

Five Star Chef

PreGel

smART glazes

PreGel introduces **smART Glazes**, an innovative line of cold process shiny glazes for frozen desserts, mousses, bavarian creams, semifreddos and monoportions. Born from intensive R&D works, these products undeniably modernize the traditional process of glazing and coating desserts and cakes.



96002 smART glaze Neutral

With a mirror finish, this Neutral smART Glaze beautifully accentuates the artistry of innovative chef creations.



96402 smART glaze Lemon

With a bright and inviting hue, this new Lemon smART Glaze also provides the refined flavor of the vibrant citrus fruit.



96102 smART glaze Strawberry

With a mesmerizing and alluring color, this new Strawberry smART Glaze also offers the sweet-tart, yet tantalizing flavor of America's most popular fruit.



96502 smART glaze Orange

With a captivating and energizing color, this new Orange smART Glaze boasts offers the veracious flavor of the lively citrus fruit.



96702 smART glaze Caramel

With an nostalgic and magnetic shade, this Caramel Neutral smART Glaze also delivers the delightfully sweet flavor of creamy cooked sugar.



96602 smART glaze White Chocolate

With an elegant and classy visual appeal, this White Chocolate smART Glaze also presents the rich and creamy savor of the classic flavor.

smART glazes

Where
Innovation
Meets ART.

Advantages of smART Glazes

- Ready-to-use (no microwave needed)
- Prevent the melting of frozen dessert while coating
- No need to blast-freeze
- Reduces time and labor costs
- Do not freeze at negative temperatures
- Evenly coat all dessert surfaces
- Allow for neat, minimal smearing while slicing and cutting
- Enrich the dessert flavor without overpowering it
- Available in a wide range of flavors and colors
- Add visual appeal to artisanal creations



Step-by-Step Process

Step 1



Step 2



Step 3



Step 4



Step 5



Step 6

