

# PreGel

AMERICA

Your Passion. Our Ingredients.®



Pastry & Confections

# EVOLUTION

## glazes

PreGel's dessert glazes have evolved! With flavors ranging from citrus to chocolate and caramel, innovative pastry chefs will love the newly reformulated recipes. Each flavor is perfect for enhancing the appearance and taste of cakes, semifreddo desserts, mousses or single-serve desserts.



### 49532 Evolution Glaze – Caramel

This high quality glaze offers a smooth, brown finish in addition to a sweet caramelized sugar flavor that is a subtle complement to finished desserts.



### 48332 Evolution Glaze – Raspberry

With a mouth-watering crystal-like shine, this glaze's magnificent raspberry color and soft fruit flavor excites the senses.



### 49732 Evolution Glaze – Lemon

The true zest of lemon is captured in this shiny dessert coating, adding not only a vibrant yellow hue but a delicious touch of flavor.



### 48432 Evolution Glaze – Strawberry

Beautifully bright and seedless; the truest essence of sweet strawberries is unmistakable in this ground-breaking recipe.



### 49032 Evolution Glaze – Orange

Offering both the vivacious color and flavor of oranges, the gentle taste and glossy glaze pairs well with a variety of desserts.



### 48732 Evolution Glaze – White

Chocolate – Smooth and creamy white chocolate lends a classic, sophisticated look and satisfying taste for the ultimate pastry presentation.



### 48832 Evolution Glaze – Pistachio

With a beautiful green shine, Evolution Glaze – Pistachio delicately coats desserts with its brilliant flavor in this cutting-edge creation.

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Brand New Flavors  
for Every Occasion

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Flavorful Glazes in  
a Fraction of  
the Time!

## Advantages of Evolution Glaze

- The glazes coat the surface and borders of desserts perfectly, and stay completely intact while defrosting
- The bright colors are aesthetically pleasing and prevents the dessert from showing through underneath
- They will not smear during cutting; preserving the appearance of your presentation
- They do not freeze, even at low temperatures
- Each glaze enriches the overall flavor while maintaining the vision and taste of the dessert
- The glazes are smooth for easy and uniform use



## Step-by-Step Process

Once Evolution Glazes are heated to a temperature ranging from 30°C/86°F to 35°C/95°F they are ready for use:

Step 1



Step 2



Step 3



Step 4



Step 5



Step 6

