

# Recipes

of GELATERIA



## CREAM BASE

### CREAM ORO 150

### CREAM OROPANNA 150

## DESCRIPTION

The CREAM ORO 100 is a hot base, with refined vegetable fats with a neutral taste. Enhances the characterizing tastes.

The CREAM OROPANNA 100 is a hot base, with refined vegetable fats with a cream flavor. Suitable for stracciatella and fior di latte gelato.

## BALANCING PARAMETERS

FATS	MILK NON FATS	SUGARS	OTHER SOLIDS
27%	27%	35%	8%

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 PROCESS

INGREDIENTS	g
CREAM ORO/OROPANNA 150	120
Whole milk	710
Skimmed milk powder	20
Caster sugar	120
Powder glucose syrup 40DE	30
<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	790
	Dextrose	80
	Water	130
	<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 ORO/OROPANNA 150</b>	<b>100</b>
	Whole milk	610
	Skimmed milk powder	15
	Cream 35%	110
	Sugar	130
	Powder glucose syrup 40DE	35
	<b>Total</b>	<b>1000</b>
Liquirizia Italiana	<b>CREAM ORO/OROPANNA 150</b>	<b>100</b>
	Whole milk	605
	Skimmed milk powder	20
	Cream 35%	105
	Sugar	130
	Powder glucose syrup 40DE	20
	Italian licorice	20
<b>Total</b>	<b>1000</b>	
PASTES with dosage 30 g / kg	<b>CREAM ORO/OROPANNA 150</b>	<b>100</b>
	Whole milk	605
	Skimmed milk powder	20
	Cream 35%	105
	Sugar	130
	Powder glucose syrup 40DE	10
	Taste	30
<b>Total</b>	<b>1000</b>	
PASTES with dosage 50 g / kg	<b>CREAM ORO/OROPANNA 150</b>	<b>100</b>
	Whole milk	605
	Skimmed milk powder	15
	Cream 35%	100
	Sugar	120
	Powder glucose syrup 40DE	10
	Taste	50
<b>Total</b>	<b>1000</b>	

FAT PASTES with dosage 100 g / kg	<b>CREAM ORO/OROPANNA 150</b>	<b>100</b>
	Water	580
	Skimmed milk powder	60
	Sugar	130
	Dextrose	30
	Taste	100
	<b>Total</b>	<b>1000</b>
SUGAR PASTES at a dosage of 100 g / kg	<b>CREAM ORO/OROPANNA 150</b>	<b>100</b>
	Whole milk	605
	Skimmed milk powder	15
	Cream 35%	90
	Sugar	90
	Taste	100
	<b>Total</b>	<b>1000</b>

# Recipes



for a SINGLE TASTE

Taste	RECIPE g	
Cassata siciliana	<b>CREAM ORO/OROPANNA 150</b>	<b>70</b>
	Whole milk	480
	Skimmed milk powder	20
	Cream 35%	80
	Sugar	100
	Taste	250
	<b>Total</b>	<b>1000</b>
Cioccolato con Cacao nero carigua 22/24	<b>CREAM ORO/OROPANNA 150</b>	<b>80</b>
	Whole milk	660
	Sugar	150
	Dextrose	30
	Cocoa 22-24	80
	<b>Total</b>	<b>1000</b>
With aromas in paste	<b>CREAM ORO/OROPANNA 150</b>	<b>100</b>
	Whole milk	615
	Skimmed milk powder	20
	Cream 35%	100
	Sugar	120
	Powder glucose syrup 40DE	35
	Aroma in paste	10
<b>Total</b>	<b>1000</b>	