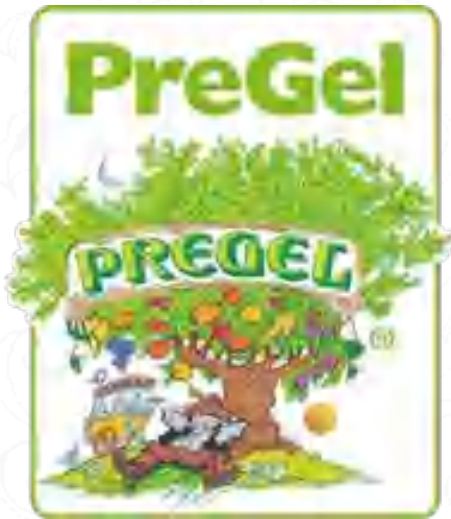


GELATO



PREGEL CATALOGUE: GELATO





A FAMILY STORY LINKED TO TERRITORY, COMMITMENT AND PASSION.

We are an international company with a strong family imprint that includes all the employees and collaborators who work every day with passion to continue to create cutting-edge products for the gelato, pastry and beverage sectors. This family passion constitutes the soul of the company.

A history of over fifty years

PreGel was born thanks to President Lucio Rabboni's intuition: In 1963 he graduated with a degree in Biology from the University of Modena, and then was an assistant professor of Food Technology at the University of Parma for a few years. **In 1967 Lucio Rabboni abandoned his career as a teacher to pursue the study and development of new flavours in the field of gelato making, practicing in a workshop set up in his father's garage and founding the PreGel company together with his wife (an abbreviation of "gelato preparations").**

In 1978 he moved the business to Scandiano (Reggio Emilia), with a small team of 8 workers and 2 clerks. In 1982 he built his first factory in Gavasseto: a plant that would be expanded over time in order to increase production capacity and product research.

Thanks to Lucio Rabboni's intuition, **PreGel revolutionised the gelato market by launching several innovative products** that received the most important awards in the sector: **in 1970 the Gran Stracciatella Reale**, the first innovative product

for artisan gelato, **in 1971 the Traditional Paste Zabajone Vittoria** and **in 1985 Yoggi®**, a unique and inimitable yogurt flavour for artisan gelato, a product that changed the gelato market forever.

The history of PreGel is a family story linked to tradition, commitment and passion, in fact Lucio Rabboni's motto has always been "Simplicity, determination and creativity".

Today Lucio Rabboni is President and CEO of PreGel Spa. Together with his sons Dario and Vittorio and with the help of all his employees, he continues to successfully lead the company, the first international reference point in the sector of flavours, ingredients and technological aids for gelato parlours.

“

When I started to take my first steps in this world, I had a big dream in my head and a suitcase full of passion and drive. Seeing what PreGel has become today fills me with pride and joy, and for this I am deeply grateful to my wife Elena, my sons Vittorio and Dario and all the collaborators who have accompanied us on this lifelong journey.

Without them, none of this would have been possible.

Lucio Rabboni



PreGel Headquarters



PreGel Logistics Centre in Arceto, Scandiano



PreGel America

In March 2021, the PreGel group received recognition from the ItalyPost Study Centre and Corriere della Sera L'Economia as one of the 100 best companies in Italy in the 120-500 million turnover bracket that stood out for the performance achieved – “Impresa Champion” project. In the same year, PreGel was also listed among the top 30 Italian companies in the food and beverage sector.

In October 2019 Lucio Rabboni received at the hands of the President of the Italian Republic Mattarella the honour of “Cavaliere del Lavoro”,

an award conferred for having demonstrated that he has operated in his sector with autonomous responsibility and contributing significantly through his business activity.

Lucio Rabboni is now at the helm of PreGel Spa, always on the lookout for innovative solutions for the sector with a workforce of 700 employees between Italy and abroad, more than 65,000 square metres of facilities in Italy, a production site of 60.000 square metres including in America and more than 20 gelato and pastry schools.

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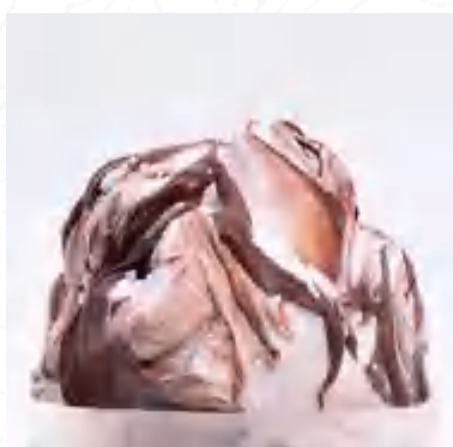
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CERTIFICATIONS



BRC GLOBAL STANDARD FOR FOOD SAFETY

Since 2011, we have been BRC Global Standard for Food Safety certified, which provides a set of guidelines for producing safe, quality food. The achievement of this internationally recognized certification, obtained with one of the highest scores of 'GRADE AA', demonstrates our ability to pursue a culture of food safety and full customer satisfaction, the implementation of an effective HACCP plan and a quality management system that covers all aspects of the company across the board.



IFS FOOD (INTERNATIONAL FEATURED STANDARD)

Since 2011, we have been certified according to the IFS Food standard, with the excellent 'Higher Level' result, which is recognized worldwide and is based on a company management system that focuses on the quality and health and safety of products and which takes into account the optimal implementation of the HACCP plan and careful selection of suppliers. Certification guarantees compliance with the requirements of the IFS standard.



SQF

PreGel America is SQF certified; Safe Quality Food (SQF) is an internationally recognized food safety and quality certification program run by the Food Marketing Institute (FMI). The program certifies that all suppliers in the food chain apply strict food safety control systems and implement continuous and effective monitoring procedures.



ORGANIC CERTIFICATION

In line with the company's sustainability policy, we obtained organic certification in 2012. The organic production method satisfies a specific market and contributes to environmental protection, animal welfare and rural development. Our organic products are produced in accordance with EC Reg UE 2018/848.



KOSHER

Our Kosher certified products meet and comply with the requirements of Jewish law regarding the selection of ingredients and their processing, and are therefore suitable for consumption by people of the Jewish faith.



HALAL

Since 2011, we have had Halal certification for several gelato and pastry products. This certification attests to the conformity of these products to the Halal technical specifications and therefore allows them to be consumed by people of the Muslim faith.



PIEDMONT HAZELNUT I.G.P.

Since 2013 we have adhered to the I.G.P. certification, producing the Classic Pasta "Piedmont Hazelnut I.G.P.", thus contributing to the development of a sustainable model that enhances the quality of the resources of the local communities of the Italian territory. This product meets the requirements of EC Regulation 1151/12 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.



LIQUORICE OF CALABRIA D.O.P.

In 2014, we adhered to the D.O.P. certification, producing the product "Liquirizia di Calabria D.O.P." in compliance with the specification. This product complies with the provisions of EC Reg. 1151/12 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs.

PreGel aims to guarantee its customers the possibility to meet the demands of the market, offering products that meet the needs of modern consumers and their specific requirements related to food intolerances and different lifestyles.

That's why it offers a wide range of stated references:



Please note: PreGel guarantees its declarations only on products with original and undamaged packaging that, before being put on the market, are subjected to careful analysis and controls.



LEGEND



Jar



Bottle



Bag



Large bucket



Small bucket



Tin



HALAL



GLUTEN-FREE



LACTOSE-FREE



VEGAN



OU KOSHER
(PAREVE)



OU KOSHER
(DAIRY)



KOSHER
(PAREVE)



KOSHER
(CHALAVI)

BASES

Over the years, PreGel has worked hard to create high quality Bases specifically researched to meet the needs of all gelato makers. Thanks to investments in Research & Development and continuous feedback from the market, the **PreGel Bases** category comprises a broad range of products for all gelato maker requirements. Bases using milk or water for hot and cold processes; Bases for fruit gelato, light gelato, ice cream. We even offer bases for vegan and alcoholic gelato or ice cream.

The collection of bases is comprised of products made from balanced combinations of ingredients that provide the finished gelato with an optimal texture in terms of creaminess, scoopability and storage life. These are the characteristics that enhance the flavour of the **Traditional Pastes**, **ForteFrutto**, and other flavouring products.













HOT PROCESS BASES

The use of PreGel Hot Process Bases requires a production process involving two main steps: the pasteurization of the white base and the subsequent freezing of the mixture, flavoured as desired with the **PreGel Flavourings** in the batch freezer.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes	
DOSAGE 50 g/L							
301138	DIAMANT 50	50g / liter of milk	Bag	2.0	8.0		
	A versatile, low-dosage, hot process base that yields compact gelato with a delicate milk flavor and does not contain any added fats. Gelato made with this base holds well in the display case and enhances any added PreGel flavorings.						
94008	SUBLIME	50g + 220-250g of sugar / liter of milk	Bag	2.0	8.0		
	A hot process base that produces a very stable, creamy, artisanal gelato that is resistant to becoming shiny in the display case and enhances the flavor of added PreGel flavorings and does not contain any added fats.						
HIGH DOSAGE							
44428	BASE VEGAN	150g / liter of water or plant-based milk	Bag	2.0	8.0	    	
	A hot process base that is 100% vegan and free of soy. It allows for simple preparation of gelatos and sorbets using any combination of water, plant/nut milk, fruit, and PreGel vegan flavoring. Simply boil water or plant-based milk, pour over base, and stir to incorporate.						

COLD PROCESS BASES

PreGel Cold Process Bases are a practical and quicker way to prepare since pasteurization is not required. Just blend all the cold ingredients together and process the mixture (flavour as desired using **PreGel Flavourings**) in the batch freezer. For the best result, let rest the mixture for at least 30 minutes in a refrigerator before processing in the batch freezer.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes	
DOSAGE 100 g/L							
301148	TOTALBASE	100g / liter of milk	Bags	1.5	8.0	GF	
	A versatile base that can be made by either hot or cold process and produces gelato with a rich, creamy texture and neutral flavor. Totalbase holds well in the display case and enhances any added PreGel flavorings.						
HIGH DOSAGE							
305162	WHITE BASE SPRINT	1 bag + 2,500g of milk	Bags	2.0	12.0	GF OU	
	A complete cold process base that only requires the addition of milk to create rich and creamy gelato. It is an ideal base for those who want to prepare consistent artisan-quality gelato in a few quick and easy steps. Holds well in the display can and can be flavored with any PreGel flavoring.						



FRUIT BASES

PreGel offers various types of **Fruit Bases**, which differ as to the types of fat they contain, their dosage, and the presence (or absence) of milk derivatives. On the basis of their different characteristics, the products are used for making fruit sorbetto or gelato with a slightly creamy texture.



Fruit Bases are made according to the cold process which does not require pasteurization.

Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
DOSAGE 50 g/L						
302248	FRUTTOSA MILK-FREE	50g / L of milk or water	Bag	2.0	8.0	<div><div>GF</div><div>LF</div><div>V</div><div>OU</div><div>K</div></div>
	Like Fruttosa, this base is used to produce artisan fruit sorbets and contains no added fats. Sorbets made with this base retain the natural flavour of the fruit, have a creamy, compact structure and hold well in the display case.					
306038	LEMON 50	50g / L of water	Bag	2.0	8.0	<div><div>GF</div><div>LF</div><div>V</div><div>OU</div></div>
	A fat-free, concentrated powdered product that requires only the addition of water and sugar to create a fresh lemon sorbet. This base can also be used as a powdered flavouring in other sorbets, gelatos and ice creams.					
DOSAGE 100 g/L						
301148	TOTALBASE	100g / L of milk	Bag	1.5	8.0	<div><div>GF</div></div>
	A versatile base that can be made by either hot or cold process and produces gelato with a rich, creamy texture and neutral flavour. Totalbase holds well in the display case and enhances any added PreGel flavourings.					

BASE FOR ALCOHOLIC GELATO

PreGel Base Allegra is a very versatile product for making alcoholic sorbetto and gelato with original flavours.



Code	Product	Dosage	Packaging	kg/unit	units/case	Certifications and Dietary Attributes
302168	BASE ALLEGRA	150g / L of mix	Bag	1.5	8.0	GF LF V OU

A versatile cold process base used to make products that contain higher levels of alcohol without compromising their hold in a display case. This base is great for gelatos, ice creams and sorbets that contain beer, wine or liquor.

SOYA BASE

PreGel Base for soya gelato is a complete cold process base without milk products, sweetened with fructose and enriched with fiber. Ideal for preparing cream-flavoured and fruit gelato.



Code	Product	Dosage	Packaging	kg/unit	units/case	Certifications and Dietary Attributes
09408	NEUTRAL BASESOIA BENE0 <i>Neutral Soya Base</i>	500g / L of water or plant-based milk	Bag	2.0	8.0	GF LF V

H HALAL
 GF GLUTEN-FREE
 LF LACTOSE-FREE
 V VEGAN
 OU OU KOSHER (PAREVE)
 OU OU KOSHER (DAIRY)
 K KOSHER (PAREVE)
 K KOSHER (CHALAVI)

BASES FOR SOFT GELATO

Innovative soft serve bases that recreate the thick, creamy texture of artisanal gelato. It can be transferred from the soft serve machine directly into a display case, or served straight into a cup or cone.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
94128	COMPLETA MILK BASE	1 bag + 4L of water	Bag	1.8	8.0	GF

A special just-add-water Base used to make traditional Italian gelato in a soft serve machine. It can be used in conjunction with any of PreGel's Traditional Pastes and Fortefrutto to create an authentic gelato experience without having to invest in a gelato batch freezer or display case.

STABILIZERS AND TEXTURE IMPROVERS

PreGel Stabilizers are products in powder form that thicken, stabilize and emulsify the mixture to which they are added. They are the ideal solution for gelato makers who want to customize their bases. **Texture Improvers** perfect the structure of the gelato to enhance its creaminess, scoopability and enable it to hold well in the display case.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
STABILIZERS						
304102	NEUTRO	4-5g/L of milk or water	Bag	1.0	10.0	<div><div>GF</div><div>LF</div><div>V</div><div>OU</div></div>
	A very low dosage stabilizer that improves the texture, handling properties and shelf life of any gelato, sorbet or ice cream. It is recommended to use in combination with PreGel's Fibraplus and/ or Piucremoso.					
01944	SUPERNEUTRO FRUIT	10g/L of milk	Bag	2.0	4.0	<div><div>H</div><div>GF</div><div>LF</div><div>V</div></div>
	A low dosage stabilizer and emulsifier blend for both hot and cold process gelato, sorbet and ice cream that improves the overall structure and shelf life of the frozen dessert. It is recommended to use this item in combination with PreGel Fibraplus and/ or Setagel Vellutina.					
01844	SUPERNEUTRO MILK	10g/L of milk	Bag	2.0	4.0	<div><div>H</div><div>GF</div></div>
	A low dosage stabilizer and emulsifier blend for hot process gelato and ice cream that improves the overall structure and shelf life of the frozen dessert. It is recommended to use this item in combination with PreGel's Fibraplus and/or Più Cremoso.					
TEXTURE IMPROVERS						
302032	FIBRAPLUS	15g/kg of gelato or sorbetto mix	Bag	1.0	12.0	<div><div>GF</div><div>LF</div><div>V</div><div>OU</div></div>
	A low dosage, fiber-based product that improves the structure of gelato by making it creamier and more compact, as well as reducing shine and improving nutritional content.					
00324	PIÙ CREMOSO	20g-30g/kg of mix	Bag	1.2	4.0	<div><div>H</div><div>GF</div></div>
	A powdered hot and cold process texture improver that contains non-hydrogenated coconut fat.This item adds richness to a gelato and can be used to improve its structure by making it creamier and warmer on your palate.					
70462	SETAGEL VELLUTINA Sorbitol paste	4-6g/kg of mix	Bucket	3.0	2.0	<div><div>GF</div><div>LF</div><div>V</div><div>OU</div><div>K</div></div>
	A texture improving sorbitol paste that increases the creaminess and overrun in any geleto, sorbet and ice cream. In addition to improving texture, this item can help control the freezing point in flavors high in fat like chocolate or nuts. It can also be used for pastry applications such as emulsification, whipping or extening the shelf life in baked goods.					

FLAVOURINGS

PreGel offers a complete line of flavourings to provide a personal touch and enrich a vast number of specialties with original taste. To meet the needs of every gelato professional, **PreGel Flavourings** are divided into three categories.

PreGel's range of **Flavours In Powder** include concentrated powders that add the required flavour to gelato and sorbetto by the cold process.

Traditional Pastes are products of the highest quality which, added to the base before processing in the batch freezer, create a gelato with a classic or unique flavour customers will love.

ForteFrutto are concentrated fruit-based pastes that PreGel was the first to propose back in the 1970's for making delicious fruit sorbetto, gelato, and ice cream.





FLAVOURS IN POWDER

This collection includes concentrated powder products for flavouring gelato and ice cream. They blend perfectly into cold mixtures and allow the desired flavour to be rapidly obtained.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
64214	EL CAFETERO COFFEE <i>100% Arabica Powder</i>	10-25g/kg of base	Jar	0.4	6.0	GF K
21726	LA LIQUIRIZIA DOP <i>(Licorice)</i>	30g/kg milk base	Tin	0.9	6.0	H GF LF V
306038	LEMON 50	50g/L of water	Bag	2.0	8.0	GF LF V OU
88524	RICOTTA 30	30-50g/kg of base	Bag	1.5	4.0	H GF
307138	YOGGI <i>(Yogurt)</i>	30-50g /kg of base	Bag	1.5	8.0	GF OU



TRADITIONAL PASTES






A rich selection of high-quality concentrated pastes that can be hydrous or anhydrous based. With a range of flavours including classic favorites and an assortment of unique additions, these flavours are expanded year by year to include innovative recipes that anticipate the market trends, which are always a great success.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
50002	AMARETTO (Chocolate Almond Liqueur)	50g/kg of base	Bucket	6.0	2.0	
57802	APPLE CAKE	50g/kg of base	Bucket	3.0	2.0	GF LF V OU K
25602	BISCOTTO (Cookie)	70-80g/kg of base	Bucket	3.0	2.0	H GF OU K
53072	BUBBLE GUM	35g/kg of base	Bucket	3.0	2.0	H GF LF V OU K
56522	CACAOPAT (Chocolate – Unsweet)	70-100g/kg of base	Bucket	6.0	2.0	H GF LF V OU K
27502	CAPPUCCINO (Latte Macchiato)	50g/kg of base	Bucket	6.0	2.0	H GF LF V OU K
50202	CARAMEL (Burnt Sugar)	20-35g/kg of base	Bucket	6.0	2.0	H GF LF V OU K
27406	CARAMELLLATTE. (Caramel & Milk)	25-35g/kg of base	Jar	1.3	6.0	H GF OU K
54802	CHOCO-HAZELNUT	120g/kg of base	Bucket	6.0	2.0	H GF LF V OU K
37222	SNACK & PEANUT (CHOCOLATE PEANUT BUTTER CUP)	150g/kg of base	Bucket	3.0	2.0	GF V
58472	CINNAMON	35g/kg of base	Bucket	3.0	2.0	GF LF V
50402	COCONUT	70g/kg of base	Bucket	5.0	2.0	H GF LF V OU K
28072	COFFEE COSTA D'ORO (Espresso)	70g/kg of base	Bucket	3.0	2.0	H GF LF V OU K
15722	CREMINO GOLD (MILK & HAZELNUT)	100-120g/kg of base	Bucket	3.0	2.0	GF

H HALAL
 GF GLUTEN-FREE
 LF LACTOSE-FREE
 V VEGAN
 OU OU KOSHER (PAREVE)
 OU OU KOSHER (DAIRY)
 K KOSHER (PAREVE)
 K KOSHER (CHALAVI)

Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
29402	CREMA MASCARPONE	50g/kg of base	Bucket	6.0	2.0	GF
53702	CREMA PISTACHIO	70g/kg of base	Bucket	6.0	2.0	GF ou K
53272	CREMA WALNUT	70g/kg of base	Bucket	3.0	2.0	H GF ou K
55773	CROCCANGELO (Brittle Crunch)	70-100g/kg of base	Bucket	2.5	2.0	GF LF V
50702	GIANDUIA (Dark Chocolate Hazelnut)	130-150g/kg of base	Bucket	6.0	2.0	H GF LF V ou K
91302	GIANDUIOTTO ROCK (Dark Chocolate & Hazelnut Pieces)	150-170g/kg of base	Bucket	5.0	2.0	GF LF V ou K
51402	HAZELNUT P. FINE (Dark Roasted Hazelnut)	70-130g/kg of base	Bucket	5.0	2.0	H GF LF V ou K
51502	HAZLNUT REGINA	80-120g/kg of base	Bucket	5.0	2.0	H GF LF V
24003	IRISH COFFEE (Cream Coffee Liqueur)	100g/kg of base	Bucket	3.0	2.0	GF ou K
50803	MALAGA (Rum-Soaked Raisins)	70g/kg of base	Bucket	6.0	2.0	GF LF V
51172	MINT - GREEN	35g/kg of base	Bucket	3.0	2.0	H GF LF V ou K

Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
22272	ORO D'ORO (Lemon Cream)	70g/kg of base	Bucket	3.00	2.0	   
54772	PANNACOTTA (Cooked Cream)	100g/kg of base	Bucket	3.0	2.0	  
81762	PISTACHIO MEDITERRANEO	100g/kg of base	Bucket	3.0	2.0	   
82702	PISTACHIO GREEN PURE (Slightly Roasted Pure Pistachio)	100g/kg of base	Bucket	2.5	2.0	     
28322	PRONTOCIOCC (Chocolate)	100g/kg of base	Bucket	6.0	2.0	    
55202	ROASTED ALMOND	70-100g/kg of base	Bucket	6.0	2.0	   
64702	SALTED BUTTER CARMEL	100g/kg of base	Bucket	3.0	2.0	 
73202	SALTED PEANUT	120g/kg of base	Bucket	2.5	2.0	     
23102	SPEKULATIUS (Gingerbread)	70g/kg of base	Bucket	3.0	2.0	
31562	MAPLE SYRUP	50g/kg of base	Bucket	3.0	2.0	 

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
53402	TARTUFO BIANCO (White Choco-Hazelnut)	70g/kg of base	Bucket	5.0	2.0	  
52003	TIRAMISÙ CLASSIC (Traditional Italian Coffee Cake)	80g/kg of base	Bucket	5.0	2.0	 
91802	TIRAMISÙ VENEZIANO (Venetian Style Italian Coffee Cake)	80g/kg of base	Bucket	3.0	2.0	 
52102	TORRONE (Almonds and Honey Nougat)	70g/kg of base	Bucket	4.0	2.0	 
52272	VANILLA ANTICA (French Vanilla with a hint of Orange)	25-35g/kg of base	Bucket	3.0	2.0	   
48902	VANILLA VELVET TAHITI (White Vanilla with Bean Specks)	30g/kg of base	Bucket	6.0	2.0	   
55502	WHITE-CHOCO	100g/kg of base	Bucket	5.0	2.0	   
59872	WHITE MINT (Peppermint)	35g/kg of base	Bucket	3.0	2.0	     
52402	ZABAJONE N (Egg & Marsala)	100g/kg of base	Bucket	5.0	2.0	 



FORTEFRUTTO

PreGel uses the best fruit from all over the world to create ForteFrutto, a line of concentrated pastes of authentic and wholesome flavour.

Ideal for making fruit sorbetto and gelato, **PreGel ForteFrutto** ensure finished products with consistent taste and quality all year. They can also be used in conjunction with fresh fruit to enhance the flavour of the sorbetto, gelato, or ice cream and obtain an even more tempting colour.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
40472	BANANA	20-70g/kg of base	Bucket	3.0	2.0	GF LF V OU K
46772	BILBERRY <i>European blueberry</i>	20-70g/kg of base	Bucket	3.0	2.0	H GF LF V OU K
46872	BLACKBERRY	20-70g/kg of base	Bucket	3.0	2.0	GF LF V
45672	CHERRY	20-70g/kg of base	Bucket	3.0	2.0	H GF LF V
45972	FOREST BERRIES <i>Black currants, bilberries, and raspberries</i>	20-70g/kg of base	Bucket	3.0	2.0	GF LF V OU K
46172	KIWI	20-70g/kg of base	Bucket	3.0	2.0	H GF LF V
47772	MANGO ALPHONSO	20-70g/kg of base	Bucket	3.0	2.0	H GF LF V OU K
88302	MOJITO	20-70g/kg of base	Bucket	3.0	2.0	GF V

Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
40372	ORANGE	20-70g/kg of base	Bucket	3.0	2.0	H GF LF V OU K
46072	PASSION FRUIT	20-70g/kg of base	Bucket	3.0	2.0	GF LF V
42072	PEACH	20-70g/kg of base	Bucket	3.0	2.0	GF LF V
40272	PINEAPPLE	20-70g/kg of base	Bucket	3.0	2.0	H GF LF V OU K
48072	POMEGRANATE	20-70g/kg of base	Bucket	3.0	2.0	H GF LF V OU K
46272	RASPBERRY	20-70g/kg of base	Bucket	3.0	2.0	GF LF V OU K
45872	STRAWBERRY	20-70g/kg of base	Bucket	3.0	2.0	H GF LF V OU K
47572	WILD STRAWBERRY	20-70g/kg of base	Bucket	3.0	2.0	GF LF V OU K





PreGel product history records
Traditional Paste Croccangelo



PreGel product history records
Traditional Paste Malaga



PreGel product history records
Zabajone

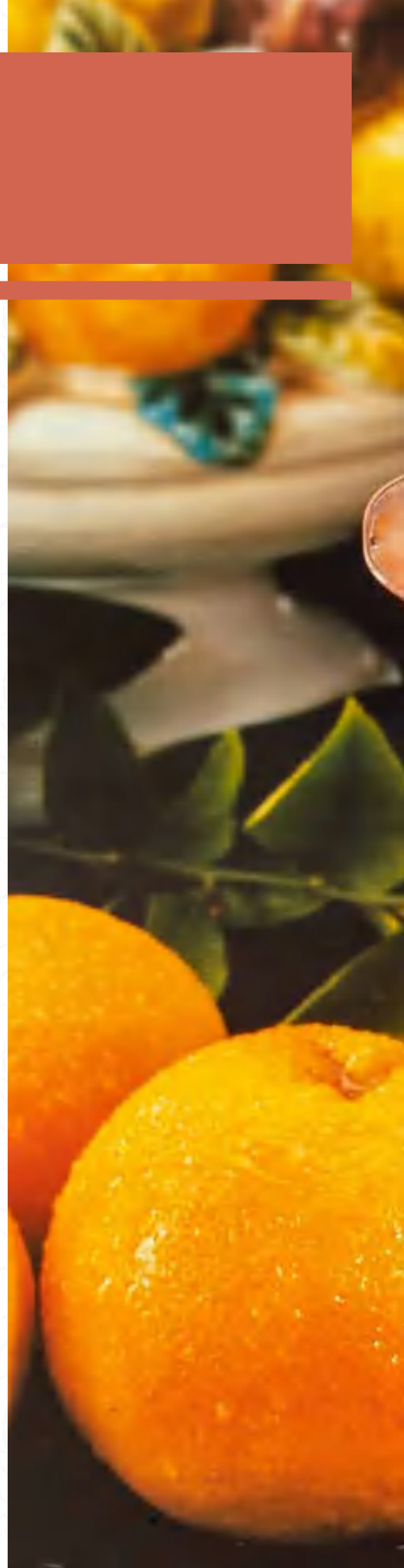


SPRINT

A broad range of complete cold process products for making delicious gelato, sorbetto, ice cream, and soft serve in a simple and quick way.

These products save time and resources while guaranteeing results with an optimum flavour and texture.

All the solid ingredients are perfectly balanced. Just add the liquid components, either water, milk, or cream to obtain a finished product of the highest quality.



























SPRINT – BASES WITH FLAVOUR

PreGel's **Sprint** line is a collection of Cold Process complete powdered mixes that offer the quick and easy preparation of artisanal gelato, sorbetto, or soft serve frozen desserts. For dessert makers looking for a more streamlined product, our Sprints are simple two-step mix solutions which include pre-measured base, flavour, and sugar, requiring only the addition of milk or water. The ease of the product line removes the need for measuring and allows for the same consistency and quality every time.



Code	Product	Gelato Dosage	Soft Serve Dosage	Packaging	kg/unit	units/case	Certifications and Dietary Attributes
35501	BANANA	Bag + 2500g milk	Bag + 3000g milk	Bag	1.0	12.0	GF
81821	BIRTHDAY CAKE BLUE	Bag + 3000g milk	Bag + 3500g milk	Bag	1.2	12.0	GF
96021	BLACK MOCHA (Mocaccino)	Gelato: Bag + 3000g milk	Soft Serve: Bag + 3500g milk	Bag	1.2	10.0	GF
305242	BUTTER PECAN	Bag + 2500g milk	Bag + 3000g milk	Bag	0.92	12.0	OU
305662	CAKE BATTER	Bag + 2500g milk	Bag + 3000g milk	Bag	1.2	10.0	H
38728	CANDY DREAMS	Gelato: Bag + 3000g water	Soft Serve: Bag + 3500g water	Bag	1.2	8.0	GF
305302	CHEESECAKE	Bag + 2000g milk + 500g cream	Bag + 3000g milk	Bag	0.92	12.0	GF OU
305132	CHOCOLATE	Bag + 2500g milk	Bag + 3000g milk	Bag	1.0	12.0	GF OU
96228	CIOCCONERO ZERO SPRINT	"Gelato: Bag + 2500g hot water"	Soft Serve: Bag + 3000g hot water	Bag	1.8	8.0	GF V

H HALAL
 GF GLUTEN-FREE
 LF LACTOSE-FREE
 V VEGAN
 OU OU KOSHER (PAREVE)
 OU OU KOSHER (DAIRY)
 K KOSHER (PAREVE)
 K KOSHER (CHALAVI)

Code	Product	Gelato Dosage	Soft Serve Dosage	Packaging	kg/unit	units/case	Certifications and Dietary Attributes
305052	COCONUT	Bag + 2000g milk + 500g cream	Bag + 3000g milk	Bag	0.92	12.0	GF 
9601	COFFEE	Bag + 2500g milk	Bag + 3000g milk	Bag	0.92	12.0	H 
305352	COTTON CANDY (PINK)	Bag + 3000g milk	Bag + 3500g milk	Bag	1.16	12.0	GF 
96121	CREAMY LEMON SORBET	Gelato: Bag + 2000g water	Soft Serve: Bag + 2500g water	Bag	1.2	10.0	GF 
305818	DARK CHOCOLATE SORBETTO	Bag + 2500g boiling water	Bag + 3000g boiling water	Bag	1.75	8.0	GF  
61901	GIANDUIOTTO (Dark Chocolate Hazelnut)	Bag + 2500g milk	Bag + 3000g milk	Bag	1.13	10.0	GF  
71628	GRAN SABANA DARK	Bag + 2500g of hot water	n/a	Bag	1.75	8.0	GF  
305092	GREEN APPLE	Bag + 2500g water	Bag + 3000g water	Bag	1.1	12.0	GF   
91901	GREEN TEA MATCHA	Bag + 1250g water + 1250g milk	Bag + 3000g milk	Bag	1.0	12.0	H 
64001	HAZELNUT	Bag + 2500g milk	Bag + 3000g milk	Bag	1.1	10.0	H 
302262	JOLLY RANCHER CHERRY SORBET	Gelato: Bag + 2000g water	Soft Serve: Bag + 2500g water	Bag	1.2	12.0	GF  
302272	JOLLY RANCHER BLUE RASPBERRY SORBET	Gelato: Bag + 2000g water	Soft Serve: Bag + 2500g water	Bag	1.2	12.0	GF  
317031	KEY LIME PIE	1 bag + 2,500g of milk + 500g of cream	1 bag + 1 gallon of milk	10 bags	2.7	1.2	GF 
9701	LEMON	Bag + 2500g water	Bag + 3000g water	Bag	1.1	12.0	GF    
352832	LIME	Bag + 2500g water	Bag + 3000g water	Bag	1.1	12.0	GF   

Code	Product	Gelato Dosage	Soft Serve Dosage	Packaging	kg/unit	units/case	Certifications and Dietary Attributes
305122	LIMONCELLO (Lemon Liqueur)	Bag + 2500g water	Bag + 3000g water	Bag	1.1	12.0	GF LF V OU
305011	MANGO	Bag + 2500g water	Bag + 3000g water	Bag	1.1	12.0	GF LF V OU
305162	MILK WHITE BASE	Bag + 2500g milk	Bag + 3000g milk	Bag	0.92	12.0	GF OU
11221	MONTE NERO	Bag + 3000g milk	Bag + 3500g milk	Bag	1.2	12.0	GF
305342	PEACH-MANGO	Bag + 2500g water	Bag + 3000g water	Bag	1.1	12.0	GF LF V OU
305682	PINA COLADA	Bag + 2500g milk	Bag + 3000g milk	Bag	1.0	12.0	GF OU
7621	PINEAPPLE (With Pieces)	Bag + 3000g water	Bag + 3500g water	Bag	1.32	10.0	GF LF V
305032	PINK GRAPEFRUIT	Bag + 2500g water	Bag + 3000g water	Bag	1.1	12.0	GF LF V OU
305402	PUMPKIN SPICE	Bag + 2500g of milk		Bag	1.0	12.0	GF OU
305141	RASPBERRY (With Pieces)	Bag + 3000g water	Bag + 3500g water	Bag	1.32	10.0	GF LF V OU
42201	RED ORANGE	Bag + 2500g water	Bag + 3000g water	Bag	1.1	12.0	GF LF V
305912	RED VELVET	Bag + 2500g milk	Bag + 3000g milk	Bag	1.0	12.0	GF OU
305022	SALTED CARAMEL	Bag + 2500g milk	Bag + 3000g milk	Bag	1.0	12.0	GF OU
16401	STRAWBERRY (With Pieces)	Bag + 3000g water	Bag + 3500g water	Bag	1.32	10.0	GF LF V

Code	Product	Gelato Dosage	Soft Serve Dosage	Packaging	kg/unit	units/case	Certifications and Dietary Attributes
14701	TIRAMISÙ (Italian Coffee Cake)	Bag + 2500g milk	Bag + 3000g milk	Bag	1.0	12.0	GF
305712	TOASTED MARSHMALLOW	Bag + 2500g milk	Bag + 3000g milk	Bag	0.92	12.0	GF
61721	UNICORN	Bag + 3000g milk	Bag + 3500g water	Bag	1.2	10.0	GF (ou)
305042	VANILLA	Bag + 2500g milk	Bag + 3000g milk	Bag	1.0	12.0	GF (ou)
88101	WATERMELON	Bag + 2500g water	Bag + 3000g water	Bag	1.1	12.0	GF LF V
32901	YOGURT	Bag + 2500g milk	Bag + 3000g milk	Bag	1.0	12.0	GF



LIGHT GELATO & WELLNESS GELATO

PreGel has created a line of products with reduced calorie content.

These products are sweetened with fructose, sucralose or stevia making it ideal for all those who wish to reduce or eliminate sucrose from their diet.

Some of the products are enriched by fiber, much appreciated for its beneficial properties.

In addition, PreGel offers a line of organic products created for quick and simple production, relating to the principle of the Sprint line. They are guaranteed and certified products in powder form to which only organic liquids (water, milk, yogurt) and/or organic fruit need to be added to create delicious gelato with a wholesome natural flavour in just a few minutes.





SWEETENED WITH SUCRALOSE

A complete line of PreGel products for making gelato with reduced calorie content, sweetened with sucralose and enriched with fiber.



Code	Product	Gelato Dosage	Soft Serve Dosage	Packaging	kg/unit	units/case	Certifications and Dietary Attributes
20601	CAPPUCCINO LIGHT	1 bag + 2500 g of milk	1 bag + 1 gallon of milk	Bag	1.0	12.0	GF
20501	CHOCOLATE LIGHT	1 bag + 2500 g of milk	1 bag + 1 gallon of milk	Bag	1.25	10.0	GF
20801	FIOR DI LATTE LIGHT	1 bag + 2500 g of milk	1 bag + 1 gallon of milk	Bag	1.0	12.0	GF
20701	RASPBERRY LIGHT	1 bag + 2500g of water	1 bag + 1 gallon of water	Bag	1.1	12.0	GF



SWEETENED WITH STEVIA

96228	CIOCCONERO ZERO SPRINT	1 bag + 2500g of hot water	1 bag + 1 gallon of hot water	Bag	1.8	8.0	GF V
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SWEETENED WITH FRUCTOSE

Products with reduced calorie content sweetened with fructose.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes	
303018	DIETETIC MILK BASE	8.81oz (250g) / 33.8oz (1 liter) of milk	8 bags	4.4	2.0		
A no-sucrose-added cold process base for gelato that is sweetened with fructose. Perfect for making gelato for those who prefer not to consume sucrose.							



VARIEGATES and DECORATIONS

Arabeschi is the name of a broad range of thick, delicious ready-to-use sauces that enrich the taste and flavour of every gelato and confectionery specialty.

Smooth-textured or enriched with pieces, all **PreGel variegates** possess a thick, creamy consistency and are perfect for an infinite number of uses: from decorations for gelato pans or cups to flavoursome garnishes for confectionery specialties.

Ciocolatina is the name for soft, luscious creams specially created for serving straight from the shop counter.

Crispy, crunchy **CrumbOlé** are ready-to-use products specifically researched for a multitude of gelato, confectionery and beverage applications.

PreGel also offers a range of **Decorations** and **Grains** for garnishing gelato and confectionery preparations.





ARABESCHI

Soft and creamy or crispy and crumbly, smooth and velvety or enriched by chunky pieces of fruit, PreGel Arabeschi are an invaluable ally in the daily work of every professional. Made solely with the finest raw materials, they are available in a wide variety of flavours: from the most well-known favorites to the most spectacular and refined.

A delightful addition to gelato pans and cups and for making new recipes extra delicious. They are also perfect for decorating frozen yogurt and soft gelato.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
75322	ALMOND	as desired based on application	Bucket	2.5	2.0	
64872	APPLE CINNAMON	as desired based on application	Bucket	3.0	2.0	LF V
71202	AMARENA (Whole Sour Cherries)	as desired based on application	Tin	5.6	2.0	GF LF V
87502	BILBERRY (European Blueberry)	as desired based on application	Bucket	3.0	2.0	H GF LF V OU K
94902	BISCOTTO (Chocolate & Cookie)	as desired based on application	Bucket	3.0	2.0	GF
65722	BONITO BON (Milk & Hazelnut with Wafer Pieces)	as desired based on application	Bucket	2.5	2.0	
87472	CARAMEL FLEUR DE SEL (Caramel with Salt)	as desired based on application	Bucket	3.0	2.0	GF K
16272	CHEESECAKE (Graham Cracker)	as desired based on application	Bucket	3.0	2.0	H

Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
89002	CHERRY KIRSCH	as desired based on application	Bucket	3.0	2.0	GF LF V OU K
13442	CHOCO-HAZELNUT ROCK (Chocolate & Hazelnut Pieces)	as desired based on application	Bucket	3.0	2.0	H
17422	COFFEE CRUNCH (Chocolate, Coffee & Nut Crunches)	as desired based on application	Bucket	3.0	2.0	H GF OU K
16702	CRANBERRY	as desired based on application	Bucket	3.0	2.0	H GF LF V OU K
93302	FIKISSIMO (Dark fig with pieces)	as desired based on application	Bucket	3.0	2.0	GF LF V
71022	FRAGOLISSIMA (Whole Strawberries)	as desired based on application	Bucket	3.0	2.0	GF LF V OU K
74022	HAZELNUT BISCUIT	as desired based on application	Bucket	3.0	2.0	H OU K
55302	KROCCO MILK (Chocolate Cereal Crunch)	as desired based on application	Bucket	2.0	2.0	H OU K
48222	KROCCO PEANUT (Peanut Cereal Crunch)	as desired based on application	Bucket	2.0	2.0	H LF V OU K
84102	LEMON BISCUIT (Italian Lemon Cookie)	as desired based on application	Bucket	2.5	2.0	H OU K
68432	LUCY BROWNIE FUDGE	as desired based on application	Bucket	3.0	2.0	GF V
69616	MANGO	as desired based on application	Bucket	1.0	6.0	H GF V
87902	ORANGE RIPPLE	as desired based on application	Bucket	3.0	2.0	H GF LF V OU K

Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
81472	OTTO CARAMEL BISCOTTO (WITH PIECES)	as desired based on application	Bucket	3.0	2.0	<div>H</div> <div>LF</div> <div>V</div>
75702	PEACH	as desired based on application	Bucket	3.0	2.0	<div>H</div> <div>GF</div> <div>LF</div> <div>V</div>
61572	PISTACHIO PREMIUM (WITH PIECES)	as desired based on application	Bucket	3.0	2.0	<div>GF</div>
89102	RASPBERRY	as desired based on application	Bucket	3.0	2.0	<div>H</div> <div>GF</div> <div>LF</div> <div>V</div> <div>OU</div> <div>K</div>

CRUMBOLÉ

Versatile and delicious, CrumbOlé contain a special combination of ingredients perfect for an infinite number of uses: as a variegate and for decorating artisanal and soft gelato, as a crispy base or insert in semifreddo specialties or gelato cakes as well as an amazing number of applications in the pastry and beverage sector in general.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
64922	COCOA <i>Deliciously intense cocoa flavor.</i>	as desired based on application	Bucket	3.5	2.0	
66622	CLASSIC GLUTEN FREE <i>Gluten-free, biscuit flavor.</i>	as desired based on application	Bucket	3.5	2.0	GF
64422	CLASSIC <i>The sweet flavor of vanilla and almonds.</i>	as desired based on application	Bucket	3.5	2.0	
95222	LEMON <i>Lemon flavor.</i>	as desired based on application	Bucket	3.5	2.0	
65542	OTTO CARAMEL <i>The unmistakable flavor of Otto Caramel Biscotto.</i>	as desired based on application	Bucket	3.5	2.0	LF V
61442	RED BERRIES <i>The flavor of red berries.</i>	as desired based on application	Bottle	1.0	6.0	

TOPPINGS and COATINGS

This line of PreGel products includes toppings and coatings for all requirements: for garnishing gelato, sorbetto, soft gelato and frozen yogurt, or for preparing gelato pops, coating gelato cakes and individual desserts.

The **Topping** line is a comprehensive range of fluid sauces available in bottles and ideal for garnishing gelato sundaes, sorbetto, frozen yogurt, soft gelato, frappé and lots more.

Easy, no-waste use thanks to the exclusive drip-free cap.

The products in the exclusive **Le Coriandoline** and **Stracciatella** lines liquefy when heated and then solidify when cooled. This makes them perfect for coating ice pops and gelato sandwich desserts, or for adding a crunchy touch to gelato pans and cups.





TOPPING

PreGel Topping specialties are high quality liquid sauces available in lots of different types and flavours. These products can be stored at room temperature and used not only for gelato, soft gelato and frozen yogurt but also to garnish other types of confectionery like mousses, semifreddo desserts, etc.

All our fruit products contain over 30% of fruit.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
10106	CARAMEL <i>Dark caramel sauce</i>	as desired based on application	Bottle	1.0	6.0	H GF LF V OU K
68706	CHERRY BON	as desired based on application	Bottle	1.0	6.0	H GF LF V
10206	CHOCOLATE	as desired based on application	Bottle	1.0	6.0	GF LF V OU K
69616	MANGO	as desired based on application	Bottle	1.0	6.0	H GF V
19906	MOU <i>Creamy caramel sauce</i>	as desired based on application	Bottle	1.0	6.0	GF OU K
84006	PASSION FRUIT <i>Passion fruit sauce w/ seeds</i>	as desired based on application	Bottle	1.0	6.0	H GF LF V OU K
72716	STRAWBERRY EXTRA	as desired based on application	Bottle	1.0	6.0	GF LF V

STRACCIATELLA

The Stracciatella line offers a selection of products based on the finest cocoa, which create thin, incredibly crunchy layers over the gelato. A great way to decorate entire gelato pans and individual cups.



Code	Product	Dosage	Packaging	kg/ unit	units/ case	Certifications and Dietary Attributes
26502	GRAN STRACCIATELLA REALE <i>Dark chocolate to create "chips"</i>	as desired based on application	Bucket	5.0	2.0	H GF LF V OU K

CORIANDOLINE COATINGS

Coriandoline are coating products that smoothly envelop pop ices, gelato sandwiches, fruit skewers, pralines and lots more, providing a deliciously smooth, crisp shell at shop counter temperature.



Code	Product	Dosage	Packaging	kg/unit	units/case	Certifications and Dietary Attributes
95322	CHOCOLATE	as desired based on application	Bucket	3.0	2.0	H GF LF V OU K
95202	WHITE-CHOCO <i>Cioccobianco</i>	as desired based on application	Bucket	3.0	2.0	H GF OU K

CRUNCHY COATINGS

These revolutionary ready-to-use coatings evenly coat your desserts, allowing for a neat cut with minimal smearing or cracks.



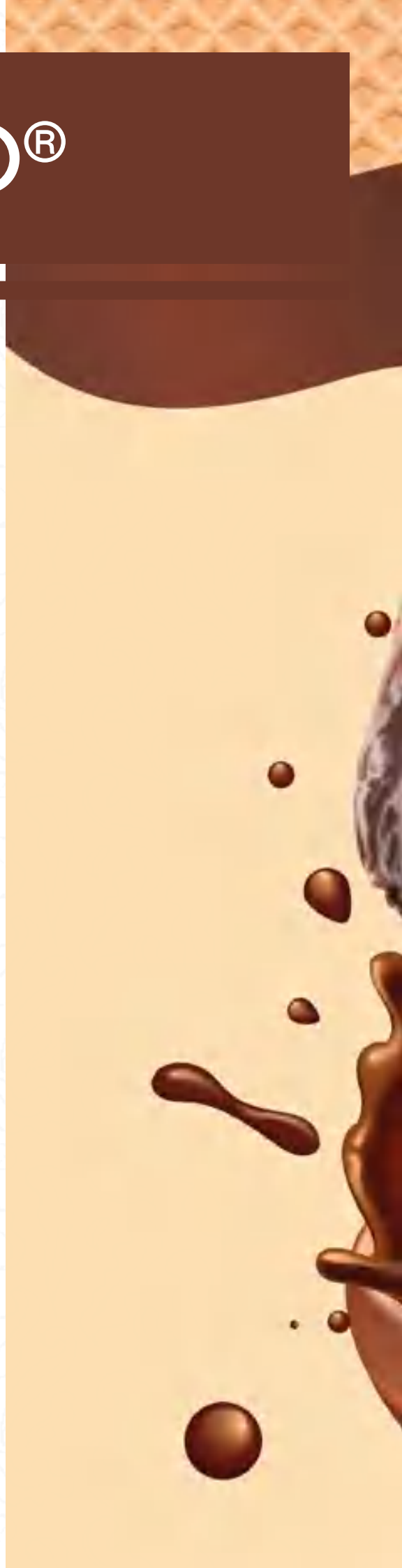
Code	Product	Dosage	Packaging	kg/unit	units/case	Certifications and Dietary Attributes
95102	GIANDUIA <i>Chocolate hazelnut</i>	as desired based on application	2 buckets	5.5	2.5	H
95202	WHITE CHOCOATE	as desired based on application	2 buckets	5.5	2.5	GF

PINOPINGUINO®

PreGel's **PinoPinguino®** brand gained a place in the company's history in record time.

Perfect harmony among ingredients provides PinoPinguino products with their wholesome, rich and enveloping flavour.

The complete line of PinoPinguino creams has become ultra-famous because the products remain soft even at negative temperatures. The only limit is your imagination!





PINO PINGUINO® CREAMS

The Pino Pinguino® product “par excellence”. Created in 2010, it soon became a classic in gelato parlors displays throughout the world. It is a soft cream with an unrivalled velvety texture which remains perfect even at negative temperatures.

This exceptional consistency and unmistakable taste make PinoPinguino a versatile product that can be used in a thousand different ways for the most original creations, and not just in the gelato parlor. Available in both smooth versions and with crispy pieces, PinoPinguino is ideal for experimenting and proposing original recipes of mouth-watering flavour.



Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
82272	ORIGINAL (Chocolate Hazelnut)	as desired based on application	Bucket	3.0	2.0	H GF OU K
93502	BIANCO (White Chocolate)	as desired based on application	Bucket	3.0	2.0	H OU K
97602	CARAMEL Caramel "fudge" ripple	as desired based on application	2 buckets	6.6	3.0	GF OU K
93402	NOCCIOLINO (Hazelnut with Pieces)	as desired based on application	Bucket	3.0	2.0	H OU K
84902	WAFFERINO (Chocolate & Wafer Pieces)	as desired based on application	Bucket	3.0	2.0	H K

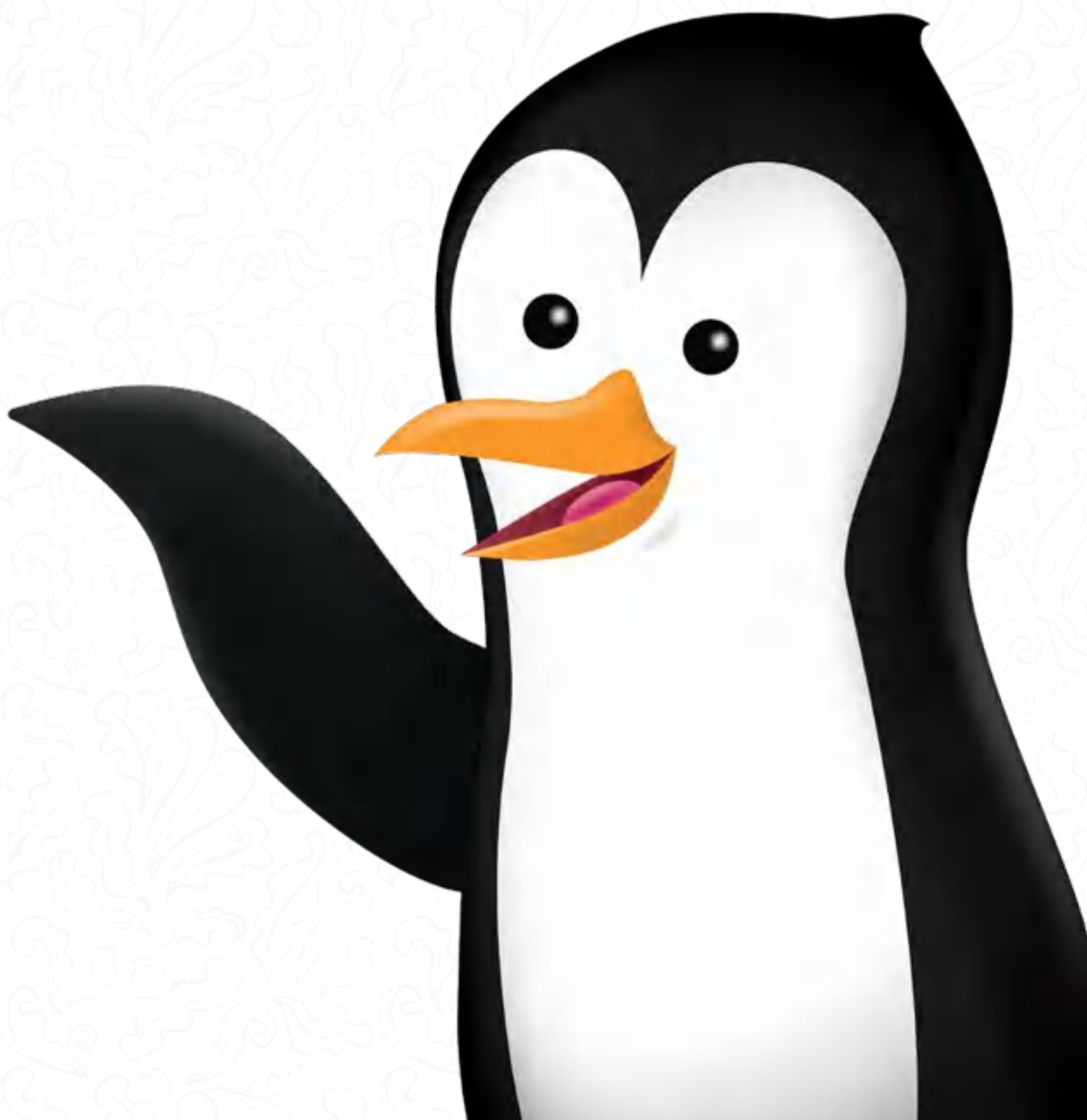
PINO PINGUINO® CORIANDOLINA

Coriandolina Pino Pinguino® is the new coating with the famous cocoa and hazelnut flavour, specially made for creating ice pops and gelato sandwiches with the inimitable PinoPinguino taste.



Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
28232	PINO PINGUINO® Unique flavour of cocoa and hazelnuts.	as desired based on application	2 buckets	6.6	3.0	GF

H HALAL
 GF GLUTEN-FREE
 LF LACTOSE-FREE
 V VEGAN
 OU OU KOSHER (PAREVE)
 OU OU KOSHER (DAIRY)
 K KOSHER (PAREVE)
 K KOSHER (CHALAVI)



SPECIAL ORDER

HOT PROCESS BASES

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes	
DOSAGE 100 g/L							
48628	NATURAL ZERO E	100g / L of milk	8 bags	4.4	2.0	GF	
	An additive-free base that contains all natural ingredients and can be made by either hot or cold process. This base produces creamy, compact gelatos that have great longevity in the display case and meet the needs for those living an all-natural life-style.						
301098	PUROLAT	100g / L of milk	8 bags	4.4	2.0	GF	
	A hot process base that yields gelato with a compact structure and a clean, distinct milk flavor. This base holds very well in the display case and does not contain any added fats.						
HIGH DOSAGE							
301228	EVO MAXIMAPAN 150	150g / L of milk	8 bags	3.3	1.5	GF	
	A hot process base containing coconut oil and and has no hydrogenated fats. It produces a rich, velvety gelato that highlights the flavor of fresh cream.						
94528	VENEZIA SUPER 200	200g / L of milk	8 bags	4.4	2.0	GF	OU
	A non-hydrogenated vegetable fat, hot-process base with a unique structure - compact, creamy, chewy, soft and delicious.						

COLD PROCESS BASES

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
HIGH DOSAGE						
24528	LILLA COMPLETA	500g / L of milk	8 bags	4.4	2.0	GF OU
	A complete hot and cold process base for a smooth-textured gelato with a delicate milky flavour. Prepare by just adding water.					
301191	BASE PREMIUM	1 bag + 2,000g of water	10 bags	2.2	1.0	GF OU
	A complete cold process base that only requires the addition of water to create rich and creamy gelato. It is an ideal base for those who want to prepare gelato with a compact texture in a continuous-churn batch freezer.					

STABILIZERS AND TEXTURE IMPROVERS

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
STABILIZERS						
83611	DEXTROSE Sweetening agent	as needed	1 bag	50	22.7	<div><div>H</div><div>GF</div><div>LF</div><div>V</div><div>OU</div></div>
	A highly soluble powdered sweetener that is made from corn starch. It can be used to improve the texture, viscosity and mouth feel of gelato and sorbet without contributing as much sweetness as regular granulated sugar.					
TEXTURE IMPROVERS						
314005	NONFAT DRY MILK Grade A, low heat	as needed	1 bag	26.5	12.0	<div><div>GF</div><div>OU</div></div>
	A wholesome dairy product made by evaporating the water from skim milk. When added to a gelato or ice cream recipe it can increase creaminess, viscosity and mouth feel as well as depress the freezing point without contributing any additional fat.					

FLAVOURS IN POWDER

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
307028	MASCARPONE 30 Italian cream cheese flavour	30g / L of milk	8 bags	4.4	2.0	GF OU

TRADITIONAL PASTES

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
12372	BLUE ANGEL <i>Banana candy</i>	35g / kg of base	2 buckets	6.6	3.0	GF ou K
57202	CARAMAO MOU <i>Butterscotch</i>	20-30 / kg of base	2 buckets	13.2	6.0	H GF ou K
24502	PEANUT	120g / kg of base	2 buckets	5.5	2.5	H GF LF V ou K
06872	PISTACHIO ANATOLIA PURO <i>Single-source pistachios from Anatolia</i>	100g / kg of base	2 buckets	5.5	2.5	GF LF V ou K
30362	SPICED APPLE CIDER	50g / kg of base	2 buckets	6.6	3.0	GF V ou
36122	SWEET ALMOND PURO <i>Marzipan-flavoured</i>	100g / kg of base	2 buckets	5.5	2.5	GF LF V
26402	VANILLA MEXICO SUPERIOR <i>Golden vanilla with specs</i>	25-40g / kg of base	2 buckets	13.2	6.0	GF
23502	VANILLA PURISSIMA BEAN <i>American-style w/ vanilla bean specs</i>	35g / kg of base	2 buckets	6.6	3.0	GF ou K

FORTEFRUTTO

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
47372	BLACK CURRANT	20-70g) / kg of base	2 buckets	6.6	3.0	H GF LF V
43072	GRAPE	30-70g / kg of base	2 buckets	6.6	3.0	GF LF V
45172	GREEN APPLE	20-70g / kg of base	2 buckets	6.6	3.0	H GF LF V







SPRINT – BASES WITH FLAVOUR

Code	Product	Gelato Dosage	Soft Serve Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
60621	ALMOND <i>(Mandorla)</i>	1 bag + 3,000g of milk	1 bag + 1 gallon of milk	10 bags	2.9	1.4	GF  
56438	BANOFFEE <i>Banana and caramel</i>	1 bag + 3,000g of milk	1 bag + 1 gallon of milk	12 bags	2.6	1.2	GF
17011	BUTTERSCOTCH	1 bag + 3,000g of milk	1 bag + 1 gallon of milk	10 bags	2.6	1.2	GF
37801	CIOCCO- PEPPERONCINO <i>Chili Chocolate</i>	1 bag + 2,500g of milk	1 bag + 1 gallon of milk	12 bags	2.4	1.1	GF
28221	FARM CHEESE	1 bag + 3,000g of milk	1 bag + 1 gallon of milk	12 bags	2.4	1.1	GF
305318	GREEK YOGURT	1 bag + 4,000g of milk	1 bag + 4,000g of milk + 1,000g of nonfat Greek yogurt	8 bags	3.5	1.6	GF 
305562	GREEN MINT	1 bag + 2,500g of milk	1 bag + 1 gallon of milk	12 bags	2.0	0.9	GF 
64001	HAZELNUT <i>(Nocciola)</i>	1 bag + 2,500g of milk	1 bag + 1 gallon of milk	10 bags	2.4	1.1	 GF
305482	HOT COCOA WITH MARSHMALLOWS	1 bag + 2,500g of milk or water	1 bag + 1 gal of water or milk	12 bags	2.2	1.0	GF







SPRINT – BASES WITH FLAVOUR

Code	Product	Gelato Dosage	Soft Serve Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
14801	MASCARPONE IMPERIAL <i>Italian cream cheese</i>	1 bag + 2,000g of milk + 500g of cream	1 bag + 1 gallon of milk	12 bags	2.2	1.0	 
21901	MELON	1 bag + 2,800g of water	1 bag + 1 gallon of water	12 bags	2.4	1.1	 
305472	ORANGE AND CREAM	1 bag + 2,500g of milk	1 bag + 1 gallon of milk	12 bags	2.0	0.9	 
305702	POPCORN	1 bag + 2,500g of milk	1 bag + 1 gallon of milk	12 bags	2.0	0.9	 
72928	SIERRA NEGRA <i>American-style chocolate</i>	1 bag + 2.3 to 2.5 liters boiling water or boiling milk	1 bag + 2.3 to 2.5 liters boiling water or boiling milk	8 bags	3.9	1.8	    
305451	TANGERINE	1 bag + 2,500g of milk or water	1 bag + 1 gallon of water or milk	8 bags	2.9	1.3	   
305522	WHITE PEPPERMINT	1 bag + 2,500g of milk	1 bag + 3,785g of milk	12 Bags	2.0	0.9	 
32701	YOGURSPRINT FOREST BERRIES <i>(Yogurt Forest Berries)</i>	1 bag + 2,500g of milk - or - 1 bag + 2,000g of milk + 500g yogurt	1 bag + 1 gallon of milk	12 bags	2.2	1.0	

SWEETENED WITH STEVIA

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
84601	BASE LIGHT & STEVIA	12.3-oz(350g) + 33.8oz (1 liter) of milk or 12.3-oz (350g) + 33.8oz (1 liter) of water/ fruit	12 Bags	2.3	1.1	     

A cold process base sweetened with Stevia and contains no dairy. It is ideal for creating light and delicious gelatos, ice creams and sorbets.

Code	Product	Gelato Dosage	Soft Serve Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
317028	CHOCOLATE STEVIA	1 bag + 1 gallon warm water or warm milk	1 bag + 1 gallon warm water or warm milk	8 bags	4.4	2.0	   
305652	VANILLA STEVIA	1 bag + 88.1oz (2500g) of milk	1 bag + 133.5oz (3785g) of milk	12 bags	2.2	1.0	 

ARABESCHI

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
12802	APPLE PIE <i>Caramelized diced apples in sauce</i>	as desired based on application	2 buckets	6.6	3.0	     
64622	BROWNIE'S (BROWNIE BRITTLE) <i>Chocolate sauce with crunchy brownie bits</i>	as desired based on application	2 buckets	6.6	3.0	
16972	BUTTERSCOTCH	as desired based on application	2 buckets	6.6	3.0	
17206	CARAMELLLATTE <i>Rich, creamy caramel sauce</i>	as desired based on application	6 tins	3.3	1.5	
54922	COCCO SNACK <i>White choc w/ crunchy coconut, almonds and cookie pieces</i>	as desired based on application	2 buckets	6.6	3.0	  
51603	CROCKITA <i>Chocolate sauce with crunchy hazelnut-and- honey flavoured inclusions.</i>	as desired based on application	2 buckets	11.0	5.0	
36022	FANTASIA CROCCANTE <i>Caramel sauce w/ cashews and cookie pieces</i>	as desired based on application	2 buckets	5.5	2.5	 
17502	FIG SAUCE <i>Sweet and savory rich fig swirl</i>	as desired based on application	2 buckets	6.6	3.0	  
17802	HAZELNUT & CEREALS <i>Caramel hazelnut sauce w/ caramel pieces</i>	as desired based on application	2 buckets	5.5	2.5	  
28432	LINGONBERRY <i>(Prieselberry)</i>	as desired based on application	2 buckets	6.6	3.0	 
28572	NOCCIOLONE CROCK <i>Chocolate hazelnut sauce with large chunks of candied hazelnuts</i>	as desired based on application	2 buckets	6.6	3.0	

DECORATIONS

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
67614	CRUNCHY CARAMEL SHARDS/ GRANELLA CROCCANTE CATALANA <i>Caramel shards that remain crunchy in frozen desserts</i>	as desired based on application	4 bags	2.2	1.0	<div>LF</div> <div>V</div>

CIOCCOLATINA

Soft and delicious creams from selected raw materials, made to be poured directly into the gelato pan and served as they are. Rich in texture, they neither dissolve nor slip from the gelato, making it ideal as a garnish on gelato cones, wafers and cups.

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
48722	DARK CHOCOLATE <i>Dark chocolate fudge ripple</i>	as desired based on application	2 buckets	6.6	3.0	<div>GF</div> <div>LF</div> <div>K</div>
20072	BIANCA <i>White Chocolate</i>	as desired based on application	2 buckets	6.6	3.0	<div>GF</div>

CRUMBOLÉ

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
92022	CEREALS AND COCOA BEANS (GRANOLA CRUMBLE & COCOA NIBS) <i>Crunchy CrumbOlé with cereals (rice, oats and corn) and cocoa beans.</i>	as desired based on application	2 buckets	7.7	3.5	<div>GF</div>

TOPPING

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
10706	COFFEE	as desired based on application	6 bottles	2.2	1.0	<div>GF</div> <div>LF</div> <div>V</div> <div>OU</div> <div>K</div>
88206	FOREST BERRIES <i>Bilberries, black currants and raspberries</i>	as desired based on application	6 bottles	2.2	1.0	<div>GF</div> <div>LF</div>

CORIANDOLINE COATINGS

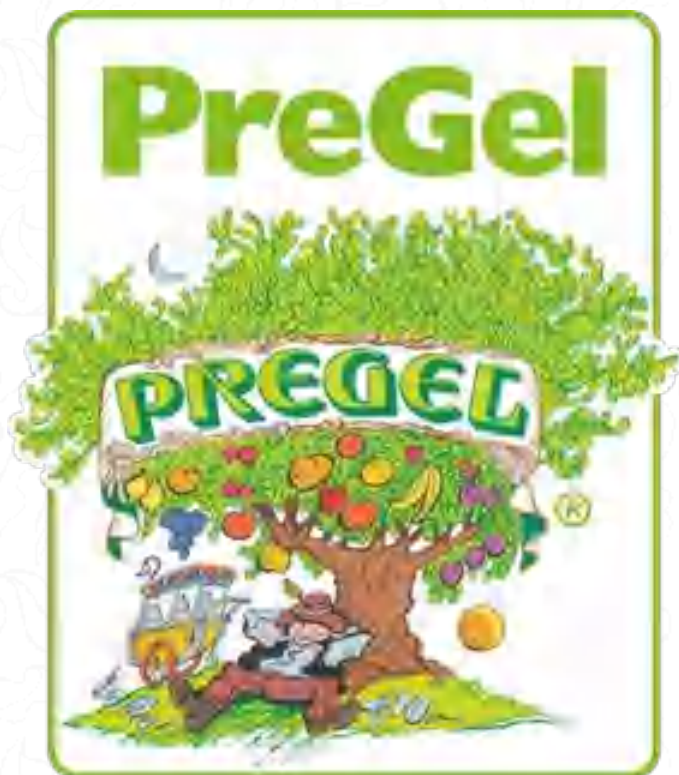
Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
90802	LEMON	as desired based on application	2 buckets	6.6	3.0	H GF ou K
82673	OTTO COOKIE BUTTER	as desired based on application	2 buckets	6.6	3.0	LF V
90702	STRAWBERRY	as desired based on application	2 buckets	6.6	3.0	GF ou K

CRUNCHY COATINGS

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
66932	COCONUT	as desired based on application	2 buckets	5.5	2.5	ou K
95302	HAZELNUT	as desired based on application	2 buckets	5.5	2.5	H GF ou K
95502	LEMON	as desired based on application	2 buckets	5.5	2.5	ou K
66732	OTTO CARAMEL BISCOTTO <i>Cookie butter w/ spiced cookie pieces</i>	as desired based on application	2 buckets	5.5	2.5	LF V
95402	PISTACHIO	as desired based on application	2 buckets	5.5	2.5	GF ou K

PINO PINGUINO® CREAMS

Code	Product	Dosage	Packaging	lb/ unit	kg/ unit	Certifications and Dietary Attributes
61322	PEANUT <i>Peanut butter "fudge" ripple</i>	as desired based on application	2 buckets	6.6	3.0	H GF K



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