



CODE 61381

Pernigotti Base

Doppiabase 100 FC

Milk Base - hot & cold process

Description: Bases are the foundation and structure of gelato. Our bases are made with high quality ingredients using well-balanced recipes providing stability and structure. They have been created to complement and enhance our line of traditional and modern flavors.

Dosage: 100g/ltr (3.35oz/qt) of mother base

How to use:

Hot Process - Carefully weigh and mix together the dry ingredients.

Add them to the liquid ingredients and pour it in the pasteurizer.

For best results, allow the mixture to rest for 6-8 hours at 39°F.

Cold Process - Carefully weigh and mix together all the dry

and liquid ingredients. Add the flavor paste. Mix

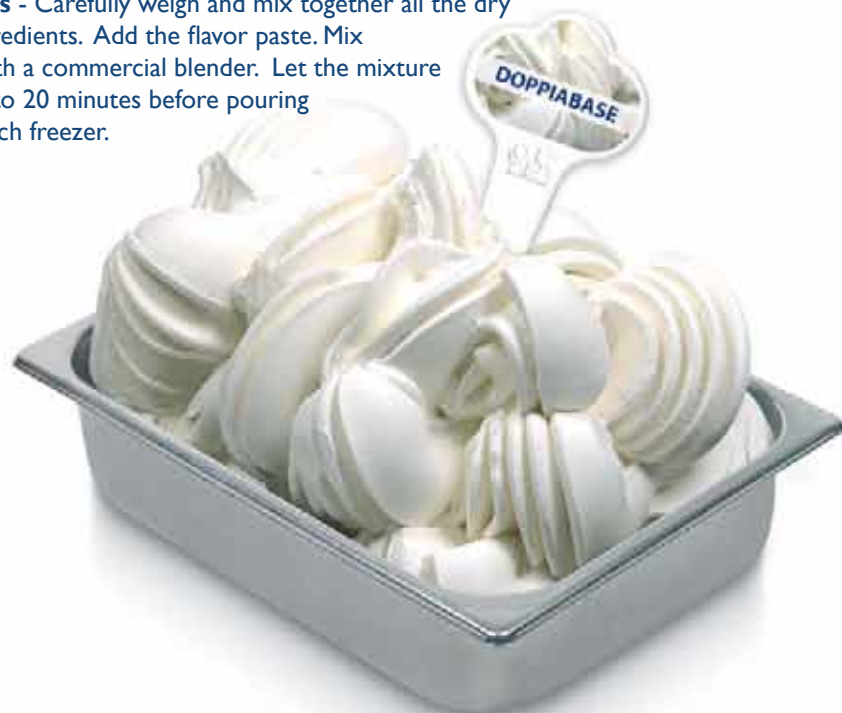
everything with a commercial blender. Let the mixture

rest from 15 to 20 minutes before pouring

it into the batch freezer.

Advantages:

- Very stable base - does not crystallize or melt prematurely
- Very soft and creamy texture
- Does not contain hydrogenated fat
- Light cream taste
- Does not contain sucrose – only dehydrated glucose and dextrose for stability
- Can be used as both a hot or cold process



• Milk	675 gr/23.77oz
• Doppiabase (61381)	75 gr/2.64oz
• Sugar	160 gr/5.63oz
• Cream	90 gr/3.17oz

Doppiabase 100 CF
recipe

1860
2010
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YEARS
OF QUALITY



SHELF LIFE · 36 Months

STORAGE · Keep cool and dry

PACKAGING · 6/2kg (4.41lbs)/cs