

PreGel

Your passion. Our ingredients.



COLLECTION





THE VANILLA
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Vanilla gelato is an absolute classic. It is a beloved spice that is the perfect match for an endless bevy of imaginative flavors, from the simplest to the most eccentric offerings. Not all vanilla gelato is equal. Sweetness, smell, aromatic notes, and aftertaste can vary considerably and give gelati seemingly identical, distinctive, and characterizing hints which are very different among them.

In fifty years, PreGel has developed a wide range of Vanilla Classic Pastes, all realized with fine and carefully selected raw material. Refined, balanced items are selected to emphasize notes and features of each variety of this precious spice, so that they can satisfy the different tastes of consumers all over the world.

	<i>Gelato Color</i>	<i>Vanilla Seeds</i>	<i>Intensity</i>	<i>Vanilla Beans</i>	<i>Carmel note</i>	<i>Alcoholic note</i>	<i>Buttery note</i>	<i>Citrus note</i>	<i>Egg-based custard</i>
<i>Vanilla Mexico Superior</i>	3	3	5	2	0	3	0	0	0
<i>Vanilla Purissima Beans</i>	0	5	5	3	3	1	0	0	0
<i>Vanilla Velvet</i>	0	4	4	3	2	3	0	0	0

**PreGel Vanilla Classic Paste can be used at will in pastr, to flavor specialties such as, ganaches, pralines, semifreddos, desserts, buttercreams, whipped cream, and any other kind of cream.*

VANILLA MEXICO SUPERIOR (FRENCH VANILLA)

CODE	26402	PACKAGING	2 buckets X 6 kg	SUGGESTED DOSAGE	0.8-1.4oz (25-40g) / 35.2oz (1 kg) of base
PROFILE	Reminiscent of sweet egg custard, this wholesome paste is bursting with the remarkable essence of authentic Mexican vanilla beans and offers a golden vanilla hue.				
APPLICATION	Frozen Yogurt, Gelato, Ice Cream, Pastry				



VANILLA PURISSIMA BEAN

CODE	23502	PACKAGING	2 buckets X 3 kg	SUGGESTED DOSAGE	1.2oz (35g) / 35.2oz (1 kg) of base
PROFILE	Bourbon vanilla beans take the taste of vanilla to the next level. Particles of the actual bean add to the fascination of creating innovative recipes with this genuine artisan dessert paste.				
APPLICATION	Gelato, Ice Cream, Pastry				



VANILLA VELVET (AMERICAN VANILLA)

CODE	48902	PACKAGING	2 buckets X 6 kg	SUGGESTED DOSAGE	1.0oz (30g) / 35.2oz (1 kg) of base
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PROFILE	The subtle vanilla essence of the Tahitian vanilla bean overwhelms this rich dessert paste in a way that instantly pleases the palate; the specks of vanilla bean is an appetizer for the eyes.
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APPLICATION	Frozen Yogurt, Gelato, Ice Cream, Pastry, Soft Serve
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