

# STANDARD BASE

## *recipes*



# TABLE OF CONTENTS

## STANDARD GELATO BASE RECIPES

### MILK BASES

Base Premium	
Base Sublime	page 4
Diamant 50	
Totalbase®	page 5
Base Purolat 100	page 6
Evo Maximapan 150	
White Base Sprint	page 7
Base Natural Zero E	page 8

### DIETARY BASES

Dietetic Milk Base	page 9
Base Vegan	
Base Light & Stevia	page 10

### ALCOHOLIC BASES

Base Allegra	page 11
--------------	---------

## STANDARD SORBETTO BASE RECIPES

### WATER BASES

Fruttosa® or Fruttosa® Milk-Free	
0% & 30% Fruit	page 13
Lemon 50	
Gelato Dinamiko™ Base Frutta	page 14
Base Natural Fruit Zero E	page 15

### DIETARY BASES

Dietetic Fruit Base	
Base Light & Stevia	page 16
Neutral Soya Base	page 17

### ALCOHOLIC BASES

Base Allegra	page 18
--------------	---------

## STANDARD ICE CREAM BASE RECIPES

### MILK BASES

Totalbase®	
Diamant 50	page 20
Base Sublime	
Base Purolat 100	page 21
Base Natural Zero E	
White Base Sprint	page 22

### DIETARY BASES

Dietetic Milk Base	page 23
--------------------	---------

## FROZEN CUSTARD BASE RECIPE

page 24

## FLAVORS & DOSAGES

page 25



# STANDARD GELATO BASE

*recipes*



# BASE PREMIUM\* GELATO

\* Note: PreGel Base Premium is specifically designed to be used in continuous batch freezers.

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
2000g	70.6oz	water
1 bag	1 bag	PreGel Base Premium
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Pour into a continuous-churning batch freezer and freeze.

# BASE SUBLIME GELATO

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	whole milk
300g	10.6oz	heavy cream
540g	19oz	sugar
100g	3.5oz	PreGel Dextrose
100g	3.5oz	PreGel Nonfat Dry Milk
150g	5.3oz	PreGel Base Sublime
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# DIAMANT 50 GELATO

**PreGel**  
Your passion. Our ingredients.

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	whole milk
150g	5.3oz	heavy cream
540g	19oz	sugar
60g	2.1oz	PreGel Dextrose
60g	2.1oz	PreGel Piùcremoso
150g	5.3oz	PreGel Nonfat Dry Milk
150g	5.3oz	PreGel Diamant 50
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.

# TOTALBASE® GELATO

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	whole milk
150g	5.3oz	heavy cream
540g	19oz	sugar
60g	2.1oz	PreGel Dextrose
60g	2.1oz	Piùcremoso
300g	10.6oz	PreGel Totalbase®
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend using an immersion blender.
3. Let the mixture age and hydrate for 1/2 hour (optional).
4. Pour in the batch freezer and freeze.





# BASE PUROLAT GELATO

**PreGel**  
*Your passion. Our ingredients.*

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	whole milk
300g	10.6oz	heavy cream
500g	17.6oz	sugar
60g	2.1oz	PreGel Dextrose
60g	2.1oz	PreGel Piùcremoso
80g	2.8oz	PreGel Nonfat Dry Milk
300g	10.6oz	PreGel Purolat
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# EVO MAXIMAPAN 150 GELATO

**PreGel**  
*Your passion. Our ingredients.*

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	whole milk
150g	5.3oz	heavy cream
540g	19oz	sugar
60g	2.1oz	PreGel Dextrose
60g	2.1oz	PreGel Piùcremoso
450g	15.9oz	PreGel EVO Maximapan 150
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.

# WHITE BASE SPRINT GELATO

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
2500g	88.2oz	whole milk
1 bag	1 bag	PreGel White Base Sprint
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# BASE NATURAL ZERO E GELATO

**PreGel**  
*Your passion. Our ingredients.*

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	whole milk
300g	10.5oz	heavy cream
540g	24.2oz	sugar
120g	4.2oz	PreGel Proteingel
300g	10.5oz	PreGel Base Natural Zero E
see dosage chart		PreGel Flavor

## METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.





# DIETETIC MILK BASE GELATO

**PreGel**  
*Your passion. Our ingredients.*

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	whole milk
750g	26.5oz	PreGel Dietetic Milk Base
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# VEGAN BASE GELATO

**PreGel**  
*Your passion. Our ingredients.*

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
2500g	88.2oz	water or vegetable milk
375g	13.2oz	PreGel Base Vegan
500-675g	17.6-23.8oz	sugar
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together PreGel Base Vegan and sugar.
2. Heat water or vegetable milk to boiling.
3. Pour boiling liquid over powder mixture and blend with an immersion blender.
4. Cool down the mix, cover and age in a refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer shelf life in the display case. Alternatively, skip to Step #6.
5. Pour mix into a batch freezer and freeze according to manufacturer's instructions.

# BASE LIGHT & STEVIA GELATO

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	skim milk or plant milk
1 bag	1 bag	PreGel Base Light & Stevia
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# BASE ALLEGRA GELATO

**PreGel**  
*Your passion. Our ingredients.*

## BEER GELATO SINGLE BATCH

GRAMS	OZ	INGREDIENT
800g	28.2oz	whole milk
1700g	60oz	beer, any type
500g	17.6oz	heavy cream
400g	15.9oz	sugar
100g	3.5oz	PreGel Dextrose
100g	3.5oz	PreGel Nonfat Dry Milk
450g	15.9oz	PreGel Base Allegra
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# STANDARD SORBETTO BASE

*recipes*



# FRUTTOSA® OR FRUTTOSA® MILK-FREE SORBETTO

0% & 30% FRUIT



## FRUTTOSA® SORBETTO 0% FRUIT - SINGLE BATCH

GRAMS	OZ	INGREDIENT
2500g	88.2oz	water
10g	0.4oz	lemon juice
650g	22.9oz	sugar
100g	3.5oz	PreGel Dextrose
150g	5.3oz	PreGel Fruttosa® or Fruttosa® Milk Free
15g	0.5oz	PreGel SetaGel Vellutina
see dosage chart		PreGel Flavor

### COLD PROCESS

#### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in a refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer shelf life in the display case. Alternatively, skip to Step #3.
3. Pour into a batch freezer and freeze according to manufacturer's instructions.

### HOT PROCESS

#### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.

## FRUTTOSA® SORBETTO 30% FRUIT - SINGLE BATCH

GRAMS	OZ	INGREDIENT
1500g	52.9oz	water
550g	19.4oz	sugar
100g	3.5oz	PreGel Dextrose
140g	4.9oz	PreGel Fruttosa® or Fruttosa® Milk Free
1000g	35.3oz	Boiron fruit puree, fresh fruit or frozen fruit (thawed)
20g	0.7oz	PreGel SetaGel Vellutina
10g	0.4oz	lemon juice
see dosage chart		PreGel Flavor

### COLD PROCESS

#### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in a refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer shelf life in the display case. Alternatively, skip to Step #3.
3. Pour into a batch freezer and freeze according to manufacturer's instructions.

### HOT PROCESS

#### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# LEMON 50 SORBETTO

**PreGel**  
Your passion. Our ingredients.

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	water
1200g	42.3oz	sugar
150g	5.3oz	PreGel Lemon 50

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.

# GELATO DINAMIKO™ BASE FRUTTA SORBETTO

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
1200g	42.3oz	water
2000g	70.6oz	Boiron fruit puree, fresh fruit or frozen fruit (thawed)
1 bag	1 bag	PreGel Gelato Dinamiko™ Base Frutta
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Pour into a continuous-churning batch freezer and freeze.



# BASE NATURAL FRUIT ZERO E SORBETTO

**PreGel**  
*Your passion. Our ingredients.*

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
1,500g	52.5oz	water
300g	10.5oz	<b>PreGel Base Zero E Fruit</b>
1500g	52.5oz	Boiron fruit puree, fresh fruit, or frozen fruit (thawed)
550g	19.4oz	sugar
100g	3.5oz	<b>PreGel Dextrose</b>
see dosage chart		<b>PreGel Flavor</b>

## METHOD OF PREPARATION

1. Combine water; **PreGel Base Zero E Fruit**, and sugars.
2. Blend with immersion blender.
3. Pour the mix into a hot process machine and heat to 65°C/149°F.
4. Extract the heated base.
5. Let the mix age and hydrate for ½ hour (optional).
6. Add in fruit and emulsify.
7. Pour in the batch freezer and freeze accordingly.



# DIETETIC FRUIT BASE SORBETTO

**PreGel**  
Your passion. Our ingredients.

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
2000g	70.5oz	water
400g	16.9oz	PreGel Dietetic Fruit Base
1300g	45.9oz	Boiron 100% fruit puree, fresh fruit, or frozen fruit (thawed)
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.

# BASE LIGHT & STEVIA SORBETTO

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
1500g	105.8oz	skim milk or plant milk
1700g	60oz	Boiron 100% fruit puree, fresh fruit, or frozen fruit (thawed)
1 bag	1 bag	PreGel Base Light & Stevia
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# NEUTRAL SOYA BASE SORBETTO

**PreGel**  
*Your passion. Our ingredients.*

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
3000g	105.8oz	water
1500g	52.3oz	PreGel Neutral Soya Base (Soy Base)
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# BASE ALLEGRA

## SORBETTO

**PreGel**  
Your passion. Our ingredients.

### WINE SORBETTO SINGLE BATCH

GRAMS	OZ	INGREDIENT
1500g	52.9oz	water
750g	26.5oz	wine, any type
450g	15.9oz	sugar
<b>480g</b>	<b>16.9oz</b>	<b>PreGel Base Allegra</b>
450g	15.9oz	Boiron 100% fruit puree, fresh fruit, or frozen fruit (thawed)
<b>10g</b>	<b>0.4oz</b>	<b>PreGel Fibraplus</b>
see dosage chart		<b>PreGel Flavor</b>

#### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.





# STANDARD ICE CREAM BASE *recipes*



# TOTALBASE® ICE CREAM

12% BUTTERFAT

**PreGel**  
*Your passion. Our ingredients.*

Ice cream is legally defined as a frozen dessert made with a pasteurized liquid mix by the FDA. Check with your local regulatory agencies to find out which base and production method will best suit your needs.

## COLD PROCESS - SINGLE BATCH

GRAMS	OZ	INGREDIENT
2000g	70.6oz	whole milk
1350g	47.6oz	heavy cream
520g	18.3oz	sugar
60g	2.1oz	PreGel Dextrose
20g	0.7oz	PreGel Nonfat Dry Milk Powder
240g	8.5oz	PreGel Totalbase®
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix all ingredients together.
2. Blend using an immersion blender.
3. Let the mixture age and hydrate for 1/2 hour
4. Pour in the batch freezer and freeze.

# DIAMANT 50 ICE CREAM

12% BUTTERFAT

## HOT PROCESS - SINGLE BATCH

GRAMS	OZ	INGREDIENT
2100g	74.1oz	whole milk
1200g	42.3oz	heavy cream
500g	17.6oz	sugar
60g	2.1oz	PreGel Dextrose
100g	3.5oz	PreGel Nonfat Dry Milk
140g	4.9oz	PreGel Diamant 50
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# BASE SUBLIME ICE CREAM

12% BUTTERFAT

**PreGel**  
*Your passion. Our ingredients.*

Ice cream is legally defined as a frozen dessert made with a pasteurized liquid mix by the FDA. Check with your local regulatory agencies to find out which base and production method will best suit your needs.

## HOT PROCESS - SINGLE BATCH

GRAMS	OZ	INGREDIENT
2100g	74.1oz	whole milk
1200g	42.3oz	heavy cream
500g	17.6oz	sugar
100g	3.5oz	PreGel Dextrose
100g	3.5oz	PreGel Nonfat Dry Milk
140g	4.9oz	PreGel Base Sublime
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.

# BASE PUROLAT ICE CREAM

10% BUTTERFAT

## HOT PROCESS - SINGLE BATCH

GRAMS	OZ	INGREDIENT
2400g	84.7oz	whole milk
1000g	35.3oz	heavy cream
550g	19.4oz	sugar
80g	2.8oz	PreGel Nonfat Dry Milk
300g	10.6oz	PreGel Base Purolat
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.



# BASE NATURAL ZERO E ICE CREAM

**PreGel**  
Your passion. Our ingredients.

10% BUTTERFAT

HOT PROCESS - SINGLE BATCH

GRAMS	OZ	INGREDIENT
2350g	82.9oz	whole milk
950g	33.6oz	heavy cream
475g	16.8oz	sugar
400g	14.1oz	PreGel Base Zero E
80g	2.8oz	PreGel Nonfat Dry Milk
10g	0.4oz	PreGel SetaGel Vellutina
80oz	2.8oz	Egg yolks
see dosage chart		PreGel Flavor

## METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.

Ice cream is legally defined as a frozen dessert made with a pasteurized liquid mix by the FDA. Check with your local regulatory agencies to find out which base and production method will best suit your needs.

# WHITE BASE ICE CREAM

12% BUTTERFAT

COLD PROCESS - SINGLE BATCH

GRAMS	OZ	INGREDIENT
1500g	52.9oz	whole milk
1000g	35.3oz	heavy cream
1 bag	1 bag	PreGel White Base
see dosage chart		PreGel Flavor

## METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #3.
3. Pour mix into a batch freezer and freeze according to manufacturer's instructions.





# DIETETIC MILK BASE ICE CREAM

## 10% BUTTERFAT

**PreGel**  
*Your passion. Our ingredients.*

*Ice cream is legally defined as a frozen dessert made with a pasteurized liquid mix by the FDA. Check with your local regulatory agencies to find out which base and production method will best suit your needs.*

### COLD/HOT PROCESS - SINGLE BATCH

GRAMS	OZ	INGREDIENT
2100g	74.1oz	whole milk
900g	31.8oz	heavy cream
750g	4.9oz	PreGel Dietetic Milk Base
see dosage chart		PreGel Flavor

#### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Heat the mix to 85°C/185°F.
3. Cool down the mix, cover and age in refrigerator for 30 minutes to overnight. This step is optional, but will result in a better texture and longer life in the display case. Alternatively, skip to Step #4.
4. Pour mix into a batch freezer and freeze according to manufacturer's instructions.





# FROZEN CUSTARD BASE

**PreGel**  
*Your passion. Our ingredients.*

## SINGLE BATCH

GRAMS	OZ	INGREDIENT
2000g	70.6oz	whole milk
500g	17.6oz	heavy cream
1 bag	1 bag	PreGel Frozen Custard Base
see dosage chart		PreGel Flavor

### METHOD OF PREPARATION

1. Mix together all ingredients using an immersion blender.
2. Pour into a frozen custard machine or batch freezer and freeze.



## PRODUCT HIGHLIGHT

### SETAGEL® - VELLUTINA®

Code: 70472

Improve texture, especially in flavors with high fat content such as chocolate or nut flavors, and increase creaminess and overrun especially in fruit-flavored gelato, with this Hot and Cold Process texture-improving paste. Vellutina (Sorbitol Paste) also helps control the freezing point and is recommended for pastry application such as emulsification, whipping, or rising dough.



Should be added in recipes with

1. Nuts
2. Chocolates
3. Sorbetto recipes from scratch

### POWDER FLAVORS

PreGel's Powder Flavors provide both optimal shelf life and intense flavor. These products easily dissolve without leaving a grainy aftertaste.



Code	Flavor	Dosage
306038	LEMON 50	1.76 oz (50 g) / 33.8 oz (1 liter) of water
307028	MASCARPONE 30 (Italian Cream Cheese)	1.0 oz (30 g) / 33.8 oz (1 liter) of milk
88524	RICOTTA 30 (Cannoli Cream Cheese)	1-1.7 oz (30-50 g) / 35.2 oz (1 kg) of base
307138	YOGGI® (Yogurt)	1.0-1.7 oz (30-50 g) / 35.2 oz (1 kg) of base

## TRADITIONAL PASTES

PreGel Traditional Pastes are made with high quality ingredients sourced from all around the world to bring forth the best products for your desserts. This line includes a variety of flavors in order to satisfy many palates.



Code	Product	Dosage
50002	<b>AMARETTO</b> Chocolate almond liqueur	1.7oz (50g) / 35.3oz (1 kg) of base
25602	<b>BISCOTTO</b> Cookie flavor	2.4-2.8oz (70-80g) / 35.3oz (1 kg) of base
12372	<b>BLUE ANGEL</b> Banana candy	1.2oz (35g) / 35.3oz (1 kg) of base
53072	<b>BUBBLE GUM</b>	1.2oz (35g) / 35.3oz (1 kg) of base
57202	<b>CARAMAO MOU</b> Butterscotch	1.23oz (35g) / 35.3oz (1 kg) of base
56522	<b>CACAOPAT</b> Chocolate - unsweetened	2.4-3.5oz (70-100g) / 35.3oz (1 kg) of base
27522	<b>CAFFÉ BARISTA</b> Cappuccino	1.7oz (50g) / 35.3oz (1 kg) of base
50202	<b>CARAMEL</b> Dark, European-style caramel	0.7-1.2oz (20-35g) / 35.3oz (1 kg) of base
27406	<b>CAMELLATTE</b> Creamy caramel	0.8-1.2oz (25-35g) / 35.3oz (1 kg) of base
54802	<b>CHOCOLATE-HAZELNUT</b>	4.2oz (120g) / 35.3oz (1 kg) of base
58472	<b>CINNAMON</b> Cannella	0.8-1.2oz (25-35g) / 35.3oz (1 kg) of base
50402	<b>COCONUT</b>	2.4oz (70g) / 35.3oz (1 kg) of base
28072	<b>COFFEE COSTA D'ORO</b> Espresso	2.4oz (70g) / 35.3oz (1 kg) of base
53272	<b>CREMA WALNUT</b>	2.4oz (70g) / 35.3oz (1 kg) of base
24002	<b>CREMA WHISKY</b> Irish cream	3.5oz (100g) / 35.3oz (1 kg) of base
50702	<b>GIANDUIA</b> Dark chocolate hazelnut	4.5-5.2oz (130-150g) / 35.3oz (1 kg) of base
91302	<b>GIANDUIOTTO ROCK</b> Dark chocolate and hazelnut pieces	5.2-5.9oz (150-170g) / 35.3oz (1 kg) of base
51402	<b>HAZELNUT PIEMONTE</b> Dark roasted hazelnut	2.4-4.5oz (70-130g) / 35.3oz (1 kg) of base
51502	<b>HAZELNUT REGINA</b> Light roasted hazelnut	2.8-4.2oz (80-120g) / 35.3oz (1 kg) of base
50802	<b>MALAGA</b> Rum raisin	2.4oz (70g) / 35.3oz (1 kg) of base

## TRADITIONAL PASTES (continued)

Code	Product	Dosage
51172	<b>MINT - GREEN</b>	1.2oz (35g) / 35.3oz (1 kg) of base
59872	<b>MINT - WHITE</b>	1.2oz (35g) / 35.3oz (1 kg) of base
22272	<b>ORO D'ORO</b> Crema Limone	1.8-oz-2.5oz (50-70g) / 35.3oz (1kg) of base
81472	<b>OTTO COOKIE BUTTER WITH PIECES</b>	7.0oz (200g) / 35.3oz (1 kg) of base
54772	<b>PANNACOTTA</b>	3.5oz (100g) / 35.3oz (1 kg) of base
24502	<b>PEANUT</b>	4.2oz (120g) / 35.3oz (1 kg) of base
06872	<b>PISTACHIO ANATOLIA PURO</b> Single-source pistachios from Anatolia	3.5oz (100g) / 35.3oz (1 kg) of base
53702	<b>PISTACHIO CREMA</b> Pistachio and almond	2.4oz (70g) / 35.3oz (1 kg) of base
82702	<b>PISTACHIO PURO</b> Light roasted skin-on pistachios	3.5oz (100g) / 35.3oz (1 kg) of base
31272	<b>PISTACHIO VERDE PRIMAVERA</b>	3.5oz (100g) / 35.3oz (1 kg) of base
28322	<b>PRONTOCIOCC</b> Chocolate - sweetened	3.5-5.2oz (100-150g) / 35.3oz (1 kg) of base
55202	<b>ROASTED ALMOND</b>	2.4-3.5oz (70-100g) / 35.3oz (1 kg) of base
64702	<b>SALTED BUTTER CARAMEL</b>	3.5oz (100g) / 35.3oz (1 kg) of base
73202	<b>SALTY PEANUT</b>	4.2oz (120g) / 35.3oz (1 kg) of base
23102	<b>SPEKULATIUS</b> Gingerbread	2.5oz (70g) / 35.3oz (1 kg) of base
36122	<b>SWEET ALMOND PURO</b> Marzipan-flavored	3.5oz (100g) / 35.3oz (1 kg) of base
91802	<b>VENETIAN TIRAMISU</b>	2.8oz (80g) / 35.3oz (1 kg) of base
52102	<b>TORRONE</b> European-style honey nut nougat	2.4oz (70g) / 35.3oz (1 kg) of base
26402	<b>VANILLA MEXICO SUPERIOR</b> Golden vanilla with specs	0.8-1.4oz (25-40g) / 35.3oz (1 kg) of base
23502	<b>VANILLA PURISSIMA BEAN</b> American-style w/ vanilla bean specs	1.2oz (35g) / 35.3oz (1 kg) of base
48902	<b>VANILLA TAHITI</b> Tahitian style vanilla w/ specs	1.0oz (30g) / 35.3oz (1 kg) of base
55502	<b>WHITE CHOCOLATE</b> Cioccobianco	3.5oz (100g) / 35.3oz (1 kg) of base

## FORTEFRUTTO® (FRUIT PASTES)

PreGel Fortefrutto® fruit pastes are made with fruits sourced from all around the world, carefully harvested at the peak of their season to provide your desserts with a consistent flavor throughout the year. They can also be used in combination with fresh fruit to enhance flavor and create a more vibrant color.



Code	Flavor	Dosage
40472	BANANA	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
46772	BILBERRY (European Blueberry)	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
46872	BLACKBERRY	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
47372	BLACK CURRANT	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
45672	CHERRY	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
45972	FOREST BERRIES (Bilberries, Raspberries, Black Currants)	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
43072	GRAPE	1.0–2.4 oz (30-70 g) / 35.3 oz (1 kg) of base
45172	GREEN APPLE	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
46172	KIWI	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
47772	MANGO	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
40372	ORANGE	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
46072	PASSION FRUIT	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
42072	PEACH	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
41472	PEAR	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
40272	PINEAPPLE	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
09272	PINK GUAVA	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
48072	POMEGRANATE	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
46272	RASPBERRY	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
45872	STRAWBERRY	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base
47572	WILD STRAWBERRY	0.7–2.4 oz (20-70 g) / 35.3 oz (1 kg) of base