





*"My story is that of an artisan, however it all began with a family from Emilia-Romagna with a dream and a drive to succeed. Instinct and commitment led me to become the entrepreneur of a great company, that continues to manufacture high quality products with the same love and passion it began with."*

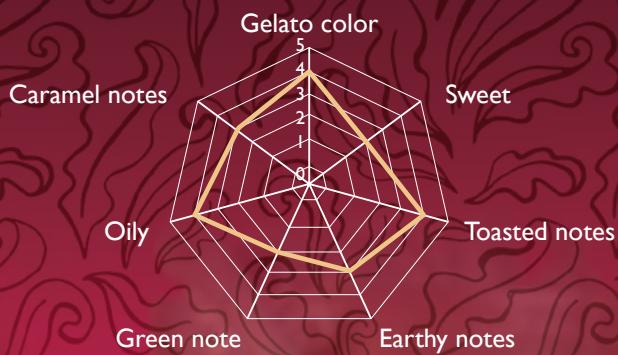
*Luciano Rabboni*

## *The LUCIO line*

The Lucio line was created from a strong connection with the land and a desire to pay tribute to tradition, resulting in a line of outstanding ingredients that showcase authenticity and quality.

# Almond Pesto

PreGel created Almond Pesto to provide the authentic and genuine flavor of finely toasted, superior quality almonds, giving gelato a complex texture that is pleasantly grainy.



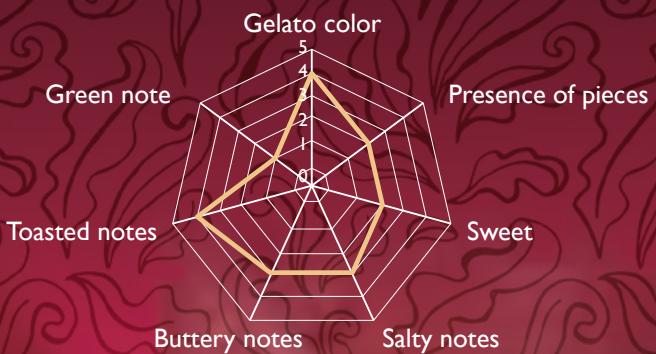
# Hazelnut Pesto

PreGel produced its Hazelnut Pesto using a selection of the finest hazelnuts, enhancing their flavor and aroma with a light toasting process. It is the perfect choice for creating unforgettable finished desserts.



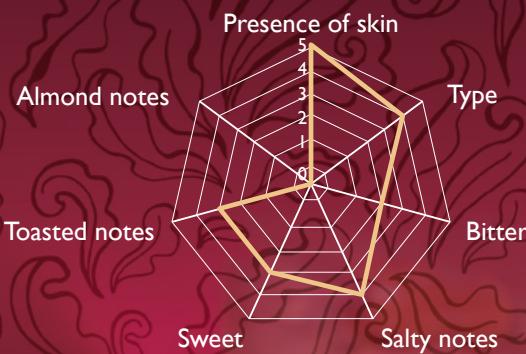
# Peanut Pesto

The PreGel Peanut Pesto has all the richness and texture of roasted peanuts that have been gently ground. It is both sweet and savory, and it contains small pieces, making it perfect for creating simply irresistible flavors.



# Pistachio Pesto

Traditional Paste made with only select, premium-quality nuts, ground into savory pieces to offer a distinctive product with intense, enveloping flavor, enhanced by pleasant toasted notes.



# *Gran Sabana* *Dark Sprint*

Single-origin chocolate obtained from superior-quality cocoa, and distinguished by a persistent and fruity flavor. The outstanding flavor bouquet balances bitter and sweet profiles with hints of nuts, tobacco, and woody notes. The gelato made with this product has a unique creaminess, while the small pieces of cocoa bean add to its intense aroma.



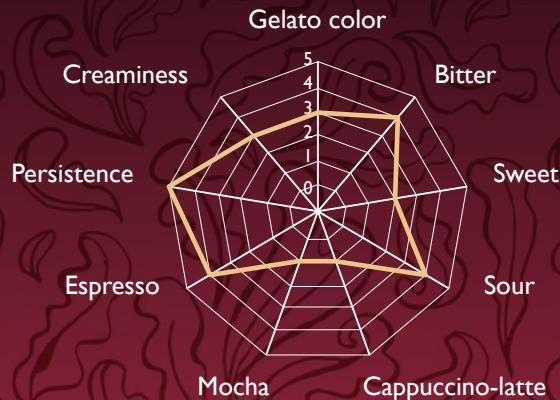
# Sierra Negra Dark Sprint

Single-origin chocolate obtained from some of the finest cocoa in the world. It stands out with its velvety, enveloping flavor. A unique floral aroma with intense hazelnut notes and light hints of coffee, vanilla, and spices adds to the creaminess of the gelato made with this product.



# *El Cafetero*

Single-origin, freeze-dried, and single-variety pure 100% Arabic coffee. This product is distinguished by the characteristic flavor of Espresso coffee—strong and persistent, with a good acidity and a bitter aftertaste. Extremely versatile, the Lucio Line Coffee can also be used in pastry and beverage applications.



# VeraFrutta

A fine selection of fruit products perfect for making gelato and gelato sticks with the authentic flavor of the best quality fruit.



Strawberry



Raspberry



Mango



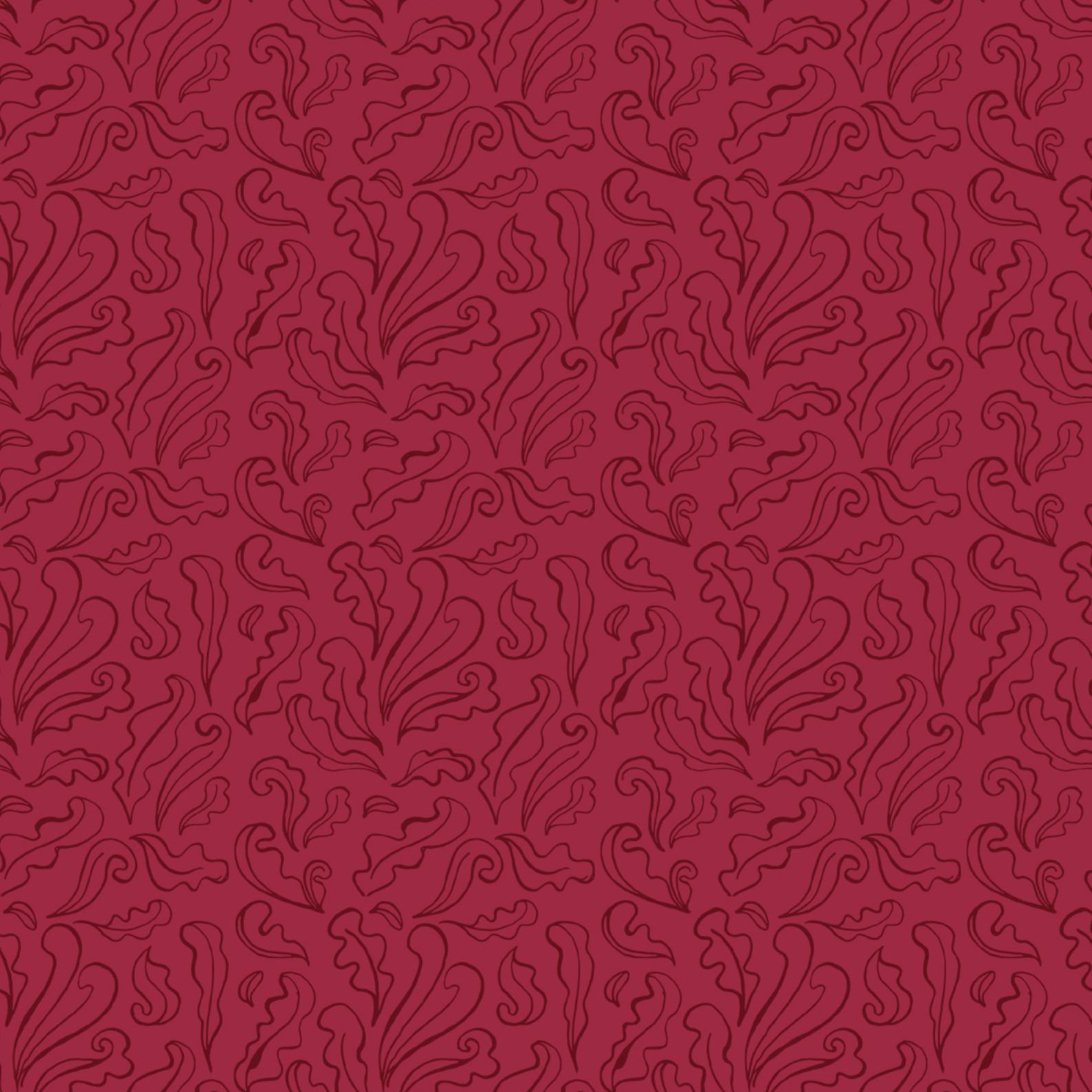
Passion fruit



Pineapple

CODE	PRODUCT	DOSAGE	PACKAGING
10973	Almond Pesto	100 - 130 g/kg mix	2 buckets x 2,50 kg
12673	Hazelnut Pesto	100 - 130 g/kg mix	2 buckets x 2,50 kg
11673	Peanut Pesto	100 - 130 g/kg mix	2 buckets x 2,50 kg
12773	Pistachio Pesto	100 - 130 g/kg mix	2 buckets x 2,50 kg
71628	Gran Sabana Dark Sprint	I bag + 2,3-2,5 L boiling water or I bag + 3,3-3,5 L boiling milk	8 bags x 1,75 kg
72928	Sierra Negra Dark Sprint	Artisan: I bag + 2,3-2,5 L boiling water or I bag + 3,3-3,5 L boiling milk  Soft: I bag + 3-3,5 L boiling water or I bag + 3,5-4 L boiling milk	8 bags x 1,75 kg
64214	El Cafetero	Gelato and pastry: 10-25 g/kg mix	6 jars x 350 g
76066	Mango VeraFrutta	Artisan: 20-40% of the end product Gelato sticks: 40-60% of the end product	6 cans x 1,50 kg
18766	Pineapple VeraFrutta	Artisan: 20-40% of the end product Gelato sticks: 40-60% of the end product	6 cans x 1,50 kg
82366	Passion Fruit VeraFrutta	Artisan: 20-40% of the end product Gelato sticks: 40-60% of the end product	6 cans x 1,50 kg
79166	Raspberry VeraFrutta	Artisan: 20-40% of the end product Gelato sticks: 40-60% of the end product	6 cans x 1,50 kg
42666	Strawberry Vera Frutta	Artisan: 20-40% of the end product Gelato sticks: 40-60% of the end product	6 cans x 1,50 kg





# PreGel

Your passion. Our ingredients.

[www.pregel.com](http://www.pregel.com)  
[info@pregel.com](mailto:info@pregel.com)



from our family to yours