

PreGel
Your passion. Our ingredients.



GELATERIA



PREGEL

gelateria artigianale

From Our Family to Yours, we look forward to the opportunity of introducing our collection of superior dessert ingredients—your solution to customization, innovation, and unmatched quality. For more than 50 years, PreGel's ultimate goal has been to help our family of artisans produce unforgettable frozen desserts with ingredients that increase product consistency, enhance flavor, extend shelf-life, and streamline production time and food costs. Allow us to help you create your unique model of the ideal gelateria, exclusively assisted by our authentic collection of specialty dessert ingredients, serveware supplies, and production tools. We appreciate the opportunity to build a relationship with you, grounded in a mutual passion for culinary artistry and ingenuity.

PREGEL'S **SUPERIOR QUALITY INGREDIENTS** AND SEMI-FINISHED PRODUCTS OFFER:

- Versatility
- Ease-of-use
- Innovation
- Authentic Flavors
- Long shelf life
- Consistent results

We invite you to explore how PreGel can become your ideal business partner by visiting our website and online resources at: www.pregelamerica.com.

RECIPES - VIDEOS - IMAGE DATABASE - TRAINING CLASSES - CUSTOM MAGAZINE





PreGel's foundation ingredients

for **Quality Gelato, Sorbetto, Ice Cream, and Soft Serve Frozen Desserts:**

BASES

PreGel Base products are quintessential ingredients in powder form for the creation of gelato, sorbetto, and ice cream.

STABILIZERS & TEXTURE IMPROVERS

A must to preserve shelf-life and improve structure, stability, and prevent iciness or rapid melting.

SOFT GELATO BASES

(Always Fresco™)

Groundbreaking, shelf-stable powdered mixes that require the addition of water to create the fresh-made, creamy, and flavorful experience of gelato or sorbetto from any soft serve machine.

FLAVORINGS

(Traditional Pastes, and Fortefrutto®)

Intense flavorings for cream and milk-based frozen desserts, fruit-based, or dairy-free applications.

BASES WITH FLAVORING

(Sprint)

Complete instant flavored powder mixes that present a simple two-step process for gelato, sorbetto, soft serve frozen desserts.

VARIEGATES, TOPPINGS & COATINGS

(Arabeschi®, Toppings, and Coatings)

Sauces that allow for the creation of exceptional flavor combinations, diverse textural components, and attention-grabbing visual appeal.

from our family to yours

new!
ON THE MENU

in PreGel's **Flavoring** Line ...

*Cannoli gelato?
What's more Italian than that!*



new!

Ricotta 30 Powder

88524

The slightly sweet flavor of authentic Italian ricotta cheese is captured in this PreGel powdered flavoring. Easily recreate the indulgent creamy texture and rich taste into a variety of frozen dessert favorites and pastry.



new!

Salted Butter Caramel Traditional Paste

64702

A hint of salt enhances the classic, buttery-sweetness of this caramel Traditional Paste that offers delicious flavor. With a visually captivating golden hue and rich taste, this Traditional Paste instantly upgrades your culinary creations.

Ask for a free sample at pregel@pregelamerica.com or call 704 707 0300.

in PreGel's **Instant Flavored Bases** Line ...

Refreshing and Fruity it's the perfect treat for Summer!



new!

Fruit Punch Sprint

Coming Summer 2018!

The refreshing fusion of apple, apricot, guava, orange, papaya, pineapple, lime, peach, and mango blend marvelously in this complete instant powdered mix, requiring only water to create a punch flavor in the form of artisanal frozen dessert.

new!

Cake Batter Sprint

305662

Cake Batter Sprint is a delightful celebration in a bag. The ready-to-use powdered mix creates the timeless flavor of moist yellow cake and classic frosting in one bite with only the addition of milk.



No special event needed. Cake Batter is a flavor that you can enjoy any day!

new!
ON THE MENU

in PreGel's **Variegates & Toppings** Line ...



new!

Caramel Fleur de Sel Arabeschi®

87472

The timeless combination of sweet and salty flavor notes merge to create this tantalizing dessert variegate. With delightful inclusions, this trendy salted caramel topping can be used in countless applications.



new!

Strawberry Extra Arabeschi®

72716

With its bright red color and hypnotic aroma, this luscious strawberry topping makes any dessert almost impossible to resist.



new!

Bilberry Arabeschi®

87502

Bursting with the irresistible taste of intensified bilberries, this voluptuous fruit variegate is packed with pieces of bilberries, adding great taste and visual appeal to frozen desserts and pastry.



new!

Raspberry Arabeschi®

89102

The intriguing flavor of fresh, sun-ripened raspberries commands this seedless variegate to easily enhance your dessert creations.



new!

Peach Arabeschi®

75702

Rich with the aroma and taste of fresh, ripened peaches, the addition of this robust variegate instantly upgrades the results of your culinary creativity.



new!

Brownie Brittle Arabeschi®

64602

PreGel's rich, dark chocolate brownie-flavored sauce is enriched with crunchy bits of cookies, bringing a mouthwatering dynamic to this nostalgic classic taste.

*Who needs a "cherry on top"
when you can have these sauces!*

fleur de sel



peach



strawberry



raspberry

Ask for a free sample at pregel@pregelamerica.com or call 704 707 0300.

new!
ON THE MENU

in PreGel's **Cold Fudge** Line ...



PinoPinguino® Caramel

Some like it **Smooth** ...



new!

PinoPinguino® Caramel

96702

The unmistakable flavor of caramel toffee in a PinoPinguino® version! Rich and creamy, this new Pino Pinguino® flavor is perfect for creating both delicious artisan gelato and soft serve frozen dessert, as well as irresistible decorations for gelato pans and cups.



new!

PinoPinguino® Lemon

95002

Lemon is one of the newest member of PinoPinguino® family. Its smooth cream, without pieces, and with an intense yellow color always guarantees a soft consistency, even in freezing temperatures.



new!

PinoPinguino® Orange

12972

This pure flavor boasts a bright, vibrant color and a fresh orange flavor. Its rich and creamy texture, remains soft and fudgy even at freezing temperatures, and is perfect for creating pleasant color and flavor contrasts.

in PreGel's **Coatings** Line ...



... and some like a little **CRUNCH!**

new!

Crunchy Coating **Coconut**

66932

With its smooth and soft texture enriched with grated coconut, biscuit crumbs, and almond bits our new Five Star Chef Crunchy Coating is perfect for quickly and evenly coating frozen desserts.

new!

Crunchy Coating **Cookie Butter**

66732

Speckled with pieces of crumbles of cookie butter biscuits, this new Five Star Chef dessert coating both satisfies an easy preparation and a trendy, delicious flavor.



new!

Crunchy Caramel Shards Arabeschi®

67614

The sweet crunch of caramelized sugar enhances every bite of your dessert presentation. Great for creating crème brûlée gelato or soft serve frozen desserts, no torch needed!

CAN'T MISS concepts!

*Showcasing new concepts remains a guaranteed customer draw.
Consider these innovative treats as part of your menu options:*



Milkshake

America's favorite dessert tradition!



Gelato Cakes

Delicacies that produce big-scale flavor
and eye appeal for any occasion.



Panini Gelato

warm on the outside; cold on the inside,
and delicious all the way around!



Frozen Pops

Artisanal dessert on a stick, upscale
nostalgic on-the-go treat.



Learn how to make these in our **Frozen Dessert Novelties**
and **Frozen Pops & Paletas** classes.



Flavor reMix

Time to Create Something New...

Reconsidering your flavor menu?

Reanalyzing your approach?

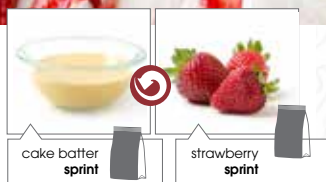
Remembering all those flavors you want to create?

Reassessing the time and labor they require?

Remaking your Gelato case or Soft Serve offering is easy...

... just **reMix**!

STRAWBERRY SHORTCAKE GELATO



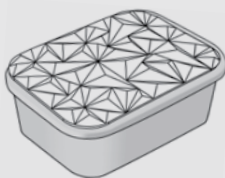
1 BAG*

+

1 BAG*

*Using Standard PreGel recipe for Sprint products

TOP ice



Gelato Top Molds

Traditional style is timeless, but something unexpected and unique with undoubted pizzazz is hard to ignore. Add some modern-day flair to your display case with Top Ice Gelato Top Molds. Dress your gelato pans in captivating styles such as crystal formations, chocolate bars, or playful bubbles. Utilize these revolutionary silicon molds for themed and catering events, or to add a definite wow factor to your shop.



Register online at www.pregeltraining.com

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Your passion. Our ingredients.



SCHOOL OF GELATO & PASTRY
www.pregeltraining.com

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