

# Recipes

of GELATERIA



## CREAM BASE CREAM FREDDO 50

### DESCRIPTION

The CREAM FREDDO 50 is base with refined vegetable fats and taste of cream. It doesn't need to be pasteurized (cold process).

### BALANCING PARAMETERS

FATS	MILK NON FATS	SUGARS	OTHER SOLIDS
37%	19%	21%	20%

**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 50	40
Whole milk	650
Skimmed milk powder	45
Vaccine cream 35%	80
Caster sugar	140
Powder glucose syrup 40DE	45
<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 50</b>	<b>35</b>
	Whole milk	570
	Skimmed milk powder	40
	Cream 35%	180
	Sugar	140
	Powder glucose syrup 40DE	50
	<b>Total</b>	<b>1000</b>
Liquirizia Italiana	<b>CREAM FREDDO 50</b>	<b>35</b>
	Whole milk	565
	Skimmed milk powder	40
	Cream 35%	170
	Sugar	170
	Italian licorice	20
	<b>Total</b>	<b>1000</b>
PASTES with dosage 30 g / kg	<b>CREAM FREDDO 50</b>	<b>35</b>
	Whole milk	555
	Skimmed milk powder	40
	Cream 35%	170
	Sugar	140
	Powder glucose syrup 40DE	30
	Taste	30
<b>Total</b>	<b>1000</b>	
PASTES with dosage 50 g / kg	<b>CREAM FREDDO 50</b>	<b>35</b>
	Whole milk	550
	Skimmed milk powder	35
	Cream 35%	170
	Sugar	130
	Powder glucose syrup 40DE	30
	Taste	50
<b>Total</b>	<b>1000</b>	
FAT PASTES with dosage 100 g / kg	<b>CREAM FREDDO 50</b>	<b>35</b>
	Whole milk	665
	Skimmed milk powder	30
	Sugar	130
	Dextrose	40
	Taste	100
	<b>Total</b>	<b>1000</b>

SUGAR PASTES at a dosage of 100 g / kg	<b>CREAM FREDDO 50</b>	<b>35</b>
	Whole milk	525
	Skimmed milk powder	30
	Cream 35%	190
	Sugar	110
	Powder glucose syrup 40DE	10
	Taste	100
	<b>Total</b>	<b>1000</b>

# Recipes

for a SINGLE TASTE



Taste	RECIPE g
Cassata siciliana	<b>CREAM FREDDO 50</b> <span style="float: right;"><b>30</b></span>
	Whole milk <span style="float: right;">440</span>
	Skimmed milk powder <span style="float: right;">30</span>
	Cream 35% <span style="float: right;">140</span>
	Sugar <span style="float: right;">90</span>
	Powder glucose syrup 40DE <span style="float: right;">20</span>
	Taste <span style="float: right;">250</span>
	<b>Total</b> <span style="float: right;"><b>1000</b></span>
Cioccolato con Cacao nero carigua 22/24	<b>CREAM FREDDO 50</b> <span style="float: right;"><b>35</b></span>
	Whole milk <span style="float: right;">615</span>
	Cream 35% <span style="float: right;">75</span>
	Sugar <span style="float: right;">150</span>
	Dextrose <span style="float: right;">45</span>
	Cocoa 22-24 <span style="float: right;">80</span>
	<b>Total</b> <span style="float: right;"><b>1000</b></span>
With aromas in paste	<b>CREAM FREDDO 50</b> <span style="float: right;"><b>35</b></span>
	Whole milk <span style="float: right;">565</span>
	Skimmed milk powder <span style="float: right;">40</span>
	Cream 35% <span style="float: right;">170</span>
	Sugar <span style="float: right;">145</span>
	Powder glucose syrup 40DE <span style="float: right;">35</span>
	Aroma in paste <span style="float: right;">10</span>
<b>Total</b> <span style="float: right;"><b>1000</b></span>	