

PreGel
Your passion. Our ingredients.



PÂTISSERIE

PASTRY
Five Star Chef

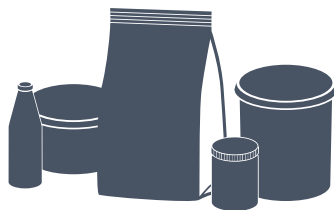


PreGel's **PÂTISSERIE**

From Our Family to Yours, we look forward to the opportunity of introducing our lines of superior specialty dessert ingredients—your solution to customization, innovation, and unmatched quality. For more than 50 years, PreGel's ultimate goal has been to help our family of artisanal dessert makers produce unforgettable pastries and confections with chef-inspired solutions that ensure product consistency, streamline production time and food costs, and showcase mouthwatering presentation. Allow us to help you create unique desserts with our authentic Italian dessert ingredients, serveware supplies, and production tools. We appreciate the opportunity to build a relationship with you, grounded in a mutual passion for culinary artistry and ingenuity.

PreGel's Five Star Chef product lines offer:

- *Long Shelf Life*
- *Consistent Results*
- *Rich Selection*
- *Ease-of-Use*
- *Authentic Taste*
- *Unmatched Innovation*
- *Elegant Visual Appeal*
- *Trending Solutions*



from our family to yours

We invite you to explore how PreGel can become your ideal business partner by visiting our website and online resources at: www.pregelamerica.com.

RECIPES - VIDEOS - IMAGE DATABASE - TRAINING CLASSES - CUSTOM MAGAZINE



PreGel's Superior **SOLUTIONS** for Pastry & Confections



Consider PreGel as a partner to make your business more than a place to visit, but, instead, an event to experience.



BASES

This premium line features instant powdered mixes for baked and cold pastry designed for chefs in need of superior dessert solutions prepared in half the time.

FLAVORINGS

Our compounds & traditional pastes are rich in flavor and have a light texture, while some contain pieces of the flavor ingredient in the paste.

VARIEGATES, TOPPINGS, COATINGS, & GLAZES

PreGel's outstanding line of Variegates, Toppings, Coatings and Glazes allow for the creation of amazing finished desserts that boast undeniable eye-catching appeal, exceptional flavor, and customization capabilities.

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 ideal to add a final touch to any creation.

PRODUCTION TOOLS & SERVEWARE FOR PASTRY

Service® is an exclusive line of production and serving accessories for desserts. From flavor markers to silicone molds and mats, we cover all the essential supplies and serveware you need for your specialty dessert business.

new!
ON THE MENU

PreGel's
SMART GLAZES

new! in PreGel's Coatings & Glazes Line

smART
glazes

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



Caramel smART Glaze 96702



Orange smART Glaze 96702

Also available:

- Lemon
- Strawberry
- Neutral
- White Chocolate

Where
Innovation
Meets **ART.**

PreGel's

CRUNCHY COATINGS

new!

COOKIE BUTTER CRUNCHY COATING

66732

Speckled with pieces of crumbles of cookie butter biscuits, this new Five Star Chef dessert coating both satisfies an easy preparation and a trendy, delicious flavor.



CRUNCHY COATINGS

new!

COCONUT CRUNCHY COATING

66932

With its smooth and soft texture enriched with grated coconut, biscuit crumbs, and almond bits our new Five Star Chef Crunchy Coating is perfect for quickly and evenly coating frozen desserts and pastry.



Revolutionary Dessert Coatings
You'll Want to Crunch Through!

new!
ON THE MENU

PreGel's
PANNACREMA®
Pastry Compound

new! in PreGel's Flavorings Line



Pannacrema
PASTRY COMPOUND

These new, top-quality, low-dosage, and highly-concentrated compounds are available in many classic and fruit flavors, each boasting an intense taste and color that is not altered when baked. Five Star Chef Pannacrema Pastry Compounds can be mixed and combined to taste and are great to flavor all pastry products.



PAVONI®

Silicone Molds & Stainless Steel Bands



*Individual Sphere Mold
PAVPX4316S*



*Pavoni® 11 cm Tart Band
PAVPX1120*



*Individual Planet Mold
PAVPX421S*



*Pavocake Large Dome
PAVKE007*

SERVICE®

Pavoni® silicone molds and stainless steel bands present impeccable quality, revolutionary style, and design that is impossible to ignore. Create signature pastry pieces that emphasize the artistry in culinary art. Pavoni® molds and bands allow for infinite culinary possibilities with a multitude of intriguing shapes, sizes, and styles.

Order online at www.pregelamerica.com



*Pavoni® Individual
Dome Mold PAVPX001*



*Pavoni® 9cm Tart Band
PAVPX9020*



new!
ON THE MENU

PreGel's

ARABESCHI®

new! in PreGel's Variegates & Toppings Line

new!

BILBERRY

ARABESCHI® 87502

Bursting with the irresistible taste of blueberries, this voluptuous fruit variegate is packed with pieces of bilberries, adding great taste and visual appeal to pastry.



new!

PEACH

ARABESCHI® 75702

Rich with the aroma and taste of fresh, ripened peaches, the addition of this robust variegate instantly upgrades the results of your culinary creativity.



new!

RASPBERRY

ARABESCHI® 89102

The intriguing flavor of fresh, sun-ripened raspberries commands this seedless variegate to easily enhance your dessert creations.



new!

STRAWBERRY

EXTRA ARABESCHI® 72716

With its bright red color & hypnotic aroma, this luscious strawberry topping makes any dessert almost impossible to resist.





Brownie Brittle Arabeschi®



Crunchy Caramel Shards Arabeschi®



Caramel Fleur De Sel Arabeschi®

new!

BROWNIE BRITTLE

ARABESCHI® 64602

PreGel's rich, dark chocolate brownie-flavored sauce is enriched with crunchy cookie pieces, bringing a mouthwatering dynamic to this nostalgic classic taste.



new!

CRUNCHY CARAMEL

SHARDS ARABESCHI® 67614

The sweet crunch of caramelized sugar pieces instantly enhance every bite of your dessert presentation. Its appealing amber color effortlessly upgrade your crème brûlée recipes.



new!

CARAMEL FLEUR DE SEL

ARABESCHI® 87472

The timeless combination of sweet and salty flavor notes merge to create this tantalizing dessert variegate. With real pieces of fleur de sel, this trendy salted caramel topping can be used in countless applications.





ideas & CONCEPTS

Consider these innovative treats as part of your menu options:

Affogato



Gelato “drowned” in espresso creates this elegant and easy-to-make dessert drink.

Cremose



A delightful frozen cream with a smooth and velvety texture.

Dessert
In-A-Jar



Luscious layers of pastry and flavored mousse perfectly situated inside a decorative jar for a mobile treat.

Artisanal
Doughnuts



A timeless dessert that continues to reinvent itself as an undeniable trend.



Visit www.pregeltraining.com to view all of our class curriculums and register to learn more about the above concepts and other delicious dessert innovation.

PreGel's
5-STAR PASTRY SERIES®

5 STAR
PASTRY
SERIES

Redefining the art of world-class pastries and desserts

This highly-respected program, designed specifically for advanced culinary professionals, hosts exclusive, 3-day seminars featuring the most today's top-tier pastry chefs dedicated to providing a superior level of instruction on pastry and dessert applications. PreGel's 5-Star Pastry Chefs cover a range of topics including everything from techniques in plated desserts to sugar showpieces.



June 18-20, 2018
All Things Chocolate: Bean to Dessert
CHEF MICHAEL LAISKONIS



July 16-18, 2018
Cutting Edge Petit Gâteaux
CHEF AMAURY GUICHON



August 6-8, 2018
Gâteaux de Voyage & Bite Size Desserts
CHEF LAUREN V. HAAS



September 10-12, 2018
Boutique Style Pastries & Petit Fours
CHEF FRANK HAASNOOT



SCHOOL OF GELATO & PASTRY
www.pregeltraining.com

Visit www.pregel-itc/5-star-pastry-series.com to register today.



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Your passion. Our ingredients.



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