

PreGel
Your passion. Our ingredients.

experience
ITALIAN QUALITY

Ingredient Solutions for Gelato, Sorbetto, & Ice Cream



THE CLASSIC TASTE OF ITALY

Quality is born from attention, patience, and efficiency, resulting in a sense of pride in the finished product. From iconic sculptures to unforgettable paintings, Italian quality is showcased in all aspects of art.

***PreGel's innovative collection of artisanal
Traditional Pastes is no exception.***

The quality of these extraordinary flavoring pastes for gelato, sorbetto, and ice cream is founded on the diligence that comes from careful selection of only the best ingredients from the world's most premier regions. Our cream- and nut-based flavoring components result in rich taste, textural consistency, and an overall quality artisanal dessert. We strive to uphold the tradition of Italian quality at PreGel, as showcased through all of the phenomenal ingredient solutions in our **Gelato, Sorbetto, & Ice Cream line**.

PREGEL'S FOUNDATION INGREDIENTS FOR
QUALITY GELATO, SORBETTO & ICE CREAM:

Bases

Quality mixes that provide essential ingredients in powder form and streamline production.

Fortefrutto®

Fruit-flavored pastes that add intense and unique flavor to any frozen dessert.

Stabilizers & Texture Improvers

Powdered mixes that ensure smooth gelato and creamy consistency.

Super Sprint

Premeasured powdered mixes requiring only milk or water to create consistent taste and texture.

Traditional Pastes

Cream-flavored pastes that add intense and authentic flavor to any frozen dessert.

Arabeschi® and Toppings

Exceptional sauces that offer diverse textural components and visual appeal.

Our multifunctional pastes and products can be utilized in a multitude of artisanal applications, including gelato, premium ice cream, soft serve, and pastry. Our goal is to fuel **your passion** with **our ingredients** and continue the classic taste of Italian quality one bite at a time.

Visit www.pregelamerica.com to view full product listing.

PreGel offers product solutions for all dietary needs, including Dairy-Free, Vegan, Gluten-Free, and Kosher-certified products.

new!

WELLNESS BASES

PreGel's diverse line of Base ingredients for the production of authentic gelato or sorbetto has become more versatile with the addition of Wellness Bases, showcasing a focus on healthful innovation.

Vegan Base

Code: 44428

Packaging: 4 bags x 3.5 lbs (1.6 kg)

Powdered Hot Process Base that is **100% vegan**, made with rice and cocoa butter. Easily prepare both classic flavors and fruit sorbets utilizing pasteurization or simply by adding boiling water or boiling vegetable milk to the mix.



Base Zero E

Code: 48628

Packaging: 4 bags x 3.5 lbs (1.6 kg)

Powdered Hot Process Base that is enriched with animal fats and completely free of additives. It is an ideal ingredient for obtaining compact and spoonable gelato that holds well in the display case.

.....

Base Zero E Fruit

Code: 54528

Packaging: 4 bags x 3.5 lbs (1.6 kg)

Powdered Cold Process, fat-free base completely free of additives, and ideal for the preparation of fruit sorbets with fresh and natural flavor.

new!



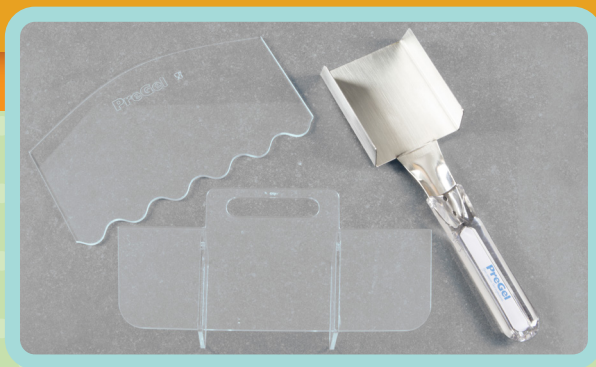
Cake or Gelato?

Cake or Gelato, why choose?

With PreGel's brand new Kit, it's oh-so simple to now include, alongside traditional gelato pans, original specialties that combine the classic flavors of cake and the creamy freshness of artisanal gelato.



The original Kit includes the tools necessary to make your Gelato Slice pans in just a few easy steps, as well as the unique scooper to allow neat and perfect slices, which are ideal for both eat-in and to-go service.



Ask our Sales Team how to get the brand new PreGel Kit!



THE RECIPE FOR YOUR SUCCESS

PREGEL ITC LOCATIONS

· **Charlotte, NC** · **Los Angeles, CA** · **Fort Lauderdale, FL*** ·

** Classes conducted in English and Spanish at this location*

· Vancouver, Canada · Toronto, Canada · Guadalajara, Mexico · São Paulo, Brasil ·
· Medellín, Colombia · Bogotá, Colombia · Reggio Emilia, Italy ·



PREGEL INTERNATIONAL TRAINING CENTERS'
GELATO, SORBETTO, & ICE CREAM CLASSES

PreGel's International Training Centers are world-class training facilities dedicated to providing **The Recipe for Your Success**. Our informative gelato classes are specifically crafted for beginners and experienced students based on engaging curriculum that includes both classroom learning and hands-on instruction. From gelato fundamentals to frozen novelties, learn exciting new techniques while earning Continuing Education Hours (CEHs), certified by the American Culinary Federation (ACF) in the following outlets:

The Fundamentals of Gelato and Sorbetto Production:

A three-day course focusing on the foundation of gelato and sorbetto production, how to use Cold and Hot Process machines, the proper use of batch freezers and display cases, and the secrets of decorating.

Advanced Gelato and Sorbetto Production:

A two-day course focusing on more advanced flavors and flavor combinations of gelato and sorbetto, including alcohol-infusion, and unique gelato and sorbetto recipe formulations to fit your business needs.

Frozen Cakes and Pies:

A two-day course focusing on how to expand on current frozen dessert offerings by incorporating new and fresh ideas such as semifreddo and a variety of finishing techniques.

Modern Beverages, Frozen Pops, & Novelties:

A one-day course focusing on dessert novelties in the form of pops, frozen cupcakes, Panini Gelato, and beverages as a great way to cross-utilize products in business and bring extra revenue.

Visit www.pregeltraining.com to view all of our class schedules and register.

** Class names and curriculum may vary by location. See website for full details.*



THE CLASSIC TASTE OF ITALY



THE RECIPE FOR YOUR SUCCESS

Thousands of students, over twenty locations, one goal: your success.
Visit www.pregeltraining.com for more information.

PreGel America | Tel: 704 707 0300 | Toll-Free: 866 977 3435
www.pregelamerica.com

Interact with us on social media!

