



Unique, Unmistakable.



The legendary Perugina chocolate created in 1922 lends its flavour to an ice cream that maintains all its timeless goodness.

As soon as they taste the product, your customers will recognise the genuine, original and inimitable pleasure of Baci Perugina.

Generic amount

140-150 g of Baci paste per kg of white base mix.

Suggested proportions from Spazio Culinario



Prepare the white base using PERUGINA Base Neutra 100, mixing the ingredients according to the table below. It is possible to prepare the base hot or cold. For an exceptional end result, we suggest you allow the base to rest for at least 4 hours.



BASE 100 NEUTRA	Sucrose	Dextrose	Milk	Skim milk powder	Cream (35% m.g.)	Glucose	Total recipe weight
90 g	135 g	20 g	640 g	15 g	85 g	15 g	1000 g



Combine 450 g of BACI Paste with 100 g of dextrose and 3 kg of white base. Mix everything together. After you remove the mixture from the ice cream machine, drizzle with 300 g of PERUGINA Choconoir. Store the ice cream at a core temperature of approximately -11 °C.



Flavour sign Baci

Attention:

The flavour sign bearing the trademark BACI (property of Société des Produits Nestlé) depicted above, like all advertising and marketing materials bearing this trademark, must be mandatorily used to mark only ice cream prepared with Baci Paste according to the preparation procedure illustrated in this document. Different and/or non-complying uses, like any other violation of trademark rights, will be assessed by the Nestlé Group for possible measures in the appropriate forum.

CODE	Description	Sales unit	Pieces per box	Format	Lasts in Months
700204	PERUGINA Base Neutra 100	Box	4	4x3Kg	24
506063	BACI Pasta	Box	2	2x5Kg	24
506071	PERUGINA Choconoir	Box	1	1x5Kg	18



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