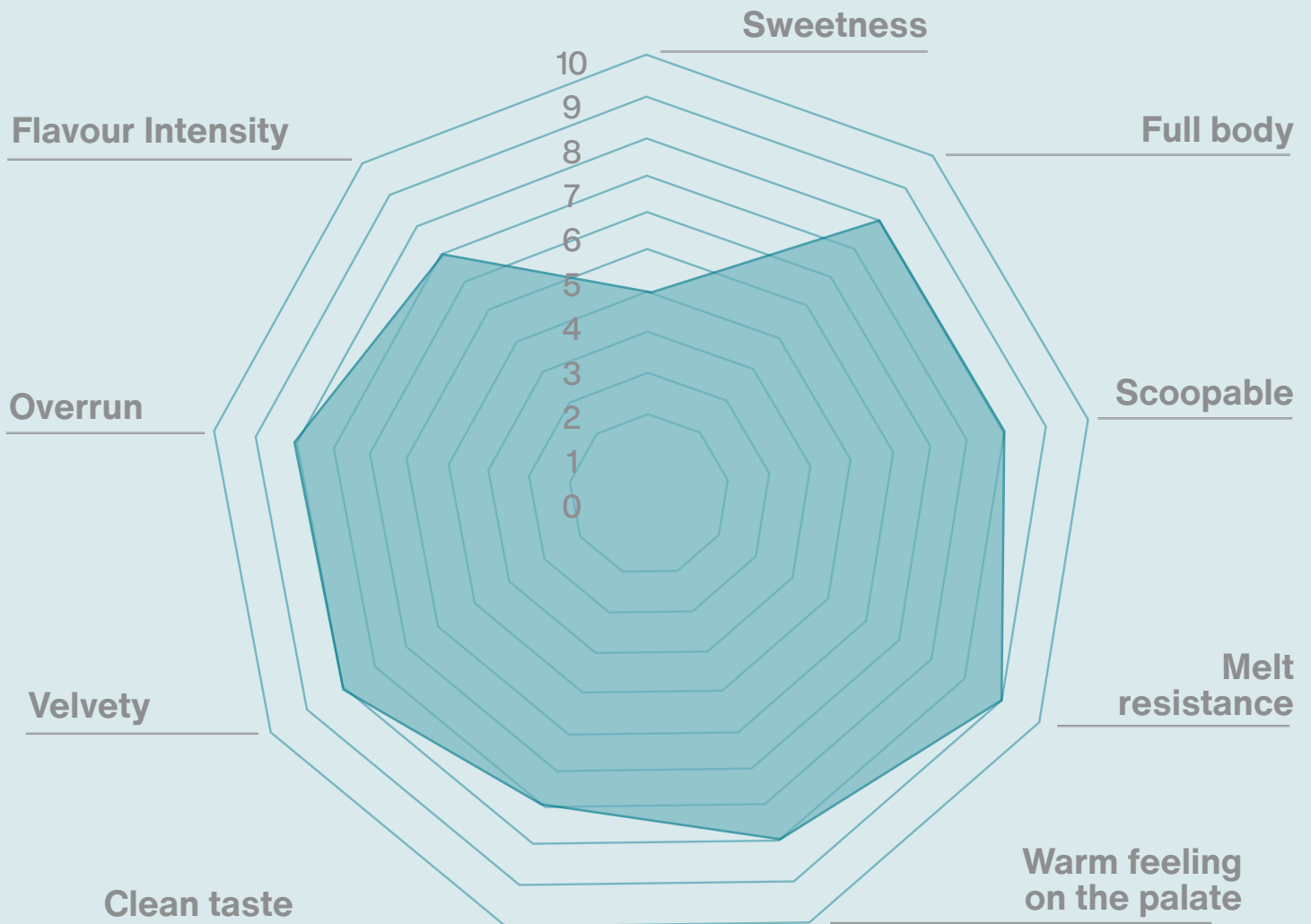
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AVERAGE SENSORY PERFORMANCE

reported for gelato produced with Base Perfectissima 100



ASSESSMENT 1 - 10

Flavour profile

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	
Perfectissima	70 g
Saccharose	210 g
Water	475 g
Lemon juice	230 g
Integra fibre	15g
Lemon zest	Q.B.

FRUIT SORBET 13-15° Bx

INGREDIENT	
Perfectissima	70 g
Saccharose	150 g
Water	280 g
Fruits	500 g

Base recipes



Ask your Comprital distributor for the complete recipe book.

FRUIT SORBET 8-10° Bx

INGREDIENT	
Perfectissima	70 g
Saccharose	180 g
Water	250 g
Fruits	500 g

FRUIT SORBET 16-18° Bx

INGREDIENT	
Perfectissima	70 g
Saccharose	140 g
Water	290 g
Fruits	500 g



Discover our entire product range at

www.comprital.com