

# Recipes

of GELATERIA



## CREAM BASE CREAM FREDDO 100

### DESCRIPTION

The CREAM FREDDO 100 is a cold base, with refined vegetable fats with a cream flavor. It does not require pasteurization.

### BALANCING PARAMETERS

FATS	MILK NON FATS	SUGARS	OTHER SOLIDS
42%	28%	17%	11%

The recipes proposed are balanced with:

<b>TOTAL SOLIDS</b>	<b>40%</b>
<b>FATS</b>	<b>8-10%</b>
<b>MILK NON FATS</b>	<b>10%</b>
<b>SUGARS</b>	<b>18-20%</b>
<b>Other solids per difference</b>	

# Base Mix



HOT and COLD PROCESS

INGREDIENTS	g
CREAM FREDDO 100	75
Whole milk	705
Skimmed milk powder	30
Caster sugar	130
Powder glucose syrup 40DE	60
<b>Total</b>	<b>1000</b>

Taste	RECIPE g	
Fior di latte	Base Mix	860
	Sugar	30
	Cream 35%	110
	<b>Total</b>	<b>1000</b>

PASTES with dosage 30 g / kg		
	Base Mix	880
	Sugar	10
	Cream 35%	110
	<b>Total</b>	<b>1000</b>
<i>Add the flavor to the indicated dosage</i>		

PASTES with dosage 50 g / kg		
	Base Mix	890
	Cream 35%	110
	<b>Total</b>	<b>1000</b>
	<i>Add the flavor to the indicated dosage</i>	

FAT PASTES with dosage 100 g / kg		
	Base Mix	800
	Dextrose	60
	Water	140
	<b>Total</b>	<b>1000</b>
<i>Add the flavor to the indicated dosage</i>		

SUGAR PASTES at a dosage of 100 g / kg		
	Base Mix	850
	Cream 35%	100
	Water	50
	<b>Total</b>	<b>1000</b>
<i>Add the flavor to the indicated dosage</i>		

# Recipes



for a SINGLE TASTE

Taste	RECIPE g
Fior di latte	<b>CREAM FREDDO 100</b> <span style="float: right;"><b>70</b></span>
	Whole milk <span style="float: right;">610</span>
	Skimmed milk powder <span style="float: right;">25</span>
	Cream 35% <span style="float: right;">110</span>
	Sugar <span style="float: right;">145</span>
	Powder glucose syrup 40DE <span style="float: right;">40</span>
	<b>Total</b> <span style="float: right;"><b>1000</b></span>
Liquirizia Italiana	<b>CREAM FREDDO 100</b> <span style="float: right;"><b>70</b></span>
	Whole milk <span style="float: right;">610</span>
	Skimmed milk powder <span style="float: right;">25</span>
	Cream 35% <span style="float: right;">110</span>
	Sugar <span style="float: right;">155</span>
	Dextrose <span style="float: right;">10</span>
	Italian licorice <span style="float: right;">20</span>
<b>Total</b> <span style="float: right;"><b>1000</b></span>	
PASTES with dosage 30 g / kg	<b>CREAM FREDDO 100</b> <span style="float: right;"><b>70</b></span>
	Whole milk <span style="float: right;">600</span>
	Skimmed milk powder <span style="float: right;">25</span>
	Cream 35% <span style="float: right;">110</span>
	Sugar <span style="float: right;">165</span>
	Taste <span style="float: right;">30</span>
<b>Total</b> <span style="float: right;"><b>1000</b></span>	
PASTES with dosage 50 g / kg	<b>CREAM FREDDO 100</b> <span style="float: right;"><b>70</b></span>
	Whole milk <span style="float: right;">600</span>
	Skimmed milk powder <span style="float: right;">25</span>
	Cream 35% <span style="float: right;">100</span>
	Sugar <span style="float: right;">130</span>
	Powder glucose syrup 40DE <span style="float: right;">25</span>
	Taste <span style="float: right;">50</span>
<b>Total</b> <span style="float: right;"><b>1000</b></span>	

FAT PASTES with dosage 100 g / kg	<b>CREAM FREDDO 100</b>	<b>70</b>
	Whole milk	575
	Skimmed milk powder	85
	Sugar	140
	Dextrose	30
	Taste	100
	<b>Total</b>	<b>1000</b>
SUGAR PASTES at a dosage of 100 g / kg	<b>CREAM FREDDO 100</b>	<b>70</b>
	Whole milk	585
	Skimmed milk powder	25
	Cream 35%	110
	Sugar	110
	Taste	100
	<b>Total</b>	<b>1000</b>

# Recipes



for a SINGLE TASTE

Taste	RECIPE g
Cassata siciliana	<b>CREAM FREDDO 100</b> <b>55</b>
	Whole milk 465
	Skimmed milk powder 20
	Cream 35% 95
	Sugar 95
	Powder glucose syrup 40DE 20
	Taste 250
	<b>Total</b> <b>1000</b>
Cioccolato con Cacao nero carigua 22/24	<b>CREAM FREDDO 100</b> <b>70</b>
	Whole milk 660
	Sugar 160
	Dextrose 30
	Cocoa 22-24 80
	<b>Total</b> <b>1000</b>
With aromas in paste	<b>CREAM FREDDO 100</b> <b>70</b>
	Whole milk 605
	Skimmed milk powder 25
	Cream 35% 105
	Sugar 130
	Powder glucose syrup 40DE 55
	Aroma in paste 10
	<b>Total</b> <b>1000</b>