

**PreGel**

Your passion. Our ingredients.

# YOUR SYLLABUS

## FOR FOOD INNOVATION

With food options and menu choices being a large factor in school preference, utilize PreGel's customizable, diverse, and multifaceted semi-finished ingredients to showcase a dessert buffet worthy of culinary honors. Whether they seek nourishment, comfort, or a sweet taste reminiscent of home, meet your students expectations and satisfy a growing range of taste preferences with unique and classic dessert offerings sure to earn an impressive GPA.



### Course:

The Composition of Artisanal Desserts 101



### Prerequisite:

Passion for offering quality menu options in your dining halls



### Course Description:

Expanding Your Flavor Reach



### Dining Hall Elective Lines:

- Gelato, Sorbetto, & Ice Cream
- Soft Serve Frozen Desserts
- Pastry
- Beverages

# CUSTOM INGREDIENTS, STRATEGIC SOLUTIONS.

For more than 50 years, PreGel has been setting the standard of excellence in establishing our international company as the global leader in the production, manufacture, and distribution of dessert ingredient solutions. With a focus on collaboration and customization PreGel is excited about forming a committed business partnership—offering superior products and unparalleled service.



## GELATO, SORBETTO, ICE CREAM

- Bases
- Instant Flavored Bases
- Stabilizers & Texture Improvers
- Flavorings
- Variegates, Toppings & Coatings



## SOFT SERVE FROZEN DESSERTS

- Bases
- Instant Flavored Bases
- Flavorings
- Variegates, Toppings & Coatings



## PASTRY

- **Instant Bases for:**  
Eclair, Macaron, Tiramisù, Sponge Cake, Shortcrust, Crème Brûlée, Pannacotta, Crème Caramel, Mousse
- **Compounds:**  
Wide range of flavored concentrates for various pastry & baking applications



## BEVERAGES

- **Instant Bases for:**  
Frappé, Granita, Italian Hot Chocolate
- **Mocktail & Smoothie Flavoring:**  
Fruit Syrups



### Extra Curricular Option:

Ask us about our private label ingredient and customized packaging solutions to brand your school

Consider your students' dietary restrictions and learn more about our **Five Star Chef Gluten-Free** pastry mixes!

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