



*It has always held place of pride as one of the most beloved flavors in the world, which may explain why chocolate represents the blissful indulgence par excellence, yet – simultaneously – is also an irresistible pleasure.*

*Heady and intriguing, it is just waiting to be utilized in all its endless varieties. Indeed, chocolate is the star of an infinite number of recipes and perfect for countless uses that include pairing with sweet and savory flavors, accompanying fine specialities, refining decoration or being eaten for its utter deliciousness as part of indulgent relaxation rituals.*

*PreGel fully understands the importance of this ingredient and thus is proposing a selection of products just for the gelato world, taking care to cover every nuance of color and flavor that chocolate can provide.*

	Gelato color	Bitter	Sweet	Milk chocolate	Dark chocolate	Cocoa powder	Persistence	Creaminess
Ciocolato 100 Base	2	1	5	5	3	3	3	3
Ciocolato 200 (Schoko' kiss) Base	4	4	2	2	3	4	4	3
Ciocolato gran fondente premium Base	3	3	3	3	4	3	3	4
Cacaopat Paste	3	3	2,5	3	3	1	3	4
Prontociocc Paste	3	2	4	4	2	3	3	4



CE0169 ENG



## THE SELECTION





CHOCOLATE 100 BASE

CODE	00608	PACKAGING	8 bags X 1,5 kg	SUGGESTED DOSAGE	100 g/Lt milk
PROFILE	A Base made without added vegetable oils that can be used in both hot and cold processes. Perfect for making gelato with a delicate color and pleasant notes of milk chocolate.				



CHOCOLATE 200 (SCHOKO' KISS) BASE

CODE	00548	PACKAGING	8 bags X 2 kg	SUGGESTED DOSAGE	200 g/Lt milk
PROFILE	The perfect Base for both Hot and Cold Processes. It is ideal for making chocolate gelato with a full, enveloping flavor distinguished by persistent notes of unsweetened cocoa for people who love strong, rich flavors. Does not contain any added vegetable oils.				



CHOCOLATE GRAN FONDENTE PREMIUM BASE

CODE	07408	PACKAGING	8 bags X 1,5 kg	SUGGESTED DOSAGE	250 g/Lt milk + water
PROFILE	A Hot Process Base that is perfect for making extremely creamy gelato boasting the intense flavor of dark chocolate, beautifully balanced by the sweetness of milk chocolate. Contains added vegetable oils.				



CACAOPAT PASTE

CODE	56522	PACKAGING	2 buckets X 6 kg	SUGGESTED DOSAGE	70-100 g/Kg gelato base
PROFILE	The rich, intense flavor of the finest chocolate within a thick Paste containing no added sugars. Perfect for making chocolate gelato enriched by the delicate taste of hazelnut and almond, sure to satisfy even the most discerning palates. Also available in jar (cod. 56546 - 6 jars x 1,1 Kg).				



PRONTOCIOCC PASTE

CODE	28322	PACKAGING	2 buckets X 6 kg	SUGGESTED DOSAGE	100 g/Kg gelato base
PROFILE	A Paste with a persistent, refined and intense flavor. The perfect product for making great chocolate gelato with a delicate, balanced flavor.				

