



COMPRITAL

Alphabetum

The **Bases** **Soluzione** **Frutta Giubileo**

Code **PC670**

Flavour profile

Base recipes



Dosage:

MEDIUM DOSAGE
25% of the base mix

Use:

Cold

Main characteristics:

vegetable fibres, brown sugar, fructose, pectin,
clean label, free from emulsifiers



1,25 kg TetraBriick



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Suggested if you are looking for:

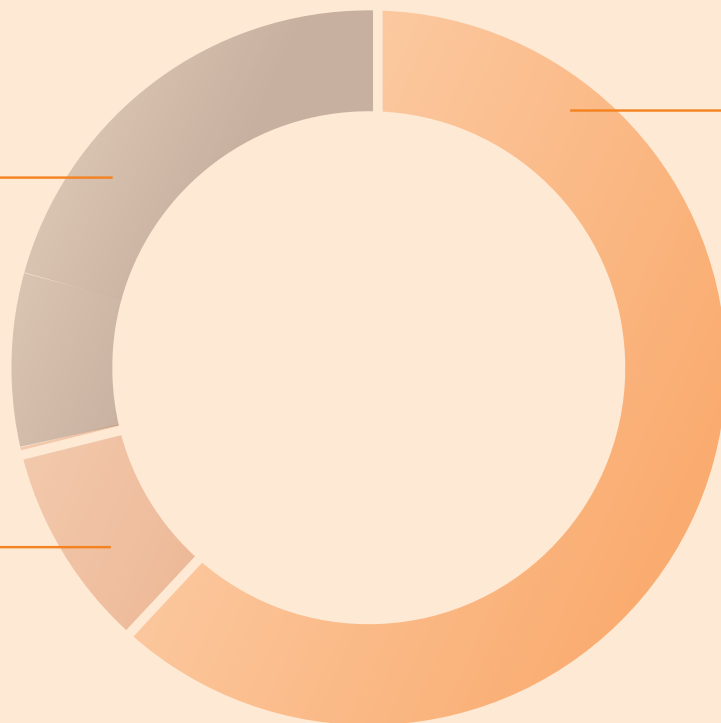
- 100% natural fruit sorbets made with clean label ingredients;
- Maximum fruit colour and freshness;
- Sorbets free from emulsifiers;
- Sorbets free from animal ingredients;
- A base syrup for making natural sorbets that is easy to use in cold applications.

INGREDIENTS

Water

Sugars

Fibres



FRUIT COLOUR

FRESHNESS





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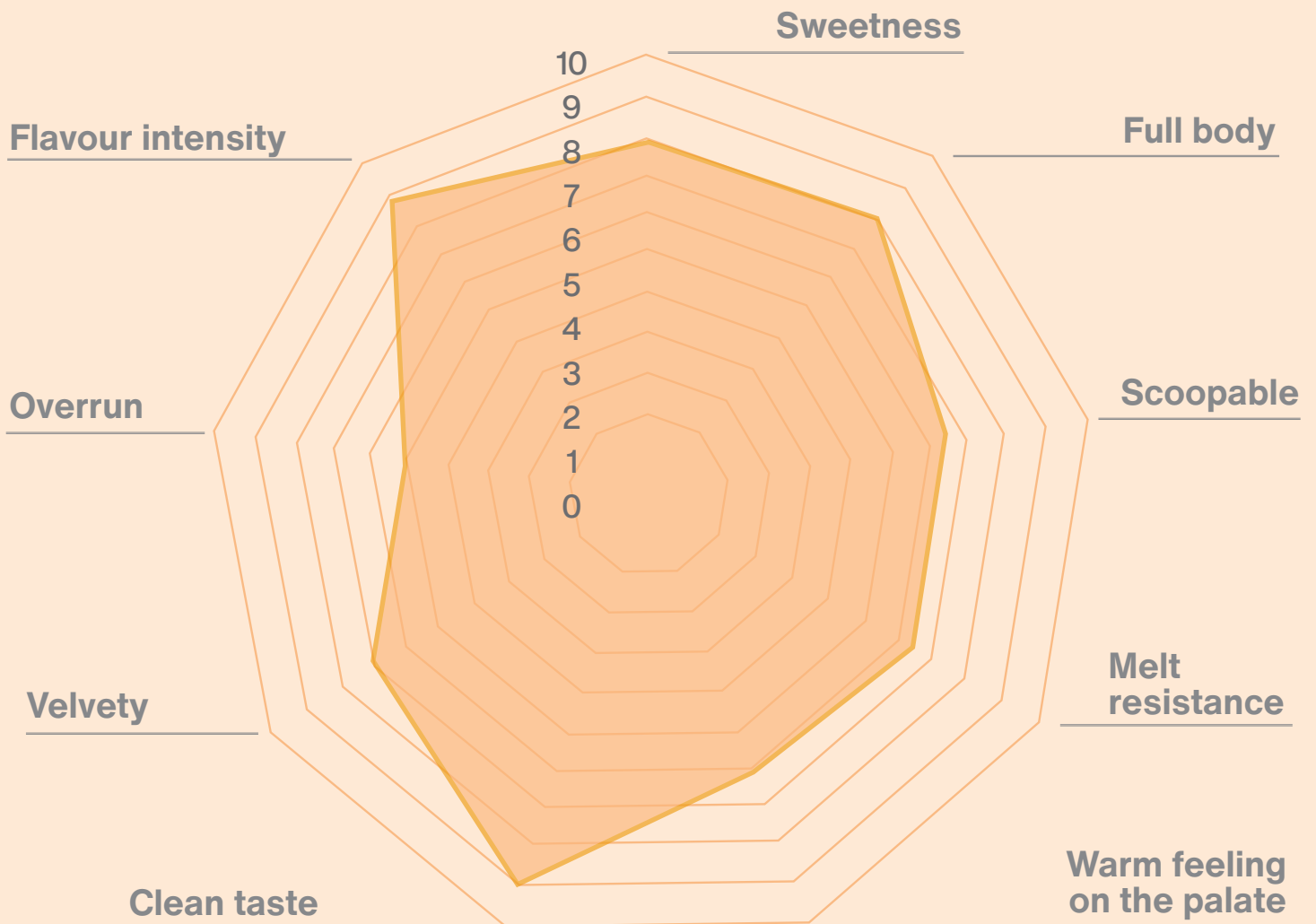
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AVERAGE SENSORY PERFORMANCE

reported for gelato produced with the base
Soluzione Frutta Giubileo



ASSESSMENT 1 - 10



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Preparation method for sorbets:
Cold mix all the ingredients
and churn.

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FRUIT SORBET 8-10°Bx

INGREDIENT	
Soluzione frutta	250 g
Saccharose	70 g
Water	180 g
Fruit	500 g

FRUIT SORBET 13-15°Bx

INGREDIENT	
Soluzione frutta	250 g
Saccharose	50 g
Water	200 g
Fruit	500 g

FRUIT SORBET 16-18°Bx

INGREDIENT	
Soluzione frutta	250 g
Saccharose	20 g
Water	230 g
Fruit	500 g

LEMON SORBET

INGREDIENT	
Soluzione frutta	310 g
Saccharose	55 g
Water	390 g
Lemon juice	220 g
Integra fibre	25 g
Lemon zest	Q.B.

Ask your Comprital distributor for the complete recipe book.



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