

PreGel
Your passion. Our ingredients.

Arabeschi®

PRODUCT BROCHURE



Whether smooth and creamy or crumbly and crunchy, soft and velvety or enriched with pieces, PreGel Arabeschi® (air-eb-bes-key) are your best ally for unique and unforgettable recipe innovation. Many of our ready-to-use variegates incorporate real pieces of fruit, nuts, cookies, or cereal pieces in the sauce for added texture, while our other selections offer a smooth, indulgent mouthfeel. Exclusively made with premium raw materials, and processed with passion and care, Arabeschi® are available in a wide variety of enticing flavors ranging from classic to original, as to satisfy the needs and varying flavor preferences of all consumers.

GELATO

Originally created to garnish artisanal gelato, our Arabeschi® feature a special anti-freezing structure which allow them to be enjoyed even at freezing temperatures. On top of being incredibly delicious, their thick textures create unique, visually appealing desserts. Essential to enhancing gelato cups and pans and creating infinite new recipes, PreGel Arabeschi® are also perfect for decorating soft serve frozen desserts.





PASTRY

The incredible versatility of Arabeschi® goes beyond the boundaries of gelato. In fact, they are ideal for countless applications in pastry! Add layers in semifreddo and Bavarian creams and effortlessly apply garnishing to plated desserts, mousses, and pannacotta. Arabeschi® are the perfect accessory for upgrading culinary design for traditional and novel baked specialties.

... AND MORE

Arabeschi® are also ideal for filling crêpes and waffles or preparing gourmet hot and cold beverages. Arabeschi® easily upgrade coffees or frozen creams, and customize your menu items by creating delicious texture contrasts and original flavor combinations.



GELATO



LAYERED GELATO



SOFT SERVE FROZEN DESSERTS



CHEESECAKE



VERRINES



COUNTLESS APPLICATIONS

With almost 30 remarkable flavor options, PreGel's line of Arabeschi® dessert sauces embodies taste, quality, and unlimited culinary versatility. Fold them into gelato and ice cream; apply as a topping to soft serve frozen desserts; layer gelato pans; or use as a fantastic filling for artisanal pastry. Whichever you choose, any mouthwatering application is sure to present exceptional flavor, eye-catching color, and delectable taste.



CRÊPES



SEMIFREDDO



WAFFLE



PANNACOTTA





CODE: 71204
Amarena Arabeschi®
(Whole Sour Cherries)

A sweet cherry sauce mixed with authentic, whole cherries for many dessert and drink applications.

PACKAGING: 4 tins x 12.3 lbs (5.6 kg)



CODE: 89002
Amarena Kirsch Arabeschi® (Cherry Pieces)

Thick and sweet with a slightly tart note, this enchanting cherry sauce with enticing pieces automatically make any dessert noticeably more enjoyable.

PACKAGING: 2 tins x 6.6 lbs (3.0 kg)



CODE: 87502
Bilberry Arabeschi®

Bursting with the irresistible taste of blueberries, this voluptuous Arabeschi® sauce is complete with pieces of bilberry fruit, adding a substantial bite and visual appeal to frozen desserts and pastry.

PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 94902
Biscotto Gluten Free Arabeschi®
(Chocolate & Cookie)

This 100% gluten-free chocolate-flavored sauce is enriched with crunchy mini cocoa cookies, and perfect when paired with all classic gelato flavors.

PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 64602
Brownie Brittle Arabeschi®

PreGel's rich, dark chocolate brownie-flavored sauce is enhanced with bits of brownie brittle pieces and nuts, bringing a mouthwatering dynamic to this nostalgic classic taste.

PACKAGING: 2 buckets x 5.5 lbs (2.5 kg)



CODE: 87472
Caramel Fleur de Sel Arabeschi®

The timeless combination of sweet and salty flavor notes merge to create this tantalizing dessert accessory. With delightful inclusions, this topping and filling is too enchanting to not be completely seduced.

PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 17206
Caramellatte Arabeschi®
(Caramel & Milk)

This indulgent topping and filling is reminiscent of authentic dulce de leche. Luscious in texture and captivating in taste, this blend of caramel and milk is perfect for drizzling and incorporating into any dessert.

PACKAGING: 6 buckets x 3.3 lbs (1.5 kg)



CODE: 13402
Chocolate-Hazelnut Rock Arabeschi®
(Chocolate & Hazelnut Pieces)

Delicious pieces of buttery hazelnut and sweet wafers unite to enhance a rich chocolate sauce perfect for transforming basic recipes into gourmet desserts.

PACKAGING: 2 tins x 11.0 lbs (5.0 kg)



CODE: 54922
Cocco Snack Arabeschi®
(White Chocolate Coconut Crunch)

This outstanding variegate combines the delicate taste of white chocolate with flavorful pieces of coconut and almond to bring a touch of tropical flair and homegrown fare to dessert.

PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 17402
Coffee Crunch Arabeschi®
(Coffee & Nut Crunches)

Bold coffee flavor complements this delectable chocolate sauce which includes pieces of almond, hazelnut, and coffee pieces, making this topping and filling a trilogy of culinary excitement.

PACKAGING: 2 buckets x 13.2 lbs (6.0 kg)



CODE: 16702
Cristalberry Arabeschi®
(Cranberry)

This delightfully tart sauce with whole cranberries has the ability to keep customers giving thanks for these bittersweet fruits year-round.



PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 67614
Crunchy Caramel Shards Arabeschi®
(Catalan Crunchy Grains)

The sweet crunch of caramelized sugar pieces instantly enhances every dessert presentation. Its appealing amber hue effortlessly upgrades your dessert.



PACKAGING: 4 bags x 2.2 lbs (1.0 kg)



CODE: 36022
Fantasia Croccante Arabeschi®
(Caramel Cashew Crunch)

The taste of this delicious sauce merges the soft crunch of cashew nuts and buttery sweetness of caramel, making it capable to transform any dessert into a crunchy fantasy of culinary magic.



PACKAGING: 2 buckets x 5.5 lbs (2.5 kg)



CODE: 17502
Fig Arabeschi®
(Purèed Figs)

Both luscious and authentic, our Fig Arabeschi® is an award-winning sauce made from purèed figs for various sweet and savory applications.



PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 71002
Fragolissima Arabeschi®
(Whole Strawberries)

Whole strawberries saturated in sweet, aromatic sauce makes this topping and filling an instant dessert-friendly classic.



PACKAGING: 2 buckets x 13.2 lbs (6.0 kg)



CODE: 16272
Graham Cracker Arabeschi®

With an amazing ability to remain soft in freezing temperatures, this innovative topping and filling provides the undeniable essence of sweet honey graham crackers with tiny graham cracker pieces throughout, to easily layer or marbleize decadent pans of gelato.



PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 26506
Gran Stracciatella Reale Arabeschi®
(Dark chocolate to create "chips")

A rich and delicious Stracciatella sauce with the classic flavor of dark chocolate that creates crunchy, decorative layers on the surface of gelato, and is also great to variegate and decorate cups.



PACKAGING: 6 bottles x 2.0 lbs (0.9 kg)



CODE: 84102
GRISBI® Arabeschi®
(Italian Lemon Cookie)

This thick and creamy lemon custard sauce enriches its Italian roots with the addition of Italy's famous GRISBI® cookies crumbled throughout the invigorating topping and filling, bringing an enjoyable citrus zest to America's favorite desserts.



PACKAGING: 2 buckets x 5.5 lbs (2.5 kg)



CODE: 55302
Krocco Milk Arabeschi®
(Chocolate Cereal Crunch)

This innovative dessert sauce offers the delicious blend of crispy cereal pieces with rich, milk chocolate and subtle notes of almond and hazelnut that delightfully tantalize the senses.



PACKAGING: 2 buckets x 4.4 lbs (2.0 kg)



CODE: 48222
Krocco Peanut Arabeschi®
(Peanut Cereal Crunch)

This thick, golden peanut paste blended with crispy cereal pieces epitomizes the experience of devouring freshly-baked peanut butter cookies.



PACKAGING: 2 buckets x 4.4 lbs (2.0 kg)



CODE: 87902
Orange Rippled Arabeschi®
(Orange Peel Pieces)

This sauce was created with the best oranges, and orange zest pieces, perfect for pairing with many flavors.

PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 81472
Otto Cookie Butter with Pieces Arabeschi®

The irresistible blend of cinnamon, nutmeg, cloves, and ginger are a delicious complement to the crunchy cookie pieces in this variegate.

PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 84006
Passion Fruit Arabeschi®
(Passion Fruit with Seeds)

The authentic taste of fresh-cut passion fruit is captured in this topping and filling. With its vibrant color, energizing flavor, and edible seeds, this sauce is a convincing homemade garnish.

PACKAGING: 6 bottles x 2.2 lbs (1.0 kg)



CODE: 75702
Peach Arabeschi®

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

PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 17802
Praline Hazelnut Arabeschi®
(Sugared Hazelnuts & Cereals)

Crispy cornflakes and sweet hazelnut pieces make up the intriguing flavor profile of this popular topping and filling, that amplifies the taste and presentation of any dessert.

PACKAGING: 2 buckets x 5.5 lbs (2.5 kg)



CODE: 89102
Raspberry Arabeschi®
(Raspberry with Seeds)

The intriguing flavor of fresh, sun-ripened raspberries commands the appeal of this mouthwatering fluid sauce. This flavorful interpretation of the famous clusterberry easily enhances your dessert creations.

PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)



CODE: 72716
Strawberry Extra Arabeschi®

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

PACKAGING: 6 bottles x 2.2 lbs (1.0 kg)



CODE: 23402
Wild Strawberry Light Arabeschi®
(Wild Strawberries with Splenda® Sweetener)

Though the Splenda® sweetener makes this dessert sauce light, the wonderful flavor of fresh strawberries remains full and rich, and capable of enhancing any frozen or plated dessert.

PACKAGING: 2 buckets x 6.6 lbs (3.0 kg)

CERTIFICATIONS:



DIETARY CERTIFICATIONS:



PreGel

Your passion. Our ingredients.



SCHOOL OF GELATO & PASTRY

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