



PreGel AMERICA

Standard Recipe Book – Gelato



PreGel AMERICA

Standard Recipe Book – Gelato

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Advanced Recipe

TOTALBASE®

(COLD PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	whole milk
150g	5.3oz	heavy cream
540g	19.0oz	sugar
60g	2.1oz	PreGel Dextrose
300g	10.6oz	PreGel Totalbase®
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Let the mix age and hydrate for ½ hour (optional).
4. Pour in batch freezer and freeze.





Superior Recipe

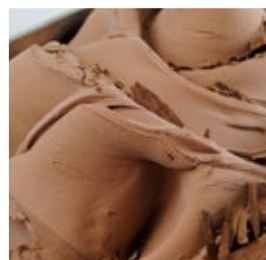
TOTALBASE®

(COLD PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	whole milk
150g	5.3oz	heavy cream
60g	2.1 oz	PreGel Piucremoso
500g	17.6oz	sugar
60g	2.1oz	PreGel Dextrose
300g	10.6oz	PreGel Totalbase®
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Let the mix age and hydrate for ½ hour (optional).
4. Pour in batch freezer and freeze.





TOTALBASE[®]

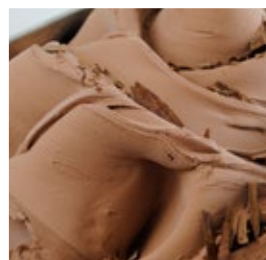
ICE CREAM (10% BUTTERFAT)

(COLD PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
2300g	81.1oz	whole milk
1000g	35.3oz	heavy cream
540g	19.0oz	sugar
80g	2.8oz	PreGel Dextrose
300g	10.6oz	PreGel Totalbase [®]
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Let the mix age and hydrate for ½ hour (optional).
4. Pour in batch freezer and freeze.





Advanced Recipe

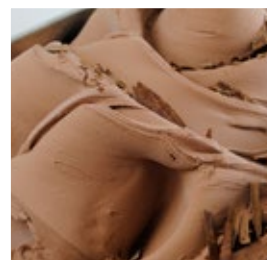
DIAMANT 50

(HOT PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	whole milk
150g	5.3oz	heavy cream
540g	19.0oz	sugar
60g	2.1oz	PreGel Dextrose
150g	5.3oz	PreGel Nonfat Dry Milk
150g	5.3oz.	PreGel Diamant 50
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pasteurize the mix at 85°C/185°F.
4. Pour in batch freezer and freeze.





Large Recipe

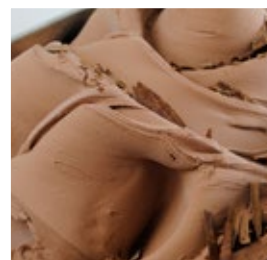
DIAMANT 50

(HOT PROCESS - MULTIPLE BATCHES)

GRAMS	OUNCES	INGREDIENTS
42000g	1481.2oz	whole milk
2100g	74.1oz	heavy cream
7560g	266.7oz	sugar
840g	29.6oz	PreGel Dextrose
2100g	74.1oz	PreGel Nonfat Dry Milk
2100g	74.1oz	PreGel Diamant 50
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Pour milk into pasteurizer and begin pasteurization process per machines specifications.
2. At 40°C/104°F, combine dry ingredients and add to pasteurizer.
3. Pasteurize the mix to 85°C/185°F; begin cooling process.
4. At 65°C/149°F, add heavy cream; pasteurizer will continue to cool to 4°C/41°F.
5. Allow mix to age for 4 hours.
6. Extract desired quantity of base from the pasteurizer, add Traditional Paste or Fortefrutto®, and blend with an immersion blender.
7. Pour in batch freezer, and freeze.





Superior Recipe

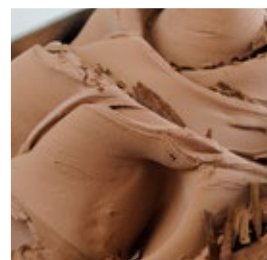
DIAMANT 50

(HOT PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	whole milk
150g	5.3oz	heavy cream
60g	2.1oz	PreGel Piucremoso
540g	19.0oz	sugar
60g	2.1oz	PreGel Dextrose
150g	5.3oz	PreGel Nonfat Dry Milk
150g	5.3oz	PreGel Diamant 50
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pasteurize the mix at 85°C/185°F.
4. Pour in batch freezer and freeze.





Superior Recipe

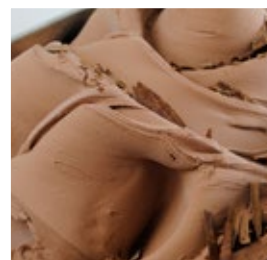
DIAMANT 50

(HOT PROCESS - MULTIPLE BATCHES)

GRAMS	OUNCES	INGREDIENTS
42000g	1481.2oz	whole milk
2100g	74.1oz	heavy cream
840g	29.6oz	PreGel Piucremoso
7560g	266.7oz	sugar
840g	29.6oz	PreGel Dextrose
2100g	74.1oz	PreGel Nonfat Dry Milk
2100g	74.1oz	PreGel Diamant 50
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Pour milk into pasteurizer and begin pasteurization process per machines specifications.
2. At 40°C/104°F, combine dry ingredients and add to pasteurizer.
3. Pasteurize the mix to 85°C/185°F; begin cooling process.
4. At 65°C/149°F, add heavy cream; pasteurizer will continue to cool to 4°C/41°F.
5. Allow mix to age for 4 hours.
6. Extract desired quantity of base from the pasteurizer, add Traditional Paste or Fortefrutto®, and blend with an immersion blender.
7. Pour in batch freezer, and freeze.





DIAMANT 50

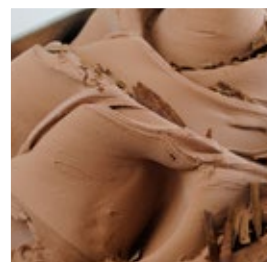
ICE CREAM (10% BUTTERFAT)

(HOT PROCESS - SINGLE BATCHES)

GRAMS	OUNCES	INGREDIENTS
2300g	81.1oz	whole milk
1000g	35.3oz	heavy cream
540g	19.0oz	sugar
80g	2.8oz	PreGel Dextrose
140g	4.9oz	PreGel Nonfat Dry Milk
150g	5.3oz	PreGel Diamant 50
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pasteurize the mix at 85°C/185°F.
4. Pour in batch freezer and freeze.





Advanced Recipe

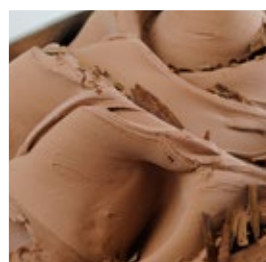
MAXIMAPAN 150

(HOT PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	whole milk
150g	5.3oz	heavy cream
540g	19.0oz	sugar
60g	2.1oz	PreGel Dextrose
450g	15.9oz	PreGel Maximapan 150
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pasteurize the mix at 85°C/185°F.
4. Pour in batch freezer and freeze.





Advanced Recipe

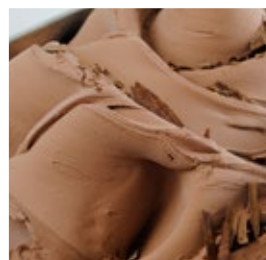
MAXIMAPAN 150

(HOT PROCESS - MULTIPLE BATCHES)

GRAMS	OUNCES	INGREDIENTS
42000g	1481.2oz	whole milk
2100g	74.1oz	heavy cream
7560g	266.7oz	sugar
840g	29.6oz	PreGel Dextrose
6300g	222.2oz	PreGel Maximapan 150
See Dosage Chart: p.25-26		PreGel Flavor

METHOD OF PREPARATION

1. Pour milk into pasteurizer and begin pasteurization process per machines specifications.
2. At 40°C/104°F, combine dry ingredients and add to pasteurizer.
3. Pasteurize the mix to 85°C/185°F; begin cooling process.
4. At 65°C/149°F, add heavy cream; pasteurizer will continue to cool to 4°C/41°F.
5. Allow mix to age for 4 hours.
6. Extract desired quantity of base from the pasteurizer, add Traditional Paste or Fortefrutto®, and blend with an immersion blender.
7. Pour in batch freezer, and freeze.





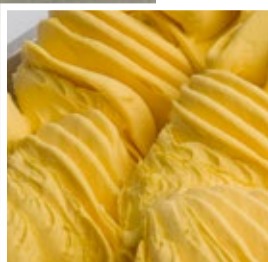
Advanced Recipe

FRUTTOSA® – USING 0% FRUIT (COLD & HOT PROCESS – SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
2500g	88.2oz	water
250g	8.8oz	PreGel Fortefrutto®
10g	0.4oz	fresh lemon juice
650g	22.9oz	sugar
100g	3.5oz	PreGel Dextrose
140g	4.9oz	PreGel Fruttosa®
15g	0.5oz	PreGel SetaGel Vellutina® (Sorbitol Paste)

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Let the mix age and hydrate for ½ hour, or pour the mix in the pasteurizer and cook to 65°C/149°F (optional for Hot Process).
4. Pour in batch freezer and freeze.





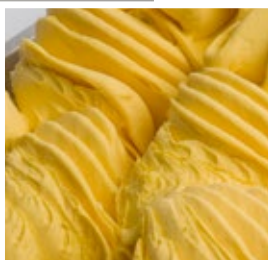
Superior Recipe

FRUTTOSA® – USING 30% FRUIT (COLD & HOT PROCESS – SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
1500g	52.9oz	water
550g	19.4oz	sugar
100g	3.5oz	PreGel Dextrose
140g	4.9oz	PreGel Fruttosa®
1000g	35.3oz	fruit pulp
100g	3.5oz	PreGel Fortefrutto®
20g	0.7oz	PreGel SetaGel Vellutina® (Sorbitol Paste)
10g	0.4oz	fresh lemon juice

METHOD OF PREPARATION

1. Combine water, sugar, PreGel Dextrose and PreGel Fruttosa®; blend with immersion blender.
2. Pour the mix into pasteurizer and cook to 65°C/149°F.
3. Extract pasteurized base and add remaining ingredients.
4. Blend with immersion blender.
5. Let the mix age and hydrate for ½ hour (optional).
6. Pour into the batch freezer and freeze accordingly.





LEMON 50 – LEMON SORBETTO (COLD PROCESS – SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	water
1200g	42.3oz	sugar
150g	5.3oz	PreGel Lemon 50

METHOD OF PREPARATION

1. Combine all ingredients in a large bucket and mix well with an immersion blender.
2. Place into a batch freezer and process according to manufacturer instructions

LEMON 50 – LEMON GELATO (COLD PROCESS – SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	milk
150g	5.3oz	cream
540g	19.1oz	sugar
60g	2.1oz	PreGel Dextrose
300g	10.6oz	PreGel Totalbase®
150g	5.3oz	PreGel Lemon 50

METHOD OF PREPARATION

1. Combine all ingredients in a large bucket and mix well with an immersion blender.
2. Place into a batch freezer and process according to manufacturer instructions



Standard Recipe

BASE ALLEGRA

(COLD PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
1500g	52.9oz	water
750g	26.5oz	wine, any type
450g	15.9oz	sugar
480g	16.9oz	PreGel Base Allegra
450g	15.9oz	berries, any type
50g	1.8oz	PreGel Fortefrutto®
10g	0.4oz	PreGel Fibraplus

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Pour in batch freezer and freeze.

* For recipes using beer or liquor, visit PreGel's recipe database at www.pregelamerica.com and click on the Recipes tab.





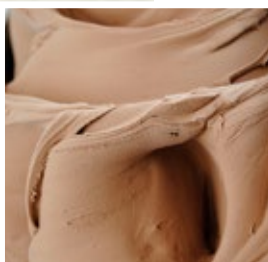
Standard Recipe

DIETETIC MILK BASE (COLD PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	milk
750g	26.5oz	PreGel Dietetic Milk Base
Suggested Flavorings:		
350g	12.3oz	PreGel Cacaopat Traditional Paste
350g	12.3oz	PreGel Hazelnut Piemonte Traditional Paste
350g	12.3oz	PreGel Pistachio Sicilia Traditional Paste

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Add only the above-mentioned Traditional Pastes; blend with an immersion blender.
4. Let the mix age and hydrate for ½ hour (optional).
5. Pour in batch freezer and freeze.





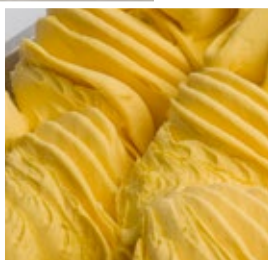
Standard Recipe

DIETETIC FRUIT BASE (COLD PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
2000g	70.5oz	water
480g	16.9oz	PreGel Dietetic Fruit Base
1300g	45.9oz	fresh fruit pulp

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Let the mix age and hydrate for ½ hour (optional).
4. Pour in batch freezer and freeze.





Standard Recipe

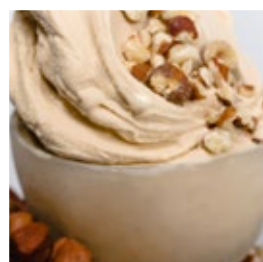
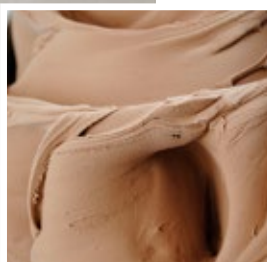
BASE VEGAN

(HOT PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
2500g	88.2oz	water or vegetable milk
375g	13.2oz	PreGel Base Vegan
500-675g	17.6-23.8oz	sugar

METHOD OF PREPARATION

1. Heat water or vegetable milk to boiling.
2. Mix together PreGel Base Vegan and sugar
3. Pour liquid over powder mixture.
4. Let age for 1 hour to overnight.
5. Flavor with PreGel Traditional Pastes or Fortefrutto.
6. Pour in batch freezer and freeze





Standard Recipe

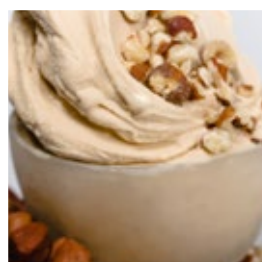
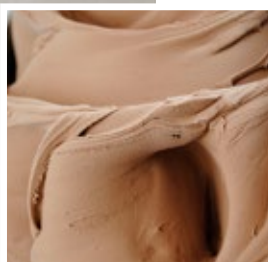
BASE ZERO E

(HOT PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
690g	24.2oz	sugar
300g	10.5oz	PreGel Base Zero E
300g	10.5oz	cream
3000g	105.0oz	milk

METHOD OF PREPARATION

1. Pour milk into pasteurizer and begin pasteurization process per machines specifications.
2. At 40°C/104°F, combine dry ingredients and add to pasteurizer.
3. Pasteurize the mix to 85°C/185°F; begin cooling process.
4. At 65°C/149°F, add heavy cream; pasteurizer will continue to cool to 4°C/41°F.
5. Allow mix to age for 4 hours.
6. Extract desired quantity of base from the pasteurizer, add Traditional Paste or Fortefrutto®, and blend with an immersion blender.
7. Pour in batch freezer, and freeze.





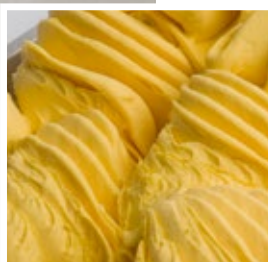
Standard Recipe

BASE ZERO E FRUIT (COLD PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
1500g	52.5oz	water
300g	10.5oz	PreGel Base Zero E Fruit
1500g	52.5oz	fresh fruit pulp
750g	26.25oz	sugar

METHOD OF PREPARATION

1. Combine water, PreGel Base ZeroE Fruit, and sugar blend with immersion blender.
2. Pour the mix into pasteurizer and cook to 65°C/149°F.
3. Extract pasteurized base and add remaining ingredients.
4. Blend with immersion blender.
5. Let the mix age and hydrate for ½ hour (optional).
6. Add in fresh fruit pulp and emulsify.
7. Pour into the batch freezer and freeze accordingly.





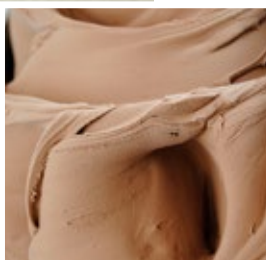
Standard Recipe

NEUTRAL SOYA BASE (COLD PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	water
1500g	52.3oz	PreGel Neutral Soya Base (Soy Base)

METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend with immersion blender.
3. Let the mix age and hydrate for ½ hour (optional).
4. Pour in batch freezer and freeze.





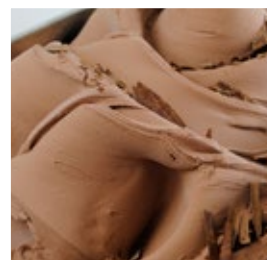
Standard Recipe

BASE PUROLAT (HOT PROCESS - SINGLE BATCH)

GRAMS	OUNCES	INGREDIENTS
3000g	105.8oz	whole milk
660g	23.3oz	sugar
300g	10.6oz	cream
300g	10.6oz	PreGel Base Purolat

METHOD OF PREPARATION

1. Pour milk into pasteurizer and begin pasteurization process per machines specifications.
2. At 40°C/104°F, combine dry ingredients and add to pasteurizer.
3. Pasteurize the mix to 85°C/185°F; begin cooling process.
4. At 65°C/149°F, add heavy cream; pasteurizer will continue to cool to 4°C/41°F.
5. Allow mix to age for 4 hours.
6. Extract desired quantity of base from the pasteurizer, add Traditional Paste or Fortefrutto®, and blend with an immersion blender.
7. Pour in batch freezer, and freeze.





PreGel
Your passion. Our ingredients.



Gelato Slice

SALTED CARAMEL GELATO

GRAMS	OUNCES	INGREDIENTS
1250g	44.1oz	whole milk
550g	19.4oz	PreGel Salted Caramel Super Sprint

METHOD OF PREPARATION

1. In a large container, combine all ingredients.
2. Mix well with an immersion blender for 2-3 minutes.
3. Place in gelato batch freezer and follow the machine instructions.

Gelato Slice

PRONTO FLAMENCO SPONGE CAKE FOR GELATO SLICE (GLUTEN FREE)

GRAMS	OUNCES	INGREDIENTS
500g	17.6oz	PreGel Pronto Flamenco
115g	4.1oz	water
250g	8.8oz	eggs

METHOD OF PREPARATION

1. Mix together all of the ingredients in a mixer fitted with the whip attachment.
2. Whip at medium speed for 3 minutes
3. Spread onto desired pan or buttered mold and bake at 329°F (165°C)
4. Cool and cut to fill Gelato pan with PreGel Gelato Slice spacing tool.

add 5-10% PreGel Cacao Togo to make chocolate flavored



PreGel
Your passion. Our ingredients.



Gelato Slice



NEEDED:

2 Recipe Salted Caramel Gelato

1 Recipe Pronto Flamenco

PreGel Apple Pie Arabeschi

GELATO SLICE KIT

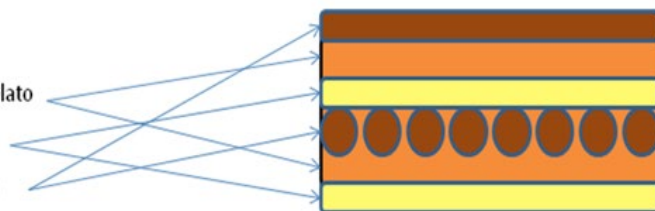


Gelato Slice - Continued

CARAMEL APPLE GELATO SLICE

METHOD OF ASSEMBLY

1. Place baked PreGel Pronto Flamenco Gluten Free sponge, fitted with the PreGel Gelato Slice spacing tool.
2. Layer 1 recipe of PreGel Salted Caramel Super Sprint over the cake. Use the Channel forming tool to make channels in gelato.
3. Freeze solid in blast freezer.
4. Pipe PreGel Apple Pie Arabeschi into the solid channels. Press another layer of PreGel Pronto Flamenco sponge cake onto the Arabeschi, making sure there are no air bubbles.
5. Freeze while another recipe of PreGel Salted Caramel Super Sprint is freezing in a batch freezer.
6. Evenly spread PreGel Salted Caramel Super Sprint over sponge. Freeze solid.
7. Add a layer of PreGel Apple Pie Arabeschi and let set in blast freezer for a few minutes before transferring to display case.





Flavor Dosages

GELATO FLAVORS

CODE	PRODUCT	DOSAGE	CERTIFICATIONS
50002	Amaretto (Chocolate Almond Liqueur)	1.7oz (50g) / 35.2oz (1 kg) of base	
25602	Biscotto (Cookie)	2.4-2.8oz (70-80g) / 35.2oz (1 kg) of base	● ○
12372	Blue Angel (Fruity Banana)	1.2oz (35g) / 35.2oz (1 kg) of base	● ○
53072	Bubble Gum	1.2oz (35g) / 35.2oz (1 kg) of base	● ●
56522	Cacaopat (Chocolate – Unsweet)	2.4-3.5oz (70-100g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
27522	Caffé Barista (Cappuccino)	1.7oz (50g) / 35.2oz (1 kg) of base	● ● ● ● ●
50202	Caramel	0.7-1.2oz (20-35g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
27406	Caramellatte (Caramel & Milk)	0.8-1.2oz (25-35g) / 35.2oz (1 kg) of base	● ○
54802	Chocolate-Hazelnut	4.2oz (120g) / 35.2oz (1 kg) of base	● ● ● ● ●
58472	Cinnamon	0.8-1.2oz (25-35g) / 35.2oz (1 kg) of base	● ● ● ●
50402	Coconut	2.4oz (70g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
28072	Coffee Costa d'Oro (Espresso)	2.4oz (70g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
53272	Crema Walnut	2.4oz (70g) / 35.2oz (1 kg) of base	●
24002	Crema Whiskey	3.5oz (100g) / 35.2oz (1 kg) of base	●
50702	Gianduaia (Dark Chocolate Hazelnut)	4.5-5.2oz (130-150g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
91302	Gianduiotto Rock (Chocolate & Hazelnut Pieces)	5.2-5.9oz (150-170g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
51402	Hazelnut Piemonte (Dark Roasted Hazelnut)	2.4-4.5oz (70-130g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
51502	Hazelnut Regina (Premium Light Toasted Hazelnut)	2.8-4.2oz (80-120g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
50802	Malaga (Rum-Soaked Raisins)	2.4oz (70g) / 35.2oz (1 kg) of base	● ● ● ● ●
51172	Mint – Green	1.2oz (35g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
59872	Mint – White	1.2oz (35g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
54772	Pannacotta (Cooked Cream)	3.5oz (100g) / 35.2oz (1 kg) of base	● ○
24502	Peanut	4.2oz (120g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
53702	Pistachio Crema (Pistachio & Almond)	2.4oz (70g) / 35.2oz (1 kg) of base	●
31272	Pistachio Primavera	3.5oz (100g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
06872	Pistachio Pure Anatolia	3.5oz (100g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
82702	Pistachio Pure Green (Slightly Roasted Pure Pistachio)	3.5oz (100g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
28322	Prontociocc (Chocolate)	3.5-5.2oz (100-150g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
55202	Roasted Almond	2.4-3.5oz (70-100g) / 35.2oz (1 kg) of base	● ● ● ○
73202	Salted Peanut	4.2oz (120g) / 35.2oz (1 kg) of base	● ● ● ● ● ●
36122	Sweet Almond	3.5oz (100g) / 35.2oz (1 kg) of base	● ● ● ● ●
91802	Tiramisù Veneziano (Italian Cake)	2.8oz (80g) / 35.2oz (1 kg) of base	●
52102	Torrone (Nougat)	2.4oz (70g) / 35.2oz (1 kg) of base	● ● ● ●
26402	Vanilla Mexico Superior (French Vanilla)	0.8-1.4oz (25-40g) / 35.2oz (1 kg) of base	●
23502	Vanilla Purissima Bean (Vanilla Bean)	1.2oz (35g) / 35.2oz (1 kg) of base	● ○
48902	Vanilla Velvet (American Vanilla)	1.0oz (30g) / 35.2oz (1 kg) of base	● ○
55502	White Chocolate	3.5oz (100g) / 35.2oz (1 kg) of base	● ● ● ○



Flavor Dosages

FRUIT FLAVORS

CODE	PRODUCT	DOSAGE	CERTIFICATIONS
40472	Banana	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
46772	Bilberry (European Blueberry)	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
46872	Blackberry	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
45672	Cherry	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
45972	Forest Berries (Bilberries, Raspberries & Black Currants)	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
43072	Grape	1.0–2.4oz (30-70g) / 35.2oz (1kg) of base	● ● ● ●
45172	Green Apple	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
46172	Kiwi	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
47772	Mango	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
40372	Orange	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
46072	Passion Fruit	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
42072	Peach	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
41472	Pear	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
40272	Pineapple	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
09272	Pink Guava	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
48072	Pomegranate	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
46272	Raspberry	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
45872	Strawberry	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●
47572	Wild Strawberry	0.7–2.4oz (20-70g) / 35.2oz (1kg) of base	● ● ● ●

Flavor Dosages

POWDERED FLAVORS

CODE	PRODUCT	DOSAGE	CERTIFICATIONS
306038	Lemon 50	1.76oz (50g) / 33.8oz (1liter) of water	● ● ● ●
307028	Mascarpone 30 (Italian Cream Cheese)	1.0oz (30g) / 33.8oz (1liter) of milk	●
307138	Yoggi® (Yogurt)	1.0–1.7oz (30–50g) / 35.2oz (1kg) of base	● ○