

**HALCYON**  
**FLAVOURS**  
Party for your taste buds

**Halcyon Food & Beverages Pvt. Ltd.**

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**PreGel**

*Your passion. Our ingredients.*

[www.pregel.com](http://www.pregel.com)

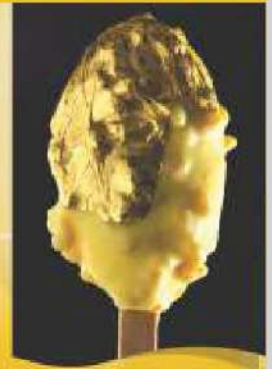
Take your gelato & frozen yogurt business...



SPECIALTY INGREDIENT SOLUTIONS



SPECIALTY INGREDIENT SOLUTIONS



**GELATO • SOFTSERVE • PASTRY • FROZEN POPS**  
ICE CREME

...to the next level



**50 Years  
TOGETHER**

For over 40 years, PreGel of Italy has been known for providing an unparalleled experience in the world of specialty desserts across the globe. Halcyon Flavours brings to India its premium range of dessert ingredients that include frozen yogurt premix, gelato bases, fruit flavours, classic pastes, texture improvers, toppings, arabeschi and a revolutionary new products Summer ice & Fruit lounge.

# The gelato processings

Milk gelato and fruit sorbets can be made in different ways according to the personal needs of a gelato maker. There are two main processing methods to produce this dessert: the hot processing and the cold processing. Neither of these is to be considered better than the other. In fact, both systems offer their own specific advantages to create the finest artisanal gelato.



## Cold processing

This processing requires the combination of milk (or water) as prescribed, sugar and the PreGel Cold Bases (or PreGel Fruit Bases). There is no heating process and the ingredients, according to the recipe, are simply mixed with the addition of flavours (PreGel classic Pastes for milk gelato and PreGel Fortefrutto® for fruit gelato). Then mix everything with an immersion blender before pouring the mixture into the batch freezer.

At the end of the creaming process, the gelato is taken out of the batch freezer and poured into a pre cooled gelato tub.

During this phase PreGel Arabeschi® or Toppings are added to ripple and decorate in order to make new recipes according to the creativity of the artisan gelato maker. After a few minutes rest in the blast freezer, the tub is finally ready to be put into the showcase or exposed in the refrigerated counter for sale.



## Sprint Products

Sprint products are complete products to which you only need to add water or milk according to the directions on the label. Just mix the products accurately and leave it to stand for a short time. Then pour into the batch freezer. Sprint products represent a great opportunity, since they allow to obtain a gelato with a high and constant quality in a very short time, with no need to pasteurize or addition of other ingredients. Sprint products, other than those that contain pieces of fruit, can also be used in soft serve machine using different recipes.



## Hot Processing

This processing requires the combination of milk (or water) as prescribed, sugar and the PreGel Hot Bases (or PreGel Fruit Bases). All the ingredients are carefully weighed and mixed and the mixture is put through a process of heating in a pasteuriser.

Once this process is completed (it takes about an hour according to the pasteuriser used), add the flavours (PreGel Classic Pastes for milk gelato and PreGel Fortefrutto® for fruit gelato) to the new mixture and then mix it all with an immersion blender.

Let the mixture stand for 6 hours before pouring into the batch freezer, where the product is quickly brought to freezing point and mixed to incorporate air in order to produce and control the formation of minute ice crystals that are necessary to give gelato its creamy structure.

This air incorporation also causes a percentage increase in the volume of the finished product compared to the initial basic mixture (called overrun).

The product is then taken out of the batch freezer and poured into a pre cooled gelato tub where it is possible to add PreGel Arabeschi® or Toppings to ripple and decorate in order to create new recipes according to the creativity of the gelato maker. Then, after a few minutes rest in the blast freezer, the tub is finally ready to be put into the showcase or exposed in the refrigerated counter for sale.



## THE BASES

The Base is the fundamental starting product, the heart and the structure of the gelato to which different flavours can be added in order to make a quality artisanal gelato. The PreGel Bases are made with special ingredients that are mixed and balanced in order to give the gelato an optimal structure in terms of creaminess, scoopability and preservation. You can create a variety of flavours by adding the PreGel Classic Pastes to the milk bases and Fortefruttopastes to the fruit bases.

### MILK BASES FOR HOT PROCESS

PreGel milk bases for hot processing require a process of pasteurisation before batch freezing.

#### Preparing a milk base for hot processing

1. Pour the milk in the pasteuriser and start the heating phase, with the beater on.
2. Accurately mix the base with the sugar and prescribed dosage of texture improver. When the milk temperature reaches 50 C, add the mix previously obtained with the base and the sugar.
3. Heat up to 80°C-85°C
4. During the cooling phase, ranging from 85°C to 75°C, add the cream, if prescribed in the recipe, and let the mixture cool down to 4°C, add classic paste/flavor in the prescribed proportion as suggested by the recipe.
5. This mixture should be allowed to stand for 6 hours before batch freezing the gelato.
6. Keep the pasteurised base at +4°C, before batch freezing and shock freezing.
7. The pasteurised base should not be kept for more than three days.

#### Application

Neutral base for gelato and ice cream



### MILK BASES FOR COLD PROCESS

PreGel milk bases for cold processing do not require any pasteurisation before the batch freezing phase. A base for cold processing can also be prepared with hot processing. In contrast, the hot processing base must necessarily be pasteurised to allow the action of the stabilizers and the emulsifying agents.

#### Preparing a base for cold processing

1. Mix the base with the sugar
2. Add the mix obtained to the milk and the classic paste/flavour (all in the prescribed proportion) and stir with an immersion blender.
3. It is suggested to let the base mature in the refrigerator for at least 30 minutes before batch freezing and shock freezing.

#### Application:

- Neutral base for gelato and ice cream

Code	Product	Description	Package	Dosage	
09308	TOTAL BASE®	A versatile base for use in cold or hot process that only requires the addition of water or milk.	1.5 kg x 8	100 gm/ltr milk	
02348	PANNAGEL	A versatile base for use in cold or hot process that only requires the addition of water or milk.	2 kg x 8	50 gm/ltr milk	
01748	BASE DIAMANT 50	A versatile base for use in cold or hot process that only requires the addition of water or milk.	2 kg x 8	50 gm/ltr milk	

### CLASSIC PASTES

PreGel Classic Pastes or cream Flavours are top quality products to add to a milk base to obtain the desired taste and texture. The classic flavours can be added to ready - to- use milk mix or to creams, fillings and ganache or they can be used to add taste to sponge cake, short crust pastries, cold desserts and other specialties.

#### Application:

Flavor paste for gelato, ice cream and frozen yogurt



Code	Product	Package	Dosage
57802	APPLE PIE SMOOTH	3 kg X 2	50 g /kg Base
12372	BLUE ANGEL	3 kg X 2	35 g /kg Base
53072	BUBBLE GUM	3 kg X 2	35 g /kg Base
56522	CACAOPAT (SUGAR FREE)	6 kg X 2	700-100/ kg base
57202	CARAMAU MOU	6 kg X 2	25 - 30 g/kg Base
50202	CARAMEL	6 kg X 2	25 - 30 g/kg Base
27406	CARAMELLATTE® CONCENTRATED	1.3 kg X 6	25 - 30 g/kg Base
54802	CHOCOLATE HAZELNUT	6 kg X 2	120 g / kg Base
55546	CHOCOLATE BIANCO (WHITE CHOCOLATE)	1.1 kg X 6	100 g / kg Base
50402	COCONUT	5 kg X 2	70 g / kg Base
28072	COFFEE COSTA D'ORO	3 kg X 2	70 g / kg Base
24002	CREAM WHISKY	3 kg X 2	100 g / kg Base
25822	GOLDEN VANILLE	3 kg X 2	20 g / kg Base
51172	MINT C (GREEN)	3 kg X 2	35 g / kg Base
31272	PISTACHIO PURO VERDE PRIMAVERA	3 kg X 2	100 gm / kg Base
28322	PRONTOCIOCC (CHOCOLATE)	6 kg X 2	100 gm / kg Base
55202	ROASTED ALMOND	6 kg X 2	70-100 gm / kg Base
91802	VENETIAN TIRAMISU	3 kg X 2	80 gm / kg Base
57302	SPECIAL TURKISH DELIGHT	6 kg X 2	35 gm / kg Base
51202	WALNUT	5 kg X 2	70 gm / kg Base

#### Symbols :

- Hot Processing
- Hot or Cold Processing
- Bag



## FRUIT BASE FOR COLD PROCESS

Fruttosa® is a special powder base to produce gelato made with fortefrutto paste or fresh fruit, frozen yogurt and soft serve. The base requires the addition of water or milk, and sugar to create a gelato with an airy light and spoonable structure.

### Preparing a base for cold processing

1. Mix the recommended dosage of base with the prescribed amount of sugar, water or milk, fruit paste/flavour and texture improver.
2. Stir with an immersion blender and let the base mature in the refrigerator for at least 30 minutes before batch freezing and shock freezing.

### Application:

Neutral base for gelato, sorbetto and frozen yogurt

Code	Product	Description	Presence of Fat	Preparation	Package	Dosage
02108	Fruttosa	Ideal base for making a fine fruit sorbet with an excellent scoopability and shelf life in the gelato showcase	No	☀️ ❄️	2kg x 8 🪴	50 gm/ltr water

## FRUIT FLAVOURS

PreGel pioneered the invention of exotic fruit flavours that continue to be used by gelaterias across the world because they make the taste of gelato, ice cream and frozen yogurt unique and differentiated. Its fruit flavours of ForteFrutto is a line of concentrated fruit pastes, ideal for production of gelato, sorbetos, ice cream and frozen yogurts with a constant quality in every season of the year.

For an optimum output of the ForteFrutto, we suggest to use it in the prescribed proportion with the PreGel fruit base, Fruttosa or the Yogurt premix, Indian Yo.

### Application:

Flavouring for gelato, sorbetto, ice cream, frozen yogurt and pastry



Code	Product	Package	Dosage
45072	APRICOT N	3 kg X 2 🪴	20 -70 gms/kg Base
40472	BANANA C	3 kg X 2 🪴	20-70 gms/kg Base
46772	BILBERRY N	3 kg X 2 🪴	20-70 gms/kg Base
46872	BLACKBERRY N	3 kg X 2 🪴	20-70 gms/kg Base
47372	BLACKCURRANT N	3 kg X 2 🪴	50-70 gms/kg Base
45672	CHERRY N	3 kg X 2 🪴	20-70 gms/kg Base
40972	FOREST BERRIES C	3 kg X 2 🪴	20-70 gms/kg Base
42972	GRAPES C	3 kg X 2 🪴	20-70 gms/kg Base
45172	GREEN APPLE N	3 kg X 2 🪴	20-70 gms/kg Base
46172	KIWI N	3 kg X 2 🪴	20-70 gms/kg Base
47772	MANGO ALPHONSO N	3 kg X 2 🪴	20-70 gms/kg Base
88302	MOJITO	3 kg X 2 🪴	20-70 gms/kg Base
45372	ORANGE N	3 kg X 2 🪴	20-70 gms/kg Base
41072	PASSIONFRUIT C	3 kg X 2 🪴	20-70 gms/kg Base
49372	PEACH MANGO A-C-E	3 kg X 2 🪴	20-70 gms/kg Base
41272	RASPBERRY C	3 kg X 2 🪴	20-70 gms/kg Base
45872	STRAWBERRY N	3 kg X 2 🪴	20-70 gms/kg Base

## TEXTURE IMPROVERS & STABILIZERS

PreGel Neutro are powdered products that help stabilize, thicken and emulsify gelato bases. The texture improvers and stabilizers improve gelato structure by enhancing its creaminess,

Code	Product	Description	Package	Dosage
70402	VELLUTINA	Emulsifying paste, ideal to improve the creaminess of sorbets and gelato	5kg x 2 🪴	4-6 gm/kg mix
2004	NEUTRO	A cold process, fat-free product that can be added to a milk base to obtain a gelato with the aroma of fresh mascarpone		4-5g/Lt milk

### Symbols :

- ❄️ Cold Processing
- ☀️ ❄️ Hot or Cold Processing
- 🪴 Bag
- 🪴 Bucket

### Symbols :


- 🪴 Jar
- 🪴 Tin
- 🪴 Bucket
- 🪴 Bag





## GELATO COLD PROCESS FLAVOURS



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

Code	Product	Description	Package	Dosage
04904	CHEESE CAKE	A cold process, fat-free product for obtaining gelato with the authentic flavor of the famous American	1.5 kg X 4 	40 gms/kgs mix
04544	MASCARPONE 30	A cold process, fat-free product that can be added to a milk base to obtain a gelato with the aroma of fresh	2 kg X 4 	30 gms/kgs mix
04044	LEMON 50	A cold process, fat-free product that can be added to a milk base to obtain a gelato with the aroma of fresh	2 kg X 4 	50 gms/kgs mix
04204	YOGGI	A cold process, fat-free product that can be added to a milk base to obtain a gelato with the aroma of fresh	1.5 kg X 4 	50 gms/kgs mix



## SPRINT FOR GELATO

PreGel's Sprint line is a complete line of cold process products that offers quick and easy preparation of artisan gelato. All of the solid ingredients are already balanced and only the addition of water or milk is required to create delicious gelato, sorbets or soft serve.

Code	Product	Description	Presence of Fat	Preparation	Package	Dosage
04408	BLACK CHOCOLATE SPRINT	Specific product to obtain gelato with the typical dark colour and intense flavour of the finest dark chocolate	-		1.75kgx8	2.5lt Hot Water/Bag
83701	SALTED CARAMEL	An instant powdered product with an intense blend of salty and sweet for creating delicious gelato, pleasing to all palates.	-		1kg x 12	2.5 lt Milk/Bag



## POWDER BASE FOR FROZEN YOGURT

PreGel is the creator of the global frozen yogurt phenomenon and continues to be the highest selling frozen yogurt in the world. PreGel provides an optimal solution for the Indian market with its signature premix – frozen-yoggi®, a powder product with a clean taste of fresh yogurt. The product is extremely easy to work with and can also be suitably customized.

### Method of preparation

1. Pour milk, fresh yogurt and ground sugar in a large mixing container preferably twice as large as the amount you are mixing
2. With an immersion mixer, blend the liquid ingredients while slowly adding the power.
3. Add Traditional Paste or Frotefruttø fruit flavour (Optional)
4. Pour the liquid blend into the soft serve machine.
5. Follow the soft serve machine directions for production of frozen yogurt.

### Application:

Frozen yogurt for soft serve machine

Code	Product	Package	Dosage
04808	FROZEN YOGGI®	1.6 kg X 8	5lt Milk/Bag Or 4lt Milk+1Kg Yogurt/Bag



Symbols :



Bag

## ARABESCHI® & TOPPINGS

These PreGel sauces made with fruit or other ingredients, with or without pieces, allow you to complete and personalise gelato, ice cream, soft serve, yogurts and pastry with a possibility to offer a multitude of dessert creation.

PreGel Toppings are a complete range of decorations in bottles with an exclusive non-drip cap and enable you to offer a multitude of dessert creations, ideal to decorate gelato tubs, gelato cups, mousses, desserts and semifreddi. The fruit Toppings have a fruit percentage higher than 30%.

### Application:







Topping, filler and flavouring for gelato, ice cream, frozen yogurt and pastry

Code	Product	Package
13402	ARABESCHI® CHOCOLATE HAZELNUT ROCK	5 kg X 2 
55302	ARABESCHI® KROCCO MILK	2 kg X 2 
48222	ARABESCHI® KROCCO PEANUT	2 kg X 2 
81472	ARABESCHI® OTTO CARAMEL BISCOTTO WITH P	3 kg X 2 
36022	ARABESCHI® FANTASIA CROCCANTE	2.5 kg X 2 
61202	ARABESCHI® WILD STRAWBERRY N	3 kg X 2 
87502	ARABESCHI® BILBERRY N	3 kg X 2 



### Pinopinguino






Pino Pinguino® is a symbolic product of PreGel. Created in 2010, it has been very successful and has even become a PreGel bestseller in a very short time. The reasons behind its success include: the unmatched softness that is maintained even in freezing temperatures, the delicious and authentic flavors, and its ability to be used in multiple applications. There are many irresistible flavors available, perfect for pairing with a variety of applications to create innovative flavors.

Code	Product	Package
32226	PINOPINGUINO (BOTTLE)	1 kg / 6 
93502	PINOPINGUINO WHITE	3 kg / 2 
93402	PINOPINGUINO NOCCIOLINO	3 kg / 2 
84902	PINOPINGUINO WAFFERINO	2.5 kgs / 2 
54072	PINOPINGUINO NERO	3 kg / 2 
95002	PINOPINGUINO LEMON	3 kg / 2 



## GELATO CRUNCHY COATING




The Stracciatella line offers a variety of cocoa-based products that create crunchy, decorative layers on the surface of gelato and also work great for decorating cups.

Code	Product	Package
95102	CRUNCHY COATING GIANDUIA	2.5kgs X 2 
95202	CRUNCHY COATING CIOCCOBIANCO	2.5kgs X 2 
95302	CRUNCHY COATING HAZELNUT	2.5kgs X 2 
95502	CRUNCHY COATINGS LEMON	2.5kgs X 2 
26502	GRAN STRACCIATELLA REALE LAMELLARE	5kgs X 2 



## GELATO Coriandoline® stick

The Coriandoline® Stick line is unparalleled to the other coatings in the marketplace. Our products, perfect for coating cookies, pralines and frozen desserts, provide an even coat in a quick and simple way. At room temperature, these products give a unique and crunchy texture, as well as adds visual appeal to the finished desserts.



Code	Product	Package
21622	CORIANDOLINE® STICK HAZELNUT	3kgs X 2 
21722	CORIANDOLINE® STICK PISTACHIO	3kgs X 2 
90602	CORIANDOLINA STICK PLAIN CHOCOLATE	3kgs X 2 



### PASTRY CREAMS

PreGel's Pastry Shop contains a world of ideas and superior pastry products and mixes specially designed to offer to all industry professionals, experienced or novice, a point of reference for pastry ingredients of the highest quality that are also extremely practical to use.

With PreGel Pastry Shop products, it's easy to quickly create delicious cakes, semifreddos, monoportions and a variety of other pastries and desserts. Just add a bit of imagination and creativity to turn your dessert into a delicious work of art!

Code	Product	Package
30108	HAPPYTORTE	1.8 kgs X 8 
66108	PRONTO SEMIFREDDO	1.5 kgs X 8 



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