

# Coriandoline® Stick



Pre Gel

**PreGel**  
dal 1967

# PRE GEL FLAVOURS & BASES FOR ICE CREAM & PATISSERIE

Our close association with Pre Gel began in 1975.

Since then, Pre Gel has become Europe's leading Manufacturer of Flavours and Bases for Ice Cream and Patisserie, with factories and distributors throughout the world.

As Pre Gel's Sole Selling Agents and Suppliers in the United Kingdom and Ireland, we are proud to offer their exceptional range of Innovative and Award Winning Products.

Our experienced Sales Team, together with our Technical Consultants, are able to offer support with the production and presentation of Ice Cream, Sorbets and Patisserie, either on customer's own premises or at our fully equipped Test Kitchen.

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dal 1967



## BASES, EMULSIFIERS & STABILIZERS FOR ICE CREAM

CODE	PRODUCT	DOSAGE	PACK
4439	THE MASTER'S BASE - BASE DEL MAESTRO <i>A creamy base for a rich compact dairy ice cream, which is warm to the palate.</i>	200g/ ltr milk	1.6kg 8 bags per case
4447	CREMISSIMA <i>A dairy ice cream base with a delicate flavour and creamy compact structure.</i>	50g/ ltr milk	2kg 8 bags per case
4436	DIAMANTE 50 <i>The ideal base for dairy ice cream giving a light and creamy structure.</i>	50g/ ltr milk	2kg 8 bags per case
4424	DIAMANTE 100 - CONTAINS VEGETABLE FAT <i>Similar to Diamante 50 giving a delicate clean milk flavour and high overrun.</i>	100g/ ltr milk	1.5kg 8 bags per case
4434	MAXIMA STRUCTURA 100 - CONTAINS VEGETABLE FAT <i>An excellent base for non dairy ice cream.</i>	100g/ ltr milk	1.5kg 8 bags per case
4428	NEUTRO / HIGHYIELD STABILIZER <i>An economical emulsifier stabilizer for ice cream.</i>	4g/ ltr milk	2kg 4 bags per case
4445	PIU CREMOSO <i>A vegetable fat supplement to give a creamy texture to ice cream</i>	20g/ kg milk 4 bags per case	1.5kg
4433	PROTEINGEL - MILK PROTEIN SUPPLEMENT <i>A protein additive for dairy ice cream giving improved structure.</i>	20-40g/ kg mix	1.5kg 4 bags per case
4429	SUPERNEUTRO LATTE - HIGHYIELD STABILIZER-EMULSIFIER <i>An excellent emulsifier stabilizer for dairy ice cream giving a good overrun.</i>	10g/ kg mix	2kg 4 bags per case
4489	ZERO E <i>An ice cream base that is completely free from stabilizers, emulsifiers or vegetable fat.</i>	100g/ ltr milk	1.5kg 8 bags per case

## VIVA GELATO UHT DAIRY ICE CREAM MIX FOR BATCH FREEZERS

1101 VIVA GELATO DAIRY ICE CREAM MIX FOR SCOOPING

5 ltrs

Viva Gelato UHT Liquid Ice Cream Mix is made using fresh milk and cream to give a smooth and scoopable Ice Cream at serving temperature.

Viva Gelato may be stored unopened at ambient temperature for up to 12 months.



## WELLNESS PRODUCTS

Pre Gel Wellness Products have a very low calorie content, are enriched with Beneo prebiotic fibres and sweetened only with Splenda

CODE	PRODUCT	DOSAGE	PACK
4754	WELLNESS GELATO & SORBET BASE SUCROSE, FAT & MILK FREE <i>A neutral base to make a healthy gelato or sorbet with water and fresh fruit.</i>	400g/ ltr water/fruit 12 bags per case	1.1kg
4365	PASSION FRUIT FLAVOUR PASTE SUCROSE FREE <i>Added to the Wellness Base for sucrose free gelato &amp; sorbets.</i>	35g/ kg mix	3kg 2 tins per case
4360	CAPPUCCINO LIGHT <i>A complete sucrose free product for cappuccino gelato.</i>	400g/ ltr milk/water	1kg 12 bags per case
4361	CHOCOLATE LIGHT <i>A complete sucrose free product for chocolate gelato.</i>	500g/ ltr milk/water	1.25kg 10 bags per case
4364	FIORDILATTE LIGHT BENEIO SPLENDA <i>A complete sucrose free product for light vanilla gelato.</i>	400g/ ltr milk/water	1kg 12 bags per case
4363	RASPBERRY LIGHT SPRINT <i>A complete sucrose free product for raspberry gelato.</i>	440g/ ltr water	1kg 12 bags per case
4357	TROPICAL FRUIT LIGHT SPRINT <i>A complete sucrose free product for tropical fruit gelato</i>	400g/ ltr water	1.1kg 12 bags per case
4362	VANILLA CREAM LIGHT SPRINT <i>A complete sucrose free product for a creamy vanilla gelato.</i>	400g/ ltr milk/water	1kg 12 bags per case
4062	WILD STRAWBERRY LIGHT BENEIO ARABESCHI (TIN) <i>To be layered into freshly frozen gelato.</i>	C as required	3kg 2 tins per case



## DIABETIC, LACTOSE & SUCROSE FREE SOYA PRODUCTS FOR SORBETS & GELATO PRODUCED USING WATER

4437	SOYA BASE FOR SORBETS & GELATO <i>A neutral diabetic base for sucrose and lactose free sorbets &amp; gelato</i>	500g/ ltr water	2kg 8 bags per case
4416	SOYA CHOCOLATE SPRINT <i>A chocolate base for sucrose and lactose free gelato</i>	500g/ ltr water 10 bags per case	1.25kg
4415	SOYA COFFEE SPRINT <i>A coffee base for sucrose and lactose free gelato</i>	500g/ ltr water	1.25kg 10 bags per case

## DIABETIC BASES FOR SORBET & GELATO

4443	DIABETIC NEUTRAL FRUIT BASE FOR SORBETS <i>A neutral diabetic sorbet base without added sucrose, sweetend with fructose (produced using water only).</i>	220g/ ltr water	2kg 8 bags per case
4444	DIABETIC NEUTRAL MILK BASE FOR GELATO <i>A neutral diabetic gelato milk base without added sucrose, sweetend with fructose (produced using milk only).</i>	250g/ ltr milk	2kg 8 bags per case
4441	DIABETIC VANILLA BASE FOR GELATO <i>A diabetic vanilla gelato base without added sucrose, sweetend with fructose (produced using milk only).</i>	250g/ ltr milk	2kg 8 bags per case
4442	DIABETIC BASE FOR YOGGI GELATO <i>A diabetic base for yoghurt gelato without added sucrose, sweetened with fructose (produced using milk only).</i>	250g/ ltr milk	2kg 8 bags per case

Pre Gel items marked "C" contain artificial colours.

## PRODUCTS FOR TENERISSIMO 'SOFT CREAM' GELATO & SOFT SERVE ICE CREAM

CODE	PRODUCT	DOSAGE	PACK
4768	TENERISSIMO CREMA - FIORDILATTE	1 bag/ 2ltr milk	760g
4571	TENERISSIMO CHOCOLATE <b>NEW</b>	1 bag/ 2ltr milk or water	1kg
4572	TENERISSIMO LEMON <b>NEW</b>	1 bag/ 2ltr water	800g
4573	TENERISSIMO SALTED CARAMEL <b>NEW</b>	1 bag/ 2ltr milk	660g
4574	TENERISSIMO STRAWBERRY <b>NEW</b>	1 bag/ 2ltr milk or water	800g
4759	TENERISSIMO YOGHURT	1 bag/ 2ltr milk	660g
4762	CHOCOLATE SOFT	1 bag/ 4ltr water	1.6kg
4763	STRAWBERRY SOFT	C 1 bag/ 2ltr water	1.6kg
4761	VANILLA SOFT - FIORDILATTE	1 bag/ 2ltr water	1.6kg

Tenerissimo products are packed 12 bags per case and Soft Serve powders are packed 8 bags per case.



## SPRINT PRODUCTS FOR SORBETS, WATER ICE & GELATO

4263	ALMOND BLOSSOM SPRINT FIOR DI MANDORLA		450g/ ltr milk or water	1.13kg
4527	BANANA SPRINT WITH PIECES <b>NEW</b>		440g/ ltr milk	1.32kg
4399	BLACK CHOCOLATE SPRINT		700g/ ltr milk or water	1.75kg
4356	CARAMEL SALATO SPRINT		400g/ ltr milk or water	1kg
4391	CHILLI CHOCOLATE SPRINT		440g/ ltr milk	1.1kg
4353 <i>P</i>	CITRUS SPRINT-VITAMIN ENRICHED (AGRUMACE)		440g/ ltr water	1.1kg
4528	FOREST BERRIES SPRINT WITH PIECES <b>NEW</b>		440g/ ltr water	1.32kg
4265	GIANDUIOTTO SPRINT		450g/ ltr milk/cream	1.13kg
4376	GREEN APPLE SPRINT	C	440g/ ltr water	1.1kg
4264	HAZELNUT SPRINT		450g/ ltr milk	1.13kg
4378	LEMON SPRINT		440g/ ltr water	1.1kg
4492	LEMON SPRINT WITH LEMON RIND PIECES - GRANLIMONE		440g/ ltr water	1.1kg
4390	LIME SPRINT - SICILIAN	C	440g/ ltr water	1.1kg
4386	LIMONCELLO SPRINT		440g/ ltr water	1.1kg
4387	MANDARIN SPRINT	C	440g/ ltr water	1.1kg
4491	MANGO SPRINT		440g/ ltr water	1.1kg
4377	MELON SPRINT	C	440g/ ltr water	1.1kg
4529	MELON SPRINT WITH PIECES <b>NEW</b>	C	440g/ ltr water	1.32kg
4368	PEACH SPRINT		440g/ ltr water	1.1kg
4530	PEACH SPRINT WITH PIECES <b>NEW</b>		440g/ ltr water	1.32kg
4385	PEACH & MANGO SPRINT	C	440g/ ltr water	1.1kg
4379	PINEAPPLE SPRINT	C	440g/ ltr water	1.1kg
4531	PINEAPPLE SPRINT WITH PIECES <b>NEW</b>	C	440g/ ltr water	1.32kg
4380	PINK GRAPEFRUIT SPRINT	C	440g/ ltr water	1.1kg
4384	RASPBERRY SPRINT		440g/ ltr water	1.1kg
4382	RED ORANGE SPRINT	C	440g/ ltr water	1.1kg
4396	STRAWBERRY SPRINT	C	440g/ ltr water	1.1kg
4397	STRAWBERRY 'GRANFRUTTA' WITH PIECES SPRINT	C	440g/ ltr water	1.1kg
4354	WATERMELON SPRINT (ANGURIA)		440g/ ltr water	1.2kg

Sprint products are packed 12 bags per case with the exception of Almond Blossom & Hazelnut which are packed 10 bags per case and Black Chocolate which is packed 8 bags per case.

All Sprint Products with Pieces are Lactose Free.

Pre Gel items marked 'P' may contain traces of peanuts. Pre Gel items marked "C" contain artificial colours.

## BASES, EMULSIFIERS & STABILIZERS FOR SORBETS

CODE	PRODUCT	DOSAGE	PACK
4421	ALCOHOL BASE - BASE ALLEGRA <i>A special base for sorbets made with wine, beer or spirits</i>	150g/ ltr water/alcohol	1.5kg 4 bags per case
4465	CREAMY FRUIT SORBET BASE LACTOSE FREE <i>For sorbets with a creamy aerated structure.</i>	50g/ ltr water	2kg 8 bags per case
4431	FRUTTOSA EMULSIFIER STABILIZER <i>For sorbets with good keeping qualities and scoopability.</i>	50g/ ltr water	2kg 8 bags per case
4438	GRAN FRUTTOSA LACTOSE FREE EMULSIFIER STABILIZER <i>For sorbets with a compact dry structure and excellent scoopability.</i>	60g/ ltr water	2kg 8 bags per case
4430	SUPERNEUTRO FRUTTA - FOR CONTINUOUS FREEZERS <i>A high yield emulsifer stabilizer for sorbets.</i>	10g/ kg mix	2kg 4 bags per case
4432	TOTAL BASE - FOR LONG LASTING SCOOPABILITY <i>Sorbet base giving a creamy compact structure which is warm to the palate.</i>	100g/ ltr water	1.5kg 8 bags per case
4423	TUTTI FRUTTI BASE <i>A complete fruit sorbet base including sugar, designed for fresh fruit or purees.</i>	310g/ ltr water/fruit	1.24kg 10 bags per case
4426	VELLUTINA - EMULSIFIER FOR SORBET <i>An emulsifying paste for sorbets to improve the creaminess and scoopability.</i>	4g/ kg mix	5kg 2 tubs per case



## FRUIT FLAVOURS FOR ICE CREAM &amp; SORBETS

CODE	PRODUCT		DOSAGE	PACK
4205	APRICOT		50-80g/ kg mix	3kg
4206	BANANA		50-80g/ kg mix	3kg
4208	BILBERRY		50-80g/ kg mix	3kg
4207	BLACKBERRY		50-80g/ kg mix	3kg
4233	BLACKCURRANT		50-80g/ kg mix	3kg
4266	CAIPIROSKA - STRAWBERRY & MINT COCKTAIL	C	70g/ kg mix	3kg
4200	CHERRY - AMARENA	C	50-80g/ kg mix	3kg
4201	CHERRY - MARASCA MORELLO		50-80g/ kg mix	3kg
4230	CHERRY - WILD CILEGIA		50-80g/ kg mix	3kg
4235	FRUITS OF THE FOREST		50-80g/ kg mix	3kg
4202	GREEN APPLE		50-80g/ kg mix	3kg
4213	KIWI		50-80g/ kg mix	3kg
4214	LEMON 50 (POWDER) <i>8 bags per case</i>		50g/ ltr water	2kg
4211	MANDARIN PART 1		40g/ ltr water	1.2kg
4212	MANDARIN PART 2		40g/ ltr water	1.2kg
4215	MANGO ALFONSO		50-80g/ kg mix	3kg
4237	MEDITERRANEAN LEMON PART 1		40g/ ltr water	1.3kg
4240	MEDITERRANEAN LEMON PART 2		40g/ ltr water	1.3kg
4216	MELON		50-80g/ kg mix	3kg
4262	MOJITO - CARIBBEAN COCKTAIL	C	50-80g/ kg mix	3kg
4256	ORANGE AGRA PART 1		30g/ ltr water	1.3kg
4258	ORANGE RED PART 2	C	30g/ ltr water	1.3kg
4217	ORANGE		50-80g/ kg mix	3kg
4218	PASSION FRUIT		50-80g/ kg mix	3kg
4219	PEACH		50-80g/ kg mix	3kg
4221	<i>P</i> PEACH AND MANGO WITH ADDED VITAMINS		50-80g/ kg mix	3kg
4259	PEAR		50-80g/ kg mix	3kg
4222	PINEAPPLE		50-80g/ kg mix	3kg
4210	PINK GRAPEFRUIT		50-80g/ kg mix	3kg
4249	PINK GUAVA	C	50-80g/ kg mix	3kg
4260	POMEGRANATE	C	70g/ kg mix	3kg
4532	PUNCH <i>NEW</i>	C	70g/ kg mix	3kg
4223	RASPBERRY		50-80g/ kg mix	3kg
4271	SPRITZ - CAMPARI AND ORANGE		50-80g/ kg mix	3kg
4224	STRAWBERRY	C	50-80g/ kg mix	3kg
4226	STRAWBERRY		50-80g/ kg mix	3kg
4225	STRAWBERRY - WILD FRAGOLINA		50-80g/ kg mix	3kg
4228	STRAWBERRY WITH ADDED NATURAL COLOUR		50-80g/ kg mix	6kg
4227	STRAWBERRY DOUBLE CONCENTRATE D/R		25-40g/kg mix	6kg
4232	STRAWBERRY SEEDLESS		50-80g/ kg mix	6kg
4241	TROPICAL TUTTI FRUTTI - EXOTIC		50-80g/ kg mix	3kg



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## PRODUCTS FOR VANILLA ICE CREAM

CODE	PRODUCT		DOSAGE	PACK
4401	INDONESIAN VANILLA EXTRACT <i>A pure clear extract of indonesian vanilla in liquid form - low dosage.</i>		1-3g/ ltr mix	1ltr
4417	MADAGASCAN BOURBON VANILLA <b>NEW</b> <i>A clear natural extract of vanilla from Madagasca</i>		2g/ ltr mix	1ltr
4400	OLD FASHIONED VANILLA - VANILLA ANTICA <i>A classic vanilla flavour with a hint of lemon - artificial colour.</i>	C	30-40g/ kg mix	6kg
4408	OLD FASHIONED VANILLA - VANILLA ANTICA <i>A classic vanilla flavour with a hint of lemon - natural colour.</i>		30-40g/ kg mix	6kg
4419	ORO D'ORO VANILLA <i>A rich yellow golden age vanilla.</i>	C	50-70g/ kg mix	6kg
4405	PANNA PANNA <i>A rich cream flavoured vanilla.</i>		30-40g/ kg mix	6kg
4407	ROYAL BOURBON VANILLA EXTRACT <i>A pure clear extract of bourbon vanilla in liquid form - low dosage.</i>		1-3g/ ltr mix	1ltr
4422	ROYAL BOURBON VANILLA EXTRACT WITH PODS <i>A pure extract of bourbon vanilla with pods in paste form - low dosage</i>		5g/ ltr mix	3.785ltr
4403 P	VANILLA CLASSICA - BOURBON <i>A typical bourbon vanilla with pods with a delicate light buttery flavour.</i>		30-40g/ kg mix	6kg
4404	VANILLA MEXICO SUPERIORE <i>An intense buttery vanilla with pods.</i>		25-40g/ kg mix	6kg
4466	VANILLA TAHITI <i>A full flavoured vanilla with pods with a fresh clean after taste.</i>		30g/ kg mix	6kg
4469	VANILLA TAHITI WITH ADDED NATURAL COLOUR <i>As Vanilla Tahiti but with a creamy yellow colour.</i>		30g/ kg mix	6kg
4402	VANILLA WITH PODS <i>A light vanilla with pods.</i>		30-40g/ kg mix	6kg
4184	VANILLA PURISSIMA <i>A pure traditional paste with pods made with natural vanilla extract.</i>		35g/ kg mix	3kg



## PRODUCTS FOR LIQUEUR ICE CREAM, SORBETS & PATISSERIE

The Duty rates published below can be amended at any time by The Chancellor

CODE	PRODUCT		DOSAGE	PACK
4282 **	BRANDY	60% Proof	20ml/ ltr mix	1ltr
4276 **	COINTREAU	60% Proof	20ml/ ltr mix	1ltr
4275 **	JAMACIAN RUM	60% Proof	20ml/ ltr mix	1ltr
4281 **	KIRSCH	40% Proof	20ml/ ltr mix	1ltr
4284 **	MARC DU CHAMPAGNE	60% Proof	20ml/ ltr mix	1ltr
4286 **	ORANGE BRANDY	70% Proof	20ml/ ltr mix	1ltr
4283 **	WHISKY	40% Proof	20ml/ ltr mix	1ltr

The duty element on culinary spirits and liqueur concentrates may be reclaimed from Customs and Excise.

We suggest that you initially follow the dosages shown, and then increase sparingly to taste if required.

Liqueur Concentrates may be used on their own or in combination with Pre Gel Flavours.

Items marked \*\* are subject to VAT at the Standard Rate. Pre Gel items marked 'P' may contain traces of peanuts.

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## PRODUCTS FOR CHOCOLATE ICE CREAM

CODE	PRODUCT	DOSAGE	PACK
4084 P	COCOA PATISSE PASTE <i>A dark chocolate paste sugar free to be added to a neutral liquid mix</i>	90-110g/ kg mix	6kg
4462	COCOA TOGO <i>A rich dark chocolate powder.</i>	100g/ kg mix	1.5kg
4080	CHOCOLATE 100 <i>A powder base for pasteurisation.</i>	100g/ ltr milk	1.5kg
4272 P	CUBANERA PASTE <i>A rich dark chocolate and hazelnut paste to be added to a neutral liquid mix</i>	130-150g/ kg mix	6kg
4007 P	GRAN STRACCIATELLA REALE PLAIN CHOCOLATE COATING <i>A pure plain chocolate coating which needs to be heated in a microwave and will harden when rippled into ice cream.</i>	as required	5kg
4085 P	GRAN STRACCIATELLA REALE MILK CHOCOLATE COATING <i>A pure milk chocolate coating which needs to be heated in a microwave and will harden when rippled into ice cream.</i>	as required	900g
4083	HI-FAT COCOA POWDER <i>For pasteurisation.</i>	60g/ kg mix	25kg
4152 P	PEPITA STRACCIATELLA - HONEY ALMOND CHOCO COATING <i>A chocolate, honey &amp; almond coating which needs to be heated in a microwave and will harden when rippled into ice cream.</i>	as required	5kg
4082 P	PRONTOCHOC PASTE <i>A smooth chocolate paste which may be added to a neutral liquid mix</i>	100g/ kg mix	6kg
4100	SAVOY CHOCOLATE POWDER <b>NEW</b> <i>Our new chocolate powder with 26% fat for pasteurisation</i>	40-60g/ kg mix	20kg
4418 P	SCHOKO KISS <i>A rich dark powder base for pasteurisation.</i>	200g/ ltr milk	2kg
4081 P	WHITE CHOCOLATE PASTE <i>Pre Gel's Award Winning white chocolate paste to be added to a neutral mix</i>	70g/ kg mix	5kg



## PRODUCTS FOR NUT FLAVOURED ICE CREAM

4173 P	ALMOND ROASTED	70-100g/ kg mix	6kg
4209	COCONUT	70g/ kg mix	5kg
4135 P	HAZELNUT FINE	70-90g/ kg mix	5kg
4163 P	HAZELNUT GRANULATED	70-90g/ kg mix	5kg
4131	MARRON GLACE / GLAZED CHESTNUT	70g/ kg mix	3kg
4179 P	PEANUT BUTTER	120g/ kg mix	2.5kg
4144	PISTACHIO FINE	40-50g/ kg mix	6kg
4171	PISTACHIO GRANULATED	40-50g/ kg mix	6kg
4199	PISTACHIO PURE GREEN	C 70-100g/ kg mix	2.5kg
4145	PISTACHIO SICILIA	70-100g/ kg mix	2.5kg
4268 P	SALTY PEANUT	120g/ kg mix	2.5kg
4195 P	SORRENTO WALNUT	70-80g/ kg mix	6kg
4172 P	WALNUT	70-80g/ kg mix	6kg

Please note that Peanut Butter flavour paste may also be used as an arabeschi

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## CLASSIC FLAVOURS FOR ICE CREAM &amp; PATISSERIE

CODE	PRODUCT	DOSAGE	PACK
4125	ALPEN CARAMEL - CAMELLETTA - DULCE DE LECHE	40g/ kg mix	1.3kg
4136 P	AMARETTO - MACAROON	50-70g/ kg mix	6kg
4203	APPLE PIE SMOOTH - WITHOUT PIECES	50g/ kg mix	3kg
4121	BANANA BLUES - ANGELOBLU	C 35g/ kg mix	3kg
4174 P	BISCOTTO COOKIE	70g/ kg mix	3kg
4128	BUBBLE GUM - PINK	35g/ kg mix	3kg
4126	CAFFÉ COSTA DORO - ESPRESSO	70g/ kg mix	3kg
4130 P	CAFFÈ CREMA - CAPPUCINO	35-45g/ kg mix	6kg
4189	CARAMAO MOU - LIGHT TOFFEE	55g/ kg mix	6kg
4169	CASSATA SICILIANA	C 175g/ kg mix	6kg
4278 P	CHOCOLATE & HAZELNUT - DONATELLA	120g/ kg mix	6kg
4133 P	COFFEE MOCHA	30g/ kg mix	3kg
4164 **	CHAMPAGNE PANNACREMA	20g/ kg mix	1.1kg
4109 P	CHEESECAKE POWDER	40-50g/ kg mix	1.5kg
4168 P	CIAMBELLA - PLUM CAKE	50g/ kg mix	6kg
4127	CINNAMON - CANELLA	35g/ kg mix	3kg
4142 P	CREAMY CUSTARD - CREMA ALL'UOVO	55-80g/ kg mix	6kg
4238 P	CREMA LIMONE - LEMON CREAM	55-80g/ kg mix	3kg
4134	CREME CARAMEL	30-40g/ kg mix	6kg
4166 P	GIANDUIA - CHOCOLATE & HAZELNUT	80-130g/ kg mix	6kg
4533 P	GIANDUIOTTO ROCK - TARTUFO AL BACIO <b>NEW</b>	150-170g/ kg mix	5kg
4176	GINGER WITH GINGER PIECES	150g/ kg mix	3kg
4151 P	HONEY & ALMOND NOUGAT - TORRONE	55-80g/ kg mix	4kg
4181 **	IRISH CREAM	100g/ kg mix	3kg
4191	LIQUORICE	70g/ kg mix	3kg
4148 **	MALAGA - RUM & RAISIN	70g/ kg mix	6kg
4175 **	MALAGA FOR CONTINUOUS FREEZERS	35g/ kg mix	20kg
4468	MAPLE EXTRACT <b>NEW</b>	3g/ kg mix	1ltr
4190	MARZIPAN	25-30g/ kg mix	6kg
4170 P	MASCARPONE CREMA	50g/ kg mix	6kg
4139	MERINGUE	50g/ kg mix	3kg
4137	MINT GREEN	C 30-40g/ kg mix	3kg
4123	MINT GREEN WITH ADDED COLOUR	30-40g/ kg mix	3kg
4138	MINT WHITE	30-40g / kg mix	3kg
4140 ** P	ORANGE LIQUEUR CREAM	C 80g/ kg mix	6kg
4129 P	PANETTONE - PANDOLCE <i>while stocks last</i>	50g/ kg mix	3kg
4165	PANNACOTTA - COOKED CREAM	100g/ kg mix	6kg
4194	SPEKULATIUS - CINNAMON BISCUIT	70g/ kg mix	3kg
4155 P	TARTUFO BIANCO - WHITE CHOCOLATE TRUFFLE	70g/ kg mix	5kg
4149 ** P	TIRAMISU - COFFEE CHOCOLATE LIQUEUR	70-100g/ kg mix	5kg
4188 ** P	TIRAMISU VENEZIA - VENETIAN STYLE TIRAMISU <b>NEW</b>	70g/ kg mix	3kg
4150	TOFFEE	30-40g/ kg mix	6kg
4132	TURKISH DELIGHT	40g/ kg mix	6kg
4146 ** P	ZABAJONE - EGG & MARSALA	80-100g/ kg mix	5kg
4157	ZUPPA INGLESE - ENGLISH TRIFLE	30-40g/ kg mix	3kg



# TIRAMISÙ VENEZIANO

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Pre Gel items marked "C" contain artificial colours.

## PRODUCTS FOR YOGHURT GELATO

CODE	PRODUCT	DOSAGE	PACK
4525	GREEK YOGHURT <b>NEW</b> <i>A typical greek yoghurt flavour for soft or scoop gelato</i>	Soft 320g/ ltr milk Scoop 400g/ ltr milk	1.6kg 8 bags per case
4760	YOGGI SOFT <i>Mix with water to produce a fresh tasting soft yoghurt ice</i>	320g/ ltr milk	1.6kg 8 bags per case
4766	YONICE - LOW FAT YOHURT <i>As Yoggi Soft but with all the lightness of low fat yoghurt</i>	270g/ ltr milk	1.08kg 12 bags per case
4355	FRUITS OF THE FOREST 'YOGURSPRINT' <i>Mix with milk to produce a delicious Fruits of the Forest Yoghurt Ice for scooping</i>	400g/ ltr milk	1kg 12 bags per case
4414	PLAIN 'YOGURSPRINT' <i>Mix with milk to produce a delicious plain yoghurt Ice for scooping</i>	400g/ ltr milk	1kg 12 bags per case
4526	YOGURTINO SMOOTHIE <b>NEW</b> <i>The perfect base for yoghurt smoothies</i>	60g/ ltr milk	900g 12 bags per case
4159	YOGGI 30 <i>A yoghurt flavour which may be added to pasteurised ice cream mix or used with skimmed milk, sugar and Gran Fruttosa</i>	30-50g/ kg mix	1.5kg 4 bags per case



## COATINGS FOR LUXURY ICE CREAM LOLLIES

4539	COFFEE CORIANDOLINE STICK <b>NEW</b>	3kg
4540	LEMON CORIANDOLINE STICK <b>NEW</b>	3kg
4541	MILK CHOCOLATE CORIANDOLINE STICK <b>NEW</b>	3kg
4542	PISTACHIO CORIANDOLINE STICK <b>NEW</b>	3kg
4543	PLAIN CHOCOLATE CORIANDOLINE STICK - FONDENTE <b>NEW</b>	3kg
4544	STRAWBERRY CORIANDOLINE STICK <b>NEW</b>	3kg
4545	WHITE CHOCOLATE CORIANDOLINE STICK <b>NEW</b>	3kg

**Ice Lolly Promotion** - For orders of 24kg of Coriandoline Coatings we will supply a Lolly Kit free of charge which includes a mould for 12 lollies, 1,500 lolly sticks, a lolly display and a spatula

## CLASSIC & FRUIT ARABESCHI RIPPLES

CODE	PRODUCT	PACK
4004	AMARENA CHERRY RIPPLE <small>Toschi</small>	6.5kg
4068	AMARENA CHERRY VARIAGATO - RIPPLE WITH PIECES <small>Toschi</small>	3kg
4035	APPLE PIE ARABESCHI	3kg
4045	BILBERRY ARABESCHI <span style="float: right;">C</span>	3kg
4000	BISCOTTO ARABESCHI - CHOCOLATE & BISCUIT	3kg
4093	BROWNIES ARABESCHI	2.5kg
4114	CAMELATTE ARABESCHI - DULCE DE LECHE	1.5kg
4021	CHERRY AMARENA KIRSCH ARABESCHI - CHERRISSIMO <span style="float: right;">C</span>	3kg
4534	CHERRY AMARENA KIRSCH ARABESCHI - CHERRISSIMO <b>NEW</b>	3kg
4494	CHERRY AMARENA ARABESCHI	3kg
4274	CHERRY BON - IN BOTTLES	1kg
4535	CHERRY BONITA ARABESCHI - WHOLE CHERRIES <b>NEW</b>	3kg
4051 **	CHOCOLATE CHERRY ARABESCHI - BOERO	6kg
4040 P	CHOCOLATE & COCONUT ARABESCHI - CIOCCO COCCO	3kg
4013 P	CHOCOLATE CRUNCH ARABESCHI	2.5kg
4027	CHOCOLATE & HAZELNUT ROCK ARABESCHI - DONATELLA ROCHE	5kg
4014	CHOCOLATE & HAZELNUT SMOOTH ARABESCHI - DONATELLA - IN BOTTLES	900g
4066 P	COCCO SNACK ARABESCHI - COCONUT CRUNCH	2.5kg
4018 P	COFFEE CRUNCH ARABESCHI	6kg
4115	CRYSTAL BERRY ARABESCHI	3kg
4536	ELDERBERRY ARABESCHI - FRUTTI DI SAMBUCO - IN BOTTLES <b>NEW</b>	1kg
4495	EXOTIC ARABESCHI	3kg
4017	FIG ARABESCHI	2kg
4499	FRAGOLINA DI BOSCO ARABESCHI - WILD STRAWBERRY	3kg
4116	FRAGOLISSIMA ARABESCHI - WHOLE STRAWBERRIES	6kg
4117	FRUITS OF THE FOREST ARABESCHI	3kg
4007 P	GRAN STRACCIATELLA REALE PLAIN CHOCOLATE - requires heating in microwave	5kg
4085 P	GRAN STRACCIATELLA REALE MILK CHOCOLATE - IN BOTTLES - requires heating in microwave	900g
4028 P	HAZELNUT ARABESCHI - IN BOTTLES	900g
4267 P	HAZELNUT COOKIE ARABESCHI - GRISBI ALLA NOCCIOLA	2.5kg
4067 P	KROCCO MILK ARABESCHI - CHOCOLATE COATED CEREAL	2kg



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Pre Gel items marked "C" contain artificial colours.

## CLASSIC & FRUIT ARABESCHI RIPPLES

CODE	PRODUCT	PACK
4097	LEMON COOKIE CRUNCH ARABESCHI - LEMON GRISBI	2.5kg
4054	MANDARIN ARABESCHI	C 3kg
4032	ORANGE ARABESCHI - MARMALADE	3kg
4099	PASSION FRUIT ARABESCHI	3kg
4496	PEACH ARABESCHI	3kg
4179	P PEANUT BUTTER ARABESCHI	2.5kg
4537	P PEANUT KROCCO ARABESCHI <b>NEW</b>	2kg
4152	P PEPITA STRACCIATELLA HONEY ALMOND CHOCO CRUNCH - requires heating in microwave	5kg
4098	PINO PINGUINO ALMOND ARABESCHI - MINA PINGUINA	3kg
4269	P PINO PINGUINO ARABESCHI - CROCCANTE	6kg
4110	P PINO PINGUINO ARABESCHI - CHOCOLATE & HAZLENUT	3kg
4490	P PINO PINGUINO ARABESCHI - IN BOTTLES	1kg
4538	P PINO PINGUINO ARABESCHI - NERO <b>NEW</b>	3kg
4497	P PISTACCHIO ARABESCHI - IN BOTTLES	900g
4095	PISTACCHIO GREEN CRUNCH ARABESCHI	C 2.5kg
4036	PLAIN CHOCOLATE ARABESCHI - IN BOTTLES	900g
4049	PLUM ARABESCHI - PRUNE	3kg
4010	P PRALINE HAZELNUT CRUNCH ARABESCHI	2.5kg
4016	P RAINBOW ARABESCHI - ARCOBALENO	C 4kg
4061	RASPBERRY ARABESCHI	C 3kg
4006	RASPBERRY RIPPLE	25kg
4270	RED FRUITS OF THE FOREST ARABESCHI - ROSSI DI BOSCO	3kg
4254	RHUBARB FRUIT PREPARATION 50% FRUIT <small>Daniels</small>	12.5kg
4304	STRAWBERRY PIECES IN SYRUP 60% FRUIT <small>Cesarin</small>	3kg
4003	STRAWBERRY RIPPLE	25kg
4011	P WHITE CHOCOLATE ARABESCHI	2.5kg

Pre Gel Arabeschi should be rippled or layered into frozen ice cream as it is being taken from the batch freezer as required.

In addition to the above the following Chilled Fruit Preparations and Ripples are available from Daniels to Special Order in minimum orders of 300kg.

Strawberry 60% fruit, Blackcurrant 50% Fruit, Blueberry 50% fruit and Rhubarb 50% fruit.

Orders will be delivered direct from the manufacturer by refigerated transport. Please contact your Local Area Manager or our Sales Office for details.



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## EVOLUTION GLAZES FOR ICE CREAM &amp; PATISSERIE

CODE	PRODUCT		PACK
4563	AMARENA CHERRY EVOLUTION GLAZE <b>NEW</b>	C	3kg
4564	CARAMEL EVOLUTION GLAZE <b>NEW</b>		3kg
4565	LEMON EVOLUTION GLAZE <b>NEW</b>	C	3kg
4566	ORANGE EVOLUTION GLAZE <b>NEW</b>	C	3kg
4567	PISTACHIO EVOLUTION GLAZE <b>NEW</b>		3kg
4568	RASPBERRY EVOLUTION GLAZE <b>NEW</b>	C	3kg
4569	STRAWBERRY EVOLUTION GLAZE <b>NEW</b>	C	3kg
4570	WHITE CHOCOLATE EVOLUTION GLAZE <b>NEW</b>		3kg

Evolution Glazes are used to coat the surface and edges of semi freddi, mousses, bavaois and other desserts giving a smooth and shiny finish. Evolution Glazes will not freeze even at very low temperatures



## BASES FOR PATISSERIE

4456	CHARLOTTE MIX <i>A neutral powdered product for the preparation of mousses and charlottes.</i>	135g/ kg mix	1.5kg
4460	CREMAPONE <i>A neutral powdered base for the preparation of desserts with a mousse like structure.</i>	130g/ kg mix	2kg
4477	CRÈME PATISSIER SUPERIOR - COLD PROCESS <i>A powdered base for the cold preparation of Crème Pâtissier.</i>	350g/ ltr milk	1.5kg
4478	CRÈME PATISSIER SUPERIOR - HOT PROCESS <i>A powdered base for the hot preparation of Crème Pâtissier.</i>	100g/ ltr milk	1.5kg
4090	HAPPY TORTE SEMI FREDDO BASE <i>A powdered base for the preparation of semi freddi which may be kept at minus 15c without losing its scoopability.</i>	300g/ ltr cream	1.8kg
4552	PRONTO CREME CARAMEL <b>NEW</b> <i>A quick and easy base to produce Creme Caramel</i>	80g/ 500ml milk	1.6kg
4553	PRONTO PANNACOTTA <b>NEW</b> <i>A quick and easy base to produce the traditional Pannacotta dessert</i>	100g/ 300ml milk & 300 ml double cream	1.6kg
4549	PRONTO SEMI FREDDO <i>A quick and easy base to make Tiramisu and other Semi Freddo products by simply adding milk</i>	500g/ ltr milk	1.5kg
4551	PRONTO TIRAMISU <b>NEW</b> <i>A quick and easy base to make Tiramisu simply by adding milk</i>	400g/ ltr milk	1.6kg
4450	SOFFIOPAN NEUTRO <i>A powdered base for the preparation of desserts with a bavaois structure.</i>	135g/ kg mix	1.5kg
4464	SOFFIOPAN YOGHURT <i>A powdered base for the preparation of yoghurt desserts with a bavaois structure.</i>	135g/ kg mix	1.5kg
4459	TIRAMISU - TIRAPONE <i>A powdered mascarpone base for the preparation of Tiramisu.</i>	150g/ kg mix	1.5kg
4524	TORTINO AL CIOCCOLATO <b>NEW</b> <i>A powdered base to make the typical Tortino Chocolate pudding</i>	300g/ 150g butter & 3 whole eggs	1.6kg

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## PANNACREMA FLAVOURS FOR PATISSERIE

CODE	PRODUCT		DOSAGE	PACK
4164	** CHAMPAGNE PANNACREMA	C	40g/ kg mix	1.1kg
4326	LEMON PANNACREMA	C	40g/ kg mix	1.1kg
4327	MANDARIN PANNACREMA	C	40g/ kg mix	1.1kg
4329	PEACH PANNACREMA	C	40g/ kg mix	1.1kg
4328	PEAR WILLIAM PANNACREMA	C	40g/ kg mix	1.1kg
4337	STRAWBERRY PANNACREMA		40g/ kg mix	1.1kg
4325	VANILLA PANNACREMA	C	40g/ kg mix	1.1kg

## ZUPPI CONCENTRATED NON ALCOHOLIC SOAKING SYRUPS FOR SPONGE CAKES

4604	ALKERMES (CHERRY) SOAKING SYRUP	C	100g/ 50g water	1.3kg
4600	APRICOT SOAKING SYRUP	C	100g/ 50g water	1.3kg
4605	BENEVENTO - STREGA SOAKING SYRUP	C	100g/ 50g water	1.3kg
4602	COFFEE SOAKING SYRUP		50g/ 50g water	1.3kg
4609	LIMONCELLO SOAKING SYRUP	C	100g/ 50g water	1.3kg
4603	MARASCHINO SOAKING SYRUP		100g/ 50g water	1.3kg
4608	RUM SOAKING SYRUP		100g/ 50g water	1.3kg

## FRUIT FILLINGS FOR CAKES, SEMI FREDDO, ICE CREAM DESSERTS & GATEAUX

4484	FRUITS OF THE FOREST FRUIT FILLING	C		1.35kg
4482	LEMON FRUIT FILLING	C		1.35kg
4483	ORANGE FRUIT FILLING			1.35kg
4479	STRAWBERRY FRUIT FILLING			1.35kg



## SUNDRY ITEMS FOR PATISSERIE & BAKERY

4462	COCOA TOGO DUSTING POWDER <i>A strong flavoured cocoa powder that withstands moisture.</i>			1.5kg
4547	CREPE MIX DRY <i>A powdered mix to prepare delicious Crepes - just add milk.</i>		480g/ ltr milk	2kg
4500	GELOGLOSS - CLEAR GLAZING FLUID <i>A clear paste used to glaze fruit even at temperatures below zero.</i>			1.2kg
1304	HOT CHOCOLATE POWDER <i>A powder which added to hot milk will produce a typical Italian thick hot chocolate drink.</i>		165g/ ltr milk	500g
4451	MAGIC SUGAR - BASE FOR SUGAR MOULDING <i>A powdered product which may be used to produce attractive sugar decorations for ice cream &amp; semi freddi.</i>			2kg
4454	<sup>P</sup> OVISSIMO <i>A sweetened and pasteurised concentrated egg yolk.</i>			1.35kg
4501	PREGELLINA PASTE * <i>A special paste used to preserve fresh fruit salad</i>			3.5kg
4548	WAFFLE MIX DRY <i>A powdered mix to prepare delicious waffles - just add water</i>		500g/ ltr water	2kg

\* Pregellina Paste should be made to the following recipe:- 200g Pregellina plus 300g water for every kilo of Fresh Fruit Salad

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# SUGGESTED RECIPES

Recipe for 1 Litre of Pasteurised Dairy Ice Cream using Pre Gel Diamante 50 Ice Cream Base to achieve a mix with a 9% fat content.

## Pre Gel Diamante 50 Base

Milk	0.750 Litre
Double Cream	0.160 Litre
Sugar	0.180 Kg
Pre Gel Diamante 50	0.037 Kg
Skimmed Milk Powder	0.019 Kg



Pasteurise all ingredients in the normal way and allow to age for at least 4 hours.

Recipe for 1 Litre of Pasteurised Dairy Ice Cream using Pre Gel Superneutro Latte Ice Cream Base to achieve a mix with a 9% fat content.

## Pre Gel Superneutro Latte Base



Milk	0.750 Litre
Double Cream	0.160 Litre
Sugar	0.164 Kg
Dextrose	0.020 Kg
Pre Gel Superneutro Latte	0.011 Kg
Skimmed Milk Powder	0.017 Kg

Pasteurise all ingredients in the normal way and allow to age for at least 4 hours.

Recipe for 1 Litre of Sorbet Base using Pre Gel Gran Fruttosa and Pre Gel Fruit Pastes

## Pre Gel Gran Fruttosa Sorbet Base

Water	1.00 Litre
Pre Gel Gran Fruttosa	0.060 Kg
Sugar	0.300 Kg
Pre Gel Fruit Paste	0.090 Kg
Pre Gel Vellutina	0.004 Kg Optional
Lemon Juice	0.020 Litre Optional



Leave to stand for as long as possible before freezing to allow the Emulsifiers and Stabilizers to blend into the mix.

This recipe can be used for most Pre Gel Fruit Pastes at the dosages shown in the Price List.

Recipe for 1 Litre of Sorbet Base using Pre Gel Gran Fruttosa, 30% Fruit Puree and Pre Gel Fruit Pastes

## Pre Gel Gran Fruttosa Sorbet Base with Fruit Puree



Water	0.700 Litre
Pre Gel Gran Fruttosa	0.060 Kg
Sugar	0.245 Kg
Fruit Puree	0.300 Litre
Pre Gel Fruit Paste	0.033 Kg
Pre Gel Vellutina	0.004 Kg Optional
Lemon Juice	0.020 Litre Optional

Leave to stand for as long as possible before freezing to allow the Emulsifiers and Stabilizers to blend into the mix.

This recipe can be used for most Pre Gel Fruit Pastes at dosages of approximately one third of those shown in the Price List.

DVDs showing the preparation of Ice Cream and Sorbets using Pre Gel Products are available free of charge. Please contact your Local Area Manager or our Sales Office for details.