

# PreGel



## NOVELTIES PATISSERIE 2023



## Novelties 2023:

### Powder:

1. [Classic Short Pastry](#)
2. [Universal Wholewheat Cake With Red Berries](#)
3. [Universal Cake Gluten Free](#)
4. [Choc Vegan Cake \(Dairy Free\)](#)
5. [Snacky Mix](#)

### Pastes:

1. [Covermax Decor Limon, Strawberry, Hazelnut, Gianduia, Caramel](#)
2. [Farcimax Limon Curd \(Dairy Free\)](#)
3. [Zuppi Vanilla](#)

# CLASSIC SHORT PASTRY





# CLASSIC SHORT PASTRY

Classic Short Pastry is a **very versatile** powdered product, ideal for making shortcrust pastries always with optimal characteristics in just a few easy steps.

- Ideal for shortcrust pastry, whipped shortcrust pastry and many other pastry specialties
- Well-defined aromatic bouquet, high crumbliness
- Easy to rework, guaranteeing the standard quality of the finished product
- Recipe possibilities:
  - with butter
  - with margarine for vegan shortcrust pastries
  - with powders and concentrated pastes for flavored shortcrust pastries
- Selected raw materials

AVAILABLE FROM: WEDNESDAY 19/10

\*PRODUCT CATEGORY 6I

CODE	PRODUCT	DOSAGE	PACKAGING
21811	CLASSIC SHORT PASTRY	<b>SHORTCRUST:</b> 1 Kg powder + 315 g butter + 70 g eggs + 70 g egg yolks <b>VEGAN SHORTCRUST:</b> 1 Kg powder + 350 g vegetable margarine+ 50 g water	1 bag of 10 kg



PALM OIL  
FREE



VEGAN



# EXAMPLES OF RECIPES

## WHIPPED SHORTCRUST PASTRY

CODE	INGREDIENTS	QUANTITY	METHOD
21811	CLASSIC SHORT PASTRY	1 KG	<ol style="list-style-type: none"> <li>Whip the butter in a planetary mixer with the paddle attachment, gradually adding the egg yolks until a creamy mixture is obtained.</li> <li>Add the Classic Short Pastry mix and stir gently until it has all been added in.</li> <li>Use a sac-à-poché to make shapes, garnish the pastries as desired.</li> <li>Refrigerate the tray with the pastries for about 30 minutes.</li> <li>Bake at 180°C for about 12 minutes.*</li> </ol> <p>* baking times and temperatures may vary according to the amount of dough and type of oven.</p>
	SOFT BUTTER	480 G	
	EGG YOLKS AT ROOM TEMPERATURE	150 G	



## SHORTBREAD COOKIE WITH CACAO TOGO

CODE	INGREDIENTS	QUANTITY	METHOD
21811	CLASSIC SHORT PASTRY	900 G	<ol style="list-style-type: none"> <li>Mix all the ingredients in a planetary mixer with the paddle attachment until the dough is well combined.</li> <li>Form the dough into logs and refrigerate them for about 30 minutes – 1 hour.</li> <li>Roll the logs in granulated sugar and cut it into 1 cm thick slices.</li> <li>Place them on a baking tray.</li> <li>Bake at 180 °C for about 15 minutes.*</li> </ol> <p>*baking times and temperatures may vary according to the amount of dough and type of oven.</p>
70148	CACAO TOGO	100 G	
	SOFT BUTTER	450 G	
	EGGS	115 G	
	FOR DECORATION: granulated sugar	To taste	





The image shows three loaves of whole wheat cake with red berries. One loaf is in the foreground, slightly to the right, resting on a clear glass plate. It is topped with a dusting of white powdered sugar and fresh raspberries and blueberries. Two other loaves are in the background, one to the left and one to the right, also decorated with berries and powdered sugar. The cakes are golden-brown with visible berry pieces inside. The background is a solid, warm orange color. The text "UNIVERSAL WHOLEWHEAT CAKE WITH RED BERRIES" is overlaid in large, white, bold, sans-serif capital letters across the center of the image.

# UNIVERSAL WHOLEWHEAT CAKE WITH RED BERRIES

# UNIVERSAL WHOLEWHEAT CAKE WITH RED BERRIES

Universal Wholewheat Cake with Red Berries is a powdered product made of **whole wheat and spelt flour** and **inclusions of dehydrated red berries** (strawberries and raspberries).

- ✓ For a wide variety of whole wheat cakes, including traditional baked cakes, plumcakes, muffin and cookies.
- ✓ It's a complete product, and easy to use: just add fats and water
- ✓ With a soft texture
- ✓ Excellent retention of fillings, additions, and fruit garnishes
- ✓ Perfect mix between the rustic flavor and the red berries inclusions

**AVAILABLE FROM: WEDNESDAY 19/10**

\*PRODUCT CATEGORY 61

CODE	PRODUCT	DOSAGE	PACKAGING
20911	UNIVERSAL WHOLEWHEAT CAKE WITH RED BERRIES	<b>CAKE, PLUMCAKE AND MUFFIN:</b> 1 kg powder + 300 g oil + 350 g water <b>COOKIES:</b> 1 kg powder + 300 g soft butter + 50 g water + 100 g brown sugar	1 bag of 10 kg





# EXAMPLE OF A RECIPE

WHOLEWHEAT CAKE / PLUM CAKE / MUFFIN WITH RED BERRIES			
CODE	INGREDIENTS	QUANTITY	METHOD
20911	UNIVERSAL WHOLEWHEAT CAKE WITH RED BERRIES	1 KG	<div>1. Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for 4 minutes until a homogeneous mixture is obtained.</div> <div>2. Pour the mixture into a mold filling <math>\frac{3}{4}</math> of the way to the top.</div>
	WATER	350 G	
	OIL*	300 G	
FILLING			
16526	MIXED BERRIES N	To taste	Fill the surface of the mixture with Mixed Berries Filling (or other flavors) as desired.
COTTURA			
<div>Bake in a convection oven at 170°C for about 45 minutes*</div> <div>*Baking times and temperatures may vary according to oven type and product size.</div>			
DECORAZIONE			
11491	ROYAL SUGAR	To taste	Decorate with Royal Sugar



\*Oil can be replaced by melted butter (see recipe)

\* Recipe book will follow.



# UNIVERSAL CAKE GLUTEN FREE



# UNIVERSAL CAKE GLUTEN FREE

**A gluten free product with rice flour.**

For a wide variety of gluten free cakes, including traditional baked cakes, plumcakes, muffin and cookies.

- ✓ *Gluten free*
- ✓ *Soft and melt-in-your-mouth texture*
- ✓ *Excellent retention of inclusions and fillings*
- ✓ *Chocolate chips, candied fruit, raisins, pastry filling and dried fruit can be added to the dough as desired*

**AVAILABLE FROM: WEDNESDAY 19/10**

\*PRODUCT CATEGORY 61

CODE	PRODUCT	DOSAGE	PACKAGING
22418	UNIVERSAL CAKE GLUTEN FREE	<b>CAKE WITH OIL:</b> 1 kg powder + 300 g oil + 400 g water <b>CAKE WITH BUTTER:</b> 1 kg powder + 375 g butter + 325 g water <b>COOKIES:</b> 1 kg powder + 350 g soft butter + 150 g brown sugar + 60 g water	8 bags of 2 Kg



**GLUTEN  
FREE**



# EXAMPLES OF RECIPES

## GLUTEN FREE COOKIES

CODE	INGREDIENTS	QUANTITY	METHOD
22418	UNIVERSAL CAKE GLUTEN FREE	1 KG	<div>1. Mix all the ingredients using the flat beater attachment of a stand mixer until you get a well-mixed mixture.</div> <div>2. Divide the dough and gently knead into 50gr balls.</div> <div>3. Put the dough balls spaced between them in the baking pan as they will expand during the cooking.</div>
	BROWN SUGAR	150 G	
	WATER	60 G	
	SOFT BUTTER	350 G	
DECORATION			
	DARK CHOCOLATE CHIP	To taste	Add dark chocolate chips onto the cookies before baking.
BAKING			
<div>Bake in a convection oven at 190°C for about 20 minutes.*</div> <div>*Baking times and temperatures may vary according to oven type and product size.</div>			



## GLUTEN FREE PISTACHIO PLUMCAKE

CODE	INGREDIENTS	QUANTITY	METHOD
22418	UNIVERSAL CAKE GLUTEN FREE	1 KG	<div>1. Mix all the ingredients in a planetary mixer at medium speed with the paddle attachment for at least 4 minutes until a homogeneous mixture is obtained.</div> <div>2. Pour the mixture into the plumcake mold, filling <math>\frac{3}{4}</math> of the way to the top.</div> <div>3. Bake at 155-160°C for about 45-50 minuti.*</div> <div>*Baking times and temperatures may vary according to oven type and product size.</div>
	WATER	500 G	
	OIL	220 G	
18972	PISTACHIO VERDE PRIMAVERA PASTE	150 G	
DECORATION			
97901	ROASTED PISTACHIOS PREGEL	To taste	Decorate with Roasted Pistachios Pregel



\* Recipe book will follow.



# CHOC VEGAN CAKE



# CHOC VEGAN CAKE

*Dairy Free*

**Powdered mix, ideal for making various types of **vegan cocoa** cakes (Plum Cake, Muffin and Cookies).**

- ✓ *Well-balanced cocoa flavor that covers the vegetable notes typical of vegan products*
- ✓ *Right balance between versatility and consistent quality of artisanal products*
- ✓ *Possible recipes with different types of plant-based beverages (rice, soy, oat, almond and coconut)*
- ✓ *Free of animal-derived ingredients (eggs, milk)*
- ✓ *Without Milk Derivatives – Dairy Free*

**AVAILABLE FROM: WEDNESDAY 19/10**

\*PRODUCT CATEGORY 61

CODE	PRODUCT	DOSAGE	PACKAGING
22218	CHOC VEGAN CAKE	1 kg powder + 500 g vegetable drink of your choice (rice, soy, oat, almond, coconut) + 250 g oil + 250 g water + 250 g chocolate chips	8 bags of 2 Kg



**PALM OIL  
FREE**



**VEGAN**



**DAIRY  
FREE**





# EXAMPLE OF RECIPE\*

CHOC VEGAN CAKE / PLUM CAKE / MUFFIN			
CODE	INGREDIENT	QUANTITY	METHOD
22218	CHOC VEGAN CAKE	1 KG	<div><div>1. Mix the choc vegan cake powder, water, oil and the vegetable drink, using the flat beater attachment of a stand mixer for at least 4 minutes on medium speed until a homogeneous mixture is obtained.</div><div>2. Add the chocolate chips to the mixture and blend.</div><div>3. Pour the mixture into a mold, filling ¾ of the way to the top.</div><div>4. Bake in a convection oven at 170°C for about 35-40 minutes.*</div><div>*Baking times and temperatures may vary according to oven type and product size.</div></div>
	WATER	250 G	
	OIL	250 G	
	Vegetable drink of your choice	500 G	
	CHOCOLATE CHIPS	250 G	
DECORATION			
11491	ROYAL SUGAR	To taste	Decorate with Royal Sugar



\* Recipe book will follow.



# SNACKY MIX



# SNACKY MIX

Powder mix, perfect for making any kind of **savory leavened products** (savory snacks, savory croissants, pizzas, gourmet panettone, etc.) and puff pastry (for sweet and savoury applications).

- ✓ Versatile mix
- ✓ Ideal for making **Pâte Brisée** (for sweet and savory applications)
- ✓ Recommended for making: gourmet panettone and savory snacks
- ✓ High-quality raw materials and consistent results

**AVAILABLE FROM: WEDNESDAY 19/10**

\*PRODUCT CATEGORY 61

CODE	PRODUCT	DOSAGE	PACKAGING
76181	SNACKY MIX	<p><b>SALTED ITALIAN CORNETTI:</b> 1 Kg Snacky Mix + 45 g Fresh yeast (or 15 g PreGel instant dry yeast 15 g) + 370 g Eggs + 215 g Milk + 140 g Butter. For the lamination: for each Kg of dough laminate with 300 g of butter sheets.</p> <p><b>PUFF PASTRY:</b> 1 Kg Snacky Mix + 440 g water + 100 g butter. For the lamination: for each Kg of dough laminate with 500 g of butter sheets.</p>	1 bag of 10 Kg



**PALM OIL  
FREE**





# EXAMPLES OF RECIPES\*

SALTED ITALIAN CORNETTI			
CODE	INGREDIENTS	QUANTITY	METHOD
76181	SNACKY MIX	1 KG	<p>Knead Snacky Mix, instant yeast, eggs and milk in a planetary mixer for 5-6 minutes at medium speed (using a spiral or dough hook attachment) until the mixture is homogeneous. Add butter and knead for another 7-8 minutes at medium speed. The correct final temperature of the dough is 27-28°C.</p> <p>Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.).</p> <p>Flatten the dough, cover it and place it in a refrigerator for a few hours, until it reaches the correct temperature for lamination (about 0-4°C, alternatively place the dough in shock freezer at positive temperature for about 1 hour).</p> <p>Layer the dough with the butter, folding it for 3 times. Roll the dough out to 5-6 mm thickness, then cut it into desired shapes.</p> <p>Let the <i>cornetti</i> proof for about 2.5 hours in a proofer at 30°C (70-80% R.H.).</p> <p>Bake in a fan-assisted oven at 170- 180°C for about 12 minutes, or in a static oven at 195°C for about 12 minutes (depending on the pastries' dimensions).</p> <p>Decorate as desired</p> <p>*Baking times and temperatures may vary according to oven type and product size.</p>
	INSTANT YEAST	15 G	
	EGGS	370 G	
	MILK	215 G	
	BUTTER	140 G	
Method: lamination: for each kg of dough, 300gr of butter (if butter sheets are used)			



\* Recipe book will follow.



# EXAMPLES OF RECIPES\*

## PUFF PASTRY

CODE	INGREDIENTS	QUANTITY	METHOD
76181	SNACKY MIX	1 KG	<p>Knead all the ingredients in a planetary mixer (using a spiral or dough hook attachment) Flatten the dough, cover it and place it in a refrigerator until it reaches the correct temperature for lamination, alternatively place the dough in shock freezer. Sheet the butter using a rolling pin, and fold the dough into thirds over the butter (for 3 times). After lamination, refrigerate the dough for at least 30 minutes. This way the dough will reach the right consistency for the other 3 or 4 folds. Shaped the dough into the your pastry of choice. Let the pastries rest on a tray at 2-4°C.</p> <p><small>*Baking times and temperatures may vary according to oven type and product size.</small></p>
	WATER	440 G	
	Plasticized Butter	100 G	
Method: lamination: for each kg of dough, use 500gr of butter			



## Pâte Brisée

CODE	INGREDIENTS	QUANTITY	METHOD
76181	SNACKY MIX	1 KG	<p>Mix all the ingredients using the flat beater attachment of a stand mixer until you get a well-mixed mixture.            Refrigerate for about 30 minutes - 1 hour.            Pour the mixture into a mold and bake at 180°C for 15-20 minutes (if used to line tart molds); or at 180° for 40 minutes (if used to make rustic cakes with filling)</p> <p><small>*Baking times and temperatures may vary according to oven type and product size.</small></p>
	WATER	180 G	
	Plasticized Butter	400 G	





# EXAMPLES OF RECIPES\*

PANETTONE GASTRONOMICO			
CODE	INGREDIENTS	QUANTITY	METHOD
76181	SNACKY MIX	1 KG	<ol style="list-style-type: none"><li>1. Knead Snacky Mix, instant yeast, eggs and milk in a planetary mixer for 5-6 minutes at medium speed (using a spiral or dough hook attachment) until the mixture is homogeneous. Add butter and knead for another 7-8 minutes at high speed. The correct final temperature of the dough is 27-28°C.</li><li>2. Let the dough proof for about 1 hour in a proofer at 30°C (70-80% R.H.) or at least until the dough has doubled in size.</li><li>3. Let the proof for about 2.5 hours in a proofer at 30°C (70-80% R.H.).</li><li>4. After shaping leave the dough to proof for one hour in a proofer at 27-28°C (70-80% R.H.).</li><li>5. Bake in a fan-assisted oven at 185°C for about 40 minutes (for 600gr shapes).</li><li>6. After baking the <i>panettoni</i> should be placed onto the specific racks and left to cool upside down</li></ol> <p>*Baking times and temperatures may vary according to oven type and product size.</p>
74521	INSTANT DRY YEAST PREGEL	15 G	
	MILK	325 G	
	WATER	185 G	
	BUTTER	230 G	
	GRATED CHEESE (TO TASTE)	100 G	

\* Recipe book will follow.



# COVERMAX DECOR



# COVERMAX DECOR

## 5 new flavors launched to expand the COVERMAX DECOR range.

Covering anhydrous creams to be used **after baking**, to be heated to 45-50°C before use. Ideal for packaged baked goods at room temperature and to decorate products served at positive temperature (covering is dry, opaque, and it reduces the stickiness effect on the packaging of the finished product).

- ✓ GLUTEN FREE
- ✓ Non-hydrogenated vegetable fats
- ✓ Glossy and dry at room temperature (ideal for packaging)
- ✓ Without any food colorings (Caramel, Hazelnut and Gianduia)
- ✓ Natural food colorings (Strawberry and Lemon)

**AVAILABLE FROM: FRIDAY 21/10** (Caramel is available from the 1st week of November)

\* PRODUCT CATEGORY 61

CODE	PRODUCT	DOSAGE	PACKAGING
24082	COVERMAX DECOR CARAMEL	To taste	2 buckets of 5 kg (10 kg)
24182	COVERMAX DECOR GIANDUIA	To taste	2 buckets of 5 kg (10 kg)
24282	COVERMAX DECOR HAZELNUT	To taste	2 buckets of 5 kg (10 kg)
24482	COVERMAX DECOR STRAWBERRY	To taste	2 buckets of 5 kg (10 kg)
24682	COVERMAX DECOR LEMON	To taste	2 buckets of 5 kg (10 kg)



**GLUTEN  
FREE**







# FARCIMAX LEMON CURD





# FARCIMAX LEMON CURD

*Dairy Free*

**Ready-to-use filling** (before & after baking) **cream with a strong lemon flavor**, ideal for tartlets, mignons, tarts, breakfast cakes, etc.

- ✓ Ready-to-use cream on a hydrated base
- ✓ Stable for baking
- ✓ Round structure to the palate
- ✓ Non-hydrogenated vegetable fats
- ✓ Natural food colorings
- ✓ **Free of animal-derived ingredients (eggs, milk)**
- ✓ **Without Milk Derivatives – dairy free**

**AVAILABLE FROM THE 1ST WEEK OF NOVEMBER**

\*PRODUCT CATEGORY 6I

CODE	PRODUCT	DOSAGE	PACKAGING
24782	FARCIMAX LEMON CURD (DF)	To taste	2 buckets of 5 kg (10 kg)



**GLUTEN  
FREE**



**VEGAN**



**DAIRY  
FREE**





# EXAMPLE OF RECIPE\*

LEMON TART			
CODE	INGREDIENTS	QUANTITY	METHOD
21811	CLASSIC SHORT PASTRY	1 KG	<div><div>1. Knead all the ingredients in a planetary mixer with the paddle attachment until a homogeneous mixture is obtained.</div><div>2. Leave to rest in the fridge for 30 minutes – 1 hour.</div><div>3. Roll out the dough to a thickness of about 3-5 mm.</div></div>
	BUTTER	315 G	
	EGGS	70 G	
	EGG YOLKS	70 G	
DECORATION			
24782	FARCIMAX LIMON CURD (DF)	To taste	Use it as it is
COMPOSITION			
<div><div>1. Line a tart mold (first the edges and then the base) with Classic Short Pastry and fill it with Farcimax Limon Curd.</div><div>2. Cover the tart with dough strips and place them on top of the filling.</div><div>3. Bake at 180°C for about 20 minutes.</div></div>			
*Baking times and temperatures may vary according to oven type and mould size.			



\* Recipe book will follow.

# ZUPPI VANILLA





# ZUPPI VANILLA

**Non-alcoholic concentrates to be diluted in water for soaking cakes. Perfect for flavoring sponge cake, biscuits, and cakes, enriching them with flavor and softness. Products soaked with Zuppi Vanilla do not freeze at negative temperatures.**

- ✓ Paste product on a hydrated base
- ✓ **Mild vanilla flavor**
- ✓ Ideal for imbining sponge cake and other pastries.

**AVAILABLE FROM: WEDNESDAY 19/10**

\*PRODUCT CATEGORY 42

CODE	PRODUCT	DOSAGE	PACKAGING
23946	ZUPPI VANILLA	100 g / 50 ml water	6 jars of 1,3 Kg



**GLUTEN  
FREE**



**PALM OIL  
FREE**

















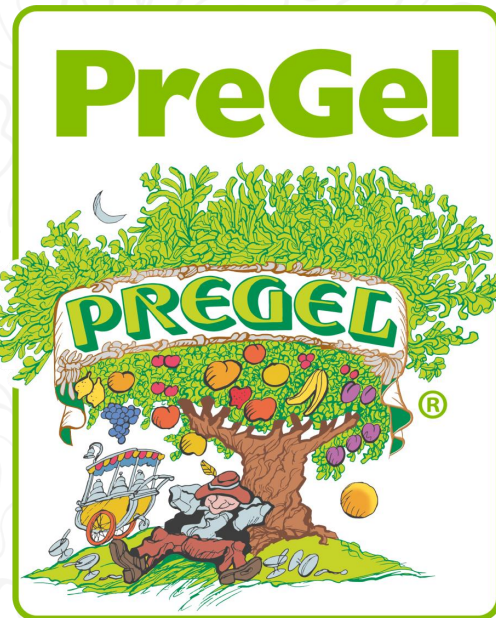
**VEGAN**





# NOVELTIES 2023

CODE	PRODUCT CATEGORY	PRODUCT	DOSAGE	PACKAGING	CERTIFICATIONS
21811	61 - MAXIMA	CLASSIC SHORT PASTRY	<b>SHORTCRUST PASTRY:</b> 1 kg powder + 315 g butter + 70 g eggs + 70 g yolks <b>VEGAN SHORTCRUST PASTRY:</b> 1 kg powder + 350 g vegetable margarine + 50 g water	1 bag of 10 kg	 
20911	61 - MAXIMA	UNIVERSAL WHOLEWHEAT CAKE WITH RED BERRIES	<b>CAKE, PLUMCAKE AND MUFFIN:</b> 1 kg powder + 300 g oil + 350 g water <b>COOKIES:</b> 1 kg powder + 300 g soft butter + 50 g water + 100 g cane sugar	1 bag of 10 kg	
22418	61 - MAXIMA	UNIVERSAL CAKE GLUTEN FREE	<b>CAKE, PLUMCAKE AND MUFFIN with oil:</b> 1 kg powder + 300 g oil + 400 g water <b>CAKE, PLUMCAKE AND MUFFIN with butter:</b> 1 kg powder + 375 g butter + 325 g water	8 bags of 2 kg	
22218	61 - MAXIMA	CHOC VEGAN CAKE Dairy Free	<b>CAKE, PLUMCAKE AND MUFFIN:</b> 1 kg powder + 500 g vegetable drink of your choice (rice, soy, oat, almond, coconut) + 250 g water + 250 g sunflower oil + 250 g chocolate chips	8 bags of 2 kg	  
76181	61 - MAXIMA	SNACKY MIX	<b>SALTED ITALIAN CORNETTI:</b> 1 Kg Snacky Mix + 45 g Fresh yeast (or 15 g PreGel instant dry yeast 15 g) + 370 g Eggs + 215 g Milk + 140 g Butter. For the lamination: For each Kg of dough, use 300 g butter if you use butter sheets. <b>PUFF PASTRY:</b> 1 Kg Snacky Mix + 440 g water + 100 g butter. For the lamination: for each Kg of dough laminate with 500 g of flat butter.	1 bag of 10 kg	
24082	61 - MAXIMA	COVERMAX DECOR CARAMEL	To taste	2 buckets of 5 kg	
24182	61 - MAXIMA	COVERMAX DECOR GIANDUIA	To taste	2 buckets of 5 kg	
24282	61 - MAXIMA	COVERMAX DECOR HAZELNUT	To taste	2 buckets of 5 kg	
24482	61 - MAXIMA	COVERMAX DECOR STRAWBERRY	To taste	2 buckets of 5 kg	
24682	61 - MAXIMA	COVERMAX DECOR LEMON	To taste	2 buckets of 5 kg	
24782	61 - MAXIMA	FARCIMAX LEMON CURD Dairy Free	To taste	2 buckets of 5 kg	  
23946	42 - ZUPPI	ZUPPI VANILLA	100 g / 50 g water	6 jars of 1,3 kg	  



[www.pregel.com](http://www.pregel.com)

[info@pregel.com](mailto:info@pregel.com)

