



PreGel has always  
stood for innovation



**GIORNALONE**

2 0 2 5



# OUR WORLD



## HEADQUARTERS:

*Reggio Emilia,  
Italy*



## R&D CENTER:

*Reggio Emilia,  
Italy*



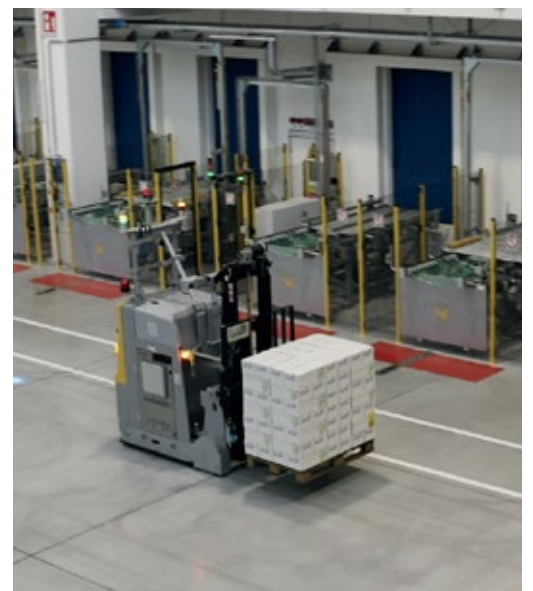
## PREGEL AMERICA:

*Charlotte,  
North Carolina*





**PREGEL  
LOGISTICS  
CENTER**  
*Arceto,  
Italy*



# OUR WORLD

## Europe

### Italy

PreGel s.p.a.  
Headquarters

### Austria

PreGel Austria GmbH  
Main Office

### UK

PreGel UK  
Registered Office

### Greece

PreGel Greece EPE  
Main Office

### Germany

PreGel Deutschland  
Main Office

### France

PreGel France sas  
Main Office

### Poland

PreGel Polska Sp. Zo.o.  
Main Office

### Benelux

PreGel Benelux BV.  
Main Office

### Switzerland

PreGel CH s.a.  
Main Office

### Spain

PreGel España  
Main Office

### Hungary

PreGel Hungary  
Main Office

### Sardinia (IT)

PreGel store srl

## America

### Canada

PreGel Canada  
Main Office

### Mexico

PreGel MEXICO,  
S de RL de CV  
Main Office

### Ecuador

PreGel Ecuador s.a  
PreGelEcu  
Main Office

### Chile

PreGel Chile  
Main Office

### North Carolina (US)

"PreGel America, Inc"  
Production Site

### Colombia

PreGel Colombia s.a.s.  
Production Site

### Brazil

PreGel Brasil  
Main Office

## Oceania

### Australia

PreGel Australia  
PTY LTD  
Main Office

17

SUBSIDIARIES



20

GELATO  
AND PASTRY  
SCHOOLS

700



EMPLOYEES



130  
COUNTRIES

1000

Products

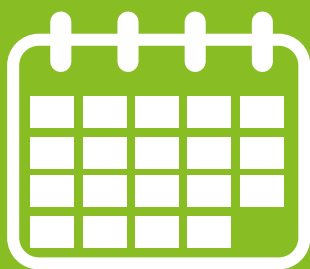


150.000 m<sup>2</sup>



SITES

58 YEARS  
OF ACTIVITY



17.000  
CUSTOMERS

THE MOST  
IMPORTANT  
CERTIFICATIONS





# NATURE SPRINT



**STRAIGHT FROM THE POLE  
TO AMAZE YOUR LITTLE CUSTOMERS!**

**Nature Sprint** is our new **complete** powdered **product** that makes gelato with a **cream and strawberry** flavor (with natural flavors), a combination much loved by children, and a **pastel blue color given by plant extracts**. To achieve a recipe inspired by an Arctic landscape, use our beloved Cioccobianco Coriandolina that allows you to create a playful effect reminiscent of moving icebergs.



**A TASTE THAT WILL NOT GO UNNOTICED ON DISPLAY!**



CODE	47081
PRODUCT	NATURE SPRINT
PACKAGING	10 bags of 1.2 kg (12 kg)
GLUTEN FREE	



# Gelato

## Base Bisco Mix™

*We provide the base, you add the cookies or cake you want!*

The new **Base Bisco Mix™** is our latest invention dedicated to those who want to **surprise their customers** with **gelato flavored with a cookie, cake, seasonal holiday dessert or typical confectionery specialty of their area** with every spoonful!

Simply cold mix **Base Bisco Mix™** with milk and add the confectionery bakery product or cookies you wish to enhance so that in a few simple steps you get an **authentic-tasting gelato** that will diversify even further the offerings in the gelato shop.



### *Try it with ...*

- Ideal with all finished baked products such as cookies, snacks, cakes, small and large leavened goods to offer gelatos that taste like the most delicious **snacks**.
- A versatile and complete product for those who want to enhance **local desserts or seasonal festive desserts**.
- Use in combination with **gluten-free desserts** to make yummy gelato flavors also aimed at those who follow a gluten-free diet.

*What are you waiting for?  
Try this base to impress your customers in your  
gelato shop!*

CODE	12031
PRODUCT	BASE BISCO MIX™
PACKAGING	12 bags of 0.75 kg (9 kg)
 GLUTEN FREE*  PALM OIL FREE	

*\* (Use gluten-free confectionery baked goods)*







# Gelato

## Liquorice Sprint



*The unique taste of liquorice that unites all generations.*

You either love it or you hate it, but if you love it, **Liquorice Sprint** will win you over! This complete powdered product with **natural flavors** ensures gelato with an **intense sweet liquorice flavor**, made even more special by the presence of **liquorice grains**. It is **super easy to use** and because it is **free of animal ingredients**, it can be reconstituted over water to make vegan liquorice gelato.



CODE

48561

PRODUCT

LIQUORICE SPRINT

PACKAGING

12 bags of 1.1 kg (13.2 kg)

 GLUTEN FREE

 VEGAN

 PALM OIL FREE



# Gelato

## Popcorn Sprint



*A real explosion of flavor!*

This Sprint is for those who want to bring cinema to the gelato shop by offering a gelato that tastes like the ultimate snack to be enjoyed in front of the big screen. This complete powdered product has the classic **popcorn flavor** accompanied by irresistible **crunchy inclusions of roasted and caramelized corn** that satisfy the palate even more. A must-see in your gelato shop.

### Try it with ...

Combine it with our **Arabeschi® Caramao Pecan, Caramel, Caramel Fleur de Sel and Maple Topping** to create classic sweet popcorn recipes, but you can also use it with **Gran Stracciatella Reale or Arabeschi® Monte Nero** to make superlative gelato flavors.



CODE	48571
PRODUCT	POPCORN SPRINT
PACKAGING	10 bags of 1.2 kg (12 kg)
 <b>GLUTEN FREE</b>	

Gelato

Arabeschi® Apricot

A fruity classic, fresh and delicious!

This new Arabeschi® has all the flavor characteristic of the **best summer apricots**. Thanks to the many **apricot chunks** in the cream, you can best enjoy the **juicy, sweet flesh** and delicate skin of this **bright, deep orange** fruit. With **52% apricot** and **natural flavors**.



Try it with ...

Arabeschi® Apricot creates a delicious crostatina taste when combined with **Traaditional Paste Frollita** and **CrumbOlé Classic Gluten Free**. Pair it with **Farm Cheese Sprint** and **CrumbOlé Pistachio Gluten Free** for a fresh and original taste, or with **Ciocconero® Sprint** to make a Sacher-torte flavor.



CODE	01662
PRODUCT	ARABESCHI® APRICOT
PACKAGING	2 tubs of 3 kg (6 kg)
GLUTEN FREE   VEGAN	



# Gelato

## Arabeschi® Almond Crystal



This new variety is the ultimate **exaltation of the almond!** An enveloping **anhydrous almond sauce with crunchy inclusions of chopped almonds** that give crispness and a satisfying taste with every bite.

*Try it with Traditional Paste Roasted Almond or Ricotta 30*



CODE

01652

PRODUCT

ARABESCHI® ALMOND CRYSTAL

PACKAGING

2 tubs of 3 kg (6 kg)



GLUTEN FREE



PALM OIL FREE



## Arabeschi® Cioccobianco Hazelnut Rock

*PreGel's rock continues and it's getting more and more exciting!*

Arabeschi® Cioccobianco Hazelnut Rock is a delicate white chocolate on an anhydrous base sauce, enhanced by inclusions of hazelnut kernels and crunchy wafer pieces that create a delicious harmony with every bite. All strictly gluten-free, for an appetizing and ever-rockin' taste!

*Pair it with a gelato made with Traditional Paste Coffee Costa D'Oro*



CODE

01642

PRODUCT

ARABESCHI® CIOCCOBIANCO HAZELNUT ROCK

PACKAGING

2 tubs of 3 kg (6 kg)



GLUTEN FREE



# Gelato

## CrumbOlé Coconut Gluten Free

*A dip in the tropics with every bite!*

The **CrumbOlé** family expands with a new flavor designed for those who want to add a fresh, tropical note to their sweet creations. **CrumbOlé Coconut Gluten Free** stands out for its **pleasant coconut flavor** that is emphasized even more by the **presence of coconut rapè**. This new product is ready-to-use and can be used to give a crunchy touch to artisanal and soft serves, but also as an ingredient for various pastry preparations that do not require baking and for chocolate and beverage applications.



### *Try it with ...*

For gelato with a summery flavor; use it to decorate and add a touch of excitement to a gelato made with Tropical Coconut Sprint or with Arabeschi® Mango, but you can also use it to give flavor and crunch to coffee, vanilla, chocolate, almond or mint gelato!



CODE	01632
PRODUCT	CRUMBOLÉ COCONUT GLUTEN FREE
PACKAGING	2 tubs of 3.5 kg (7 kg)





# Gelato

## CrumbOlé Pino Pinguino® Gluten Free




*Pino Pinguino®, the gelato loved by every child, now super crunchy!*

This new **CrumbOlé** is for all lovers of the unmistakable taste of **Pino Pinguino®**. By uniting of the fantastic **crunchiness** of CrumbOlé and the **mouthwatering flavor of cocoa and hazelnut** characteristic of Pino Pinguino® we could not fail to create an **exceptional product** that lends itself to be used in so many tasty ways. **CrumbOlé Pino Pinguino® Gluten Free is ready-to-use** and can be used to enrich artisanal gelato and soft serves, but also to add that mouthwatering touch that has made this product so famous. It can be used for various pastry creations that do not require baking, chocolate and beverages as well.

### Try it with ...

Use it to give a touch of crunch to **Pino Pinguino®gelato** to come up with a new version of this timeless classic, or try it in combination with an artisanal gelato made with **Cioccobianco Sprint Water** or with **Pino Pinguino® Classic** for a flavor that will win over both young and old.



CODE	01672
PRODUCT	CRUMBOLÉ PINO PINGUINO® GLUTEN FREE
PACKAGING	2 tubs of 3.5 kg (7 kg)
 <b>GLUTEN FREE</b>	



# Gelato

## Zero Line

*Three new varieties for our Zero Line  
to offer more and more gelatos with satisfying taste,  
but with zero added sugar.*

### Base Zero

*The perfect base for gelato with 100% no added sugar!*

With this complete cold-process base it will be very easy to obtain **gelatos without added sugars**. **Base Zero** is sweetened with a blend of alternative ingredients to sucrose and is ideal for pairing with our **Traditional Pastes with no added sugar or pure pastes**.

### Traditional Paste Vanilla Zero

*A great gelato classic now also in zero version!*

The first **Traditional Paste** of the **Zero Line** is characterized by a **smooth texture**, a **delicate vanilla flavor with hints of caramel**, its **ivory yellow color**, and the richness of the classic **dots typical of vanilla bean seeds**. This new Traditional Paste is sweetened with **Stevia** and is **gluten-free**.





# Gelato

## Zero Line



### Arabeschi® Hazelnut Biscuit Zero

*A sweet hazelnut escape with no added sugar!*

Can a variegate be moreish and sugar free at the same time? Well, of course! And **Arabeschi® Hazelnut Biscuit Zero** is proof of that. This new **anhydrous hazelnut sauce with no added sugars** (it naturally contains sugars) is **sweetened with Stevia** and has crunchy inclusions of cocoa cookies to create a unique sensory experience. An ingredient that satisfies the most persistent sweet cravings, but without putting too much on the line.

*Try it with ...*  
Pair it with gelato made with **Traditional Paste Piedmont Hazelnut PGI** for a zero super flavor!



CODE	12051	01626	21133
PRODUCT	BASE ZERO	TRADITIONAL PASTE VANILLA ZERO	ARABESCHI® HAZELNUT BISCUIT ZERO
PACKAGING	12 bags of 1.1 kg (13.2 kg)	6 jars of 1.1 kg (6.6 kg)	2 tubs of 3 kg (6 kg)
<div><div> GLUTEN FREE</div><div> VEGAN</div><div> PALM OIL FREE</div></div> <div><div> GLUTEN FREE</div><div> VEGAN</div></div>			

# Gelato

## Prontofruit® Açai & Berries

*The secret of the Amazon now on display!*

With this new **Prontofruit®** it will be super easy to offer one of the most popular desserts on social media in a gelato version at the gelato parlor: the açai bowl. This goodness is made using **açai berries**, the fruit of a typical Amazonian plant with a very pleasant flavor reminiscent of **forest berries** which it is often accompanied with to make the final taste more harmonious.



**Prontofruit® Açai & Berries** is a **complete chunk-free, ready-to-use paste product** with **natural flavors** and a **high percentage of fruit (50%)**. It allows you to make artisanal gelato, soft serves and tasty granitas with a **deep purple color** and the refreshing taste of **açai and blueberries** simply by adding water.



*A new fruit flavor ready to take center stage in your display.*

*Suitable for those following a vegan and gluten-free diet.*



# ProntoFruit®



CODE	01686
PRODUCT	PRONTOFRUIT® AÇAÍ & BERRIES
PACKAGING	6 tins of 1.8 kg (10.8 kg)
 GLUTEN FREE    VEGAN	



# Gelato

Angel's<sup>®</sup>  
yogurt

*Gelato of the angels!*



Angel's Yogurt is a product in complete powder form for making **soft serves with the even fresher flavor of low-fat yogurt that is distinguished by a pleasant sour note.** Very easy to use and also suitable for those who follow a **gluten-free** diet.

CODE	12028
PRODUCT	ANGEL'S YOGURT
PACKAGING	8 bags of 1.5 kg (12 kg)

 GLUTEN FREE



## Choco Pro

*Source of protein*



*Gelato for real sportspeople!*

**Choco Pro** allows you to create an artisanal or soft gelato with a delicious **chocolate flavor.** **The addition of protein** makes it tempting for all consumers looking for a gelato to enjoy at the end of a hard workout or after a run.

CODE	12048
PRODUCT	CHOCO PRO
PACKAGING	8 bags of 1.5 kg (12 kg)

 GLUTEN FREE



# Pastry

## Biancapan™

*Great for making decorations  
on classic cakes*

*Neutral flavor*

*Versatility of use*



### The Top Vegan Mousse

A versatile new product designed for those who wish to expand their dessert counter by offering many tasty vegan offerings.

**Biancapan™** is a **complete** powdered **product** for making **decorations, mousses and parfaits in a vegan version** with only the addition of water, with a **compact texture and excellent durability**. Because of its **neutral flavor**, it can be customized with Pannacrema or Vegan Traditional Pastes.

The product is free of ingredients of animal origin and bovine gelatin.

**CODE**

12128

**PRODUCT**

BIANCAPAN™  
The top vegan mousse

**PACKAGING**

8 bags of 1.4 kg (11.2 kg)



GLUTEN FREE



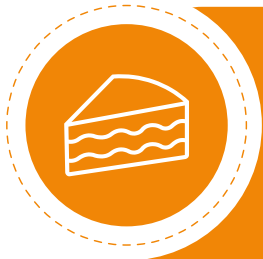
VEGAN





# Pastry

## Top Macaron




*For macarons that are  
always TOP!*

Making the most elegant and colorful pastries in baking will be even easier with the new **Top Macaron**. This new complete gluten-free powdered product allows you to make yummy macarons by simply adding water to the mix.

**Top Macaron** also makes it possible to **reduce the resting time** when preparing **macarons**, to obtain **shells with a smooth surface**, and to always have a **consistent end result**. To make macarons even more eye-catching, they can be colored as desired and filled with the Farcimax® and Pastry Fillings line and with mouth-watering **ganaches** made with our **Covermax® Decor**.



CODE	97924
PRODUCT	TOP MACARON
PACKAGING	4 bags of 2 kg (8 kg)
 GLUTEN FREE	

Pastry

Farcimax® Almond and Bitter

Farcimax® Almond

The delicate sweetness of the almond is the star of the new **Farcimax® Almond**. This **soft-colored anhydrous cream** is ideal for **post- oven filling** of various baked goods, breakfast cakes, mignons, cookies, and many other applications to give them a delicious and unexpected filling. Its **gluten-free** recipe makes it a perfect filling for gluten-free pastries as well. Made with **31% almonds**.

Farcimax® Bitter

The aromatic taste of the finest **dark chocolate** and its **intense color** are found in the new **Farcimax® Bitter**. This cream on an **anhydrous base** has a texture suitable for use in the sac à poche to **precisely fill** cannoncini, cream puffs and many other different pastry preparations. **Farcimax® Bitter** is particularly suitable as a **flavoring cream**. It is **gluten-free and vegan**, features that make it suitable for all vegan dessert applications.

Great for filling croissants



Use it as a filling for cookies

Cream puff filling



Filling for cannoncini



CODE	13352	29552
PRODUCT	FARCIMAX® ALMOND	FARCIMAX® BITTER
PACKAGING	2 tubs of 5 kg (10 kg)	2 tubs of 5 kg (10 kg)
GLUTEN FREE   HALAL   KOSHER		GLUTEN FREE   VEGAN   KOSHER



Pastry

Farcimax® Peanut and Pistachio

Farcimax® Peanut

The appetizing and modern **peanut** flavor has become part of the **Farcimax®** line of filling creams. The new **Farcimax® Peanut** is an **anhydrous, smooth cream** with a strong peanut flavor perfect for precision **post-oven filling** of croissants, tartlets, mignons, cookies and more. Farcimax® Peanut is gluten-free and **44% peanut**.

Farcimax® Pistachio

The new **Farcimax® Pistachio** has all the flavor of one of pastry's most prized and beloved ingredients: **roasted pistachios**. The **full-bodied texture** and **strong flavor** make it the perfect filling for making mouth-watering croissants to offer at breakfast, but also for filling multiple types of cakes, small pastries and tartlets. In addition to being easy to use, this **ready-to-use anhydrous cream** is also **gluten-free**. Made with **21% pistachios**.

Perfect for filling  
breakfast pastries



Use it to fill  
mignons

Use it as a filling for small leavened products



Try it as a filling for mignon  
pastries



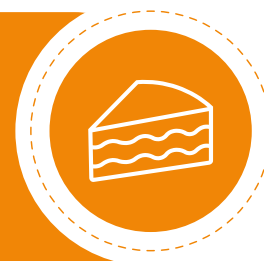
CODE	14552	14452
PRODUCT	FARCIMAX® PEANUT	FARCIMAX® PISTACHIO
PACKAGING	2 tubs of 5 kg (10 kg)	2 tubs of 5 kg (10 kg)
GLUTEN FREE   HALAL   KOSHER		GLUTEN FREE   KOSHER



# Pastry

## Farcimax® Raspberry

This new filling cream on a hydrated base will captivate your customers with its shiny, elegant color and refined, yet bold raspberry flavor. This newest addition to the Farcimax® line can be used for pre- and post-oven filling of croissants, breakfast cakes, mignons and many other baked preparations, but it can also be used in cold pastries as an interior filling or surface decoration. Farcimax® Raspberry is perfect for expanding your vegan dessert offerings.



*Great as a filling for seasonal holiday cakes or breakfast pastries*

*Perfect for an unexpected filling for bomboloni or doughnuts*



CODE	29752
PRODUCT	FARCIMAX® RASPBERRY
PACKAGING	2 tubs of 5 kg (10 kg)
GLUTEN FREE            VEGAN            FREE OF MILK DERIVATIVES	





# Pastry

## Farcimax® Zabajone



The distinctive flavor of **traditional zabajone** can now be found in **Farcimax® Zabajone**, a **filling cream on a ready-to-use hydrated base** that allows for filling cannoncini, tartlets, tarts and more. It has a **texture that is enveloping to the palate** and optimal for fillings, plus it is stable to baking, so it can **also** be used **for pre-baked fillings**. Farcimax® Zabajone is **gluten-free**, a feature that makes it the perfect filling for many gluten-free sweet preparations. Contains alcohol.

*Excellent as a filling for panettone, bomboloncini and cannoncini*

*Try it as a filling for tarts*

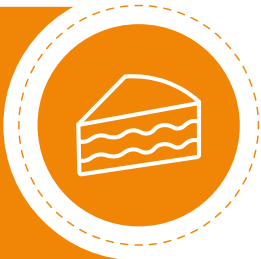
CODE	14352
PRODUCT	FARCIMAX® ZABAJONE
PACKAGING	2 tubs of 5 kg (10 kg)
GLUTEN FREE	



# Pastry

## Covermax® Decorock® Chocowhite and Dark

Covermax® Decorock® are the anhydrous covering creams with crisp inclusions from PreGel Pastry. Simply heat them to 45-50°C to make them the perfect consistency for post-oven glazing of various types of cakes including those that can be packed at room and positive temperature.



### Covermax® Decorock® Chocowhite

New item with white chocolate flavor, crunchy inclusions and almond granules.

### Covermax® Decorock® Dark

Dark chocolate flavored vegan covering cream with crunchy pieces and cocoa beans.



CODE	13952	14052
PRODUCT	COVERMAX® DECOROCK® CHOCOWHITE	COVERMAX® DECOROCK® DARK
PACKAGING	2 tubs of 5 kg (10 kg)	2 tubs of 5 kg (10 kg)
H HALAL   K KOSHER		VEGAN   H HALAL   K KOSHER



# Pastry

## Covermax® Decor Lancillotto®



The intense cookie flavor characteristic of **Farcimax® Lancillotto®** is now also available in **Covermax® Decor**. Once heated to 45-50°C, this **smooth anhydrous topping cream** ensures a flawless post-oven glaze with an unmistakable taste. Perfect for use in covering packable cakes at room and positive temperature. The goodness of Covermax® Decor Lancillotto® can also be enjoyed by vegans, as it is made **without ingredients of animal origin**.

Great for covering large leavened goods

Try it as a decoration by whipping it in the planetary mixer with the flat beater attachment

Use it to coat cookies



CODE	14252
PRODUCT	COVERMAX® DECOR LANCILLOTTO®
PACKAGING	2 tubs of 5 kg (10 kg)
VEGAN   HALAL	



# Pastry Fillings

## Bitter orange and Lingonberry

This new item is distinguished by the presence of **bitter orange pulp and zest**, making it the perfect product for filling tarts, breakfast pastries, mignons and many other desserts. Pastry Filling Bitter Orange is a richly chunky, **gluten-free and vegan** filling with **70% orange content** (pulp and juice).

The freshness of the **lingonberry** is now available in Pastry Fillings. A filling **rich with chunks of lingonberries** for filling both desserts that need to be baked and desserts to be eaten at a positive temperature. This new item is gluten-free and vegan, made with **60% lingonberries**.

*Delicious filling for tarts*

*Use it as decoration and cake insert*

*Perfect for enhancing chocolate desserts*

*Try it to embellish danish and swedish pastries*



CODE	17242	17042
PRODUCT	PASTRY FILLINGS BITTER ORANGE	PASTRY FILLINGS LINGONBERRY
PACKAGING	2 tins of 3 kg (6 kg)	2 tins of 3 kg (6 kg)
GLUTEN FREE   VEGAN   K KOSHER		GLUTEN FREE   VEGAN



# Pastry

## My Sweet Mix Wholemeal



This powdered mix of **whole wheat flour and spelt flour** is ideal for making **brioches and flaky pastries** with a distinctive rustic taste. Making whole-wheat croissants, danish and swedish pastries to enhance your storefront will be easier with **My Sweet Mix Wholemeal**.



CODE	10781
PRODUCT	MY SWEET MIX WHOLEMEAL
PACKAGING	1 bag of 10 kg
K KOSHER	

## Pastaroma Grandi Lievitati



Hydrated-based paste product, featuring a **selected blend of highly concentrated citrus-flavored flavors** that are **resistant to cooking processes**. It is particularly suitable for **flavoring large leavened goods** such as panettone and colomba, but it is also ideal for imparting a distinctive fragrance to other leavened doughs and baked goods.



CODE	17486
PRODUCT	PASTAROMA GRANDI LIEVITATI
PACKAGING	6 bottles of 1 kg (6 kg)
GLUTEN FREE   VEGAN   K KOSHER	

# Beverage

## Regium® Syrup Coconut and Grenadine

*Two new Syrups to complete the Regium® range*

### Regium® Syrup Coconut

*Tropical and refreshing taste that never goes out of style.*

Concentrated liquid mix with authentic coconut flavor given by natural flavors, ideal for making alcoholic and non-alcoholic drinks. It has excellent miscibility, making it possible to create refreshing drinks and flavor-packed milkshakes. In addition, Regium® Syrup Coconut is transparent, a feature that makes it very attractive to those who want to give their drinks an elegant look.



### Regium® Syrup Grenadine

*Ruby-red color... the grenadine is back!*

A liquid mixer concentrate with fresh pomegranate flavor, ideal for making alcoholic and non-alcoholic drinks. Due to its perfect miscibility, it can be used to make refreshing and flavor-packed drinks and milkshakes. Its deep red color and refined flavor give all preparations an elegant touch.



CODE	32556
PRODUCT	REGIUM® SYRUP COCONUT
PACKAGING	6 bottles of 1 kg (6 kg)

32456
REGIUM® SYRUP GRENADINE
6 bottles of 1 kg (6 kg)

 GLUTEN FREE |  VEGAN





# A story of emigration and pastries

In concluding this issue of the Giornalone, we would like to tell you about a beautiful story that begins with a donation of antique pastry molds and features pastry chefs, particularly professionals from Valposchiavo, a small area in Italian-speaking Switzerland, who took their pastry art all over Europe in past centuries. To do so, we interviewed the Director of the Valposchiavo Museums, Giovanni Ruatti, who told us about the exhibition "Avventure valposchiavine in Europa" (Valposchiavian Adventures in Europe) dedicated to emigration related to pastry and coffee making.



Source: iStoria – Archivi fotografici Valposchiavo

## What culinary knowledge and traditions took the Valposchiavinians around Europe?

The Valposchiavinians learned to be pastry chefs in Venice, a commercially vital city for all of Europe. In 1764 some 3,000 merchants from the Swiss canton of Graubünden were displaced due to the splitting of an alliance between the Serenissima and the then Free State of the Three Leagues (now the canton Graubünden). Following this event, they headed to other European cities bringing a new pastry offering they had learned in Venice. They then helped to spread different types of pastry art from one corner of Europe to another.

## Can you tell us the story of some traditional sweets that the Valposchiavianian pastry chefs brought to Europe?

The signature dessert on offer from the Graubünden pastry chefs was the grassin, a crumbly sablé cookie drawn from the peasant tradition of their home valleys. This dessert was the trademark of Graubünden's pastry chefs. Another successful dessert is the 'bollo suizo', a sweet milk and butter bun decorated with sugar sprinkles. The



Source: iStoria – Archivi fotografici Valposchiavo

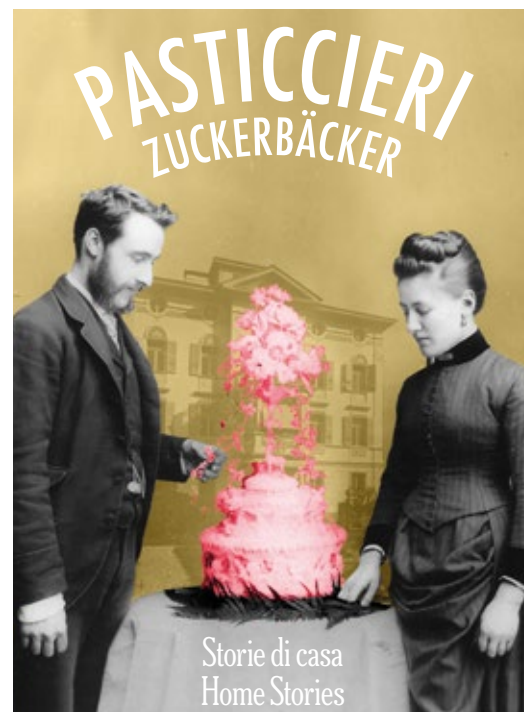
Poschiavans Francesco Matossi and Bernardo Fanconi arrived in Bilbao, Spain, in the early 19th century and offered this dessert in their pastry shop, which was to become a great success and remain an icon of Spanish pastry to this day. Responsible for spreading the deliciousness of this baked treat was probably the Café Suizo in Madrid, the most renowned in Spain and which also supplied the royal household.

## What were the cafés run by Valposchiavinians in Europe like?

They were upmarket cafés that catered especially to the emerging middle class. They were located in the squares or main streets of European cities, had very fine furnishings and offered not only a unique menu of delicacies, but also newspapers to read and cultural and musical entertainment. They were also known for being places of political debate.



Source: iStoria – Archivi fotografici Valposchiavo



## How have pastry chefs who have returned home after a stint abroad impacted the town of Poschiavo?

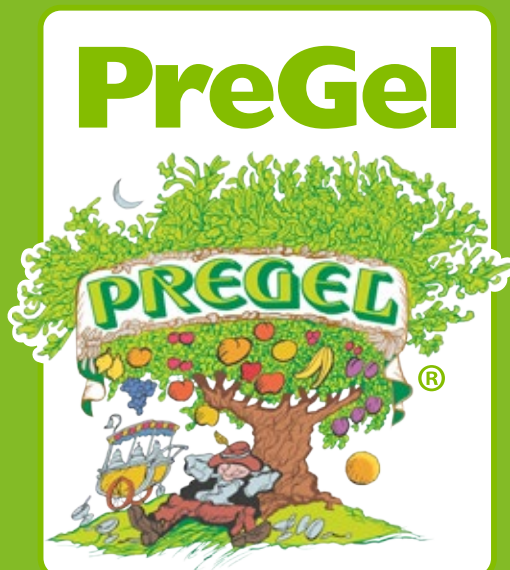
As can be learned from the answers above, if businesses were able to emerge in these cities they made a lot of money, which was the case for many. There are an estimated 100 to 150 cafés opened by Valposchiavinians and a further 900 Graubünden cafés throughout Europe. The earnings were invested back home in the construction or renovation of their homes. Thanks to this, Poschiavo went from being a farming village to taking on the appearance of a 19th-century bourgeois town in a few decades in the mid-19th century, becoming one of the most beautiful villages in Switzerland.

## Will there be other editions of the "Valposchiavianian Adventures in Europe" exhibition?

The temporary exhibition on the pastry chefs will run until October 2025. Based on the interest shown for 2025, we will consider whether to extend it for a further year.

### VALPOSCHIAVINIAN ADVENTURES IN EUROPE

**Dates:** June to October 2025  
**Where:** Palazzo de Bassus-Mengotti, Poschiavo  
**Phone:** +41 81 834 10 20  
**Email:** info@musei-valposchiavo.ch  
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