

frozen custard

A BIT OF AMERICAN TRADITION IN EVERY BITE



PreGel Incorporates an American Staple into Its Artisanal Offerings

PreGel's new **Frozen Custard Base** is a fine grain powder with a sweet, creamy flavor complimented by notes of egg and vanilla. This base is reminiscent of traditional frozen custard, one of America's most beloved treats.

Partner with PreGel (Pre Gelato/Prepared Gelateria) for products that are worth the investment of your time, finances, and culinary passion for artisanal innovation. PreGel can assist you in achieving your goals from conception to execution.

What you should you know about Frozen Custard?

- When made in a proper continuous batch freezer, there will be an overrun of 15-30% depending on the machine – similar to gelato.
- The FDA requires products marketed as frozen custard to contain at least 10% milkfat and 1.4% egg yolk solids. **PreGel Frozen Custard Base** is in compliance with this regulation as long as the following recipe is adhered to utilizing the suggested dosage amount.

How diverse is the range of product innovation?

- Frozen Custard
- Concretes
- Milkshakes
- Affogatos

What are the benefits of utilizing PreGel Frozen Custard Base?

- Multi-purpose ingredient
- Shelf Stable
- Eggs are already included in the mix
- Very dense product
- Finished product is light yellow with a thick, creamy texture and rich mouthfeel
- Can be easily flavored with any **PreGel Traditional Paste, Fortefrutto®**, or **Arabeschi®**

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What are some of the technical aspects you should know?



DOSAGE 1 bag (1000g) PreGel Frozen Custard Base
17.6 oz.(500g) heavy cream
70.5 oz. (2000g) whole milk



YIELD 1 bag yields 1 batch
1 case yields 12 batches



PACKAGING 12 bags x 2.2 lbs (1 kg)



SHELF LIFE 1.5 years (18 months)



STORAGE Keep in a cool, dry place
(59°F-68°F/15°C-20°C, RH%≤ 65)

CERTIFICATIONS



Gluten Free



Orthodox Union Dairy

ALLERGENS

Dairy and Eggs

Note: this product is manufactured and packaged in a facility that contains products with peanuts & derivatives, wheat/gluten, egg products, dairy, soy products and tree nuts & derivatives. We strongly recommend that consumers always read the ingredient statement for the most current information.

COMPLEMENTARY PREGEL PRODUCTS

- PreGel Traditional Pastes
- PreGel Fortefrutto®
- PreGel Arabeschi®
- PreGel Fruit Lounge®

your passion. our ingredients.
It's not just a slogan; it's what PreGel believes in.

Various Uses for PreGel Custard Base



FROZEN CUSTARD



CONCRETES



MILKSHAKES



AFFOGATO

Is the process complicated or time-consuming?

STANDARD RECIPE:

1. Combine all ingredients and mix well for 2-3 minutes.
2. Process in a batch freezer according to manufacturer's directions.



To view our instructional video for this product, visit www.pregelamerica.com/resources/videos.

So, why should you partner with PreGel as your supplier for Frozen Custard Base?

TWO REASONS:

1. You want to give your customers the best.
2. We want to provide you with quality products and services to achieve that goal.



THE RECIPE FOR YOUR SUCCESS

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