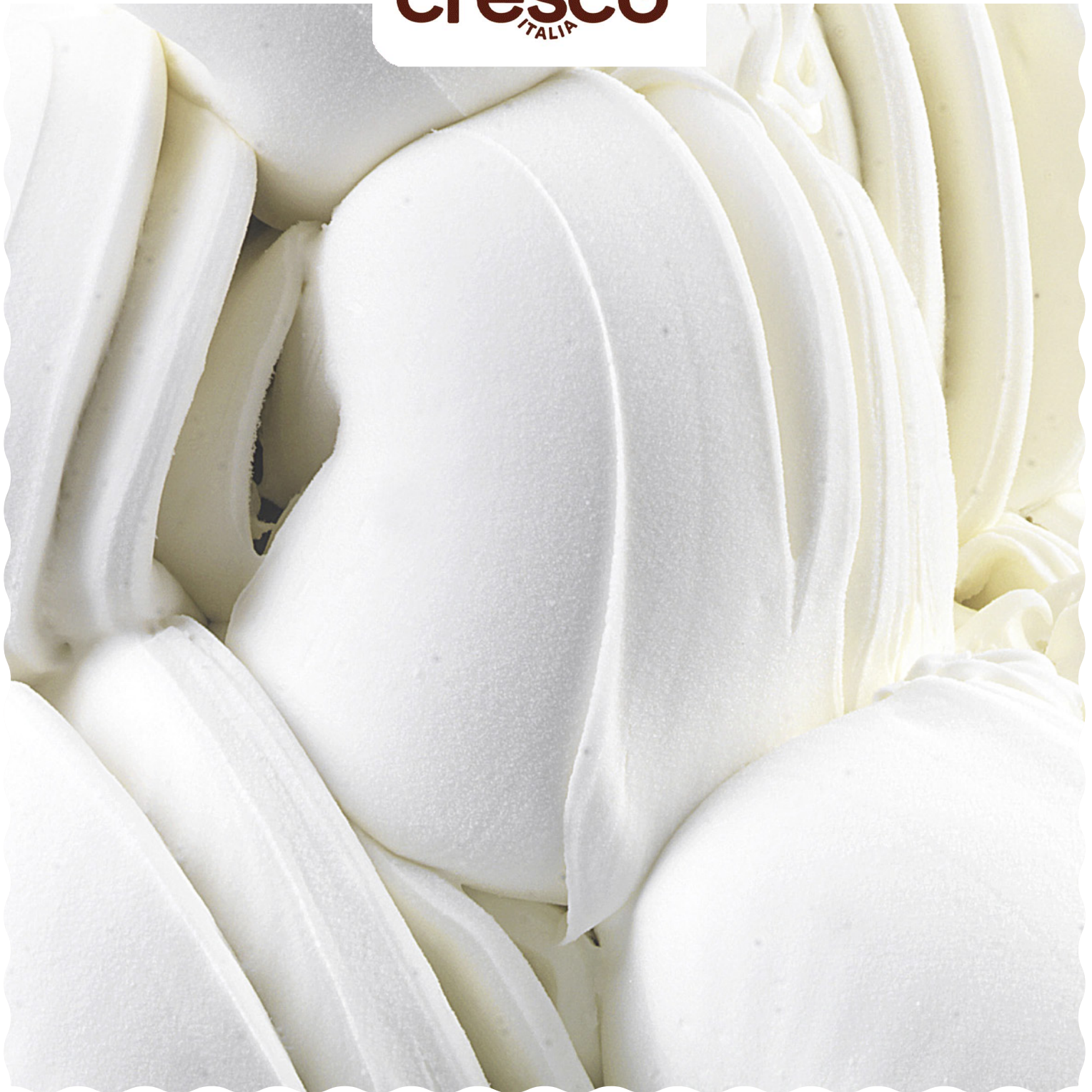


Le Basi

Basics on Bases



Cresco Base Assortment

The base is always the starting point for making an ice cream. But why using a base in the first place? An ice cream base is an easy and convenient foundation for an Italian style gelato. It is the basic for an aerated, creamy ice cream structure, a smooth mouth feeling as well as a long shelf life. The base assortment of Cresco was developed during many years of experiences and still evolves, based on trends and

market needs. This long-time experience allows to offer base products for every requirement. In this folder each Cresco base with its specific characteristics is presented, in order to easily identify the best choice for each specific requirement. Additionally it shows background information on the application and differentiation of bases, as well as the individual recipe components and their effects.

Your benefits with Cresco Bases

- » Versatile assortment suitable for each specific requirement
- » Simple application for authentic Italian gelato results
- » Perfectly suitable with the Cresco Paste assortment



Basics on Bases

Ice cream bases can be differentiated regarding their field and way of application, as well as their dosage. Find out more about the specific characteristics of each feature.



Field of application

Milk Bases:

- » For the production of milk ice cream
- » Characterized by specific fats, especially balanced for rich and creamy ice cream results

Fruit Bases:

- » For the production of fruit ice cream

- » Containing higher amounts of dry ingredients to bind water for a pleasant mouth feeling

Universal Bases:

- » For the production of milk and fruit ice cream
- » Especially suitable for starting or side businesses in the ice cream field



Warm vs. cold application

Warm application:

- » Additional step in the production, in order to properly dissolve the contained fats into a homogenous mixture

Cold application:

- » No warm application needed, especially suitable for fruit ice cream, where a warm application can affect colour and taste of the final result



Dosage

- » Key components of a base are emulsifiers, stabilizers and dry ingredients
- » The higher the dosage the more technical ingredients are already included and therefore the application is easier and more comfortable

- » The lower the dosage, the more technical and personalized the recipe, as more components can be added individually

Milk Bases



Crescopanna 100

Crescopanna is the perfect base for delicious and creamy milk ice cream. Due to the contained milk fat, it is especially suitable for milk ice cream applications, as it does not contain plant based fats.

Special Features:

- » Containing milk fat
- » No additives which require declaration
- » Without hydrogenated fats
- » Only natural flavours

Recipe Recommendation*:

Base: 0,100 kg Milk: 1,000 kg
Sugar: 0,200 kg Cream: 0,150 kg

Basic Data:

Art. No.: 3306147
Application: ● ●
Unit: 1,000 kg bag
Dosage: 0,100 kg/liter

Novarcon 50

Novarcon 50 is especially suitable for ice cream with a particular smooth and warm structure. Its neutral taste can be flavoured with all Cresco Cream Pastes and underlines their rich character.

Special Features:

- » No additives which require declaration
- » Without hydrogenated fats

Recipe Recommendation*:

Base: 0,050 kg Milk: 1,000 kg
Sugar: 0,225 kg

Tip: Add dextrose and additional solids for a creamy result and a warm mouth feeling

Basic Data:

Art. No.: 3305055
Application: ●
Unit: 1,000 kg bag
Dosage: 0,050 kg/liter



Perfetta 50

Perfetta 50 is a premium base with cocoa butter. It is warm and delicious at the palate with a smooth structure and an excellent shop window life. The perfect choice for premium ice cream results.

Special Features:

- » Premium base with cocoa butter
- » No additives which require declaration
- » Without hydrogenated fats
- » Only natural flavours

Recipe Recommendation*:

Base: 0,050 kg Milk: 1,000 kg
Sugar: 0,225 kg

Tip: Add dextrose and additional solids for a creamy result and a warm mouth feeling

Basic Data:

Art. No.: 3306140
Application: ●
Unit: 1,000 kg bag
Dosage: 0,050 kg/liter

Tucana 10

Tucana 10 is a mix of emulsifiers and stabilizers which is perfectly suitable for personalizing the base to specific needs and industrial applications.

Special Features:

- » Concentrate of stabilizers and emulsifiers
- » Ideal for industrial production and very technical applications
- » Without additives which require declaration
- » Without flavours

Recipe Recommendation*:

Base: 0,010 kg
Mix: 1,000 kg (Composition of milk, sugar, cream, skimmed milk powder and dextrose)

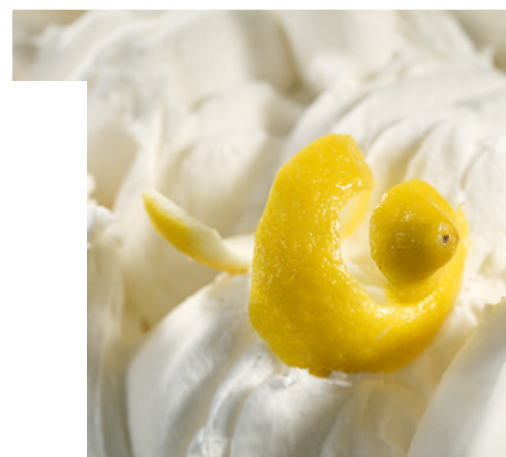
Tip: High concentration of base allows to adapt the recipe components according to the desired result.

Basic Data:

Art. No.: 3304867
Application: ●
Unit: 1,000 kg bag
Dosage: 0,010 kg/liter

* Exact amounts and components depend on paste and desired result. Check „Recipe Components“ on the last page to find the right balance of ingredients.

● COLD APPLICATION
● WARM APPLICATION



Fruit Base

Lyra 50

Lyra 50 is the ideal base for making fruit ice cream without any milk derivatives. It achieves an aerated structure and a creamy mouth feeling.

Special Features:

- » No fat or milk derivatives
- » Without additives which require declaration
- » Without flavours
- » Without hydrogenated fats

Recipe Recommendation*:

Base: 0,050 kg Sugar: 0,280 kg
Water: 1,000 kg

Tip: Exchange parts of the sugar by dextrose to receive a smoother consistency while keeping the level of sweetness.

Basic Data:

Art. No.: 3306104
Application: ● ●
Unit: 1,000 kg bag
Dosage: 0,050 kg/liter

Try out

Perfect for the application not only with fruit pastes, but also with fruit purees or frozen fruits, for crisp fruit flavours.



Universal Base

Base Unica 100

With a neutral flavour and a creamy, compact structure, Base Unica 100 is the all in one solution for milk and fruit ice cream. It is the perfect choice for starting or side businesses in the ice cream field.

Special Features:

- » Universal base suitable for milk and fruit ice cream, as well as warm and cold applications
- » Without additives which require declaration
- » Without flavours

Recipe Recommendation*:

Base: 0,100 kg Milk: 1,000 kg
Sugar: 0,250 kg Water: 1,000 kg instead of milk

Tip: For milk ice cream add some additional cream for a creamy mouth feeling. For fruit ice cream, exchange parts of the sugar with dextrose for a smoother consistency.

Basic Data:

Art. No.: 3304866

Application: ● ●

Unit: 1,000 kg bag

Dosage: 0,100 kg/liter

What's special?

Endless applications with just one product. Suitable for warm and cold applications with milk or water.

* Exact amounts and components depend on paste and desired result. Check „Recipe Components“ on the last page to find the right balance of ingredients.

● COLD APPLICATION
● WARM APPLICATION

Recipe Components

Achieving the best possible ice cream result is not always easy. Apart from the base, other recipe components affect the final outcome. With small adap-

tations each recipe can be adjusted, to achieve a delicious gelato. Find out more about the recipe components and their effects.



Water

- » Dissolves the sugar
- » Dilutes the thickening agents and allows the emulsion of the fats

- < 58 % water = mealy, sandy
- > 68 % water = cold, hard



Sugar

- » Gives sweetness and minimizes the freezing point
- » Freezing protection agent: the less sugar used, the harder the ice cream gets

- < 16 % sugar = hard structure
- > 26 % sugar = sweet, soft, heavy



Fat*

- » For increased taste, a creamy consistency and a warm mouth feeling

- < 3 % fat = no quality, dry
- > 12 % fat = fatty



Milk Solids*

- » All remaining parts from milk or derivate, after the fat is removed
- » Improves the structure of the ice cream

- < 5 % milk solids = not creamy
- > 12 % milk solids = sandy



Other Solids

- » Such as thickening agents, emulsifiers, flavours and fibers
- » Gives body and viscosity
- » Reduces the cold effect of ice crystals
- » Improves the spreadability

- < 1 % other solids = not stable
- > 5 % other solids = no air, too thick

* No necessary component for fruit ice cream, can be replaced by increasing the amount of sugar and/or other solids.