

2013 GELATO PARLOR PRODUCT MANUAL



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During 2013, PreGel will be able to certify and guarantee a wide range of gluten-free products, easily recognized by their new gluten-free logo on each product's label. The gluten-free logo indicates products that were prepared using ingredients that our suppliers have guaranteed gluten-free, and in a manner that excludes the risk of cross-contamination during production. At the time of printing, this manual denotes each product that is currently certified as gluten-free.

Key:

M.D.F.= milk derivative free

gf = gluten free

BASES

Bases are the fundamental product - the heart and the structure - of quality, artisan gelato. PreGel offers a wide range of bases including milk and water bases, bases for sorbetto, chocolate gelato, light gelato, soy gelato and alcohol-based gelato. All the bases have different processing methods: hot process bases which require pasteurization to activate their emulsifying and stabilizing system, as well as cold process bases.

GELATO PROCESSES

There are two main processes of gelato making: hot process and cold process.

HOT PROCESS

Hot process uses a combination of milk (or water), sugar and PreGel Hot Bases or PreGel Fruit Bases. During hot process, the solid ingredients are carefully weighed and mixed; then the liquid is added to the mixture. The product is then heated using a pasteurizer. The mixture is then cooled to 4°C and kept at this temperature until use. After completing this process, it is recommended that the mixture rests for at least 4-6 hours. After resting, flavor the base with desired PreGel Traditional Paste for cream flavors or PreGel Fortefrutto® for fruit flavors. Mix the base and desired Traditional Paste or Fortefrutto® with an immersion blender.

Now the mixture can be poured into the batch freezer, where it is frozen and mixed slowly to incorporate air. This helps produce tiny ice crystals that give gelato its creamy texture. The incorporation of air also increases the percentage of finished product compared to the starting mixture, which is known as overrun. The product is then extracted from the batch freezer and immediately stored in a blast freezer. After a few minutes in the blast freezer, the gelato pan can be removed and set in the display case.

COLD PROCESS

Cold process uses a combination of milk (or water), sugar and PreGel Cold Bases or PreGel Fruit Bases. With cold process, there is no heating process. Simply mix the milk (or water), sugar and PreGel Cold Base or PreGel Fruit Base together. Then add desired PreGel Traditional Paste for cream flavors or PreGel Fortefrutto® for fruit flavors. Blend together using an immersion blender and let the mixture rest for at least 30 minutes.

Now the mixture can be poured into the batch freezer. The product is then extracted from the batch freezer and immediately stored in a blast freezer. After a few minutes in the blast freezer, the gelato pan can be removed and set in the display case.

➤ MILK BASES FOR HOT PROCESS (Fam. 01)

PREPARATION METHODS FOR HOT BASES:

1. *Pour the milk into the pasteurizer and start to heat with the beater inserted.*
2. *Mix the base with sugar and any other ingredients to help improve its texture.*
3. *When the milk reaches a temperature of approximately 50°C, add the previously prepared base and sugar mix.*
4. *Heat the mixture to 85°C.*
5. *While mixture is cooling from 85°C to 75°C, add any cream that the recipe requires.*
6. *Cool the pasteurized base to 4°C and let it rest for around 6 hours. The base can be stored for a maximum of 3 days.*
7. *Flavor the base with desired PreGel Traditional Paste or PreGel Fortefrutto® and pour in the batch freezer.*

➤ 50 g/liter BASES

- **RIMINI® 50 BASE (Code 00948)**

Features: This hot process base is fat-free, provides a creamy texture and boasts a clean flavor on the palate. **When and why:** Rimini® 50 is one of PreGel's original bases and has won many prizes across the globe. Its fresh, delicate and clean flavor, paired with its creamy texture makes it one of the best representative bases of the Italian gelato world.

Important: Base Rimini® 50 is gluten-free.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Rimini® 50	50 g	50 g	50 g
Sugar	220-250 g	260-280 g	250 g
Milk	1 litre	1 litre	1 litre
Cream		100 g	150 g
Proteingel			30 g

- **DIAMANT 50 BASE (Code 01748)**

Features: This hot process base is fat-free, has a compact texture and boasts a delicate milk flavor.

When and why: Perfect for gelato shops looking for a low-dosage base with a clean taste.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Diamant 50	50 g	50 g	50 g
Sugar	220- 250 g	230- 260 g	230 g
Milk	1 litre	1 litre	1 litre
Cream		50 g	150 g
Proteingel			40 g

- **PIUMAGEL® 50 BASE (Code 00148)**

Features: This hot process base is fat-free and is ideal for preparing gelato with a creamy texture, a high percentage of overrun and a delicate flavor.

When and why: Ideal for gelato shops seeking a milk-based gelato that is pleasing to the palate, but is light and compact in texture.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Piumagel 50	50 g	50 g	50 g
Sugar	250 g	260 – 280 g	250 g
Milk	1 litre	1 litre	1 litre
Cream		150-200 g	150 g
Proteingel			40 g

- **VITTORIA® 50 BASE (Code 07748)**

Features: This hot process base is fat-free and has a creamy texture with a milk and cream flavor.

When and why: Perfect for gelato shops looking to produce easily scooped and creamy gelato.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Vittoria® 50	50 g	50 g	50 g
Sugar	220-250 g	230- 260 g	230 g
Milk	1 litre	1 litre	1 litre
Cream		50- 100 g	100 g
Proteingel			20 g

- **CREMISSIMA YELLOW BASE (Code 56608)**

Features: This hot process base boasts a smooth texture, is yellow in color and contains a delicate vanilla flavor.

When and why: Ideal for gelato shops seeking a traditional yellow base for enhancing cream flavors.

Recommended recipes:

	STANDARD RECIPE	PREGEL SUGGESTS
Cremissima Yellow	50 g	50 g
Sugar	220-250 g	240 g
Milk	1 litre	1 litre
Condensed milk		66 g
Butter		16 g
Egg yolks		3
Whole eggs		2

- **CREMISSIMA BASE (Code 22308)**

Features: This hot process base has a smooth texture paired with a delicate vanilla flavor.

When and why: Perfect for gelato shops seeking a simple, low-dosage base with excellent texture.

Recommended recipes:

	STANDARD RECIPE	PREGEL SUGGESTS
Cremissima	50 g	50 g
Sugar	220-250 g	230 g
Milk	1 litre	1 litre
Cream		150 g
Proteingel		40 g

➤ 100 g/liter BASES

- **DIAMANT 100 BASE (Code 01608)**

Features: This hot process base contains vegetable fats and boasts a creamy texture and an intense milk and cream flavor that is pleasing to the palate.

When and why: Perfect for gelato shops seeking a stable base with a refreshing and clean flavor.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Diamant 100	100 g	100 g	100 g
Sugar	230 g	200-220 g	200 g
Milk	1 litre	1 litre	1 litre
Cream		50-100 g	70 – 80 g
Proteingel			40 g

- **MATILDE 100 BASE (Code 85308)**

Features: This hot process base contains vegetable fats and is ideal for producing compact gelato that is pleasing to the palate

When and why: Perfect for gelato shops seeking a base with excellent texture and flavor.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Matilde 100	100 g	100 g	100 g
Sugar	220-230 g	200-220 g	220-230 g
Milk	1 litre	1 litre	1 litre
Cream		50-100 g	50 g
Proteingel			40 g

- **FIOCC® BASE (Code 15008)**

Features: This hot process base produces compact and creamy gelato And contains non-hydrogenated vegetable fats.

When and why: Ideal for gelato shops looking for a base without hydrogenated vegetable fats. This base is suited for display cases that are subject to temperature change.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Fiocc®	100 g	100 g	100 g
Sugar	220-230 g	200-220 g	220-230 g
Milk	1 litre	1 litre	1 litre
Cream		50-100 g	50 g
Proteingel			40 g

- **VITTORIA® SUPER 100 BASE (Code 08408)**

Features: This hot process base contains vegetable fats and boasts a creamy texture paired with a milk and cream flavor.

When and why: Vittoria® Super 100 is ideal for gelato shops looking for a creamy and milky gelato base.

Important: Vittoria® Super 100 is gluten-free and is included in the *Food Directory* of the Associazione Italiana Celiachia (Italian Celiacs' Association).

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Vittoria®Super 100	100 g	100 g	100 g
Sugar	230 g	220 g	220 g
Milk	1 litre	1 litre	1 litre
Cream		50 g	50 g
Proteingel			40 g

- **PUROLAT SUPERIOR HOT BASE (Code 59108)**

Features: This hot process base is fat-free and contains a compact texture and a delicate milk flavor.

When and why: Perfect for gelato shops looking for a delicate flavor and fat-free base.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Purolat Superior Hot Base	100 g	100 g	100 g
Sugar	220-250 g	220 g	210 g
Milk	1 litre	1 litre	1 litre
Cream		100 g	150 g
Proteingel			35 g

- **VENEZIA 100 BASE (Code 03708 - 07508)**

Features: This hot process base produces a gelato with an aerated texture and contains non-hydrogenated vegetable fats.

When and why: Ideal for gelato shops looking for the highest percentage of overrun which results in a reduction of ingredient costs.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Venezia 100	100 g	100 g	100 g
Sugar	220 g	200- 220 g	220 g
Milk	1 litre	1 litre	1 litre
Cream		50 g	50 g
Proteingel			40 g

- **ZEROE BASE without vegetable fats (Code 07508)**

Features: This hot process base is completely free of additives and aromas such as emulsifiers and stabilizers, and produces a compact fat-free gelato.

When and why: Ideal for gelato shops seeking an additive-free base with no vegetable fats.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
ZeroE	100 g	100 g	100 g
Sugar	230- 250 g	230- 250 g	230- 250 g
Milk	1 litre	1 litre	1 litre
Cream		160 g	50-100 g
Proteingel			20-30 g

- **MAXIMASTRUCTURA® 100 BASE (Code 05508)**

Features: This hot process base boasts a creamy, aerated texture, a delicate milk and cream flavor and provides a high percentage of overrun. This base does contain vegetable fats.

When and why: Perfect for gelato shops looking for a gelato with a high percentage of overrun and a nice texture.

Important: Maximastructura® 100 is gluten-free.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Maximastructura®100	100 g	100 g	100 g
Sugar	250 g	220- 250 g	240 g
Milk	1 litre	1 litre	1 litre
Cream		50 g	50 g
Proteingel			30 g

➤ **BASES WITH HIGH DOSAGE**

- **MAXIMASTRUCTURA® 150 BASE (Code 05608)**

Features: This hot process base boasts a creamy, aerated texture, a delicate milky vanilla flavor and is ideal for gelato pans styled with peaks. This base does contain vegetable fats.

When and why: Ideal for gelato shops seeking a base that has a high percentage of overrun as well as an excellent flavor.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Maximastructura®150	150 g	150 g	150 g
Sugar	220 g	220-250 g	200 g
Milk	1 litre	1 litre	1 litre
Cream		50 g	50 g
Proteingel			35 g

- **MAXIMAPAN 150 BASE (Code 07008)**

Features: This hot process base produces creamy gelato with a delicate cream flavor and contains vegetable fats.

When and why: Perfect for gelato shops seeking a base with a high percentage of overrun and excellent flavors.

Important: Maximapan 150 is gluten-free.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Maximapan 150	150 g	150 g	150 g
Sugar	220 g	220- 250 g	220 g
Milk	1 litre	1 litre	1 litre
Cream		50 g	50 g
Proteingel			25 g

- **BASE DEL MAESTRO (Code 37608)**

Features: This hot process base produces a creamy gelato that boasts a delicate cream flavor and contains vegetable fats.

When and why: Perfect for gelato shops looking for a full flavored gelato with a creamy texture.

Important: Base del Maestro is gluten-free.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Base del Maestro	200 g	200 g	200 g
Sugar	200 g	220 g	200- 220 g
Milk	1 litre	1 litre	1 litre
Cream		50 – 100 g	50 – 100 g
Proteingel			10-20 g

- **CREMISSIMA QUICK BASE (Code 05708)**

Features: This hot process base contains vegetable fats and produces a creamy texture by simply adding sugar and water.

When and why: Ideal for gelato shops seeking a base that does not require milk to prepare gelato, but doesn't compromise on the flavor and texture.

Important: This base is gluten-free.

Recommended recipe:

	STANDARD RECIPE
Cremosissima Quick	350 g
Sugar	200 g
Water	1 litre

- **PRONTOMIX BASE (Code 29808)**

Features: This complete, hot process base contains non-hydrogenated vegetable fats, is versatile in terms of dosage and is ideal for customized recipes. It boasts a delicate milk flavor and a smooth, compact texture.

When and why: Ideal for gelato shops looking for a complete base for use in creating customized recipes.

Recommended recipes:

	RECIPE WITH WATER	RECIPE WITH MILK	PREGEL SUGGESTS
Prantomix	330 g	200 g	200 g
Sugar		140 g	160 g
Water	0.67 l		0.5 l
Milk		1 litre	0.5 l
Cream		100 g	150 g
Superneutro Latte		5 g	5 g
Proteingel			40 g

➤ MILK BASES FOR HOT AND COLD PROCESS - Fam. 03

These bases were designed for cold process, but can all be used for hot process as well.

PREPARATION METHODS FOR COLD BASES

1. *Mix the base with the sugar.*
2. *Add milk and/or cream to the previously prepared mixture and blend with an immersion blender.*
3. *Let the mixture rest for at least 30 minutes before pouring into the batch freezer.*

All cold bases can also be used in hot process.

➤ 50 g/litre BASES

• **EXPRESS BASE – CAPRI 50 (Code 02548)**

Features: This fat-free base is characterized by its cream flavor and can be used in hot or cold process.

When and why: Perfect for gelato shops seeking a base with an intense cream flavor.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Express – Capri 50	50 g	50 g	50 g
Sugar	250 g	220- 250 g	220 g
Milk	1 litre	1 litre	1 litre
Cream		50-100 g	150 g
Proteingel			20 g

• **FIOR PANNA BASE (Code 02208)**

Features: This base boasts a cream flavor, can be used in hot or cold process and does not contain hydrogenated vegetable fats.

When and why: Perfect for gelato shops seeking an intense cream flavor. The flavor of this base makes it ideal for the preparation of Stracciatella or Fior di Latte.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Fior Panna	50 g	50 g	50 g
Sugar	250 g	220- 250 g	220 g
Milk	1 litre	1 litre	1 litre
Cream		50-100 g	150 g
Proteingel			20 g

- **PANNAGEL BASE (Code 02348)**

Features: This cold or hot process base is fat-free and boasts a delicate vanilla flavor with a creamy texture.

When and why: Ideal for producing fat-free gelato with a creamy texture and delicate flavor.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Pannagel	50 g	50 g	50 g
Sugar	250 g	220-250 g	210 g
Milk	1 litre	1 litre	1 litre
Cream		50-100 g	150 g
Proteingel			30 g

- **PANNA 50 BASE (Code 85208)**

Features: This cold or hot process base is pleasing to the palate with its delicate vanilla flavor and compact texture. This base contains non-hydrogenated vegetable fats.

When and why: Ideal for gelato shops looking for a hydrogenated vegetable fat-free base that is pleasing to the palate and has a compact texture.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Panna 50	50 g	50 g	50 g
Sugar	250 g	250 g	250 g
Milk	1 litre	1 litre	1 litre
Cream		50-100 g	150 g
Proteingel			40 g

- **PANNA MILK 50 BASE (Code 92208 - 92292)**

Features: This cold or hot process base is fat-free and has a smooth texture and a delicate milk and cream flavor.

When and why: Ideal for gelato shops seeking a fat-free, low dosage base with a smooth texture.

Important: Panna Milk 50 base is gluten-free.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Panna Milk 50	50 g	50 g	50 g
Sugar	250 g	220-250 g	250 g
Milk	1 litre	1 litre	1 litre
Cream		50-100 g	50 g
Proteingel			40 g

➤ 100 g/liter BASES

- **PUROLAT SUPERIOR COLD BASE (Code 59008)**

Features: This cold process base is fat-free and lends a compact texture and a delicate flavor.

When and why: Perfect for those looking for a cold process, fat-free base that is refreshing to the palate. Simply add cream and Proteingel for an even creamier texture.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH CREAM	PREGEL SUGGESTS
Purolat Superior cold base	100 g	100 g	100 g
Sugar	220 g	220 g	210 g
Milk	1 litre	1 litre	1 litre
Cream		100 g	150 g
Proteingel			40 g

- **TOTALBASE® (Code 09308)**

Features: Totalbase® is an extremely versatile base that can be used in hot or cold process with the addition of water or milk. Therefore, it is the ideal base for both fruit flavored and milk-based gelato. It boasts a creamy texture and a clean, neutral flavor, perfect for the addition of PreGel Traditional Pastes or PreGel Fortefrutto®.

When and why: Ideal for gelato shops that prefer to use a single base for all types of gelato, due to its ability to produce creamy, fruit flavored sorbetto or milk-based, cream flavored gelato.

Important: Totalbase® is gluten-free.

Recommended recipes:

	STANDARD RECIPE FOR MILK GELATOS	PREGEL SUGGESTS
Totalbase®	100 g	100 g
Sugar	220 g	210 g
Milk	1 litre	1 litre
Cream		100 g
Proteingel		40 g

For sorbetto recipes, refer to the “Fruit Bases” chapter.

➤ BASES WITH HIGH DOSAGE

- **BIANCOLATTE SPRINT BASE (Code 32355)**

Features: This complete, cold process base only requires the addition of milk to obtain a cream flavor. This base contains vegetable fats and can be customized using any flavor of PreGel's Traditional Pastes or Fortefrutto®.

When and why: Ideal for gelato shops seeking a base for quick and simple preparation of gelato with a cream flavor.

Important: Biancolatte Sprint is gluten-free and is included in the *Food Directory* of the Associazione Italiana Celiachia (Italian Celiacs' Association).

Recommended recipe:

	STANDARD RECIPE
Biancolatte Sprint	370 g
Milk	1 litre

- **PRONTOFAST BASE (Code 14992)**

Features: This complete, cold process base only requires the addition of water to produce a creamy, compact gelato with a high percentage of overrun. This base does contain non-hydrogenated vegetable fats.

When and why: Ideal for gelato shops that have difficulty sourcing ingredients, as well as for busy season, as this base allows for quick preparation of gelato without compromising on quality.

Recommended recipe:

	STANDARD RECIPE
Prontofast	500 g
Water	1 litre

➤ FRUIT BASES - Fam. 04

PreGel's Fruit Bases are ideal for the preparation of sorbetto with a creamy texture.

PREPARATION FOR FRUIT BASES

- **COLD PROCESS:**

1. *Mix the base with sugar, then add water, and then add fresh fruit puree and/or desired Fortefrutto®.*
2. *Mix together using an immersion blender to obtain a smooth mixture.*
3. *Let the mixture rest in the refrigerator for at least 30 minutes before pouring into batch freezer.*

- **HOT PROCESS:**

1. *Dissolve the sugar and the base in water.*
2. *Heat the syrup to 65°C.*
3. *Leave to cool.*
4. *Add the fresh fruit puree and/or desired Fortefrutto® and the water to the syrup.*
5. *Let the mixture rest before pouring into batch freezer.*

- **CREMOSA FRUIT BASE without milk derivatives (Code 92108)**

Features: This fat-free base does not contain milk derivatives and is ideal for creamy sorbetto with a high percentage of overrun.

When and why: Ideal for gelato shops seeking a creamy sorbetto without milk derivatives.

Important: Cremosa Fruit is gluten-free.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH 30% FRUIT
Cremosa Fruit	50 g	50 g
Sugar	250-300 g	280 g
Water	1 litre	0.6 litres
Blended fruit		400 g
Fortefrutto pastes	100 g	

- **FRUTTA MILK FREE BASE (Code 31108)**

Features: This fat-free base does not contain milk derivatives and boasts a neutral flavor ideal for producing fresh sorbetto.

When and why: Suited for gelato shops looking for a sorbetto with all the characteristics of traditional sorbet including a natural, fresh fruit flavor and no milk allergens.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH WATER-MILK	RECIPE WITH 30% FRUIT
Frutta Milk Free Base	50 g	50 g	80 g
Sugar	300 g	250 g	450 g
Water	1 litre	0.5 litres	1 litre
Milk		0.5 litres	
Blended fruit			680 g
PreGel Fortefrutto®	80-100 g	80-100 g	70 g
Setagel	2 g	2 g	2 g

- **FRUTTOSA® BASE (Code 02108)**

Features: This base is the first PreGel base created for producing sorbetto. It is a fat-free base ideal for preparing sorbetto with a fresh flavor and similar texture to traditional sorbet.

When and why: Suited for gelato shops looking for a sorbetto with all the characteristics of traditional sorbet including a natural, fresh fruit flavor.

Important: Fruttosa® is gluten-free.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH WATER-MILK	RECIPE WITH 30% FRUIT
Fruttosa®	50 g	50 g	80 g
Sugar	300 g	250 g	450 g
Water	1 litre	0.5 litres	1 litre
Milk		0.5 litres	
Blended fruit			680 g
PreGel Fortefrutto®	100 g	100 g	70 g
Setagel	2 g	2 g	2 g

- **GRANFRUTTOSA® BASE (Code 23908)**

Features: A fat-free base with no milk derivatives, suited for preparing sorbetto. Ideal for enhancing the freshness of fruit, this base produces a gelato with a compact texture.

When and why: Ideal for gelato shops seeking a base for sorbetto that does not contain milk derivatives.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH WATER-MILK	RECIPE WITH 40% FRUIT
Granfruttosa®	60 g	50 g	60 g
Sugar	300 g	250 g	260 g
Water	1 litre	0.5 litres	0.47 l
Milk		0.5 litres	
Blended fruit			530 g
PreGel Fortefrutto®	100 g	100 g	

- **LEMON 50 (Code 04044)**

Features: A complete powdered product that is fat-free and is used to produce fresh lemon sorbetto by simply adding sugar and water.

When and why: Ideal for gelato shops looking for a lemon sorbetto with excellent texture and a fresh and natural flavor.

Recommended recipes:

	STANDARD RECIPE	RECIPE WITH LEMON JUICE	RECIPE FOR SGROPPINO
Lemon 50	50 g	50 g	75 g
Sugar	400 g	330 g	375 g
Water	1 litre	1 litre	1 litre
Lemon juice		50 g	75 g
Fruttosa			13 g
Setagel	4 g	4 g	
Dry white wine			125 g
Vodka			100 g

- **SUPERLIMONE 100 (Code 09508)**

Features: A complete powdered product that is used to produce creamy gelato with intense flavor and a harmonious balance of juice and rind. This base does contain vegetable fats.

When and why: Ideal for gelato shops looking for a sorbetto with a fresh lemon flavor and a creamy texture.

Recommended recipe:

	STANDARD RECIPE	RECIPE WITH LEMON JUICE
SuperLimone 100	100 g	100 g
Sugar	350 g	300-350 g
Water	1 litre	1 litre
Lemon juice		50 g

- **TOTALBASE® (Code 09308)**

Features: Totalbase® is an extremely versatile base that can be used in hot or cold process with the addition of water or milk. Therefore, it is the ideal base for both fruit flavored and milk-based gelato. It boasts a creamy texture and a clean, neutral flavor, perfect for the addition of PreGel Traditional Pastes or PreGel Fortefrutto®.

When and why: Ideal for gelato shops that prefer to use a single base for all types of gelato, due to its ability to produce creamy, fruit flavored sorbetto or milk-based, cream flavored gelato.

Important: Totalbase® is gluten-free.

Recommended recipes:

	STANDARD RECIPE FOR FRUIT GELATOS	RECIPE FOR 20% FRUIT GELATOS	RECIPE FOR FRUIT GELATOS WITH MILK
Totalbase®	80-100 g	110- 140 g	100 g
Sugar	300 g	350 g	220 g
Water	1 litre	1 litre	
Milk			1 litre
PreGel Fortefrutto	100-120 g	60- 80 g	100-120 g
Blended fresh fruit		400 g	

- **TUTTIFRUTTI BASE (Code 82501)**

Features: This complete, fat-free base creates creamy sorbetto by simply adding water and fruit.

When and why: Ideal for shop owners looking for a fruit-rich sorbetto with a creamy texture.

Recommended recipes:

	RECIPE WITH FRESH FRUIT	RECIPE WITH SQUEEZED LEMON	RECIPE WITH ORANGE JUICE	RECIPE WITH BLENDED GREEN APPLE	RECIPE WITH WATERMELON
Tuttifrutti	310 g	310 g	310 g	310 g	310 g
Water	0.5 litres	0.7 litres	0.4 litres	0.3 litres	0.1 litres
Blended fruit	500 g	300 g	600 g	700 g	900 g

➤ BASES FOR CHOCOLATE GELATO – Fam. 02

PreGel's chocolate gelato bases are ideal for producing gelato with an intense aroma and a refined chocolate flavor.

- **CHOCOLATE 100 (Code 00608)**

Features: This hot or cold process base is ideal for the preparation of chocolate gelato with a creamy, compact texture and an aromatic flavor. This base does not contain any vegetable fats.

When and why: Ideal for gelato shops seeking a versatile chocolate gelato base that can be used in hot or cold process.

Quick method for pasteurizing Chocolate 100 (for one pan):

1. Pour half the milk into a jug and heat to a boil in the microwave.
2. Mix the sugar with the base according to the recipe and add the mixture to the boiling milk.
3. When the mixture is smooth, leave it to cool and add the rest of the milk at room temperature.
4. Wait for the mixture to cool down, then pour into the batch freezer.

Recommended recipe:

	STANDARD RECIPE
Chocolate 100	100 g
Sugar	300 g
Milk	1 litre

- **CIOCCOLATO GRANFONDENTE PREMIUM (Code 07408)**

Features: This hot process base produces gelato with a creamy texture and the intense flavor of plain chocolate. This base does contain vegetable fats.

When and why: Ideal for gelato shops seeking a chocolate gelato with intense flavor and a creamy texture.

Recommended recipe:

	STANDARD RECIPE	PREGEL SUGGESTS
Ciocolato Gran Fondente Premium	250 g	250 g
Sugar	230 g	230 g
Milk	1 litre	0.8 litres
Water		0.2 litres

- **CHOCOLATE 200 - SCHOK'O KISS (Code 00548)**

Features: A hot or cold process base, ideal for preparation of chocolate gelato with full flavor and does not contain vegetable fats.

When and why: Ideal for gelato shops seeking a chocolate gelato with a gratifying flavor and a creamy texture.

Quick method for pasteurizing Schok'o Kiss (for one pan):

1. Pour half the milk into a jug and heat to a boil in the microwave.
2. Mix the sugar with the base according to the recipe and add the mixture to the boiling milk.
3. When the mixture is smooth, leave it to cool and add the rest of the milk at room temperature.
4. Wait for the mixture to cool down, then pour into batch freezer.

Recommended recipe:

	STANDARD RECIPE
Chocolate 200	200 g
Sugar	200 g
Milk	1 litre

➤ SOY BASES - Fam. 33

- **NEUTRAL SOYA BASE BENETM (Code 09408)**

Features: Neutral Soya Base is a cold process base with no milk derivatives or animal fats is sweetened with fructose and does not contain added sucrose.

This versatile base is ideal for preparing both cream-flavored gelato and fruit-flavored sorbetto.

These PreGel Traditional Pastes do not contain sucrose and are recommended for adding to Neutral Soya Base: Cacaopat, Sicily Pistachio, Pure Pistachio, Pure Spring Green Pistachio, Regina Hazelnut, Piedmont Hazelnut, P. fine Hazelnut, Peanut, Pine nut.

When and why: Perfect for gelato shops seeking to accommodate lactose intolerant consumers, and those who enjoy the health aspects of soy. Also recommended for consumers with sugar intolerances or who suffer from high cholesterol.

Recommended recipes:

	RECIPE FOR FRUIT GELATOS	RECIPE FOR TRADITIONAL FLAVORED GELATO
Neutral Soya Beneo	500 g	500 g
Water	0.64 litres	1 litre
Blended fruit	460 g	
PreGel Traditional Pastes		(as per stated dosage)

➤ ALCOHOLIC GELATO BASE

- **ALLEGRA BASE (Code 82404)**

Features: This cold process base is ideal for the preparation of alcohol-flavored gelato. It produces a gelato that maintains a firm texture even with the addition of alcohol, as well as an excellent flavor.

When and why: Ideal for gelato shops looking to prepare gelato with wine, beer or spirits.

Recommended recipes:

	RECIPE FOR PROSECCO GELATO	RECIPE FOR BEER GELATO	RECIPE FOR GELATO WITH SAMBUCA
Allegra	150 g	150 g	150 g
Sugar	150 g	180 g	150 g
Water	0.4 litres	0.2 litres	0.9 litres
Prosecco	0.6 litres		
Beer		0.8 litres	
Sambuca liqueur			0.1 litres
PreGel Setagel	3 g	3 g	3 g

➤ NEUTRAL COMPONENTS - Fam. 50

PreGel Neutral products are powders for thickening, stabilizing and emulsifying the mixture they are added to, and contain low dosages.

- **NEUTRO (Code 02004)**

What it is: One of the first PreGel products to be created, this product was designed to stabilize milk-based gelatos or sorbettos. This product is suited for hot or cold process.

When and why: Ideal for gelato shops that demand a flexible production system.

To improve the texture of gelato, use along with one of the following texture improvers: Proteingel, Più Cremoso, Fibraplus.

Recommended recipe:

	STANDARD RECIPE
Neutro	4 – 5 g
Water or milk-based mixture	1 Kg

- **SUPERNEUTRO FRUTTA (Code 01944)**

What it is: A highly concentrated hot or cold process product created to emulsify and stabilize fruit-based sorbetto or milk-based gelato.

When and why: Ideal for gelato shops that demand a flexible production system.

To improve the texture of gelato, use in combination with Fibraplus.

Recommended recipe:

	STANDARD RECIPE
Superneutro Frutta	10 g
Water or milk-based mixture	1 kg

- **SUPERNEUTRO MILK (Code 01844)**

What it is: A highly concentrated product created to emulsify and stabilize milk-based gelato, for use exclusively in hot process.

When and why: Perfect for gelato shops that demand a flexible production system.

To improve the texture of gelato, use this product in combination with texture improvers. Use Proteingel for anaerated but compact texture, use Più Cremoso for a creamy texture, or use Fibraplus for a fiber-rich texture.

Recommended recipe:

	STANDARD RECIPE
Superneutro Latte	10 g
Milk-based mixture	1 kg

➤ ADDITIVES - Fam. 57

Additives are concentrated products used to improve the texture of gelato and enhance its creaminess. These additives allow low dosage bases to be customized.

- **FIBRAPLUS (Code 00404)**

What it is: This fiber supplement can be used in hot or cold process. The product improves the texture of gelato ensuring:

- compaction and creaminess
- reduced melting
- reduced shininess on the surface
- improved nutritional values

When and why: Ideal for gelato shops seeking a base full of fiber, or a base to improve texture.

Recommended recipe:

	STANDARD RECIPE
FibraPlus	15 g
Milk or fruit base	1 kg

- **PIU'CREMOSO – no hydrogenated fats (Code 00324)**

What it is: This fat supplement can be used in hot or cold process and contains non-hydrogenated vegetable fats. This product improves the texture of gelato ensuring creaminess.

When and why: Perfect for gelato shops looking to improve their gelato base by increasing creaminess using non-hydrogenated vegetable fats.

Important: Più cremoso is gluten-free.

Recommended recipe:

	STANDARD RECIPE
Più cremoso	20-30 g
Milk base	1 kg

- **PROTEINGEL - (Code 08804)**

What it is: This protein supplement can be used in hot or cold process and improves the texture of gelato to ensure a high percentage of overrun and a compact texture.

When and why: Ideal for gelato shops looking to improve texture.

Recommended recipe:

	STANDARD RECIPE
Proteingel	20-40 g
Milk base or fruit base	1 kg

- **SETAGEL® - VELLUTINA (Code 70402)**

What it is: This paste supplement can be used in hot or cold process and improves texture, particularly for sorbetto, increasing creaminess and overrun.

When and why: Perfect for gelato shops seeking to improve the texture of sorbetto by increasing creaminess and overrun. Also recommended as a whisking improver in pastry making.

Recommended recipe:

	GELATO PARLOUR RECIPE	PASTRY SHOP RECIPE
Setagel	4-6 g	20-30 g
Milk base or fruit base	1 kg	
Egg based whipping agent or leavened pastries		1 kg

➤ COLD PROCESS POWDER FLAVORS – Fam. 07

PreGel's cold process powder flavors produce the desired flavor of gelato by dissolving perfectly into cold gelato mixtures.

- **CHEESECAKE (Code 04904)**

Features: This cold process product is fat-free and ideal for producing gelato with the famous American cake flavor.

When and why: Ideal for gelato shops looking for a cheesecake flavored gelato.

Recommended recipe:

	STANDARD RECIPE
Cheesecake	40 g
Milk base	1 kg

- **MASCARPONE 30 (Code 04544)**

Features: This cold process product is vegetable fat-free and can be added to milk base to create a gelato with delicious mascarpone flavor.

When and why: Ideal for preparing Mascarpone Gelato with a full, creamy flavor.

Recommended recipe:

	GELATO PARLOUR RECIPE	PASTRY SHOP RECIPE
Mascarpone 30	30 g	40-50 g
Milk base	1 kg	
Cream, creams, semifreddo		1 kg

- **PANNA ALPINA (Code 00744)**

Features: This cold process product is vegetable fat-free and can be added to a milk base to create gelato with a delicate cream flavor.

When and why: Ideal for the preparation of Fior di Latte, Stracciatella and whenever a delicate hint of fresh cream is desired in gelato.

Recommended recipe:

	GELATO PARLOUR RECIPE	PASTRY SHOP RECIPE
Panna Alpina	15-30 g	15-30 g
Milk base	1 kg	
Cream, semifreddo, desserts		1 kg

- **YOGGI® (Code 04204)**

Features: This cold process, semi-processed powder is the most famous and revolutionary PreGel product to date and is used to prepare the world's most famous yogurt gelato. The delicate, natural flavor of PreGel Yoggi® is unparalleled. This product contains no hydrogenated vegetable fats.

When and why: Ideal for those looking for the highest quality yogurt gelato.

Important: Yoggi® is gluten-free.

Recommended recipe:

	STANDARD RECIPE	RECIPE WITH FRUTTOSA
Yoggi	30- 50 g	42-70 g
Milk base	1 kg	
Sugar		220 g
PreGel Fruttosa®		50 g
Low-fat yoghurt		0.2 litres
Milk		0.8 litres

- **YOGGI® with milk cultures (Code 04224)**

Features: The famous and revolutionary product used to produce the world's most famous yogurt gelato, now available with milk cultures and no hydrogenated vegetable fats.

When and why: Perfect for gelato shops looking for a yogurt gelato enriched with milk cultures.

Recommended recipe:

	STANDARD RECIPE	RECIPE WITH FRUTTOSA
Yoggi with milk cultures	30- 50 g	42-70 g
Milk-based mixture	1 kg	
Sugar		220 g
PreGel Fruttosa®		50 g
Low-fat yoghurt		0.2 litres
Milk		0.8 litres

PASTES

➤ TRADITIONAL PASTES - Fam. 22

PreGel Traditional Pastes are high quality products that can be added to gelato base to create the desired flavor and consistency of finished gelato. These pastes can also be used to add flavor to cakes and pastries.

Important: Several PreGel Traditional Pastes are marked gluten-free (gf), indicating these products were prepared using ingredients that our suppliers have guaranteed gluten-free, and in a manner that excludes the risk of cross-contamination during production.

THE SPECTRUM OF FLAVOR	g/Kg base	Packaging
Alpencaramel Concentrated (Code 27406) (gf)	25 - 30	6 tins x 1.3 kg
Amadeu Dream (Code 10802)(gf)	100	2 buckets x 6 kg
Amaretto (Code 50002)	50	2 tins x 6 kg
Apple Pie (Code 57802) (gf)	50	2 buckets x 3 kg
Biscotto-Cookie (Code 25602)	70 – 80	2 tins x 3 kg
Blue Angel (Code 12372) (gf)	35	2 tins x 3 kg
Brown Hazelnut (Code 29202) (gf)	70	2 buckets x 5 kg
Bubble Gum (Code 53072) (gf)	35	2 buckets x 3 kg
Cacaopat sugar free (Code 56522) (gf)	70 - 100	2 buckets x 6 kg
Cacaopat (Code 56546) (gf)	70 - 100	6 tins x 1.3 kg
Cappuccino-Milk with coffee (Code. 27502) (gf)	50	2 buckets x 6 kg
Caramao (Code 57202) (gf)	20 - 35	2 buckets x 6 kg
Caramel (Code 50202) (gf)	20 – 35	2 buckets x 6 kg
Cassata Siciliana (Code 89702) (gf)	175	2 buckets x 6 kg
Ciambella-Doughnut (Code 58072) (gf)	50	2 buckets x 3 kg
Cinnamon (Code 58472)	35	2 tins x 3 kg
Ciocolatino (Code 59372) (gf)	70	2 buckets x 3 kg
Chocolate-Hazelnut (Code 54802) (gf)	120	2 buckets x 6 kg
Coconut (Code 50402) (gf)	70	2 buckets x 5 kg
Coffee Costa d’Oro (Code 28072) (gf)	70	2 buckets x 3 kg
Coffee Moka Concentrate (Code 50172) (gf)	30	2 tins x 3 kg
Crema all’uovo-Custard Cream (Code 54672) (gf)	70	2 buckets x 3 kg
Crema Caffè-Coffee Cream (Code 53602) (gf)	35 - 40	2 buckets x 6 kg
Crema Catalana (Code 85002)	70-100	2 buckets x 3 kg
Crema Mascarpone (Code 29402) (gf)	50	2 buckets x 6 kg
Crema Noce-Walnut Cream (Code 53202) (gf)	70	2 buckets x 3 kg
Crema Pistacchio-Pistachio Cream C (Code 53702) (gf)	70	2 buckets x 6 kg
Croccangelo® (Code 55772) (gf)	70-100	2 buckets x 2.5 kg
Crunch (Code 50672)	70	2 buckets x 3 kg
Elite Hazelnut (Code 27002)	70	2 buckets x 5 kg
Gianduia (Code 50702) (gf)	130-150	2 buckets x 6 kg
Gianduiotto Rock (Code 91302) (gf)	150-170	2 buckets x 5 kg
Golden Vanilla (Code 25822) (gf)	20	2 buckets x 3 kg
Hazelnut Cream (Code 53912)(gf)	70	2 buckets x 3 kg
Irish Coffee (Code 24002) (gf)	100	2 buckets x 3 kg

La Cubanera (Code 77602) (gf)	150-170	2 tins x 3 kg
LeoLeon (Code 29902) (gf)	40	2 tins x 3 kg
Liquorice (Code 56172) (gf)	70	2 tins x 3 kg
Malaga C (yellow) (Code 50802) (gf)	70	2 buckets x 6 kg
Malaga (white) (Code 59902)	70	2 buckets x 6 kg
Marron Glacè (Code 50972) (gf)	70	2 buckets x 3 kg
Marzipan (Code 51002)	70	2 buckets x 6 kg
Mastixa (Code 73302)	60	2 buckets x 3 kg
Meringa-Meringue (Code 25702)(gf)	50	2 buckets x 3 kg
Mint (Green) C and NA (Code 51172 and 89272) (gf)	35	2 buckets x 3 kg
Mint (White) (Code 59872) (gf)	35	2 tins x 3 kg
PGI Piedmont Hazelnut (Code 23302)(gf)	100-130	2 buckets x 5 kg
Oro d'Oro C (Code 61602) (gf)	70	2 tins x 6 kg
Oro d'Oro N (Code 22272) (gf)	70	2 tins x 3 kg
Pannacotta (cooked cream) (Code 54772) (gf)	100	2 buckets x 3 kg
PannPanna (Code 53302) (gf)	35	2 buckets x 6 kg
Peanut (Code 24502) (gf)	120	2 buckets x 2.5 kg
Pine Nut (Code 25102) (gf)	120	2 tins x 2.5 kg
Pistacchio Reale fine C and N (Code 51702 and 59702) (gf)	35	2 buckets x 6 kg
Pistacchio Reale Granulated C (Code 51802) (gf)	35	2 buckets x 6 kg
Pistacchio puro verde primavera (Code 31272) (gf)	100	2 buckets x 3 kg
Pure Pistachio N (Code 82702) (gf)	100	2 buckets x 2.5kg
Pure Pistacchio Sicilia N (Code 55972) (gf)	100	2 buckets x 2.5 kg
Prontociocc® (Code 28322) (gf)	100	2 buckets x 6 kg
Regina Hazelnut (Code 51502) (gf)	80-120	2 buckets x 5 kg
Roasted Almond (Code 55202) (gf)	70-100	2 buckets x 6 kg
Roasted Almond (Code 55286) (gf)	70-100	6 tins x 1.3 kg
Salty Peanut (Code 73202) (gf)	120	2 buckets x 2.5 kg
Spekulatius (Code 23102) (gf)	70	2 tins x 3 kg
Tartufo al bacio (Code 51902) (gf)	130	2 buckets x 5 kg
Tiramisù (Code 52002) (gf)	80	2 buckets x 5 kg
Tiramisù Veneziano (Code 91802) (gf)	80	2 buckets x 3 kg
Torrone-honey and almonds (Code 52102) (gf)	70	2 buckets x 4 kg
Vaniglia Antica C and N (Code 52202 e 57402) (gf)	25-35	2 buckets x 6 kg
Vaniglia Antica (Code 52246) (gf)	25-35	6 tins x 1.3 kg
Vaniglia purissima bacche (Code 23502) (gf)	35	2 buckets x 3 kg
Vaniglia classica Bourbon (Code 52602) (gf)	25-35	2 buckets x 6 kg
Vanilla Excelsa (Code 82906) (gf)	20-25	6 tins x 1.3 kg
Vanilla Mexico Superior (Code 26402) (gf)	25-40	2 buckets x 6 kg
Vanilla Tahiti N: - Yellow (Code 14602) (gf)	30	2 buckets x 6 kg
- White (Code 48902) (gf)	30	2 buckets x 6 kg
Walnut (Code 51202) (gf)	70	2 tins x 3 kg
White Chocolate (Code 55502) (gf)	100	2 buckets x 5 kg
White Truffle (Code 53402) (gf)	70	2 tins x 5 kg
Zabajone C and N (Code 52302 and 52402) (gf)	100	2 buckets x 5 kg
Zabajone for Pastry (Code 52502) (gf)	120	2 buckets x 5 kg
Zabajone Vittoria (Code 52305) (gf)	100	2 jars x 5 kg
Zuppa Inglese C (Code 52772) (gf)	35	2 buckets x 3 kg
Zuppa Inglese N (Code 59472) (gf)	35	2 buckets x 3 kg

Kits: HappyGelato CrispyCioc - 1 x 5 kg White Chocolate paste + 1 x 4 kg Arabeschi® Krocco Milk Catalan cream kit (Code 85801):2 buckets x 3 Kg Catalan cream paste and 1 x 1 Kg bag of Crunchy Catalan pieces

➤ **FORTEFRUTTO® – Fam. 20**

PreGel's Fortefrutto® is a variety of fruit-flavored pastes ideal for producing sorbetto, with a constant quality in any season. Invented by PreGel in 1970, these products represent the highest quality in the market. Use PreGel Fortefrutto® with a dosage of 70 g/kg or 20 g/kg to strengthen sorbetto made with fresh fruit. These products can also be used for producing cakes and semifreddo.

Important: Several PreGel Fortefrutto® products are marked gluten-free (gf), indicating these products were prepared using ingredients that our suppliers have guaranteed gluten-free, and in a manner that excludes the risk of cross-contamination during production.

THE SPECTRUM OF FLAVOR

	g/kg Mix	Packaging
Amarena (Code 40172) (gf)	20-70	2 tins x 3 kg
Apricot (Code 40072 and 45072) (gf)	20-70	2 buckets x 3 kg
Aranciagra (Cod.41346) (gf)	20	6 tins x 1.3 kg
Banana (Code 40472 and 45472) (gf)	20-70	2 buckets x 3 kg
Bilberry (Code 41772 and 46772) (gf)	20-70	2 buckets x 3 kg
Blackberry (Code 41872 and 46872) (gf)	20-70	2 buckets x 3 kg
Blackcurrant (Code 47372) (gf)	20-70	2 tins x 3 kg
Cherry N (Code 45672) (gf)	20-70	2 buckets x 3 kg
Citron (Code 40572) (gf)	110	2 buckets x 3 kg
Exotic (Code 49272) (gf)	20-70	2 buckets x 3 kg
Forest Berries (Code 40972 and 45972) (gf)	20-70	2 buckets x 3 kg
Grapes (Code 42972 and 43072) (gf)	20-70	2 buckets x 3 kg
Green Apple (Code 42472 and 45172) (gf)	20-70	2 buckets x 3 kg
Kiwi (Code 41172 and 46172) (gf)	20-70	2 buckets x 3 kg
Mandarin:		
Mandarin I (Code 47436) (gf)	30	6 tins x 1.3 kg
Mandarin II (Code 47456) (gf)	30	6 tins x 1.3 kg
Mango Alphonso (Code 47772)	20-70	2 buckets x 3 kg
Marasca N-Wild cherry (Code 43372) (gf)	20-70	2 buckets x 3 kg
Mediterranean Lemon:		
Limonagro (Code 41336) (gf)	30	6 tins x 1.3 kg
Limonfiore (Code 41356) (gf)	30	6 tins x 1.3 kg
Melon (Code 41672) (gf)	20-70	2 buckets x 3 kg
Melon (Code 46672) (gf)	35	2 buckets x 3 kg
Mojito (Code 88302) (gf)	20-70	2 buckets x 3 kg
Orange (Code 40372 and 45372) (gf)	20-70	2 buckets x 3 kg
Papaya (Code 41972 and 46972) (gf)	20-70	2 tins x 3 kg
Passion Fruit (Code 41072 and 46072) (gf)	20-70	2 buckets x 3 kg

Peach (Code 42072 and 47072) (gf)	20-70	2 buckets x 3 kg
Peach-Mango with A-C-E vitamins (Code 49372) (gf)	20-70	2 buckets x 3 kg
Pear (Code 41472) (gf)	20-70	2 tins x 3 kg
Pineapple (Code 40272 and 45272) (gf)	20-70	2 buckets x 3 kg
Pink Grapefruit (Code 42872 and 43872) (gf)	20-70	2 buckets x 3 kg
Pink Guava (Code 09272) (gf)	20-10	2 buckets x 3 kg
Pomegranate (Code 48072) (gf)	20-70	2 buckets x 3 kg
Raspberry (Code 41272 and 46272) (gf)	20-70	2 buckets x 3 kg
Red Orange (Code 09276) (gf)	20	6 tins x 1.3 kg
Strawberry (Code 40872 and 45872) (gf)	20-70	2 buckets x 3 kg
Spritz (Cod. 73272) (gf)	20-70	2 tins x 3 kg
Wild Strawberry (Code 42572 and 47572) (gf)	20-70	2 buckets x 3 kg

SPRINTS – Fam. 52

PreGel’s Sprint products are complete, instant powdered products that are quick to prepare and only require the addition of water or milk, to make delicious gelato, sorbetto, soft serve and milkshakes. PreGel offers a variety of Sprints with pieces in addition to smooth Sprints, which can also be used in Soft Gelato machines. The Sprint line includes several products with no milk derivatives.

Several PreGel Sprint products are marked gluten-free (gf), indicating these products were prepared using ingredients that our suppliers have guaranteed gluten-free, and in a manner that excludes the risk of cross-contamination during production. These products are also included in the *Food Directory* of the Associazione Italiana (Celiachia Italian Celiacs' Association).

- **When and why:** These products are quick and practical and are ideal for gelato shops with little manpower, those without a pasteurizer, or those who prefer to work with cold process products. Ideal for helping boost production when there is a heavy workload.

- **How to use:** Dissolve the contents of the bag in water or milk following the chosen recipe, mix well with an immersion blender or a beater (for sprints with pieces), let the mixture rest for at least 30 minutes and then process immediately in batch freezer. For fruit flavors, it is also possible to add fresh fruit according to the recommended recipes. Smooth Sprints can also be used in soft gelato machines.

- **Advantages:** These products are simple to use, and do not require pasteurization, specialized labor or the addition of other ingredients therefore simplifying all steps associated with the purchase and storage of fresh ingredients. These features also offer excellent standardization of production costs.

- **SPRINT WITH PIECES FOR GELATO**

	Dosage	Packaging
Banana with pieces M.D.F. (Code 44201)	440 g/l water	10 bags of 1.32 kg
Chilli chocolate with pieces (Code 37801)	440 g/l water	12 bags of 1.1 kg
Coconut with pieces (Code 06901)	370 g/l milk+cream	12 bags of 0.92 kg
Forest berries with pieces M.D.F. (Code 01301)	440 g/l water	10 bags of 1.32 kg
Granlimone with pieces M.D.F. 15401)	440 g/l water	10 bags of 1.32 kg
Green Apple with pieces M.D.F. (Code 83601) (gf)	440 g/l water	10 bags of 1.32 kg
Kiwi (with seeds) (Code 76801)	440 g/l water	12 bags x 1.1 kg
Melon with pieces M.D.F. (Code 26821)	440 g/l water	10 bags of 1.32 kg
Peach with pieces M.D.F. (Code 31431)	440 g/l water	10 bags of 1.32 kg
Pineapple with pieces M.D.F. (Code 07621) (gf)	440 g/l water	10 bags of 1.32 kg
Raspberry with pieces M.D.F. 31355)	440 g/l water	10 bags of 1.32 kg
Strawberry with pieces M.D.F. (Code 16401)	440 g/l water	10 bags of 1.32 kg
Yogursprint Forest berries with pieces (Code 32701)	400 g/l milk	12 bags of 1 kg

- **SPRINT WITHOUT PIECES FOR GELATO AND SOFT GELATO**

These complete cold process products are simple and quick to prepare, only require the addition of water or milk and can be used in both a batch freezer for classic gelato or a soft serve machine.

	Dosage	Packaging
ACE N with Vit. A-C-E (Code 90001)	440 g/l water	12 bags of 1.1 kg
Almond blossom (Code 63901)	450 g/ l milk	10 bags of 1.13 kg
Banana Cream (Code 35501)	400 g/l milk+water	12 bags of 1 kg
Biancolatte Base (Code 32355) (gf)	370 g/l milk	12 bags of 0.92 kg
Black chocolate (Code 04408)	700 g/l boiling water	8 bags of 1.75 kg
Black Chocolate M.D.F. (Code 92008)	700 g/l boiling water	8 bags of 1.75 kg
Blue (Cod. 81821)	400 g/l milk	12 bags of 1.2 kg
Buttermilk (Code 84801)	400 g/ milk+Buttermilk	10 bags of 1.2 kg
Cheesecake (Code 05901)	370 g/l milk + cream	12 bags x 0.92 kg
Chocolate (Code 32401)	400 g/l milk	12 bags of 1 kg
Chocolate Triple Orange (Code 63801)	440 g/l milk	12 bags of 1.1 kg
Coffee (Code 09601)	370 g/l milk	12 bags of 0.92 kg
Crema Antica (Cod.26201)	400 g/l milk	12 bags of 1 kg
Gianduiotto (Code 61901)	450 g/l milk	10 bags of 1.13 kg
Greek Yoghurt (cod. 13321)	400 g/l milk for Gelato 320 g/l milk + yogurt for soft gelato	8 bags x 1.6 kg
Green Tea (Code 91901)	400 g/l water	12 bags of 1 kg
Hazelnut (Code 64001)	450 g/l milk	10 bags of 1.13 kg
Italian biscuit (Code 04631)	500 g/l milk	8 bags of 1.5 kg
Lime (Code 83801)	440 g/l water	12 bags of 1.1 kg
Limoncello (Code 09001)	440 g/l water	12 bags of 1.1 kg
Lemon (Code 09701)	440 g/l water	12 bags of 1.1 kg
Mandarin (Code 89901)	440 g/l water	12 bags of 1.1 kg
Mango (Code 69301)	440 g/l water	12 bags of 1.1 kg
Mascarpone Imperiale (Code 14801)	400 g/l milk + cream	12 bags of 1 kg
Mela Verde-Green apple (Code 22001)	440 g/l water	12 bags of 1.1 kg
Melon N (Code 21901)	440 g/l water	12 bags of 1.1 kg
Peach Mango N (Code 89602)	440 g/l water	12 bags of 1.1 kg
Pink Grapefruit (Code 15701)	440 g/l water	12 bags of 1.2 kg
Prontolimone (Code 04101)	440 g/l water	12 bags of 1.1 kg
Red orange N (Code 42201)	440 g/l water	12 bags of 1.1 kg
Salted Caramel (Code 83701)	400 g/l milk	12 bags of 1 kg
Strawberry N (Code 09901)	440 g/l milk or water	12 bags of 1.1 kg
Tiramisù (Code 14701)	400 g/l milk	12 bags of 1 kg
Tropical (Code 85701)	440 g/l water	12 bags of 1.1 kg
Vanilla (Code 32501)	400 g/l milk	12 bags of 1 kg
Watermelon N (Code 88101)	440 g/l water	12 bags of 1.1 kg
White chocolate (Code 84401)	440 g/l milk	10 bags of 1.1 kg
Yogursprint (Code 32901)	400 g/l milk	12 bags x 1 kg

SOFT GELATO PRODUCTS

PreGel's Soft Gelato products are cold process powder blends specifically designed for a fresh, quality product with simple and quick preparation, made to order using the various machines available on the soft gelato market. With the exception of yogurt, these products can be used to produce excellent finished desserts by simply adding water.

POWDERS FOR SOFT GELATO (TENERO) – Fam. 05:

	Dosage	Packaging
• Chocolate (Code 03008)	400 g/l water	8 bags x 1.6 kg
• Fior di latte (Code 03108)	400 g/l water	8 bags x 1.6 kg
• Strawberry N (Code 48108)	400 g/l water	8 bags x 1.6 kg
• Frozen Yoggi® (Code 04808) (gf)	320 g/l milk + yoghurt	8 bags x 1.6 kg
• Frozen Yoggi® no. 1 with milk cultures (Code 04851) + Frozen Yoggi® no. 2 (Code 04841)		
160 g no. 1 + 160 g no. 2 / l full milk or l full milk+yoghurt		
12 bags x 0.8 kg + 12 bags x 0.8 kg		
• Yonice Soft (Code 49901) (Soft light yoghurt)	270 g/l milk	12 bags x 1.08 kg
• Yonice Soft no. 1 with milk cultures (Code 49951) + Yonice Soft no. 2 (Code 49941)		
136 g no. 1 + 136 g no. 2 skimmed milk or l skimmed-milk+low-fat yoghurt		
12 bags x 0.68 Kg + 12 bags x 0.68 kg		
• Vanilla (Code 06108)	400 g/l water	8 bags x 1.6 kg

CENTORIGHE® - Fam. 11:

PreGel Centorighe® are exclusive decorations that enrich soft gelato through flavor and color. This is a variety of smooth paste products with a texture designed specifically for use in soft machines with gelato decoration systems in addition to the gelato dispenser.

- **Chocolate** (Code 14476) (gf)- 6 tins x 1.2 kg
- **Forest berries C and N** (gf) (Code 14276 and code 69246) - 6 tins x 1.2 kg
- **Green apple** (gf) (Code 89306) - 6 tins x 1.2 kg
- **Mango** (gf) (Code 14376) - 6 tins x 1.2 kg
- **Strawberry** (Code 27606) (gf)- 6 tins x 1.2 kg

PREGEL BIO (organic) - Fam. 06

PreGel Bio is a 100% organic line complete with five varieties, produced using the Sprint concept, so they are quick and easy to use.

PreGel obtained organic certification in 2012, mirroring the company's commitment to sustainability, as the organic production method holds a two-fold social function: to serve a specific market responding to the consumer demand for organic products and offers a public service protecting the environment, animal welfare and rural development. PreGel organic products are made in compliance with EC Reg. 834/2007, and are periodically audited by CCPB, certification body authorized by the Italian Ministry for Agricultural Policy.

These powdered products must be added to 100% organic liquid ingredients (water, milk, yogurt) and/or organic fruit in order for the finished product to remain organic.

	Dosage	Packaging
• BIO FRUIT BASE (Code 92701)	310 g/l water+organic fruit	10 bags x 1.24 kg
• BIO CHOCOLATE (Code 92601)	400 g/l organic milk (for Gelato) 330 g/l organic milk (for Soft)	10 bags x 1.2 kg
• BIO FIORDILATTE (Code 92801)	400 g/l organic milk (for Gelato) 330 g/l organic milk (for Soft)	10 bags x 1.2 kg
• BIO VANILLA (Code 92901)	400 g/l organic milk (for Gelato) 330 g/l organic milk (for Soft)	10 bags x 1.2 kg
• BIO YOGO (Code 92301)	400 g/l organic milk (for Gelato) 330 g/l organic milk (for Soft)	10 bags x 1.2 kg

LIGHT GELATO – Wellness Gelato - Fam. 14

On point with the health trend across the world, PreGel introduces a variety of healthy products to meet a whole range of wellness needs. The wellness line includes products enriched with fibers, reduced calories through the use of natural sweeteners like Stevia, or sweetened using sucralose or fructose.

Products sweetened with STEVIA:

PREGEL LIGHT & STEVIA: A complete range of ready-to-use products made unique by the following characteristics:

- No added sugars
- Sweetened with Stevia
- Enriched with fiber
- Low calorie content

Stevia sweetens around 300 times more than sugar, with no added calories

Important: Excessive consumption of gelatos sweetened with Stevia may have a laxative effect. The combined use of several products containing sweeteners during the same day, also from different sources, can have a laxative effect.

- **Light&Stevia BASE (Code 84601)**

Features: A complete base enriched with fiber, sweetened with Stevia and created without milk derivatives. This is a versatile base for use with both fresh/frozen/pureed fruit and PreGel Traditional Pastes (with no added sugars).

Recommended recipe:

	RECIPE FOR MILK GELATOS	RECIPE FOR 40% FRUIT GELATOS	RECIPE FOR 50% FRUIT GELATOS
Light&Stevia Base	1.05 kg (1 bag)	1.05 kg (1 bag)	1.05 kg (1 bag)
Skimmed milk	3 liters		
Water		1.5 liters	1 liter
Blended fruit		1.5 kg	2 kg
PreGel sugar free Traditional Pastes	As per stated dosage		

Just 63 calories per 100g of finished gelato prepared with skimmed milk. Available with a dedicated recipe book.

Packaging: 12 bags of 1.05 kg

• **YOGUR Light&Stevia (Code 21081)**

Features: This semi-processed powder blend for low-calorie yogurt flavored gelato is sweetened with Stevia. Just 72 calories per 100 g of finished Gelato.

Dosage: 370 g / l skimmed milk for Gelato
300 g / l skimmed milk for Soft

Packaging: 12 bags of 1.11 kg



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RECIPES FOR GELATO USING CLASSIC PASTES

PANNALATTE

	RECIPE WITH CREAM 93 kcal/ 100 g gelato	RECIPE WITHOUT CREAM 63 kcal/ 100 g gelato
LIGHT&STEVIA Base	1 bag (1.05kg)	1 bag (1.05kg)
Skim milk	2.60 Liters	3 Liters
Fresh cream	400 ml	

PISTACHIO

	RECIPE WITH PISTACCHIO PURO VERDE PRIMAVERA (cod.31272)	RECIPE WITH PURE PISTACCHIO SICILIA N (cod.55972)	RECIPE WITH GREEN PURE PISTACCHIO (cod.31272)
LIGHT&STEVIA Base	1 bag (1.05kg)	1 bag (1.05kg)	1 bag (1.05kg)
Skim milk	3 Liters	3 Liters	3 Liters
Pistacchio Puro Verde Primavera	100 g/kg mix		
Pure Pistacchio Sicilia N		100 g/kg mix	
Green Pure Pistachio			100 g/kg mix
	120 kcal/100 g Gelato	120 kcal/100 g Gelato	120 kcal/100 g Gelato

HAZELNUT

	RECIPE WITH GPI PIEDMONT HAZELNUT (cod.23302)	RECIPE WITH REGINA HAZELNUT (cod.51502)	RECIPE WITH HAZELNUT P. FINE (cod.51402)	RECIPE WITH BROWN HAZELNUT (cod.29202)
LIGHT&STEVIA Base	1 bag (1.05kg)	1 bag (1.05kg)	1 bag (1.05kg)	1 bag (1.05kg)
Skim milk	3 Liters	3 Liters	3 Liters	3 Liters
GPI Piedmont Hazelnut	100-130 g/kg mix			
Regina Hazelnut		80-120 g/kg mix		
Hazelnut P. Fine			70 g/kg mix	
Brown Hazelnut				70 g/kg mix
	125-141 kcal/100 g Gelato	108-128 kcal/100 g Gelato	103 kcal/100 g Gelato	104 kcal/100 g Gelato

CHOCOLATE

	RECIPE 97-111 kcal/100 g Gelato
LIGHT&STEVIA Base	1 bag (1.05kg)
Skim milk	3 Liters
Cacaopat (cod. 56522)	70 -100 g/kg mix

PEANUT

	RECIPE 123 kcal/100 g Gelato
LIGHT&STEVIA Base	1 bag (1.05kg)
Skim milk	3 Liters
Peanut (cod. 24502)	120 g/kg mix

RECIPES FOR FRUIT SORBET

	RECIPE WITH 40% FRUIT* 50-55 kcal/100 g Gelato	RECIPE WITH 50% FRUIT* 55-60 kcal/100 g Gelato
LIGHT&STEVIA Base	1 bag (1.05kg)	1 bag (1.05kg)
Fruit*	1.5 kg	2 kg
Water	1.5 Liters	1 Liter

* Fresh/frozen fruit like strawberry, raspberry, forest berries or frozen puree (devoid of added sugar)

LEMON

	RECIPE 42 kcal/100 g Gelato
LIGHT&STEVIA Base	1 bag (1.05kg)
Lemon juice	0.75 kg
Water	2.25 Liters

ORANGE

	RECIPE 44 kcal/100 g Gelato
LIGHT&STEVIA Base	1 bag (1.05kg)
Orange Juice	0.90 kg
Water	2.10 Liters

The fruit sorbet that you obtain with the recipes described above, contain natural sugars derived from the fruit used.

Products sweetened with SUCRALOSE:

Important: excessive consumption of gelato sweetened with sucralose may have a laxative effect. The combined use of several products containing sweeteners during the same day, also from different sources, can have a laxative effect.

- **ARABESCHI® WILD STRAWBERRY LIGHT Beneo™ (Code 23402) no added sugar (sucrose)**

Features: A wild strawberry flavored Arabeschi® for decorating desserts and gelatos. Just 26 calories per 20g of sauce, added to 100g of product.

Important: Wild Strawberry Light Arabeschi® is gluten-free.

Packaging: 2 buckets x 3 kg

- **WELLNESS BASE (Code 39501) no added sugar (sucrose)**

Features: The Wellness Base is a complete, cold process base for preparing low-calorie gelato with the following characteristics:

- No added sucrose
- Fat-free
- Without milk or milk derivatives
- Enriched with Beneo™ fiber

When and why: The Wellness Base is perfect for preparing fresh or frozen fruit sorbetto or when using PreGel sugar-free pastes. Suited for those with sucrose or milk intolerances, health-conscious consumers and anyone on a calorie-controlled diet

Recommended recipe:

	RECIPE WITH FRESH FRUIT	RECIPE WITH SUGAR FREE FRUIT PASTES
Wellness	1.1 kg (1 bag)	1.1 kg (1 bag)
Water	1.25 liters	2.4 liters
Blended fruit	1.25 kg	
PreGel sugar free paste		125 g

- **CAPPUCCINO LIGHT Beneo™ (Code 20601) no added sugar (sucrose)**

Features: A complete powdered product that creates low-calorie cappuccino flavored gelato. Just 86 calories per 100g of finished gelato.

Recommended recipe:

	STANDARD RECIPE
Cappuccino Light Beneo	1 kg (1 bag)
Skimmed milk or water	2.5 liters

Packaging: 12 bags of 1 kg

- **CHOCOLATE LIGHT Beneo™ (Code 20501) no added sugar (sucrose)**

Features: A complete powdered product that creates low-calorie chocolate flavored gelato. Just 96 calories per 100g of finished gelato.

Recommended recipe:

	STANDARD RECIPE
Chocolate Light Beneo	1.25 kg (1 bag)
Skimmed milk or water	2.5 liters

Packaging: 10 bags of 1.25 kg

- **FIORDILATTE LIGHT Beneo™ (Code 20801) no added sugar (sucrose)**

Features: A complete powdered product that creates low-calorie fior di latte flavored gelato. Just 83 calories per 100g of finished gelato.

Recommended recipe:

	STANDARD RECIPE
Fiordilatte Light Beneo	1 kg (1 bag)
Skimmed milk or water	2.5 liters

Packaging: 12 bags of 1 kg

- **RASPBERRY LIGHT Beneo™ (Code 20701) no added sugar (sucrose)**

Features: A complete powdered product that creates low-calorie raspberry flavored gelato. Just 58 calories per 100g of finished gelato.

Recommended recipe:

	STANDARD RECIPE
Raspberry Light Beneo	1.1 kg (1 bag)
Skimmed milk or water	2.5 liters

Packaging: 12 bags of 1.1 kg

- **MARACUJA PASTE (Code 39802) no added sugar (sucrose)**

Features: A sugar-free paste that is a low-calorie concentrated fruit paste with no added sugar and sweetened with sweetener. Ideal for use with PreGel's Wellness Base to produce sugar-free sorbetto.

Dosage: 35 g/kg mix

Recommended recipe:

	STANDARD RECIPE
Wellness Base	1 bag (1100 g)
Water	2400 g
Maracuja Paste	125 g

Packaging: 2 tins x 3 kg

- **YOGUR LIGHT Beneo™ (Code 21001) no added sugar (sucrose)**

Features: A complete powdered product that creates low-calorie yogurt flavored gelato. Just 84 calories per 100g of finished gelato.

Recommended recipe:

	STANDARD RECIPE
Yogur Light Beneo	0.92 kg (1 bag)
Skimmed milk	2.5 liters

Packaging: 12 bags of 0.92 kg

- **YOGUSPECIAL LIGHT BANANA Beneo™ (Code 36701) - no added sugar (sucrose)**

Features: A semi-finished, ready-to-use product that is low-calorie and fiber-enriched as guaranteed by the Beneo™ program, in yogurt and banana flavor. The finished product is also enriched with calcium and has vitamins A, C and E.

When and why: Ideal for gelato shops looking for a fresh, banana-flavored yogurt gelato but who are health conscious. This gelato product is rich in fiber and has just 0.7 % sugars (from the fruit) and 0.3% fats (the maximum quantity of fat contained in skimmed milk). Just 80 calories per 100g of finished gelato.

Advantages: This product is used to prepare gelato with a high nutritional and health value, but with a pleasantly fresh flavor.

Recommended recipe:

	STANDARD RECIPE
Yoguspecial Light Banana Beneo	0.92 kg (1 bag)
Skimmed milk	2.5 liters

Packaging: 12 bags of 0.92 kg

- **YOGUSPECIAL LIGHT STRAWBERRY Beneo™ (Code 71401) - no added sugar (sucrose)**

Features: A semi-finished, ready-to-use product that is low-calorie and fiber-enriched as guaranteed by the Beneo™ program, in yogurt and strawberry flavor. The finished product is also enriched with calcium and has vitamins A, C and E.

When and why: Ideal for gelato shops looking for a fresh, pleasant strawberry-flavored yoghurt gelato but who are health conscious. This gelato product is rich in fiber and has just 0.7 % sugars (from the fruit) and 0.3% fats (the maximum quantity of fat contained in skimmed milk). Just 93 calories per 100g of finished gelato

Advantages: This product is used to prepare gelato with a high nutritional and health value, but with a pleasantly fresh flavor.

Recommended recipe:

	STANDARD RECIPE
Yoguspecial Light Strawberry Beneo	0.92 kg (1 bag)
Skimmed milk	2.5 litres

Packaging: 12 bags of 0.92 kg

- **YOGUSPECIAL LIGHT EXOTIC FRUIT Beneo™ (Code 36801) - no added sugar (sucrose)**

Features: A semi-finished, ready-to-use product that is low-calorie and fiber-enriched as guaranteed by the Beneo™ program, in yogurt and exotic fruit flavor. The finished product is also enriched with calcium and has vitamins A, C and E.

When and why: Ideal for gelato shops looking for a fresh, pleasant exotic fruit-flavored yogurt gelato but who are health conscious. This gelato product is rich in fiber and has just 0.7 % sugars (from the fruit) and 0.3% fats (the maximum quantity of fat contained in skimmed milk). Just 83 calories per 100g of finished gelato.

Advantages: This product is used to prepare gelato with a high nutritional and health value, but with a pleasantly fresh flavor

Recommended recipe:

	STANDARD RECIPE
Yoguspecial Light Exotic Fruit Beneo	0.92 kg (1 bag)
Skimmed milk	2.5 liters

Packaging: 12 bags of 0.92 kg

Products sweetened with FRUCTOSE:

- **DIABETIC FRUIT BASE (Code 08108)**

Features: A complete, cold process base used to prepare sorbetto, sweetened with fructose.

When and why: Ideal for gelato shops who wish to eliminate sucrose from their menu offerings.

Recommended recipes:

	STANDARD RECIPE	RECIPE FOR LEMON GELATO
Diabetic Fruit Base	240 g	240 g
Water	0.64 litres	0.64 litres
Blended fruit	450 g	
Lemon juice		200 g

Average calorie content of sorbetto prepared using the different fruits listed:

	kcal in 100 g of Gelato
STRAWBERRY	81
FOREST BERRIES	82
BANANA	94
MELON	83
LEMON	89
PEACH	81

Packaging: 8 bags of 2 kg

- **DIABETIC MILK BASE (Code 08208)**

Features: A complete, cold process base used to prepare milk-based gelato, sweetened with fructose.

When and why: Ideal for gelato shops who wish to eliminate sucrose from their menu offerings.

Recommended recipe:

	STANDARD RECIPE
Diabetic Milk Base	250 g
Skimmed milk	1 litre
Sugar free traditional pastes	(as per stated dosage)

Add the PreGel products below to the base mixture using the stated dosage to produce the following average calorie content per product:

	Dosage per Kg of base mixture	Kcal in 100 g of Gelato
CACAOPAT	64 g	137
HAZELNUT	64 g	141
SICILIAN PISTACHIO	64 g	143

Packaging: 8 bags of 2 kg

- **DIABETIC YOGGI® (Code 08308)**

Features: A complete, cold process base used to prepare a yogurt flavored gelato, sweetened with fructose.

When and why: Ideal for gelato shops who wish to eliminate sucrose from their menu offerings.

Recommended recipe:

	STANDARD RECIPE
DiabeticYoggi	250 g
Skimmed milk	1 litre

Produces sorbetto with 107 kcal for every 100g of gelato.

Packaging: 8 bags of 2 kg

ARABESCHI® - Fam. 10

PreGel Arabeschi® is a 3-in-1 topping, filling and flavoring that can enhance any dessert from gelato to pastry through exceptional flavor, diverse textural components and attention-grabbing visual appeal. These products are available in a variety of flavors including rich milk and dark chocolate as well as selectively sourced nut and fruit varieties.

Important: Several PreGel Arabeschi® products are marked gluten-free (gf), indicating these products were prepared using ingredients that our suppliers have guaranteed gluten-free, and in a manner that excludes the risk of cross-contamination during production. The Arabeschi® are also included in the *Food Directory* of the Associazione Italiana Celiachia (Italian Celiacs' Association).

THE SPECTRUM OF FLAVOR

THE SPECTRUM OF FLAVOR	Packaging
AMARENA C and N (calibre 18-20) (Code70004 - 71204)	4 tins x 5.6 kg
AMARENA C and N (calibre 18-20) (Code70002-71202)	2 tins x 5.6 kg
AMARENA-CHERRY C and N (Code 12002 and 86302) (gf)	2 buckets x 3 kg
AMARENA-KIRSCH C and N (Code 16802 and 89002) (gf)	2 buckets x 3 kg
APPLE PIE (Code 12802) (gf)	2 buckets x 3 kg
ARCOBALENO-RAINBOW (Code 70301) (gf)	1 bag x 4 kg
BILEBERRY N (Code 87502) (gf)	2 buckets x 3 kg
BISCOTTO-COOKIES (Code 27122)	2 buckets x 3 kg
BROWNIE'S (Code 64602)	2 buckets x 2.5 kg
BUCKTHORN (Code 84706) (gf)	6 bottles of 1 kg
CHOCOLATE BISCUIT (Code 37302)	2 buckets x 1.5 kg
CAMELLATTE®- Dulce de Leche (Code 17206) (gf)	6 tins x 1.5 kg
CARAMEL (Code 13606) (gf)	6 bottles x 1 kg
CHERRY BON (Code 68706) (gf)	6 bottles x 1 kg
CHERRY BONITA (Code 26122) (gf)	2 buckets x 3 kg
CHOCOLATE BISCUIT (Code 37302)	2 buckets x 1.5 kg
CHOCOLATE-CHERRY (Code 39172) (gf)	2 tins x 3 kg
CHOCOLATE-COCONUT (Code 26702) (gf)	2 tins x 3 kg
CHOCOLATE & CEREALS (Code 17702)	2 tins x 2.5 kg
CHOCOLATE-HAZELNUT (Code 13806) (gf)	6 bottles x 0.9 kg
CHOCOLATE-HAZELNUT ROCK (Code 13402)	2 buckets x 5 kg
COCONUT SNACK (Code 54902)	2 buckets x 2.5 kg
COFFEE CRUNCH (Code 17402) (gf)	2 buckets x 6 kg
CRANBERRY-CRISTALBERRY®C and N (Code 16702 and 87202) (gf)	2 buckets x 3 kg
CRUNCHY SESAME GRANELLA (Code 67706)	6 bags x 1 kg
ELDERBERRY (Code 25926) (gf)	6 bottles x 1 kg
EXOTIC N (Code 27702) (gf)	2 buckets x 3 kg
FIG SAUCE (Code 17502) (gf)	2 buckets x 3 kg
FIKISSIMO (Code 93302)	2 buckets x 3 kg
FOREST BERRIES (Code 88902) (gf)	2 buckets x 3 kg
FRAGOLISSIMA C and N (Code 71002 and 07102) (gf)	2 buckets x 6 kg
GIANDUIONE (Code 16305) (gf)	2 buckets x 6 kg
GRISBÌ LEMON (Code 84102)	2 buckets x 2.5 kg
GRISBÌ HAZELNUT (Code 74002)	2 buckets x 2.5 kg
HAZELNUT (Code 13906) (gf)	6 bottles x 0.9 kg
JOLLY CROCCANTE (Code 28402) (gf)	2 tins x 4 kg

KROCCO MILK (Code 55302)	2 buckets x 2 kg
KROCCO PEANUT (Code 48222)	2 buckets x 2 kg
LEMON (Code 93602)	2 buckets x 3 kg
LEOLEON CARAMEL MOU (Code 12502) (gf)	2 tins x 3 kg
MANDARIN N (Code 88802) (gf)	2 tins x 3 kg
MELAGRANA-POMEGRANATE (Code 38602) (gf)	6 bottles of 1 kg
MERINGUES (Code 36302)	2 buckets x 0.7 kg
OLIVELLO SPINOSO-NOCCIOLATTE (Code 53802)(gf)	2 buckets x 3 kg
ORANGE RIPPLES N (Code 87902) (gf)	2 buckets x 3 kg
PASSION FRUIT (Code 84072) (gf)	2 buckets x 3 kg
PASSION FRUIT (Code 84006) (gf)	6 bottles x 1 kg
PEACH N (Code 75702) (gf)	2 buckets x 3 kg
PINOPINGUINO (Code 82272) (gf)	2 buckets x 3 kg
PINOPINGUINO (Code 32226) (gf)	6 bottles x 1 kg
PINOPINGUINO WHITE (Code 93502)	2 buckets x 3 kg
PINOPINGUINO CRISP (Code 69402)	2 buckets x 6 kg
PINO PINGUINO IN A TRAY (Code 32272)	2 buckets x 3 kg
PINOPINGUINO ALMOND (Code 83902) (gf)	2 buckets x 3 kg
PINOPINGUINO DARK (Code 54072)	2 buckets x 3 kg
PINOPINGUINO HAZELNUT (Code 93402)	2 buckets x 3 kg
PINOPINGUINO WAFER (Code 84902)	2 buckets x 2.5 kg
PISTACHIO (Code 87106) (gf)	6 bottles x 0.9 kg
PISTACHIO GREEN CRUNCH (Code 86602) (gf)	2 buckets x 2.5 kg
PLAIN CHOCOLATE (Code 12406) (gf)	6 bottles x 0.9 kg
PLUM (Code 17002)	2 buckets x 3 kg
PRALINE HAZELNUT (Code 17802)	2 buckets x 2.5 kg
RASPBERRY N (Code 89102) (gf)	2 buckets x 3 kg
RED ORANGE N (Code 88002) (gf)	2 buckets x 3 kg
RIS&LATTE®(Code 16022)	2 buckets x 4 kg
ROSSI DI BOSCO (Code 75802) (gf)	2 buckets x 3 kg
WHITE CHOCOLATE (Code 17602) (gf)	2 buckets x 2.5 kg
WILD STRAWBERRY C and N (Code 12102 and 61202) (gf)	2 buckets x 3 kg
WILLIAMS PEAR (Code 87302) (gf)	2 buckets x 3 kg

DESSERT SAUCES-TOPPINGS – Fam. 08

PreGel Toppings include a wide range of coatings in an elegant bottle with a non-drip stopper, ideal for decorating gelato pans, cups of gelato, mousses, desserts and semifreddo. Fruit toppings have a fruit percentage higher than 30%.

Important: PreGel Toppings marked gluten-free (gf) indicate these products were prepared using ingredients that our suppliers have guaranteed gluten-free, and in a manner that excludes the risk of cross-contamination during production. These toppings are also included in the *Food Directory* of the Associazione Italiana Celiachia (Italian Celiacs' Association).

Packaging: 6 bottles of 1 kg

THE SPECTRUM OF FLAVOR

AMARENA C and N (Code 10006 and 86806) (gf)
AMARETTO (Code 22406) (gf)
BALSAMIC VINEGAR SAUCE (Code 18106)
BANANA (Code 87706) (gf)
BILEBERRY (Code 89406) (gf)
CAMEL (Code 10106) (gf)
CHERRY C and N (Code 18706 and 86906) (gf)
CHOCOLATE (Code 10206) (gf)
CINNAMON (Code 22506) (gf)
COCONUT (Code 18006) (gf)
COFFEE (Code 10706) (gf)
CRÈME A L'ORANGE PREGEL (Code 19806) (gf)
CURAÇAO (Code 11306) (gf)
FOREST BERRIES C and N (Code 11506 and 88206) (gf)
FOREST BERRIES sugar-free (Code 87006) (gf)
HONEY (Code 78906) (gf)
KIWI (Code 86106) (gf)
MANGO LIGHT BENEIO sugar free (Code 40606) (gf)
MANGO ALPHONSO (Code 20906) (gf)
MARACUJA C and N (Code 19406 and 56706) (gf)
MELON C and N (Code 11406 and 79006) (gf)
MINT (Code 22106) (gf)
MOU (Code 19906) (gf)
RASPBERRY C and N (Code 10506 and 86706) (gf)
RED ORANGE (Code 87806) (gf)
RHUM (Code 18506) (gf)
STRAWBERRY C and N (Code 10306 and 86406) (gf)
VANILLA (Code 86206) (gf)
WHITE CHOCOLATE (Code 78806) - 6 bottles of 0.9 kg
ZABAJONE (Code 10606) (gf)
YELLOW PEACH (Code 29506) (gf)

COATINGS – Fam. 25

PreGel's Coatings include a variety of products that when melted, can coat frozen pops, cakes, biscuits, pralines and much more. These products must be heated in the microwave before using, and will harden into a solid coating after setting.

	Packaging
• Gran Stracciatella Reale (Code 26502)	2 buckets x 5 kg
• Gran Stracciatella Reale (Code 26506)	6 bottles x 0.9 kg
• Gran Stracciatella Reale Milk (Code 53116)	6 bottles x 0.9 kg
• Pepita - Crunchy Stracciatella (Code 51602)	2 tins x 5 kg
• Coriandolina® Stick Coffee (Code 90402)	2 buckets x 3 kg
• Coriandolina® Stick Hazelnut (Code 21622)	2 buckets x 3 kg
• Coriandolina® Stick Lemon (Code 90802)	2 buckets x 3 kg
• Coriandolina® Stick Milk Chocolate (Code 90902)	2 buckets x 3 kg
• Coriandolina® Stick Plain Chocolate (Code 90602)	2 buckets x 3 kg
• Coriandolina® Stick Pistachio (Code 21722)	2 buckets x 3 kg
• Coriandolina® Stick Strawberry (Code 90702)	2 buckets x 3 kg
• Coriandolina® Stick White Chocolate (Code 90502)	2 buckets x 3 kg

TENERISSIMO™ – Fam. 44

These products are used to prepare delicious frozen desserts quickly and inexpensively, without large investments and with minimum waste. PreGel's Tenerissimo™ is a variety of complete flavored powders that dissolve in water or milk, and are then poured into small, countertop machines designed specifically with small dimensions and low consumptions.

	Dosage	Packaging
• Chocolate (Code 65101)	500 g/l water	12 bags x 1 kg
• Fiordilatte (Code 63721)	330 g/l milk	12 bags x 0.66 kg
• Lemon (Code 91701)	400 g/l water	12 bags x 0.8 kg
• Mango (Code 91501)	400 g/l water	12 bags x 0.8 kg
• Mascarpone (Code 65221)	330 g/l milk	12 bags x 0.66 kg
• Orange (Code 91601)	400 g/l water	12 bags x 0.8 kg
• Pink grapefruit (Code 65601)	400 g/l water	12 bags x 0.8 kg
• Salted Caramel (Code 23721)	330 g/l milk	12 bags x 0.66 kg
• Strawberry (Code 65001)	400 g/l water	12 bags x 0.8 kg
• Vanilla (Code 91401)	330 g/l milk	12 bags x 0.66 kg
• Yoghurt (Code 64321)	330 g/l milk + yoghurt	12 bags x 0.66 kg

PRONTOGRANITE – Fam. 18

A variety of complete powdered products for the preparation of refreshing slushes that only require the addition of water or milk. The wide variety of flavors allows for a unique offering with fresh, delicious results every time.

	Dosage	Packaging
• ACE (vit. A-C-E) (Code 74701)	240 g/l water	12 bags x 0.96 kg
• Amarena (Code 80621)	240 g/l water	12 bags x 0.96 kg
• Caipiroska N (Code 84202)-paste	110 g/l mix	2 tins x 3 kg
• Green apple (Code 79301)	240 g/l water	12 bags x 0.96 kg
• Lemon (Code 63101)	240 g/l water	12 bags x 0.96 kg
• Limonita (Code 60544)	50 g/l water+sugaro	4 bags x 2 kg
• Mint (Code 79401)	240 g/l water	12 bags x 0.96 kg
• Mojito (Code 77201)	240 g/ l water	12 bags x 0.96 kg
• Orange (Code 80721)	240 g/l water	12 bags x 0.96 kg
• Peach (Code 80001)	240 g/l water	12 bags x 0.96 kg
• Spritz N (Code 73272)-paste	110 g/l mix	2 tins x 3 kg
• Strawberry (Code 62901)	240 g/l water	12 bags x 0.96 kg
• Yoghurt (Code 63201)	240 g/l water+milk	12 bags x 0.96 kg
• Yoggigranita (Code 60204)	175 g/kg mix	4 bags x 2 kg
• Watermelon (Code 74901)	240 g/l water	12 bags x 0.96 kg
• Ice Lolly Base (Code 01024)	200 g/l mix	4 bags x 2 kg

CREMOSE-CREAMY BASES FOR SLUSHES – Fam. 43

A variety of powdered products for use in cold slush machines to prepare slushes with a full, creamy texture by simply adding milk and cream or water. The finished products result in slushes with creamier tastes and textures than traditional summer slushes, perfect for any season.

	Dosage	Packaging
• Coffee (Code 45501)	270 g/l milk+cream	12 bags x 0.81 kg
• Cappuccino (Code 62801)	230 g/l milk	12 bags x 0.92 kg
• Black Chocolate (Code 04478)	500 g/l water	8 bags x 1.75 kg
• Mascarpone (Code 27301)	270 g/l milk+cream	12 bags x 0.81 kg

SMOOTHIES – Fam. 36

These powdered products are perfect for preparing yogurt flavored drinks simply and quickly by just adding milk, ice and/or fresh fruit to the mixture. After just a few seconds in the blender, you have a tasty yogurt drink that is perfect for any season.

Yogurtino Smoothies (Code 70921)	240 g/l mix	12 bags x 0.9 kg
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