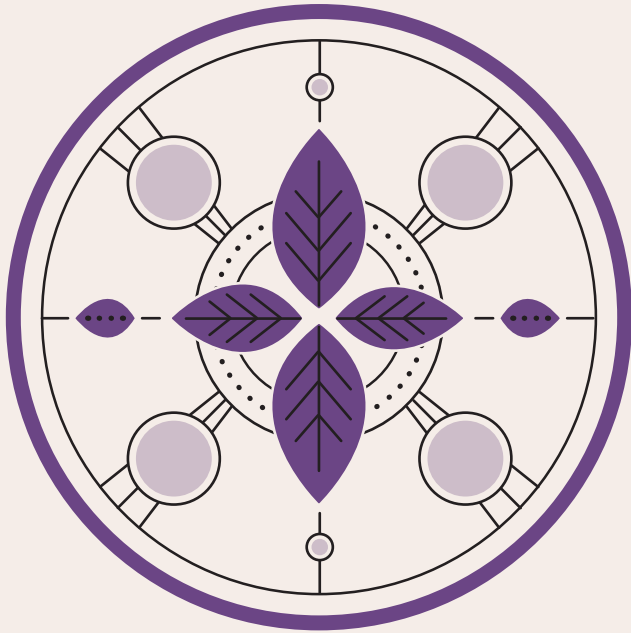


**PreGel**  
*Your passion. Our ingredients.*



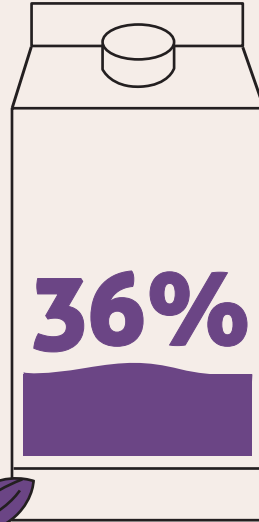
VEGAN



VEGANS MAKE UP  
**6% OF THE U.S. POPULATION**

The appeal and potential for vegan products is expanding beyond the small group of people who avoid animal products for ethical reasons to include the much larger base of consumers seeking healthier, cleaner foods.

36% OF U.S. CONSUMERS EITHER PREFER **MILK ALTERNATIVES** OR USE **MEAT ALTERNATIVES**



CONSUMERS ASSOCIATE VEGAN PRODUCTS WITH:

CLEANER INGREDIENTS



**13%**

WEIGHT LOSS



**12%**

ENVIRONMENTAL RESPONSIBILITY



**11%**

SOCIAL RESPONSIBILITY



**8%**



Millennials' focus on preserving the environment for future generations and sense of social responsibility is contributing to the rise of vegan eating.



**DIETARY VEGANS** refrain from eating any animal product or any animal-derived substance, while **ETHICAL VEGANS** oppose the use of animals for any purpose in addition to the dietary lifestyle.

Veganism is a dietary lifestyle that denotes the consumption of animals and animal byproducts. With 36% of Americans choosing dairy and meat alternatives, the vegan market attracts a wide variety of consumers and is growing at a rapid pace. Vegan desserts are no exception. PreGel America's vegan-based dessert ingredient solutions allow for innovative chefs to achieve the authentic, artisanal results they desire, while adhering to the dietary culture of veganism. Utilizing substitute ingredients for traditional inclusions help to create a more complete vegan experience with delectable results that all can enjoy.

# KEEP IT VEGAN

RICH, FULL-BODIED, AND CREAMY DESSERTS DON'T ALWAYS REQUIRE TRADITIONAL INGREDIENTS...

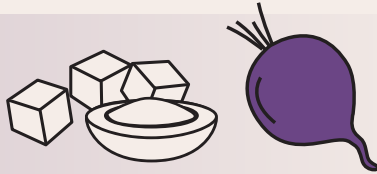
TIP  
#1



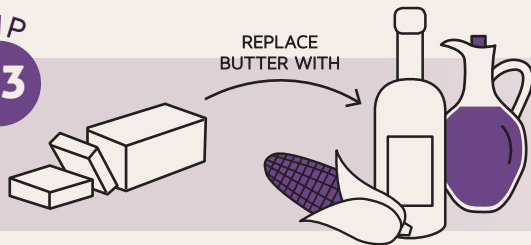
PreGel's Traditional Pastes and Super Sprinkles achieve the same artisanal quality when made with vegan inclusions such as soymilk, rice milk, oat milk or nut milk.

TIP  
#2

Sweetness does not always come in the form of sugar. Beet sugar or PreGel Dextrose are great alternate sweeteners for vegan dessert creations.



TIP  
#3

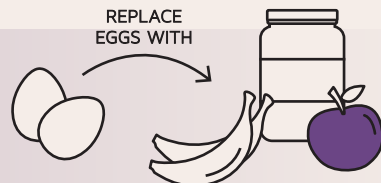


REPLACE BUTTER WITH

Butter is an essential part of dessert production, though oils such as canola, sunflower, olive or corn offer the same delicious results.

TIP  
#4

Binding agents such as egg can easily be replaced with applesauce, pureed soft tofu, a flax egg or mashed bananas for innovative pastry applications flavored with vegan PreGel Traditional Paste or PreGel Fortefrutto®.



REPLACE EGGS WITH

## VEGAN PRODUCTS

### BASES

- 82404** Base Allegra  
(Alcohol Base - Hot/Cold Process)
- 09408** Neutral Soya Base  
(Soy Base - Cold Process)

### STABILIZERS

- 304102** Neutro  
(Ice Cream Stabilizer - Hot/Cold Process)

### TEXTURE IMPROVERS

- 83611** Dextrose
- 302032** Fibraplus  
(Fibre Base Texturizer)
- 70402** Vellutina®  
(Sorbitol Paste)

### TRADITIONAL PASTES

- 56522** Cacaopat Traditional Paste  
(Chocolate - Unsweet)
- 27522** Caffé Barista Traditional Paste  
(Cappuccino)
- 50202** Caramel Traditional Paste
- 54802** Chocolate-Hazelnut Traditional Paste
- 58472** Cinnamon Traditional Paste
- 50402** Coconut Traditional Paste
- 28072** Coffee Costa d'Oro Traditional Paste  
(Espresso)
- 50702** Giandua Traditional Paste  
(Dark Chocolate Hazelnut)
- 91302** Gianduiotto Rock Traditional Paste  
(Chocolate & Hazelnut Pieces)
- 82702** Green Pure Pistachio Traditional Paste  
(Slightly Roasted Pure Pistachio)

### TRADITIONAL PASTES (cont.)

- 51402** Hazelnut Piemonte Traditional Paste  
(Dark Roasted Hazelnut)
- 51502** Hazelnut Regina Traditional Paste  
(Premium Light Toasted Hazelnut)
- 50802** Malaga Traditional Paste  
(Rum-Soaked Raisins)
- 51172** Mint - Green Traditional Paste
- 59872** Mint - White Traditional Paste
- 24502** Peanut Traditional Paste
- 31272** Pistachio Primavera Traditional Paste
- 28322** Prontociocc Traditional Paste  
(Chocolate)
- 06872** Pure Pistachio Anatolia
- 73202** Salted Peanut Traditional Paste
- 36122** Sweet Almond Traditional Paste

### POWDERED FLAVORS

- 04048** Lemon 50 Powdered Flavor

### FORTEFRUTTO®

- 40472** Banana Fortefrutto®
- 46772** Bilberry Fortefrutto®  
(European Blueberry)
- 46872** Blackberry Fortefrutto®
- 45672** Cherry Fortefrutto®
- 45972** Forest Berries Fortefrutto®  
(Bilberries, Raspberries & Black Currants)
- 43072** Grape Fortefrutto®
- 45172** Green Apple Fortefrutto®
- 46172** Kiwi Fortefrutto®
- 47772** Mango Fortefrutto®
- 40372** Orange Fortefrutto®
- 46072** Passion Fruit Fortefrutto®

continued on next page >

## VEGAN PRODUCTS

### FORTEFRUTTO® (cont.)

- 42072** Peach Fortefrutto®
- 41472** Pear Fortefrutto®
- 40272** Pineapple Fortefrutto®
- 09272** Pink Guava Fortefrutto®
- 48072** Pomegranate Fortefrutto®
- 46272** Raspberry Fortefrutto®
- 45872** Strawberry Fortefrutto®
- 47572** Wild Strawberry Fortefrutto®

### SUPER SPRINTS

- 90001** Agrum ACE Super Sprint  
(Citrus with Vitamins A, C & E)
- 22001** Green Apple Super Sprint
- 04101** Lemon Super Sprint
- 352832** Lime Super Sprint
- 305122** Limoncello Super Sprint  
(Lemon Liqueur)
- 305011** Mango Super Sprint
- 89602** Peach-Mango Super Sprint
- 07621** Pineapple Super Sprint  
(With Pieces)
- 305032** Pink Grapefruit Super Sprint
- 305141** Raspberry Super Sprint  
(With Pieces)
- 20701** Raspberry Splenda® Super Sprint
- 305152** Red Orange Super Sprint

### TOPPINGS

- 10106** Caramel Topping
- 10206** Chocolate Topping
- 10706** Coffee Topping
- 20906\*** Mango Topping

### ARABESCHI®

- 71204** Amarena Arabeschi®  
(Whole Sour Cherries)
- 89002** Amarena Kirsch Arabeschi®  
(Cherry Pieces)
- 12802** Apple Pie Arabeschi®
- 16702** Cristalberry Arabeschi®  
(Cranberry)
- 17502** Fig Arabeschi®  
(Purèed Figs)
- 71002** Fragolissima Arabeschi®  
(Whole Strawberries)
- 26502** Gran Stracciatella Reale Arabeschi®  
(Chocolate Chips)
- 48222** Krocco Peanut Arabeschi®  
(Peanut Cereal Crunch)
- 84006** Passion Fruit Arabeschi®  
(Passion Fruit with Seeds)
- 38602** Pomegranate Arabeschi®  
(Pomegranate with Seeds)
- 23402** Wild Strawberry Light Arabeschi®  
(Wild Strawberries with Splenda® Sweetener)

### CORIANDOLINA® COATINGS

- 90602** Coriandolina® Coating – Chocolate

### EVOLUTION GLAZES

- 49732** Evolution Glaze – Lemon
- 49032** Evolution Glaze – Orange
- 48832** Evolution Glaze – Pistachio
- 48332** Evolution Glaze – Raspberry
- 48432** Evolution Glaze – Strawberry
- 48732** Evolution Glaze – White Chocolate

### ICINGS

- 34402** Mirror Icing – Chocolate
- 69502** Neutral Transparent Icing

### FRUITTONE®

- 91701** Lemon Tenerissimo®
- 91501** Mango Tenerissimo®
- 65601** Pink Grapefruit Tenerissimo®

### PREGEL 5-STAR CHEF PASTRY SELECT™ COMPOUNDS

- 28046** Coffee Compound
- 76246** Lemon Compound
- 78046** Orange Compound
- 47746** Mango Compound
- 46046** Passion Fruit Compound
- 85846** Raspberry Compound
- 82006** Strawberry Compound
- 81906** Vanilla Compound
- 59846** White Mint Compound

### PREGEL 5-STAR CHEF PASTRY SELECT™ FILLINGS

- 89012\*** Cherry Filling
- 23422** Strawberry Filling

VISIT [WWW.PREGELRECIPES.COM](http://WWW.PREGELRECIPES.COM)  
TO FIND DELICIOUS  
VEGAN-SPECIFIC RECIPES.



## VEGAN PRODUCTS

### PREGEL 5-STAR CHEF PASTRY SELECT™ FLAVOR PASTES

- 54846\*** Chocolate-Hazelnut Paste
- 51446\*** Hazelnut Paste  
(Dark Roasted Hazelnut)
- 51546** Hazelnut Superior Paste  
(Premium Light Roasted Hazelnut)
- 24546** Peanut Paste

### PASTRY ITEMS

- 70148** Cacao Togo  
(Cocoa Powder)
- 65476** Geloglass  
(Fruit Finish)
- 36204\*** Fruttafix®  
(Fruit Stabilizer)
- 62276\*** Zuppi – Coffee



CONTACT PREGEL FOR  
MORE INFORMATION,  
SAMPLES, OR TO  
REQUEST A DEMO ON  
HOW TO USE OUR VEGAN  
PRODUCTS AND LEARN  
HOW TO INCORPORATE  
VEGAN OFFERINGS INTO  
YOUR BUSINESS.



# PreGel

*Your passion. Our ingredients.*

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