

PreGel



New

GELATO
2026

Gelato

2026 Novelties

Research, innovation, and listening to our customers are the principles that have driven our work for almost 60 years. We rely on these **core values** to create the new products we offer to the market.

For **2026, we want to impress with new products** designed to meet the needs of increasingly discerning and demanding consumers, along with **innovative versions** of some of the most popular items in our wide range of gelato products.



*Browse the following pages
and enter the world of*

PreGel



BASE COMPLETA VEGGIE

Having **vegan and lactose-free gelato** in your display case is now essential to meet the demands of consumers who are looking for delicious, tasty gelato made without animal-based ingredients.

Base Completa Veggie is the perfect ally in the laboratory for easily making **vegan and lactose-free gelato**. This **cold base with natural flavors** guarantees a gelato with a surprisingly **creamy and spreadable texture**, which can be created simply by adding water to the product. A base that can be prepared in just a few steps, **vegan and lactose-free**, which can be flavored with PreGel's vegan and lactose-free flavors. It is ideal for making nut-based cream flavors, for example, with hazelnut, pistachio and peanut Traditional Pastes.

The astonishing 100% vegan base!



CODE	10258
PRODUCT	BASE COMPLETA VEGGIE
PACKAGING	8 x 2 kg bags (16 kg)
 VEGAN  LACTOSE FREE  GLUTEN FREE	



RECOMMENDED PAIRING:

Use it to make a cream gelato with Traditional Paste Oro d'Oro and swirl in the delicious Arabeschi® CherryBonita® to offer a vegan version of a traditional gelato.



RECOMMENDED PAIRING:

Try it with Traditional Paste Piedmont Hazelnut PGI.



RECOMMENDED PAIRING:

Perfect for vanilla gelato made with Traditional Paste Vanilla Dream Bourbon.

Traditional Paste **PECAN CREAM**

This new flavor addition to PreGel's **Traditional Paste** line allows you to create a delicious gelato that enhances the **buttery, bold flavor of American pecans**. It is a light brown, **anhydrous paste** with a **smooth texture** that gently caresses the palate with every bite and can also be used in various **pastry applications**. Paired with **Arabeschi® Caramao Pecan**, it creates an exquisite flavor combination.

A rich flavor that delights the palate!



CODE	17212
PRODUCT	TRADITIONAL PASTE PECAN CREAM
PACKAGING	2 x 2.5 kg tubs (5 kg)
 GLUTEN FREE	





RECOMMENDED PAIRING:

Combined with Arabeschi® Caramao Pecan, it makes a stunning gelato—a must-add to your display case.



YOGO



PreGel continues to innovate with new complete products for making artisan and soft-serve gelato. Prontomix Liquid products are extremely easy to use and come in practical packaging that allows for long-term storage at room temperature!

CODE	65831
PRODUCT	PRONTOMIX LIQUID YOGO
PACKAGING	12 x 1.1 kg bricks (13.2 kg)
GLUTEN FREE	

It is a **slightly tart yogurt flavor cream** that can be used to make both artisan and soft-serve gelato with a **smooth, creamy texture** that can be customized and decorated with PreGel's many flavors and decorations. **It is gluten-free and very easy to use** thanks to its carton packaging.



FIORPANNA®



A **fior di latte** base with **cream** and **fresh milk**, ingredients that give it a **pleasant taste** and a **rich, full-bodied texture**. Its **creamy white color** and **neutral flavor** make it the ideal base for creating different types of artisan and soft-serve gelato, which can be enriched with PreGel flavors and decorations. **It is gluten-free and convenient** to use thanks to innovative carton packaging.

CODE	97711 and 97721
PRODUCT	PRONTOMIX LIQUID FIORPANNA®
PACKAGING	10 x 1.1 kg bricks with cap 1 x 5 kg bag in box
 GLUTEN FREE	

***Practical and simple
with winning
results!***

Ciocolatina CLASSIC VEGGIE

A **versatile and extremely delicious** product designed for those looking for a vegan alternative to one of PreGel's most iconic products. **Ciocolatina Classic Veggie** has the **full, satisfying taste of chocolate and hazelnut** and the **soft and rich texture** that does not melt or slide off gelato typical of **Ciocolatina Classic**. It is perfect for use as is on gelato cones and gluten-free wafers, to decorate gelato cups or to create vegan 'cremino' gelatos to make your display even more appealing.

A **vegan and gluten-free** product to enable even more people to enjoy this delicious treat!

The vegan ingredient you won't be able to do without!



CODE	67102
PRODUCT	CIOCOLATINA CLASSIC VEGGIE
PACKAGING	2 x 3 kg tubs (6 kg)
 GLUTEN FREE	 VEGAN



RECOMMENDED PAIRING:

Use it to create delicious vegan flavors that pair perfectly with Base Completa Veggie and Traditional Paste Salty Peanut, Gianduia or Tropical Cocco Sprint.

Ciocolatina COFFEE

A new PreGel Ciocolatina flavor dedicated to **coffee lovers**. Its **bold flavor and rich, soft texture** that doesn't melt or slide off gelato make it the ideal ingredient for those who want to give their sweet creations an extra boost. Use this product with its **traditional flavor** to enhance mascarpone or cappuccino gelato, or to create cups that enhance the aromatic taste of coffee.

The coffee you don't expect!



CODE	47612
PRODUCT	CIOCCOLATINA COFFEE
PACKAGING	2 x 3 kg tubs (6 kg)
 GLUTEN FREE	 VEGAN



RECOMMENDED PAIRING:

Create an amazing flavor by combining it with gelato made with Traditional Paste Latte Macchiato-Cappuccino or a flavor dedicated to the winning combination of coffee and chocolate together with Cioccolato Fondente Sprint.

CrumbOlé **CARAMEL GLUTEN FREE**

The crunchiness of CrumbOlé meets the **surprising taste of caramel with a delicate hint of spiced cookie** in this new product that will tempt the palates of customers with a sweet tooth. **CrumbOlé Caramel Gluten Free** is a trendy flavor that is a must-have for your establishment. You can use it in **countless gelato and soft-serve applications**, but you can also have fun using it in your pastry, chocolate and beverage creations. The important thing is not to bake it. Try it with Traditional Paste Salted Butter Caramel for a caramel gelato that will win you over, or pair it with gelato made with Coffee Sprint to create an unbeatable flavor combination.

Amazing taste and crunchiness!



CODE	10182
PRODUCT	CRUMBOLÉ CARAMEL GLUTEN FREE
PACKAGING	2 x 3.5 kg tubs (7 kg)
GLUTEN FREE VEGAN PALM OIL FREE	



RECOMMENDED PAIRING:

Use it to embellish gelato made with Gran Stracciatella Reale and Riccotta to make it even more inviting.

CrumbOlé COFFEE GLUTEN FREE

If you are looking for a quick and convenient way to engage your customers, the new **CrumbOlé Coffee Gluten Free** will be your trump card. In just a few steps, you can add **crunchiness and flavor** to your gelato, soft-serve gelato, and even your pastry, chocolate, and beverage creations. This CrumbOlé stands out from the rest thanks to its **intense espresso flavor** and its **color**, which is a combination of shades of varying intensity that make it **unmistakable**. Use it to decorate and add a crunchy touch to gelato made with Traditional Paste Tiramisù Veneziano or Crema Mascarpone to offer a new version of this traditional dessert, or together with gelato made with Coffee Sprint to fully enhance the coffee flavor.

The boost you've been looking for!



CODE	10212
PRODUCT	CRUMBOLÉ COFFEE GLUTEN FREE
PACKAGING	2 x 3.5 kg tubs (7 kg)
 GLUTEN FREE	



RECOMMENDED PAIRING:

Try it with Traditional Paste Crema Whisky for a sophisticated taste.

CrumbOlé

RED BERRIES

GLUTEN FREE



RECOMMENDED PAIRING:

Choose it to give a unique touch to a gelato made with Cioccolato Fondente Sprint WMD.

The **Gluten Free version** of this much-loved CrumbOlé has the **authentic cookie flavor and the sweet, slightly tart note of red berries** that distinguishes the original product. With this new addition, even those who do not eat gluten for health reasons or by choice will be able to enjoy this delicacy. It is perfect for use as a decoration on gelato made with Traditional Paste Pistacchio Verde Primavera and Arabeschi® Raspberry or as a base for gelato cakes or semifreddo, as well as a decoration for milkshakes and gourmet coffee. Not suitable for recipes that require baking.

The vibrancy of red berries now also gluten free!



CODE	43152
PRODUCT	CRUMBOLÉ RED BERRIES GLUTEN FREE
PACKAGING	2 x 3.5 kg tubs (7 kg)
 GLUTEN FREE	

Arabeschi® COCCO SNACK GLUTEN FREE

This new addition to the Arabeschi® line is dedicated to coconut dessert lovers who follow a **gluten-free** diet. The same **creaminess and inviting aroma** as the original product, but in an innovative version that allows even more people to enjoy this delicacy rich in **grated coconut, chopped almonds, and biscuits**.

The excitement of coconut now gluten free!



CODE	43352
PRODUCT	ARABESCHI® COCCO SNACK GLUTEN FREE
PACKAGING	2 x 3 kg tubs (6 kg)
 GLUTEN FREE	



RECOMMENDED PAIRING:

Try it with gelato made with Traditional Paste Roasted Almond, or use it to make a tropical flavor made with Mango Sprint even more delicious.

Arabeschi® KROCCO MILK GLUTEN FREE

Another flavor from the Arabeschi® line now available for people who do not eat gluten! **Arabeschi® Krocco Milk Gluten Free** is a **creamy milk chocolate sauce with crunchy crumbly cookie balls**. Made with **high-quality ingredients** that make it delicious and appealing for use in numerous gelato applications, but also as an ingredient in pastry and beverage preparations.

An enchanting flavor and surprising texture!



CODE	43432
PRODUCT	ARABESCHI® KROCCO MILK GLUTEN FREE
PACKAGING	2 x 2 kg tubs (4 kg)
 GLUTEN FREE	



RECOMMENDED PAIRING:

Try it with Traditional Paste Cioccobianco for an irresistible taste, or combine it with Traditional Paste Cremino Classic for a delicious gelato loved by young and old alike.

LIGHT GELATO & ZERO LINE

The Zero Line is PreGel's line that amazes because it manages to include several products with no added sugar, without compromising on goodness and taste*

Arabeschi® PEACH ZERO

Arabeschi® Peach Zero is the newest addition to this family of products, but it immediately stands out thanks to its **intense, bright color and fresh flavor typical of the best summer peaches**. Sweetened with a blend of ingredients alternative to sucrose and rich in pieces that give it a pleasant texture on the palate. Try it in combination with other products from the Zero Line to create light yet delicious flavors, such as gelato made with Ciocconero® Zero Sprint and swirled with the new Arabeschi® Peach Zero.

Peachy goodness to enjoy with a light touch!

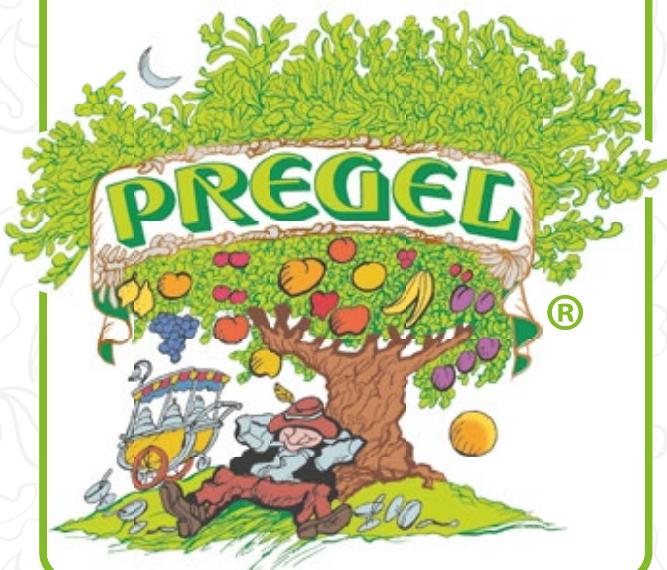
*contains naturally occurring sugars



CODE	35022
PRODUCT	ARABESCHI® PEACH ZERO
PACKAGING	2 x 3 kg tubs (6 kg)



PreGel



*Discover all our new
gelato products*



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