



GELATO & SORBETTO SOFT SERVE FROZEN YOGURT

PreGel
Your passion. Our ingredients.

THE COMPANY

Founded in the province of Reggio Emilia, Italy in 1967, PreGel has become an international powerhouse in the foodservice sector of manufacturing and distributing specialty dessert ingredients and semi-finished goods for artisanal gelato, sorbetto, premium gelato, soft serve, pastry, frozen yogurt and coffee shop.

PreGel's business model is to create products that combine both quality and innovation, while continuing to develop the dessert market around the world. Today PreGel stands globally as the largest manufacturer and distributor of specialty dessert ingredient solutions worldwide. PreGel's products and services are available in more than 130 countries thanks to its 18 subsidiaries and network of distributors serving over 30,000 clients daily.

The material processing, the highest hygienic and sanitary conditions in which the products are manufactured and packaged, as well as the automatic management of the warehouse, place PreGel in a leadership position not only in the dessert market but in the whole food industry.



Manufacturing plant – ITALY, Reggio Emilia

BASES

PreGel base products are quintessential ingredients in powder form for the creation of customized artisanal frozen desserts. Our premium bases provide the necessary foundation to promote optimal consistency, creaminess, scoopability, and texture in gelato, ice cream, sorbetto, sherbet, frozen yogurt, and soft serve.

Offering options for both cold and hot process machines, our bases were specifically designed to achieve the necessary balance of sugars, fats, and solids to meet the needs of all gelato makers. The overall goal of our bases is to streamline production while maintaining the highest standards in all areas of consumer needs including those with dietary restrictions such as dairy-free, wellness, diabetic-friendly, vegan, and additive-free bases.

Explore the following categories of bases and discover which would work best for your menu and business style.



Gelato made with Base Biancolatte Sprint

COLD PROCESS BASES

PreGel's cold process milk bases are the answer to gelato makers' need for a quick method of achieving a greater amount of gelato without compromising taste. The formula for these bases was designed to eliminate the need to heat the mixture, saving time and money. These are artisan bases because they still give each gelato maker the option to balance and personalize their recipe to taste. The cold process consists of thoroughly mixing all ingredients together, then letting it rest for at least 30 minutes in a refrigerator before adding the PreGel Flavoring of your choosing and processing in the batch freezer.

Code	Product	Dosage	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
32355	BASE BIANCOLATTE SPRINT	370g / L milk	12 bags	0,92	X			X		X
09308	TOTALBASE®	100g / L milk	8 bags	1,50	X		X	X		X

FRUIT BASES

PreGel's fruit bases are ideal for preparing refreshing fruit gelato and sorbetto. All fruit bases are created for cold process but can also be run hot process. PreGel's Fruit Bases can be used with fresh fruit, frozen fruit, fruit puree, PreGel Fortefrutto® pastes, or a combination of them all to create unique and delicious product.

Code	Product	Dosage	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
31108	FRUIT BASE MILK FREE	50g / L water	8 bags	2,00	X	X	X	X	X	X
02108	FRUTTOSA	50g / L water	8 bags	2,00	X		X	X		X
04044	LEMON 50	50g / L water	4 bags	2,00	X	X	X	X		X
82404	BASE ALLEGRA	150g / L water + wine / beer / liquor	4 bags	2,00	X	X		X		X

NEUTRALS, TEXTURE IMPROVERS & STABILIZERS

PreGel's texture improvers and stabilizers are powdered products that help stabilize, thicken, and emulsify gelato and sorbetto. These products improve the structure by enhancing its creaminess, scoopability, and hold in the display case. These products are made to customize PreGel's hot and cold process bases, which allow gelato chefs to create and customize recipes.

Code	Product	Dosage	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
01844	SUPERNEUTRO MILK	10g / kg mix	4 bags	2,00	X			X		X
00404	FIBRAPLUS	15g / kg mix	4 bags	1,50	X	X	X	X		X
01944	SUPERNEUTRO FRUIT	10g / kg mix	4 bags	2,00	X	X		X	X	X

FLAVORINGS

Made with raw materials sourced from around the world, PreGel's flavoring solutions offer consistency and high quality with every bite.

The flavorings are divided in three categories to meet all of our customers' needs: Traditional Pastes, Fortefrutto®, and Cold Processing Assorted Flavors in powder.

Our Traditional Pastes are intense flavorings for cream- and milk-based desserts. They are generally thicker in presentation and contain particulates.

Our Fortefrutto®, “Forte” meaning strong and notable, and “Frutto” meaning fruit, are intense flavorings for fruit-based desserts.

In addition, our Cold Processing Assorted Flavors provide both optimal shelf life and intense flavor, while they easily dissolve without leaving a grainy aftertaste.



Gelato made with Fortefrutto®
Melon N

COLD PROCESSING ASSORTED FLAVORS

This line of products includes a variety of concentrated powder products that serve as flavorings for gelato. They blend well in cold process bases, making them perfect for the quick preparation of high volumes.

Code	Product	Dosage	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
04904	CHEESECAKE	40g / kg mix	4 bags	1,50	X		X	X		X
04544	MASCARPONE 30	30g / kg mix	4 bags	2,00	X			X		X
04204	YOGGI®	30-50g / kg mix	4 bags	1,50	X		X	X		X

TRADITIONAL PASTES

PreGel Traditional Pastes are sourced from raw ingredients around the world to bring forth the highest quality. They are very concentrated so the small dosages required can go a long way. PreGel's Traditional Pastes line boasts a vast array of flavors in order to satisfy many palates. New flavors are continuously added to the line, as PreGel strives to stay on top of the current trends in the industry. The Traditional Pastes can be used in both frozen and bake environments.

Code	Product	Dosage	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
77602	BITTER GIANDUIA (La Cubanera)	150-170g / kg base	2 buckets	3,00	X	X				X
29202	BROWN HAZELNUT Rich, full-bodied flavor of toasted hazelnuts	70g / kg base	2 buckets	5,00	X			X		X
56522	CACAOPAT (SUGAR FREE) Intense dark chocolate flavor	70-100g / kg base	2 buckets	6,00	X	X	X	X		X
50202	CARAMEL Caramelized sugar with bitter aftertaste	20-35g / kg base	2 buckets	6,00	X	X	X	X		X
54802	CHOCO-HAZELNUT Chocolate & hazelnut	120g / kg base	2 buckets	6,00	X	X	X	X		X
50702	GIANDUIA	130-150g / kg base	2 buckets	6,00	X	X	X	X		
25822	GOLDEN VANILLE Caramel & milk notes, with vanilla seeds, yellow color	20g / kg base	2 buckets	3,00	X	X				X
50802	MALAGA C (Yellow) Raisins infused in liquorish Malaga wine (yellow)	70g / kg base	2 buckets	6,00	X	X				X

TRADITIONAL PASTES

Code	Product	Dosage	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
59872	MINT N Fresh mint flavor, white color	35g / kg base	2 buckets	3,00	X	X	X	X		X
06872	PURE PISTACHIO ANATOLIA Rich, full-bodied flavor of toasted hazelnuts	100g / kg base	2 buckets	2,50	X	X	X	X		X
82702	PURE PISTACHIO N Pure paste, clean & sapid flavor enriched with toasted notes	100g / kg base	2 buckets	2,50	X	X	X	X		X
73202	SALTY PEANUT Slightly salted peanuts & crunchy bits	120g / kg base	2 buckets	2,50	X	X	X	X		X
52002	TIRAMISU' Coffee-flavored Italian custard dessert	80g / kg base	2 buckets	5,00	X					X
91802	TIRAMISU' VENEZIANO Coffee-flavored Italian custard dessert (delicate flavor)	80g / kg base	2 buckets	3,00	X			X		X
52602	VANIGLIA CLASSICA BOURBON N Buttery notes, woody and slightly alcoholic aroma, light-yellow color	25-35g / kg base	2 buckets	6,00	X			X		X
48902	VANILLA TAHITI N (White) French-vanilla flavor, with vanilla seeds (white)	30g / kg base	2 buckets	6,00	X		X	X		X
24002	WHISKY CREAM Warm flavor of the typical Irish drink	100g / kg base	2 buckets	3,00	X		X			X

FORTEFRUTTO®

The fruits used to manufacture our Fortefrutto® pastes are sourced from around the world and carefully harvested at the peak of their season to ensure the authentic taste is preserved, bringing the highest quality flavor to our products. The Fortefrutto® line is perfect to apply flavor consistency to recipes due to varying ripeness periods of fresh fruits during the year. These products can also be used in combination with fresh fruit to enhance flavor and create a more vibrant color. Additionally, these fruit-based pastes work well in the production of cakes, parfaits, and other pastries.

Code	Product	Dosage	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
49272	EXOTIC NS	20-70g / kg base	2 buckets	3,00	X	X		X		X
40972	FOREST BERRIES C	20-70g / kg base	2 buckets	3,00	X	X	X			X
46672	MELON N	20-70g / kg base	2 buckets	3,00	X	X		X		X
46072	PASSION FRUIT N	20-70g / kg base	2 buckets	3,00	X	X		X		X
47072	PEACH N	20-70g / kg base	2 buckets	3,00	X	X		X		X
46272	RASPBERRY N	20-70g / kg base	2 buckets	3,00	X	X	X	X		X
40872	STRAWBERRY C	20-70g / kg base	2 buckets	3,00	X	X	X	X		X
42572	WILD STRAWBERRY C	20-70g / kg base	2 buckets	3,00	X	X	X	X		X

SPRINTS & SOFT

PreGel's Sprint line is a complete line of cold process products that offers quick and easy preparation of artisan gelato, sorbetto, or soft serve.

These products are great time-savers while still creating a high-quality product: in fact, all of the solid ingredients are already balanced and only the addition of milk or water is required to create delicious frozen treats. The ease of the product line removes the need for measuring and allows for the same consistency and quality every time.

Meet our numerous flavors of Sprints with pieces, perfect for making delicious gelato complete with real fruit pieces, and Sprints without pieces, for making both artisan gelato and soft serve.

PreGel Soft Gelato is a line of cold process, powdered products, that are full of flavor, and specifically conceived for making soft serve.



Gelato made with Watermelon Sprint



SPRINTS

Code	Product	Dosage	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
81821	BLUE SPRINT Vanilla flavor with distinctive blue color	Gelato: 400g / L milk Soft: 340g / L milk	12 bags	1,20	X					
32401	CIOCCO SPRINT Milk chocolate flavor	Gelato: 400g / L milk Soft: 330g / L milk	12 bags	1,00	X			X		X
04408	CIOCCONERO SPRINT Dark chocolate flavor	Gelato: 700g / L hot water Soft: 580g / L hot water	8 bags	1,75	X			X		X
61901	GIANDUIOTTO SPRINT Chocolate & hazelnuts flavor	Gelato: 450g / L milk+cream Soft: 375g / L milk	10 bags	1,13	X		X			X
83801	LIME NA SPRINT	Gelato: 440g / L water Soft: 365g / L water	12 bags	1,10	X	X				X
09001	LIMONCELLO SPRINT Italian lemon liqueur	Gelato: 440g / L water Soft: 365g / L water	12 bags	1,10	X	X				X
69301	MANGO SPRINT	Gelato: 440g / L water Soft: 365g / L water	12 bags	1,10	X	X			X	X
15701	PINKGRAPEFRUITSPRINT N	Gelato: 440g / L water Soft: 365g / L water	12 bags	1,10	X	X	X	X		X
83701	SALTED CARAMEL SPRINT Sweet & savory French specialty	Gelato: 400g / L milk Soft: 330g / L milk	12 bags	1,00	X			X		X
09901	STRAWBERRY SPRINT N	Gelato: 440g / L water Soft: 365g / L water	12 bags	1,10	X	X				X
85701	TROPICAL SPRINT Mix of exotic fruits	Gelato: 440g / L water Soft: 365g / L water	12 bags	1,10	X	X				X
88101	WATERMELONSPRINT N	Gelato: 440g / L water Soft: 365g / L water	12 bags	1,10	X	X			X	X
32901	YOGURSPRINT	Gelato: 400g / L milk Soft: 330g / L milk	12 bags	1,10	X					X

SOFT GELATO

Code	Product	Dosage	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
85688	MILCA VANILLA SOFT	500g / L water	8 bags	2,00	X					
84588	MILCA CHOCOLATE SOFT	500g / L water	8 bags	2,00	X					

ARABESCHI®

This category boasts traditional Italian variegates. These thick pastes are ready to eat, with the majority of flavor options containing pieces of the actual ingredient in the mix.

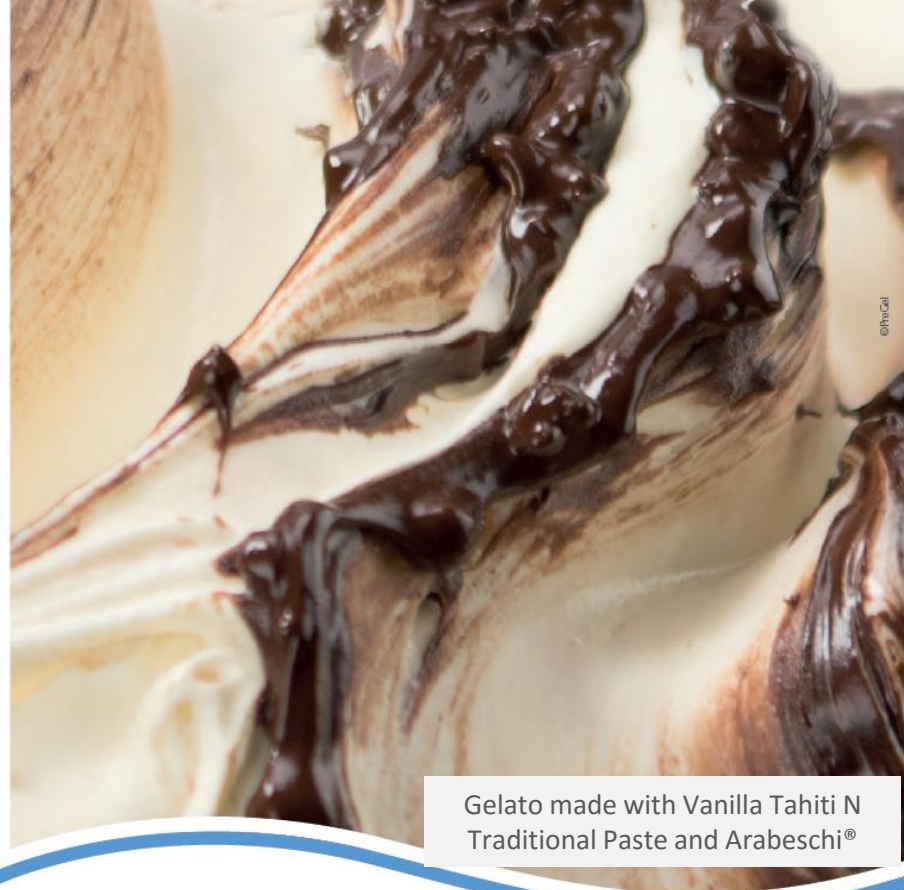
Our diverse variegates can be folded into gelato, sorbetto and soft serve; used as crepe or waffle toppings; or as flavorful fillings for cakes, pastries, and other baked goods.

Our Arabeschi® products will easily accommodate the creativity of every chefs' imagination.

PreGel's Arabeschi® line offers a wide selection of rich sauces created from select premium raw materials. Most of the products in this line contain pieces of the ingredients in the mix.

They are developed with the highest technology for maintaining the integrity of inclusions throughout the thick sauce. These delicious ready-to-eat flavor combinations have attention-grabbing visual appeal and are very versatile for multifaceted use.

PreGel's fruit-flavored Arabeschi® can also be used as fillings for semifreddo cakes or frozen pops, as they don't freeze even in negative temperatures.



Gelato made with Vanilla Tahiti N
Traditional Paste and Arabeschi®



ARABESCHI®

Code	Product	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
13806	ARABESCHI® CHOCO-HAZELNUT Chocolate-hazelnut flavor; smooth	6 bottles	0,90	X		X	X		X
54922	ARABESCHI® COCCO SNACK Creamy sauce with grated coconut & biscuit pieces	2 buckets	3,00			X	X		X
36022	ARABESCHI® FANTASIA CROCCANTE Caramel sauce with crunchy biscuits & chopped nuts	2 buckets	2,50			X	X		X
84102	ARABESCHI® GRISBÌ Lemon cream with biscuit crumbs	2 buckets	2,50			X	X		
55302	ARABESCHI® KROCCO MILK Milk chocolate flavored sauce with crispy biscuits	2 buckets	2,00			X	X		X
48222	ARABESCHI® KROCCO PEANUT Peanut flavored sauce with crispy biscuits	2 buckets	2,50		X	X	X		X
69616	ARABESCHI® MANGO With mango pieces	6 bottles	1,00	X	X		X		X
42122	ARABESCHI® OTTO CARAMEL BISCOTTO Caramelised biscuit flavor; smooth	2 buckets	3,00		X		X		
86602	ARABESCHI® PISTACHIO GREEN CRUNCH Pistachio flavor with chopped roasted pistachios	2 buckets	2,50	X					X



PINOPINGUINO

PinoPinguino is the gelato sauce that stays soft and spreadable, even in freezing temperatures, and provides a veritable explosion of flavor when it melts in your mouth. The perfect balance between the ingredients gives all the PinoPinguino products an authentic taste that is full and rich; in addition, their exceptional consistency makes them extremely versatile.

Code	Product	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
93502	PINOPINGUINO BIANCO (white) White chocolate flavor	2 buckets	3,00	X		X			
84902	PINOPINGUINO WAFERINO (wafer) Chocolate-hazelnut & wafer pieces	2 buckets	2,50			X	X		X



TOPPING

A high-quality, liquid product in sleek squeeze bottle packaging with the exclusive drop cap. These product can be stored at room temperature and are not only used in gelato, soft serve, and frozen yogurt, but also in pastry to garnish mousses, semifreddo, etc.

Code	Product	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
78806	CIOCCOBIANCO White chocolate flavor	6 bottles	0,90	X					X

STRACCIATELLA

A cocoa-based product that creates crunchy, decorative layers on the surface of gelato and also works great for decorating cups.

Code	Product	Unit/Case	Kg / Unit	GF	V	K	H	DF	POF
26502	GRAN STRACCIATELLA REALE	2 buckets	5,00	X	X	X	X		X

Thank you for your attention.

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