



*Pistachios boast an ancient history, with their origins rooting from the Middle East. Today they are grown all over the world and are highly regarded for their unique flavor and renowned nutritional properties.*

*The allure of this delicious, colorful seed has inspired through to every aspect of the culinary world. Pistachios play a particularly indispensable role within gelato and pastry making. Their refined and balanced nuances of color and flavor can be used in an infinite array of combinations, allowing exquisite gelati and delectable desserts to be created.*

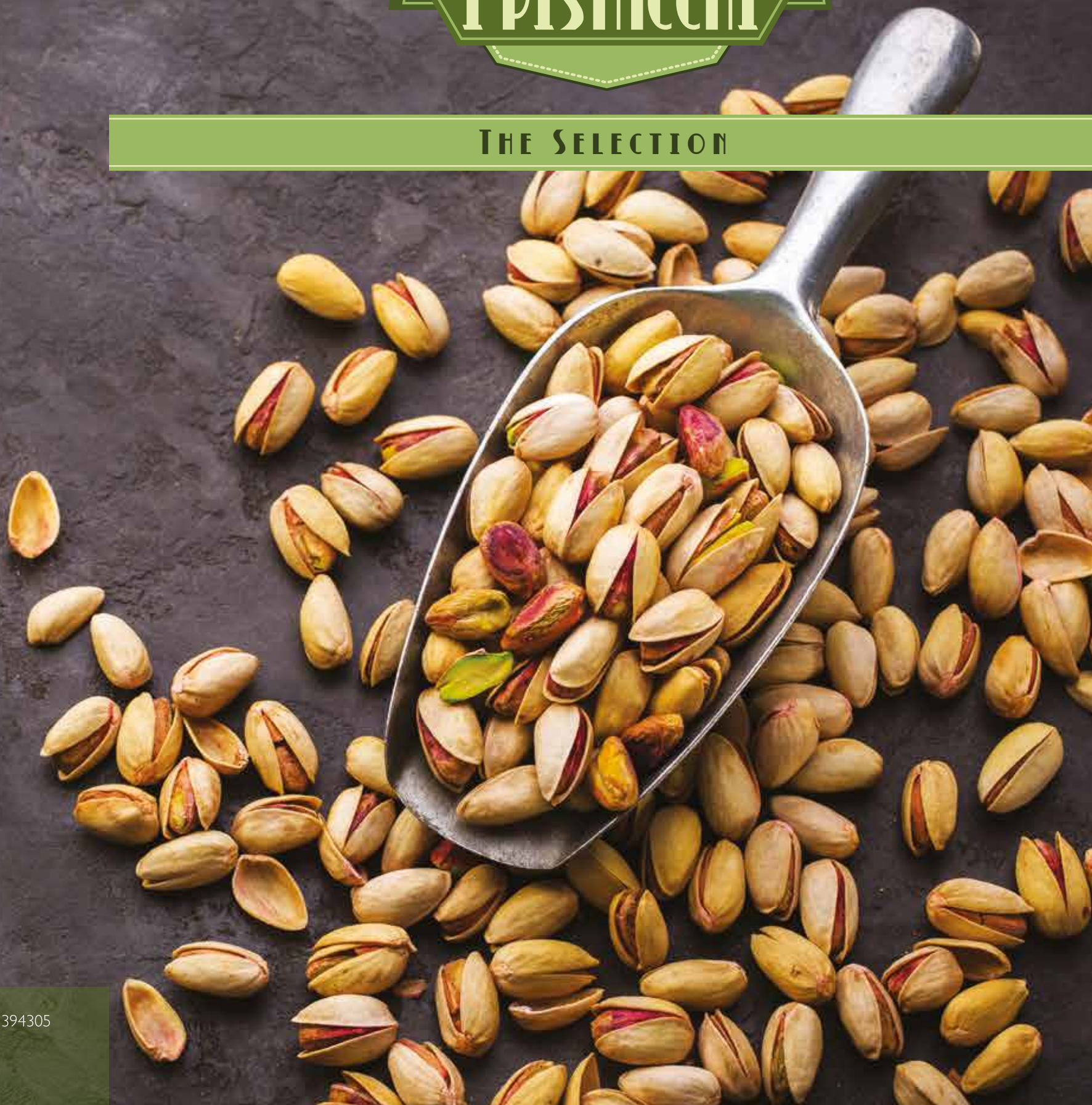
*PreGel understands the importance of pistachios, which is why the company decided to create a line of dedicated pistachio products, each one enhancing the different notes that define their distinctive flavor. The result is a selection of exceptional products capable of satisfying every need.*

	With/Without peel	Typicality	Bitter notes	Salty notes	Sweet notes	Toasted notes	Floral notes	Gelato color (indicative)
<i>Pistachio Anatolia</i>	2	4	0	3	3	1	0	
<i>Pistachio Cream N</i>	0	2	0	1	5	1	4	
<i>Pistachio Cream C</i>	0	2	0	1	5	1	4	
<i>Pistachio Mediterraneo</i>	2	5	2	3	3	3	1	
<i>Pistachio Reale fine N</i>	1	1	0	0	5	0	4	
<i>Pistachio Reale fine C</i>	1	1	0	0	5	0	4	
<i>Pistachio reale granulated N</i>	1	1	0	0	5	2	4	
<i>Pistachio reale granulated C</i>	1	1	0	0	5	2	4	
<i>Pistachio verde Primavera</i>	2	4	1	4	3	3	0	
<i>Pure Pistachio N</i>	3	5	2	4	3	3	0	

*PreGel Pistachio Classic Pastes can be used at will in pastry, to flavor specialties such as ganaches, pralines, semifreddos, desserts, buttercreams, whipped cream and any other kind of cream.*



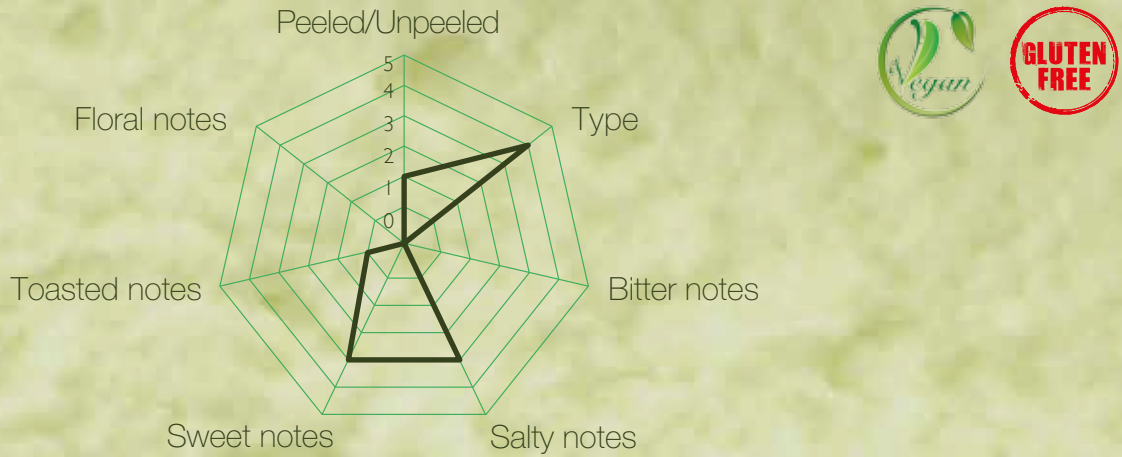
## THE SELECTION





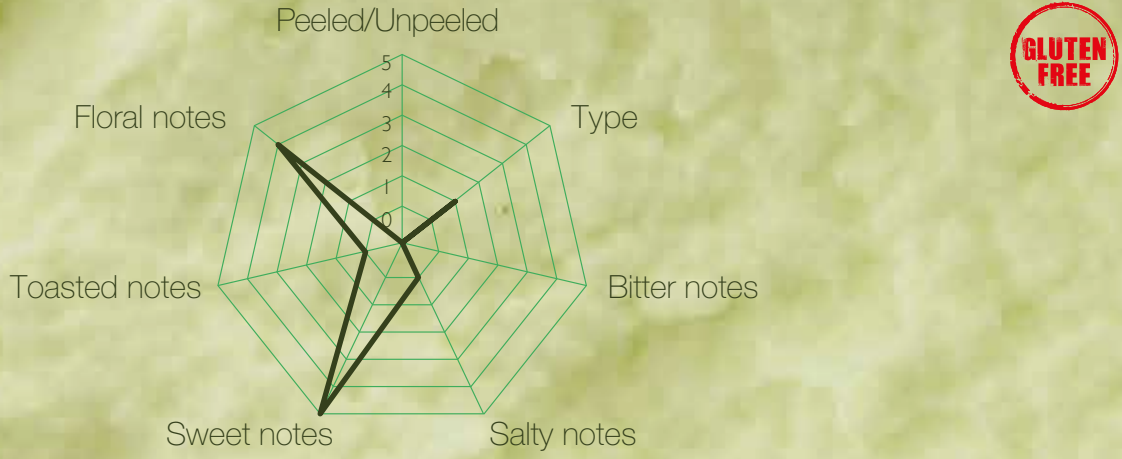
PISTACHIO ANATOLIA PURE

CODE	06872	PACKAGING	2 buckets X 2,5 kg	SUGGESTED DOSAGE	100 g/Kg gelato base
PROFILE	A pure Paste with a full, rounded flavor bestowed by the finest pistachios. It features the perfect balance between sweet and savory, which makes it a top quality product. Perfect for gelato making, as well as the creation of desserts and semifreddos.				



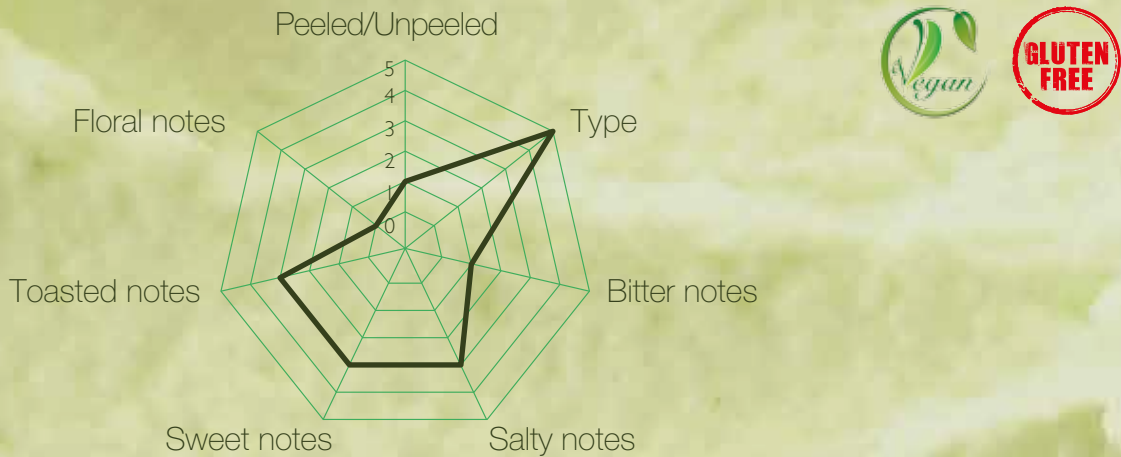
PISTACHIO CREAM N

CODE	53102	PACKAGING	2 buckets X 6 kg	SUGGESTED DOSAGE	70 g/Kg gelato base
PROFILE	A stabilized Paste, perfect for making gelato with intense color, strong flavor and a pleasant floral after-taste. Also available in the C version (cod. 53702 – 2 buckets x 6 kg) with a deeper color.				



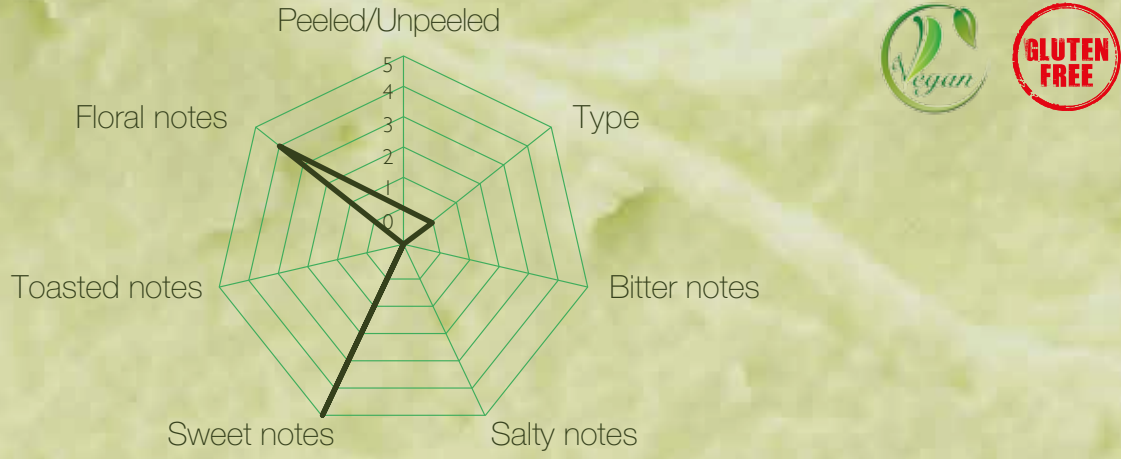
PISTACHIO MEDITERRANEO

CODE	81772	PACKAGING	2 buckets X 3 kg	SUGGESTED DOSAGE	100 g/Kg gelato base
PROFILE	Meticulously selected pistachios give life to a pure Paste with persistent, aromatic flavor. Ideal for creating gelato with a balanced taste and natural green color; this Paste completes the color range of PreGel pistachio Pastes.				



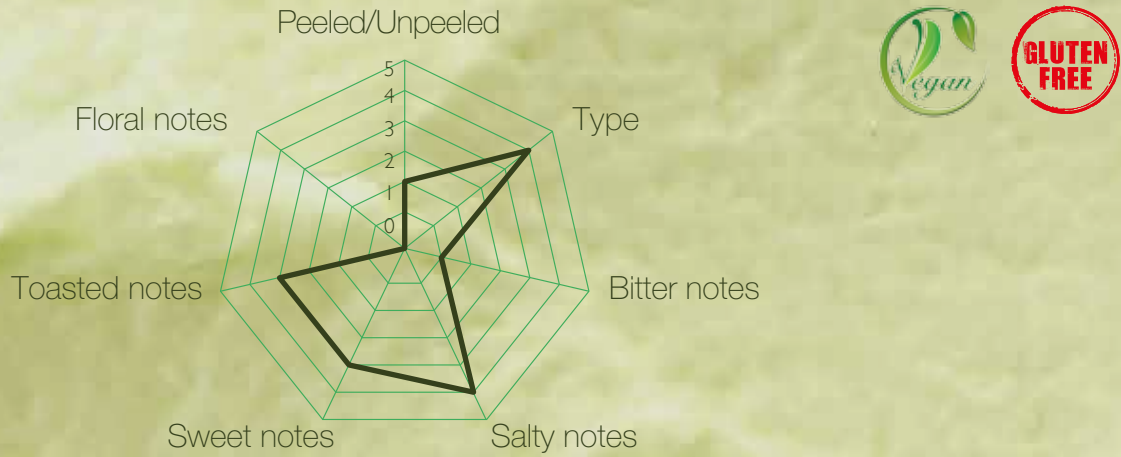
PISTACHIO REALE FINE N & PISTACHIO REALE GRANULATED

CODE	59702	PACKAGING	2 buckets X 6 kg	SUGGESTED DOSAGE	35 g/Kg gelato base
PROFILE	A concentrated Paste featuring the traditional flavor of pistachios, enriched with strong citrus and almond notes, which creates a vivid green gelato. Also available in the C version (cod. 51702 - 2 buckets x 6 kg) and in the delicious granulated version (C version - cod. 51802, 2 buckets x 6 Kg - and N version - cod. 59602, 2 buckets x 6 Kg).				



PISTACHIO VERDE PRIMAVERA

CODE	31272	PACKAGING	2 buckets X 3 kg	SUGGESTED DOSAGE	100 g/Kg gelato base
PROFILE	A pure pistachio Paste with non-azo dyes that is perfect for making gelato with an intense, bright green color and an authentic, sapid and lightly toasted flavor. Also available in the complaint to Reg. EU ro. 380/2012 version (cod. 18972 - 2 buckets x 3 Kg).				



PURE PISTACHIO N

CODE	82702	PACKAGING	2 buckets X 2,5 kg	SUGGESTED DOSAGE	100 g/Kg gelato base
PROFILE	The intense, clean, and enveloping flavor of the finest pistachios is unleashed by this pure Paste that is enriched with lovely toasted notes.				

