PASTRY

Five Star Chef

PRODUCT

CATALOG

from our family to yours

www.pregelfamily.com

MEET THE COMPANY

Founded in the province of Reggio Emilia, Italy in 1967, PreGel has become an international powerhouse in the foodservice sector of manufacturing and distributing dessert ingredients and semi-finished products for artisanal gelato, sorbetto (dairy-free gelato), premium ice cream, soft frozen desserts, and pastry.

As the industry leader, our primary focus is the production of innovative and high-quality culinary solutions required by our future and current business partners, while passionately working to maintain the growth of the artisanal dessert market worldwide. With proven unrivaled products, services, and dedicated customer attention, we also honor an ongoing respect for the development of ground-breaking creations and take pride in producing chef-inspired solutions such as our Five Star Chef Dessert Bases, which allow the creation of traditional deserts in half the time, and our revolutionary line of Five Star Chef Pannacrema Pastry Compounds—two examples of our extensive assortment of reliable pastry staples.

Combined with our unyielding devotion to superior culinary education is the understanding that food trends change daily and preparation techniques evolve at a rapid pace. These are among the reasons we offer exceptional training courses at our state-of-the-art International Training Centers (ITC) worldwide. Today, with 25 locations and expanding, the PreGel ITC intends to offer the best quality of training provided by a team of skilled chefs and educated industry professionals.

PreGel's products and services are available in more than 130 countries thanks to our 19 subsidiaries and network of distributors serving over 30,000 clients daily.

CERTIFICATIONS

BRC GLOBAL STANDARD FOR FOOD SAFETY – IFS FOOD (INTERNATIONAL FEATURED STANDARD)
BRC and IFS Food certifications guarantee an efficient system is in place as well as high standards of hygiene. These standards focus on quality and food safety, and a complete application of HACCP as an integral part of the system. The achievement of these certifications demonstrates the Company's commitment to producing high-quality and healthy food in compliance with local regulations.

Safe Quality Food (SQF)
PreGel is a SQF certified supplier; the Safe Quality Food (SQF) is an internationally recognized food safety and quality certification program administered by the Food Marketing Institute (FMI). It certifies that all suppliers in the food chain effectively implement robust food safety control systems, and it demands evidence that both a rigorous and credible food safety management system and continuous monitoring procedures are applied.

ORGANIC CERTIFICATION
In 2012, PreGel obtained an organic certification in line with the Company's policy of sustainability. The organic production method not only responds to consumers' demand and caters to a specific market but also contributes to environmental protection, animal welfare, and rural development. PreGel's organic products are manufactured in compliance with the EC Reg. 834/2007.

KOSHER
Products that carry a kosher certification satisfy the requirements of Jewish law in regards to the ingredients and process involved in the production of food or food products.

HALAL
In 2011, PreGel obtained the halal certification. Halal-certified products have been certified to follow Islamic food preparation and ingredient standards in keeping with the halal lifestyle.

HAZELNUT PIEDMONT I.G.P.
Since 2013, PreGel has obtained the I.G.P. certification for the Traditional Paste product "Piedmont Hazelnuts I.G.P.". This certification contributes to the development of a sustainable model, enhancing the quality of the resources from local communities in Italy. The product "Piedmont Hazelnuts I.G.P." meets the requirements of EC Reg. 1151/12 on the protection of geographical indications and designations of origin for agricultural products and food.

LIQUORICE OF CALABRIA D.O.P.
In 2014, PreGel also decided to join the D.O.P. certification, making the product "Liquorice of Calabria D.O.P." manufactured in accordance with the relevant guidelines. This product meets the requirements of EC Reg. 1151/12 on the protection of geographical indications and designations of origin for agricultural and food products.

SELF-CERTIFICATIONS

PreGel is committed to providing its customers with the opportunity to meet market demands, offering products that reflect the variety of dietary restrictions and lifestyles today's consumers require. Therefore it provides a wide range of products that are certified

Gluten Free

Dairy Free

Vegan

N.B.: *PreGel solely guarantees the declarations for products in their original and intact packaging. All certified products are subject to careful analysis and controls before being marketed.*

TABLE OF CONTENTS

BASES 2
Bases – Baked Pastry 3
Bases – Cold Desserts 3

ESSENTIALS 4

FLAVORINGS 6
Traditional Pastes 7
Powdered Flavors 7
Pannacrema – Pastry Compounds 8

VARIEGATES & TOPPINGS 10
Arabeschi® – Variegates 11
Toppings 13

GLAZES & COATINGS 14
smART Glazes – Cold Process 15
Evolution Glazes – Hot Process 15
Pâte à Glacer 16
Coriandolina® Coatings 16
Crunchy Coatings 17

SERVICE® 18
Pavoni® Silicone Molds 19
Pavoni® Stainless Steel Rings 19
Piping Bags 20
Whippers & Foam Canisters 20
Macaron Boxes 21
Macaron Kits 21
Pastry Supplies 22
Éclair Kits 22
Flavor Markers 23
Misc. Accessories 23

BASES

Behind any successful dessert – whether a traditional cake or an innovative delicacy – there is always the same secret: excellent ingredients which constitute the basis of all pastry confections.

In order to simplify the daily labor of the pastry chef, PreGel offers an incomparable line of Five Star Chef Bases. This complete range of superior dessert solutions is made with carefully selected ingredients that are accurately combined and measured, relieving the busy chef of this time-consuming task. Our Bases ensure high performance and excellent desserts that consistently showcase optimal taste and texture, while streamlining labor costs and production time.

From the products for baked goods to those used to create chilled desserts, PreGel offers unique and efficient solutions to not only meet the needs of all professional chefs but also satisfy the end consumer.

Bases Baked Pastry

A complete and easy-to-use range of powdered products for making baked pastries such as shortcrust or sponge cake in just a few steps. Most of the products in this category are gluten-free, so as to allow for the easy preparation of tarts, muffins, éclairs, and many other traditional desserts completely free of gluten.

Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	Certifications and Dietary Attributes: H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
81024	ÉCLAIR MIX	4 Bags	3.5	1.6	29.1 oz (825g) + 35.2 oz (1000 g) of hot water			●						
44524	FROLLIS (Shortcrust Dough Base)	4 bags	4.4	2.0	35.3 oz (1000 g) + 11.1 oz (315g) butter + 4.4 oz (125g) whole eggs + 4.4 oz (125g) egg yolks			●	●	●				
33124	MACARON MIX	4 bags	4.4	2.0	35.2 oz (1000 g) + 8.81 oz (250 g) of hot water			●				○		
312038	MOLTEN CHOCOLATE CAKE	8 bags	3.3	1.5	10.5 oz (300 g) + 5.3 oz (150 g) of eggs + 5.3 oz (150 g) of butter							○		
44628	PRONTO FLAMENCO (Sponge Cake)	8 bags	4.4	2.0	35.3 oz (1000 g) + 8.1 oz (230 g) of water + 17.6 oz (500 g) of eggs			●						

Bases Cold Desserts

PreGel's first-rate line of Cold Desserts Bases is a stellar selection of premium, easy-to-use powdered products that streamline production time without compromising integrity of the finished dessert. Prepare crème brûlée, tiramisù, pannacotta and many other traditional desserts in no time, utilizing ingredients that are worthy of the best pastry chefs. The Cold Dessert Bases result in quality semifreddo, mousse, Bavarian cream, aspic, and pudding that all feature excellent texture and long-lasting upscale elegance.

Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	Certifications and Dietary Attributes: H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
312128	NEUTRAL BASE FOR MOUSSE (Refrigerated Mousse Base)	8 bags	3.3	1.5	5.3 oz (150 g) + 7.0 oz (200 g) of water + 26.4 oz (750 g) of cream			●				○		
312048	PASTRY CREAM SUPERIOR (Cold Process)	8 bags	3.3	1.5	12.3 oz (350 g) / 33.8 oz (1 liter) of milk			●				○		
312078	PASTRY CREAM SUPERIOR (Hot Process)	8 bags	3.3	1.5	2.4-2.6 oz (70-75g) / 33.8 oz (1 liter) of mix			●				○		
311008	PASTRY GELATIN BASE	8 bags	3.3	1.5	as desired based on application			●						
66108	PRONTO SEMIFREDDO	8 bags	3.3	1.5	17 oz (500 g) / liter (33.8 oz) of milk **-or-** 14.1 oz (400 g) + 0.5 oz of milk + 0.5 oz of cream			●	●	●	●		●	
312158	PRONTO CREMA TIRAMISÙ (Instant Mascarpone Cream Base)	8 bags	3.3	1.5	9.5 oz (270 g) + 8.81 (250 g) of milk + 26.4 oz (750 g) of cream			●				○		
312028	PRONTO CRÈME BRÛLÉE (Instant Crème Brûlée Custard)	8 bags	3.3	1.5	7.0 oz (200 g) + 17.6 oz (500 g) of cream + 17.6 oz (500 g) of milk			●				○		
312108	PRONTO CRÈME CARAMEL (Flan)	8 bags	3.3	1.5	5.6 oz (160 g) + 35.2 oz (1000 g) of milk			●	●	●	●			
83514	PRONTO PANNACOTTA (Cooked Cream)	4 bags	3.3	1.5	5.9 oz (167g) + 17.6 oz (500 g) of cream + 17.6 oz (500 g) of milk			●				○		

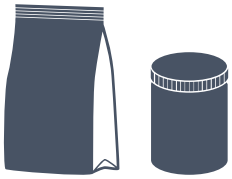
CERTIFICATION KEY

FOR DESSERTS TO BE SERVED AT THE FOLLOWING TEMPERATURES: ROOM (>22°C / >71.6°F) POSITIVE (+4°C / 39.2°F) NEGATIVE (-18°C / -0.4°F)

● H: HALAL ● GF: GLUTEN-FREE ● DAIRY FREE: DAIRY-FREE ● V: VEGAN ● ○ OU-K: OU KOSHER ● ● K: KOSHER

ESSENTIALS

Fundamental ingredients for any artisanal kitchen, the Five Star Chef Essentials are remarkable allies for professional chefs in the daily production of all desserts, and they are ideal to add a final touch to any specialty.



Essentials

Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	Certifications and Dietary Attributes: H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
71904	ALBUMISSIMO (Meringue Powder)	4 bags	4.4	2.0	4.4 oz (125g) + 10.6 oz (300 g) of sugar / 8.8 oz (250 g) of water			●	●					
Application: *Albumissimo can be used for Italian meringue and many other pastry decorations; once whipped, the texture remains stable over time.*														
70148	CACAO TOGO (Cocoa Powder)	8 bags	3.3	1.5	as desired based on application			●	●	●	●		●	
Application: *Utilize as a flavoring component or decorative garnish for amazing culinary creations.*														
65476	GELOGLASS (Clear Fruit Finish)	6 jars	2.5	1.2	as desired based on application			●	●	●				
Application: *Glaze fresh fruit to add a glossy finish and prevent the unappealing look of oxidation.*														
312058	MAGIC SUGAR (Isomalt)	8 bags	4.4	2.0	as desired based on application			●	●	●	●			
Application: *Use as a garnish for a plated dessert and all sugar work and decorations.*														
70208	PANNASÙ® (Powdered Cream Stabilizer)	8 bags	3.3	1.5	1.7 oz (40-80 g) / 35.3 oz (1 liter) of cream			●	●					
Application: *Create mousses or stabilized whipped cream with this revolutionary powdered stabilizer.*														

CERTIFICATION KEY

FOR DESSERTS TO BE SERVED AT THE FOLLOWING TEMPERATURES: ROOM (>22°C / >71.6°F) POSITIVE (+4°C / 39.2°F) NEGATIVE (-18°C / -0.4°F)

● H: HALAL ● GF: GLUTEN-FREE ● DAIRY FREE: DAIRY-FREE ● V:VEGAN ● ○ OU-K: OU KOSHER ● ● K: KOSHER

FLAVORINGS

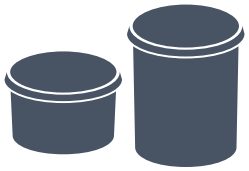
First, you capture them with visual appeal, followed by irresistible aroma, and last … the flavor. PreGel's phenomenal line of unsurpassed Flavorings embodies all of these necessary characteristics. Add beautiful color, mouthwatering aroma, and eye-catching captivation with any one of three distinct Flavorings lines including:

Traditional Pastes: an exclusive line of top-quality pastes carefully sourced from premium raw ingredients. Among them are the most refined pure pastes.
Flavoring Powders: highly-concentrated, perfectly soluble powders that produce captivating flavor identical to the name it carries.
Five Star Chef Pannacrema Pastry Compounds: a rich collection of low-dosage, highly-concentrated pastes that provide immense flavor unaltered by baking, and which easily enhance batters, doughs, whipped cream, buttercream, ganaches, and more.

Each line of Flavorings showcases unique features to satisfy any level of culinary creativity the imaginative pastry chef aims to gift an awaiting plate.

Traditional Pastes

Traditional Pastes is an exclusive line of of the most popular flavors used in pastry applications made with carefully sourced premium raw ingredients. Among them are the most refined pure pastes made of the best nuts and totally free of added flavorings-the best choice for haute pâtisserie performances. Traditional Pastes are perfect for adding an intense flavor to all pastry applications, from classic baked treats, to frozen desserts, pralines, and bonbons.



							Certifications and Dietary Attributes							
Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
50402	**COCONUT**	2 buckets	11.0	5.0	2.4 oz (70 g) / 35.2 oz (1 kg) of base		●	●	●	●	●		●	
50702	**GIANDUIA** (Dark Chocolate Hazelnut)	2 buckets	13.2	6.0	4.5-5.2 oz (130-150 g) / 35.2 oz (1 kg) of base		●	●	●	●	●		●	
51502	**HAZELNUT REGINA** (Premium Light Toasted Hazelnut)	2 buckets	11.0	5.0	2.8-4.2 oz (80-120 g) / 35.2 oz (1 kg) of base		●	●	●	●	●		●	
24502	**PEANUT**	2 buckets	5.5	2.5	4.2 oz (120 g) / 35.2 oz (1 kg) of base		●	●	●	●	●		●	
82702	**PISTACHIO PURE GREEN** (Slightly Roasted Pure Pistachio)	2 buckets	5.5	2.5	3.5 oz (100 g) / 35.2 oz (1 kg) of base		●	●	●	●	●		●	
28322	**PRONTOCIOCC** (Chocolate)	2 buckets	13.2	6.0	3.5-5.2 oz (100-150 g) / 35.2 oz (1 kg) of base		●	●	●	●			●	
36122	**SWEET ALMOND** (Marzipan)	2 buckets	5.5	2.5	3.5 oz (100 g) / 35.2 oz (1 kg) of base			●	●	●				
23502	**VANILLA PURISSIMA BEAN** (Vanilla Bean)	2 buckets	6.6	3.0	1.2 oz (35g) / 35.2 oz (1 kg) of base			●				○		●

Flavoring Powders

Flavoring Powders are highly-concentrated and perfectly soluble. They are great for adding a very natural lemon, mascarpone, or yogurt flavor to all desserts to be served at negative temperatures such as semifreddos, or at positive temperatures such as mousses, creams, and Bavarian creams. Moreover, they can be used to add flavor notes to baked goods.

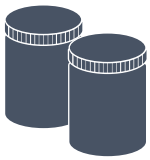
							Certifications and Dietary Attributes							
Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
306038	**LEMON 50**	8 bags	4.4	2.0	1.76 oz (50 g) / 33.8 oz (1 liter) of water			●	●	●	●			
307028	**MASCARPONE 30** (Italian Cream Cheese)	8 bags	4.4	2.0	1.0 oz (30 g) / 33.8 oz (1 liter) of milk			●				○		
88524	**RICOTTA 30**	4 bags	3.3	1.5	1-1.7 oz (30-50 g) / 35.2 oz (1 kg) of base			●						
307138	**YOGGI®** (Yogurt)	8 bags	3.3	1.5	1.0–1.7 oz (30–50 g) / 35.2 oz (1 kg) of base			●				○		

CERTIFICATION KEY

FOR DESSERTS TO BE SERVED AT THE FOLLOWING TEMPERATURES: ROOM (>22°C / >71.6°F) POSITIVE (+4°C / 39.2°F) NEGATIVE (-18°C / -0.4°F)

● H: HALAL ● GF: GLUTEN-FREE ● DAIRY FREE: DAIRY-FREE ● V: VEGAN ● ○ OU-K: OU KOSHER ● ● K: KOSHER

Pannacrema Pastry Compounds



Five Star Chef Pannacrema is a rich collection of low-dosage, highly-concentrated compounds available in both classic and fruit flavors. They are perfect to flavor different types of mixtures such as batters, doughs, whipped creams, buttercreams, ganaches, puddings, and any kind of dessert that is the fruit of chef's dessert inspiration. Moreover, their taste is not altered by baking.

All fruit-based Five Star Chef Pannacrema can be directly added to cream, as their acidity level ensures a very natural fruit flavor, without affecting the dessert texture.

							Certifications and Dietary Attributes							
Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
77476	BANANA	6 jars	2.4	1.1	1.4 oz (40 g) / 35.2 oz (1kg) of mix			●	●	●				
89846	COCONUT	6 jars	2.6	1.2	1.0-2.4 oz (30-70 g) / 35.2 oz (1kg) of mix			●						
53676	COFFEE	6 jars	2.4	1.1	1.2-1.4 oz (35-40 g) / 35.2 oz (1kg) of mix			●	●	●				
28076	COFFEE COSTA D'ORO	6 jars	2.4	1.1	1.2-1.4 oz (35-40 g) / 35.2 oz (1kg) of mix			●	●	●				
53986	HAZELNUT	6 jars	2.4	1.1	1.5 oz (45g) / 35.2 oz (1kg) of mix			●	●	●				
76276	LEMON	6 jars	2.4	1.1	1.4 oz (40 g) / 35.2 oz (1kg) of mix			●	●	●				
78176	MARRON GLACÉ	6 jars	2.4	1.1	2.5 oz (70 g) / 35.2 oz (1kg) of mix			●	●	●				
78076	ORANGE	6 jars	2.4	1.1	1.4 oz (40 g) / 35.2 oz (1kg) of mix			●	●	●				
77826	PEACH	6 jars	2.4	1.1	1.4 oz (40 g) / 35.2 oz (1kg) of mix			●	●	●				
77326	PINEAPPLE	6 jars	2.4	1.1	1.4 oz (40 g) / 35.2 oz (1kg) of mix			●	●	●				
57776	PISTACHIO	6 jars	2.4	1.1	2.5 oz (70 g) / 35.2 oz (1kg) of mix			●						
97406	RASPBERRY	6 jars	2.4	1.1	1.4 oz (40 g) / 35.2 oz (1kg) of mix			●	●	●				
55276	ROASTED ALMOND	6 jars	2.4	1.1	2.5 oz (70 g) / 35.2 oz (1kg) of mix		●	●				●		●
57346	ROSE	6 jars	2.8	1.3	1.2 oz (35 g) / 35.2 oz (1kg) of mix			●		●				
80876	RUM	6 jars	2.4	1.1	1.5 oz (45g) / 35.2 oz (1kg) of mix			●	●	●				
77026	STRAWBERRY	6 jars	2.4	1.1	1.4 oz (40 g) / 35.2 oz (1kg) of mix			●	●	●				
76776	VANILLA	6 jars	2.4	1.1	1.5 oz (45g) / 35.2 oz (1kg) of mix			●	●	●				
25146	VIOLET	6 jars	2.6	1.3	1.2 oz (35 g) / 35.2 oz (1kg) of mix			●		●				
54176	WALNUT	6 jars	2.4	1.1	2.1 oz (60 g) / 35.2 oz (1kg) of mix			●						

CERTIFICATION KEY

FOR DESSERTS TO BE SERVED AT THE FOLLOWING TEMPERATURES: ROOM (>22°C / >71.6°F) POSITIVE (+4°C / 39.2°F) NEGATIVE (-18°C / -0.4°F)

● H: HALAL ● GF: GLUTEN-FREE ● DAIRY FREE: DAIRY-FREE ● V: VEGAN ● ○ OU-K: OU KOSHER ● ● K: KOSHER

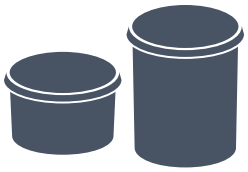
Pannacrema
PASTRY COMPOUND

VARIEGATES & TOPPINGS

Five Star Chef presents a sensational selection of robust sauces that ensure flawless results, unbelievable flavor, and a variation of textural consistencies from smooth and velvety to thick with crunchy inclusions such as cookies, nuts, and wafers. Ideal for countless pastry applications, our Variegates and Toppings create dynamic layers, fillings, and garnishes.

Arabeschi® Variegates

Arabeschi® is a rich collection of premium variegates, made with the best raw ingredients. This exclusive line is available in many flavors with different textures including crunchy, crispy, smooth, thick, and velvety to create pleasant flavor and texture contrasts. Thanks to their anti-freezing structure, which allows them to be consumed at negative temperatures, Arabeschi® can be used to create scrumptious layers in semifreddo, Bavarian creams, mousses, or stand filling for pralines, and filled cookies.



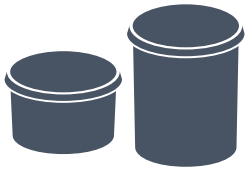
							Certifications and Dietary Attributes							
Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
71202	**AMARENA** (Whole Sour Cherries)	2 buckets	12.3	5.6	as desired based on application			●	●	●				
89002	**AMARENA KIRSCH** (Cherry Pieces)	2 tins	6.6	3.0	as desired based on application			●	●	●	●		●	
87502	**BILBERRY**	2 buckets	6.6	3.0	as desired based on application			●	●	●	●		●	
94902	**BISCOTTO GLUTEN-FREE** (Chocolate & Cookie)	2 buckets	6.6	3.0	as desired based on application			●						
64602	**BROWNIE BRITTLE**	2 buckets	6.6	3.0	as desired based on application									
87472	**CARAMEL FLEUR DE SEL**	2 buckets	6.6	3.0	as desired based on application			●						
17206	**CARAMELLLATTE** (Caramel & Milk)	6 buckets	3.3	1.5	as desired based on application			●						
13402	**CHOCOLATE-HAZELNUT ROCK** (Chocolate & Hazelnut Pieces)	2 tins	11.0	5.0	as desired based on application		●							
54922	**COCCO SNACK** (White Chocolate Coconut Crunch)	2 buckets	6.6	3.0	as desired based on application		●					○		
17422	**COFFEE CRUNCH** (Coffee & Nut Crunches)	2 buckets	6.6	3.0	as desired based on application			●				○		
16702	**CRISTALBERRY** (Cranberry)	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	
67614	**CRUNCHY CARAMEL SHARDS** (Catalan Crunchy Grains)	4 bags	2.2	1.0	as desired based on application				●	●				
36022	**FANTASIA CROCCANTE** (Caramel & Nut Crunch)	2 buckets	5.5	2.5	as desired based on application		●					○		●
17502	**FIG** (Puréed Figs)	2 buckets	6.6	3.0	as desired based on application			●	●	●				

continued on next page >

CERTIFICATION KEY

FOR DESSERTS TO BE SERVED AT THE FOLLOWING TEMPERATURES: ROOM (>22°C / >71.6°F) POSITIVE (+4°C / 39.2°F) NEGATIVE (-18°C / -0.4°F)

● H: HALAL ● GF: GLUTEN-FREE ● DAIRY FREE: DAIRY-FREE ● V: VEGAN ● ○ OU-K: OU KOSHER ● ● K: KOSHER



Arabeschi® Variegates

CONTINUED

Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	Certifications and Dietary Attributes: H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
71002	FRAGOLISSIMA (Whole Strawberries)	2 buckets	13.2	6.0	as desired based on application			●	●	●	●		●	
16272	GRAHAM CRACKER	2 buckets	6.6	3.0	as desired based on application		●							
26502	GRAN STRACCIATELLA REALE (Chocolate Chips)	2 buckets	11.0	5.0	as desired based on application		●	●	●	●	●		●	
26506	GRAN STRACCIATELLA REALE (Chocolate Chips)	6 bottles	2.2	1.0	as desired based on application		●	●	●	●	●		●	
84102	GRISBÌ® (Italian Lemon Cookie)	2 buckets	5.5	2.5	as desired based on application		●					○		●
55302	KROCCO MILK (Chocolate Cereal Crunch)	2 buckets	4.4	2.0	as desired based on application		●				●		●	
48222	KROCCO PEANUT (Peanut Cereal Crunch)	2 buckets	4.4	2.0	as desired based on application		●							
87902	ORANGE RIPPLE	2 buckets	6.6	3.0	as desired based on application		●	●		●	●		●	
81472	OTTO COOKIE BUTTER WITH PIECES	2 buckets	6.6	3.0	as desired based on application		●		●	●		○		●
17802	PRALINE HAZELNUT (Sugared Hazelnuts & Cereals)	2 buckets	5.5	2.5	as desired based on application		●					○		●
89102	RASPBERRY	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	
75702	PEACH	2 buckets	6.6	3.0	as desired based on application			●	●	●				
84006	PASSION FRUIT (Passion Fruit with Seeds)	6 bottles	2.2	1.0	as desired based on application		●	●	●	●	●		●	
72716	STRAWBERRY EXTRA	6 bottles	2.2	1.0	as desired based on application			●	●	●				
23402	WILD STRAWBERRY LIGHT (Wild Strawberries with Splenda® Sweetener)	2 buckets	6.6	3.0	as desired based on application			●	●	●				

CERTIFICATION KEY

FOR DESSERTS TO BE SERVED AT THE FOLLOWING TEMPERATURES: ROOM (>22°C / >71.6°F) POSITIVE (+4°C / 39.2°F) NEGATIVE (-18°C / -0.4°F)

● H: HALAL ● GF: GLUTEN-FREE ● DAIRY FREE: DAIRY-FREE ● V:VEGAN ● ○ OU-K: OU KOSHER ● ● K: KOSHER

Squeeze Bottle Toppings

PreGel Toppings are a complete line of high-quality, liquid sauces in squeeze bottle packaging with a drop cap. These products can be stored at room temperature and are not only used in ice cream, gelato, or soft serve frozen desserts, but also in pastry to garnish mousses, semifreddo, etc. All fruit-flavored toppings within the line contain more than 30% fruit.

							Certifications and Dietary Attributes							
Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
10106	CARAMEL	6 bottles	2.2	1.0	as desired based on application		●	●	●	●				
10206	CHOCOLATE	6 bottles	2.2	1.0	as desired based on application			●	●	●	●		●	
10706	COFFEE	6 bottles	2.2	1.0	as desired based on application			●	●	●	●		●	
88206	FOREST BERRIES (Bilberries, Raspberries and Black Currants)	6 bottles	2.2	1.0	as desired based on application			●	●					
19906	MOU (Creamy Caramel)	6 bottles	2.2	1.0	as desired based on application			●				○		●
316002	ASSORTED TOPPINGS KIT	6 bottles	2.2	1.0	as desired based on application									

GLAZES & COATINGS

Five Star Chef eye-catching Glazes & Coatings create desserts that boast an exquisite and refined look. These lines offer a wide range of many coatings featuring trendy flavors with a smooth or crunchy texture. All products are easy to use to meet the needs of professional pastry chefs, and they are of high quality and flavor to satisfy the requests of even the most demanding consumers.

smART Glazes Cold Process

PreGel introduces smART Glazes, an innovative line of cold process, ready-to-use shiny glazes for frozen desserts, mousses, bavarian creams, semifreddos and monoportions.

Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	Certifications and Dietary Attributes							
							H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
96702	CARAMEL	2 buckets	6.6	3.0	as desired based on application			●	●	●	●		●	
96402	LEMON	2 buckets	6.6	3.0	as desired based on application			●	●	●	●		●	
96502	ORANGE	2 buckets	6.6	3.0	as desired based on application			●	●	●	●		●	
96102	STRAWBERRY	2 buckets	6.6	3.0	as desired based on application			●	●	●	●		●	
96602	WHITE CHOCOLATE	2 buckets	6.6	3.0	as desired based on application			●				○		●

Evolution Glazes Hot Process

PreGel's Evolution Glaze enhances the appearance and taste of large cakes, semifreddo desserts and mousses with crystal-like shine and delicious flavor.

Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	Certifications and Dietary Attributes							
							H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
49532	CARAMEL	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	
34402	CHOCOLATE	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	
49732	LEMON	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	
49032	ORANGE	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	
48332	RASPBERRY	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	
69502	TRANSPARENT	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	
48732	WHITE CHOCOLATE	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	

CERTIFICATION KEY

FOR DESSERTS TO BE SERVED AT THE FOLLOWING TEMPERATURES: ROOM (>22°C / >71.6°F) POSITIVE (+4°C / 39.2°F) NEGATIVE (-18°C / -0.4°F)

● H: HALAL ● GF: GLUTEN-FREE ● DAIRY FREE: DAIRY-FREE ● V: VEGAN ● ○ OU-K: OU KOSHER ● ● K: KOSHER

Pâte à Glacer

The Five Star Chef Pâte à Glacer line consists of ready-to-use coatings with intense flavor. Thanks to their creamy texture and delicate, silky look, they are ideal to coat and garnish all baked desserts to be served at positive temperatures such as cream puffs, éclairs, cakes, muffins, and cookies. They always ensure an even and dry coating. They are great to prepare delicious ganaches (in combination with cream) or rich buttercreams to fill macarons, cupcakes, and many other confections.

							Certifications and Dietary Attributes							
Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
35112	PÂTE À GLACER BLANC (White Chocolate Flavored Coating)	2 buckets	6.6	3.0	as desired based on application			●						
33412	PÂTE À GLACER HAZELNUT	2 buckets	6.6	3.0	as desired based on application			●						
33312	PÂTE À GLACER NOIR (Dark Chocolate Flavored Coating)	2 buckets	6.6	3.0	as desired based on application			●						

Coriandolina® Coatings

The Coriandolina® Coating line comes in amazing flavors and colors, and is unparalleled to any other coatings in the market. They are perfect for coating frozen pops, cookies, pralines, or other frozen desserts, providing an even coat in a quick and simple way. At cool temperatures, these products offer a smooth texture, and add visual appeal to finished desserts.

							Certifications and Dietary Attributes							
Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
90602	CHOCOLATE	2 buckets	6.6	3.0	as desired based on application		●	●	●	●	●		●	
90402	COFFEE	2 buckets	6.6	3.0	as desired based on application		●	●				○		●
90802	LEMON	2 buckets	6.6	3.0	as desired based on application		●	●				○		●
82673	OTTO COOKIE BUTTER	2 Buckets	6.6	3.0	as desired based on application				●	●				
90702	STRAWBERRY	2 buckets	6.6	3.0	as desired based on application			●				○		●
90502	WHITE CHOCOLATE	2 buckets	6.6	3.0	as desired based on application		●	●				○		●

CERTIFICATION KEY

FOR DESSERTS TO BE SERVED AT THE FOLLOWING TEMPERATURES: ROOM (>22°C / >71.6°F) POSITIVE (+4°C / 39.2°F) NEGATIVE (-18°C / -0.4°F)

● H: HALAL ● GF: GLUTEN-FREE ● DAIRY FREE: DAIRY-FREE ● V:VEGAN ● ○ OU-K: OU KOSHER ● ● K: KOSHER

Crunchy Coatings

The Five Star Chef Crunchy Coatings line of thick coatings is enriched with crunchy bits (nut pieces, rice puffs, and wafers), perfect for coating semifreddo, and gelato cakes, or even desserts to be served at positive temperatures such as mousses and Bavarian creams. Available in popular flavors, Crunchy Coatings evenly coat all surfaces of frozen desserts and allow for a neat cut thanks to their gripping structure.

							Certifications and Dietary Attributes							
Code	Product	Packaging	lb/ unit	kg/ unit	Dosage	Serve	H	GF	DF	V	OU-K (Pareve)	OU-K (Dairy)	K (Pareve)	K (Dairy)
66932	COCONUT	2 buckets	5.5	2.5	as desired based on application									●
95102	GIANDUIA	2 buckets	5.5	2.5	as desired based on application									
95302	HAZELNUT	2 buckets	5.5	2.5	as desired based on application			●				○		●
95502	LEMON	2 buckets	5.5	2.5	as desired based on application							○		●
66732	OTTO COOKIE BUTTER	2 buckets	5.5	2.5	as desired based on application				●	●				
95402	PISTACHIO	2 buckets	5.5	2.5	as desired based on application			●				○		●
95202	WHITE CHOCOLATE	2 buckets	5.5	2.5	as desired based on application			●						

SERVICE®

ServIce is an exclusive line of serveware, supplies, and equipment for culinary-based establishments seeking unique and efficient solutions. From flavor markers to molds, we cover all the essential supplies you need for your specialty dessert business.

Large Dome

Sublime

Individual Dome

Fluted Large Dome

Galaxy

PAVONI SILICONE MOLDS

Code	Product	Packaging
PAVKE034S	FUTURA	1 mold
PAVKE032S	GALAXY	1 mold
PAVPX065	INDIVIDUAL BULLET	1 mold
PAVPX001	INDIVIDUAL DOME	1 mold
PAVPX4321S	INDIVIDUAL PLANET	1 mold
PAVPX078	INDIVIDUAL ROUND	1 mold
PAVPX4316S	INDIVIDUAL SPHERE	1 mold
PAVKE003	PAVOCAKE ECLIPSE	1 mold
PAVKE010	PAVOCAKE FLUTED LARGE DOME	1 mold
PAVKE007	PAVOCAKE LARGE DOME	1 mold
PAVKE002	PAVOCAKE TRADITIONAL ENTREMET	1 mold
PAVKE024S	PLANET	1 mold
PAVKE021S	SUBLIME	1 mold

PAVONI STAINLESS STEEL BANDS

Code	Product	Packaging
PAVXF9020	9 CM PERFORATED ROUND STAINLESS-STEEL TART BAND	1 band
PAVXF1120	11 CM PERFORATED ROUND STAINLESS-STEEL TART BAND	1 band
PAVXF2320	23 CM PERFORATED ROUND STAINLESS-STEEL TART BAND	1 band

PIPING BAGS

Code	Product	Packaging	Dimentions	Color	Notes
PBG021	DISPOSABLE PIPING BAG	100 bags	21" Length	Green	Textured exterior for grip
PAVPW040	PAVONI® DECORATION BAG – SMALL	1 bag	16" Length	Orange	Reusable
PAVPW045	PAVONI® DECORATION BAG – MEDIUM	1 bag	17.75" Length	Orange	Resusable
PAVPW050	PAVONI® DECORATION BAG – LARGE	1 bag	20" Length	Orange	Resusable

WHIPPERS/FOAM CANISTERS & SUPPLIES

Code	Product	Packaging	Notes
193000	ISI® FUNNEL & SIEVE	1 unit	Funnel Capacity is 1.5 pints
193200	ISI® GOURMET WHIP (1 PINT)	1 unit	–
193300	ISI® GOURMET WHIP (1 QUART)	1 unit	–
193100	ISI® GOURMET WHIP (1/2 PINT)	1 unit	–
193800	ISI® PROFESSIONAL CREAM CHARGERS - 20 PACK	20 chargers	Whips all dairy, fat-free, and plant-based milk. Dispenses 20% more product per charger than N_2O Cream Chargers.
193900	ISI® PROFESSIONAL CREAM CHARGERS - 42 PACK	42 chargers	Whips all dairy, fat-free, and plant-based milk. Dispenses 20% more product per charger than N_2O Cream Chargers.
193500	ISI® STAINLESS STEEL DECORATOR TIPS	3 tips	Contains 3 tips: straight, tulip, and star.
193600	ISI® THERMO WHIP (1 PINT)	1 unit	–
193700	ISI® THERMO XPRESS WHIP (1 QUART)	1 unit	–

MACARON BOXES

Code	Product	Packaging	Size	Notes
194000	BLACK 6-PC MACARON BOX	90 boxes	2.5" L x 3.63" W	Holds macarons with up to 1.5" diameter
194100	FLUORESCENT GREEN 6-PC MACARON BOX	90 boxes	2.5" L x 3.63" W	Holds macarons with up to 1.5" diameter
194200	FUCHSIA 6-PC MACARON BOX	90 boxes	2.5" L x 3.63" W	Holds macarons with up to 1.5" diameter
194300	BLACK 12-PC MACARON BOX	48 boxes	2.13" L x 7.125 in W	Holds macarons with up to 1.5" diameter
194400	FLUORESCENT GREEN 12-PC MACARON BOX	48 boxes	2.13" L x 7.125 in W	Holds macarons with up to 1.5" diameter
194500	FUCHSIA 12-PC MACARON BOX	48 boxes	2.13" L x 7.125 in W	Holds macarons with up to 1.5" diameter

MACARON KITS

Code	Product	Packaging
199000	BLACK 6-PC MACARON KIT	8 bags PreGel Macaron Mix • 1 case Black 6-pc Macaron Box • 1 Silpat®
199100	FLUORESCENT GREEN 6-PC MACARON KIT	8 bags PreGel Macaron Mix • 1 case Fluorescent Green 6-pc Macaron Box • 1 Silpat®
199200	FUCHSIA 6-PC MACARON KIT	8 bags PreGel Macaron Mix • 1 case Fuchsia 6-pc Macaron Box • 1 Silpat®
199300	BLACK 12-PC MACARON BOX KIT	8 bags PreGel Macaron Mix • 1 case Black 12-pc Macaron Box • 1 Silpat®
199400	FLUORESCENT GREEN 12-PC MACARON BOX KIT	8 bags PreGel Macaron Mix • 1 case Fluorescent Green 12-pc Macaron Box • 1 Silpat®
199600	FUCHSIA 12-PC MACARON KIT	8 bags PreGel Macaron Mix • 1 case Fuchsia 12-pc Macaron Box • 1 Silpat®

PASTRY SUPPLIES

Code	Product	Packaging	Capacity
DEMSF1070	ÉCLAIR MAT MINI	1 mat	48 mini éclairs
DEMSF1090	ÉCLAIR MAT STANDARD	1 mat	18 standard éclairs
194600	SILPAT-US SIZE MAT WITH MACARON CIRCLES	1 mat	40 standard macarons

ÉCLAIR KITS

Code	Product	Packaging
200400	COMPLETE ÉCLAIR KIT – BLANC	4 bags of PreGel Éclair Base • 4 bags of PreGel Cold Process Pastry Cream 1 case of PreGel Pâte à Glacer Blanc • 1 Éclair Mat
200300	COMPLETE ÉCLAIR KIT – HAZELNUT	4 bags of PreGel Éclair Base • 4 bags of PreGel Cold Process Pastry Cream 1 case of PreGel Pâte à Glacer Hazelnut • 1 Éclair Mat
200200	COMPLETE ÉCLAIR KIT – NOIR	4 bags of PreGel Éclair Base • 4 bags of PreGel Cold Process Pastry Cream 1 case of PreGel Pâte à Glacer Noir • 1 Éclair Mat

FLAVOR MARKERS

Code	Product	Packaging	Material
CM0106	PASTRY FLAVOR MARKER – CUPCAKE-SHAPED	24 flavor markers	Laminated Paper
Description: *Reusable flavor pastry labels to be used with dry-erase marker or liquid chalk marker (not included)*			

MISC. ACCESSORIES

Code	Product	Packaging	Capacity	Material
P00221	PREGEL BAG CLIP	1 clip	N/A	Plastic
P00216	PREGEL SQUEEZE BOTTLE	1 bottle	1000 mL (4 cups)	Plastic; translucent with PreGel logo in blue

SCHOOL OF **GELATO & PASTRY**

www.pregeltraining.com

From Our Family to Yours, we invite you to learn with us at the PreGel America International Training Centers (ITCs) – our premiere schools for gelato and pastry. These state-of-the-art facilities are the foremost culinary educational establishments for professional and aspiring specialty dessert chefs. Located in prominent cities notorious for their excellent culinary innovation, including Charlotte, NC; Los Angeles, CA; Ft. Lauderdale, FL; Chicago, IL; and Dallas, TX, our ITCs offer unparalleled ingredients, superior equipment, and unequalled training and guidance from expert chefs.

Our thorough curriculums are specifically designed to provide both classroom learning and hands-on instruction and built to suit all skill levels, covering the spectrum of specialty dessert creation from artisanal frozen desserts to fine pastry. All PreGel America classes are certified by the American Culinary Federation (ACF) for Continuing Education Hours (CEHs) towards ACF initial and renewal certification.

Visit **www.pregeltraining.com** to view all of our class curriculums and to register online.

U.S. Locations

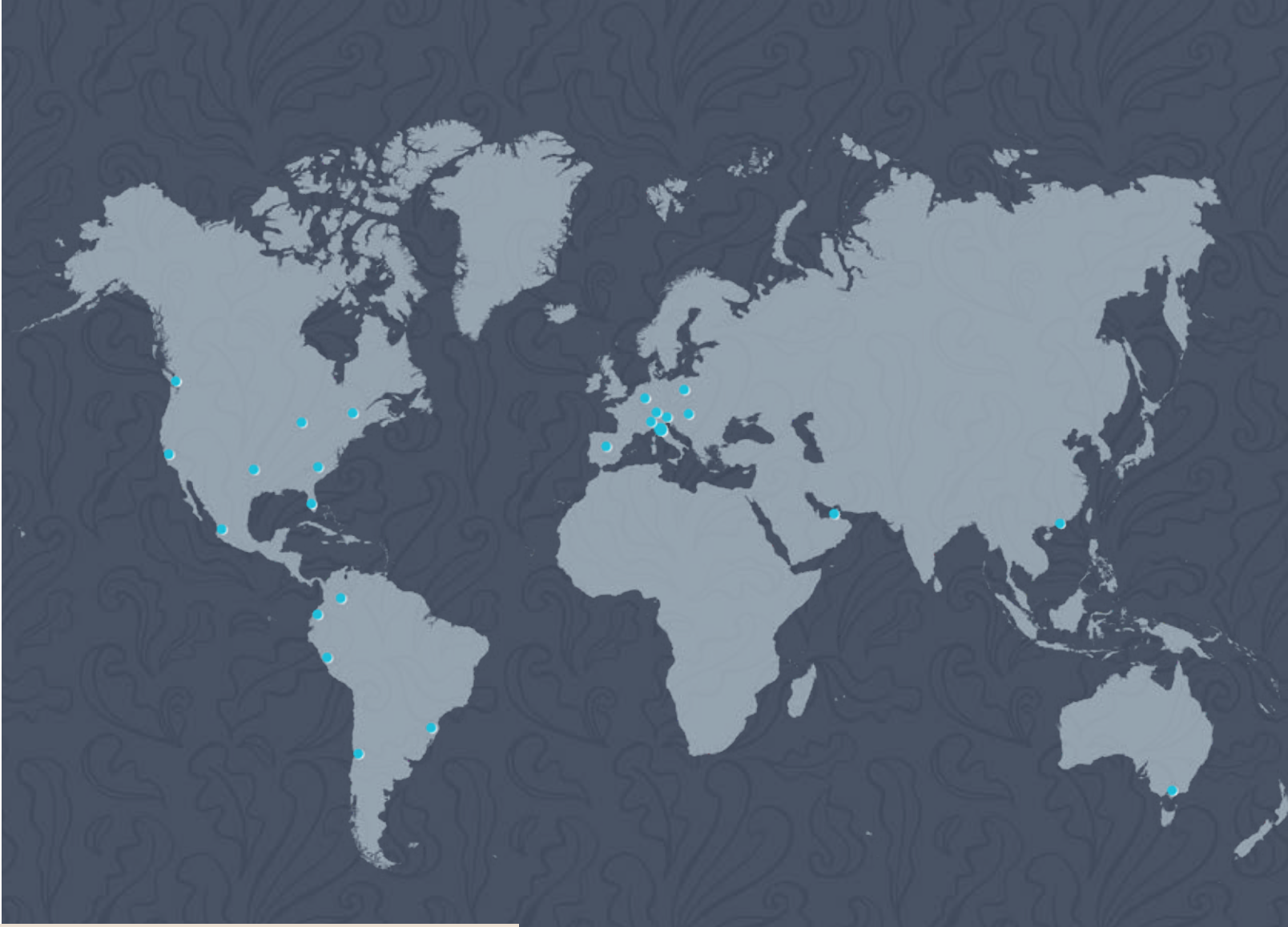
International Training Center – CHARLOTTE
4450 Fortune Avenue NW
Concord, NC 28027
Tel: 704 707 0300
training@pregelamerica.com

International Training Center – LOS ANGELES
116 S Brent Circle
Walnut, CA 91789
Tel: 704 785 5578
trainingla@pregelamerica.com

International Training Center – FT. LAUDERDALE
1475 W Cypress Creek Rd. Suite 205
Ft. Lauderdale , Florida 33309
Tel: 954 908 1535
trainingfl@pregelamerica.com

International Training Center – CHICAGO
915 Busse Road,
Elk Grove Village, Illinois, 60007
Tel: 847 258 4743
trainingchi@pregelamerica.com

International Training Center – DALLAS
612 E. Dallas Road
Suite 300
Grapevine, TX 76051
Tel: 704 956 7989
trainingtx@pregelamerica.com



International Locations

PreGel hosts more than **25 International Training Centers** worldwide - with some countries hosting multiple facilities - all of which were created as a global network of schools to provide their students with the theoretical and practical knowledge on Frozen Desserts and Pastry needed to create lucrative and successful businesses.

AUSTRALIA
www.pregel.com.au
info@pregel.com.au

AUSTRIA
www.pregel.at
info@pregelaustria.at

BENELUX
www.pregel.it/en
info@pregel.nl

BRASIL
www.pregelbrasil.com
info@pregelbrasil.com

CANADA
www.pregelcanada.com
info@pregelcanada.com

COLOMBIA
www.pregelcolombia.com
info@pregelcolombia.com

ECUADOR
www.pregelecuador.com
info@pregelecuador.com

FRANCE
www.pregelfrance.com
info@pregelfrance.com

GERMANY
www.pregel-deutschland.de
info@pregel-deutschland.de

HONG KONG
www.pregelasia.com
info@pregelhk.com

HUNGARY
www.pregelhungary.com
info@pregelhungary.com

ITALY
www.pregel.com
info@pregel.com

MEXICO
www.pregelmexico.com
info@pregelmexico.com.mx

POLAND
www.pregel.pl
info@pregel.pl

SPAIN
www.pregel.it/es
info@pregelespana.es

SWITZERLAND
www.pregel.com
info@pregel.ch

REDEFINING THE ART OF WORLD-CLASS PASTRIES & DESSERTS

Exclusively hosted at PreGel's International Training Centers—Charlotte, NC, PreGel America's 5-Star Pastry Series® is a mixture of educational seminars designed to create dynamic pastry experiences that know no bounds. Specifically crafted for advanced pastry chefs looking to sharpen their skills in niche categories such as plated desserts, pastry buffets, and chocolate, the 3-day seminars are lectured by world-renowned pastry chefs dedicated to providing a superior level of instruction, and offer ACF continuing education hours (CEHs) towards ACF initial and renewal certification.

REGISTER AT WWW.PREGEL-ITC.COM TO LEARN FROM SOME OF THE WORLD'S MOST RENOWNED PASTRY CHEFS.

PreGel

Your passion. Our ingredients.

©PREGEL

10182018

PreGel America, INC.
4450 Fortune Ave. NW
Concord, NC 28027

Tel: +1 704 707 0300
Fax: +1 704 707 0301

www.pregelamerica.com
info@ pregelamerica.com