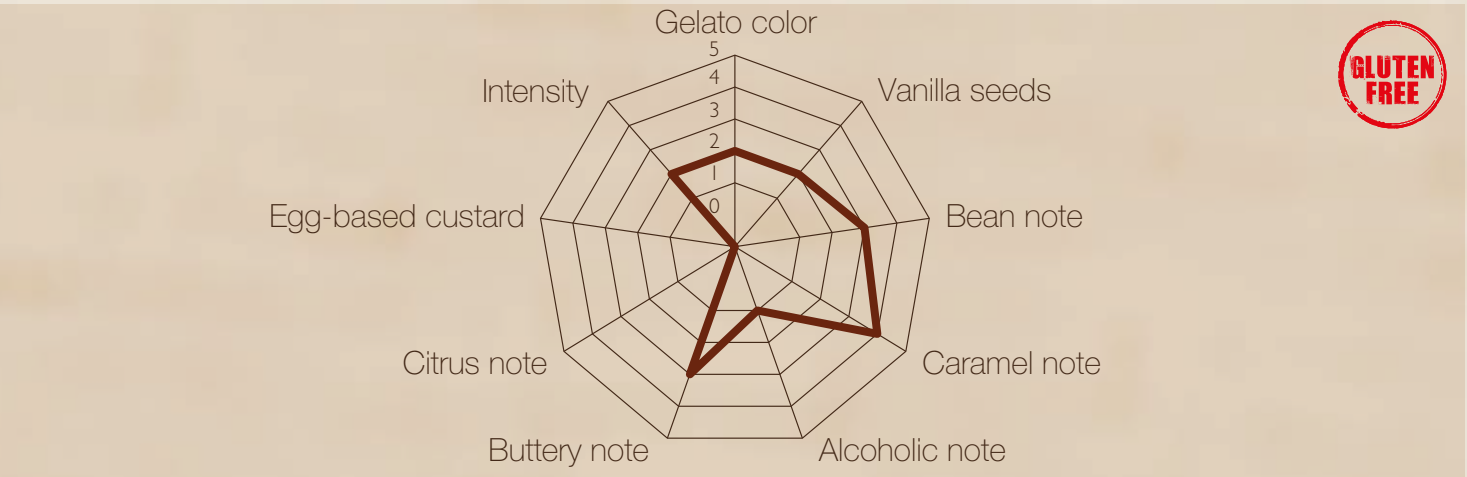


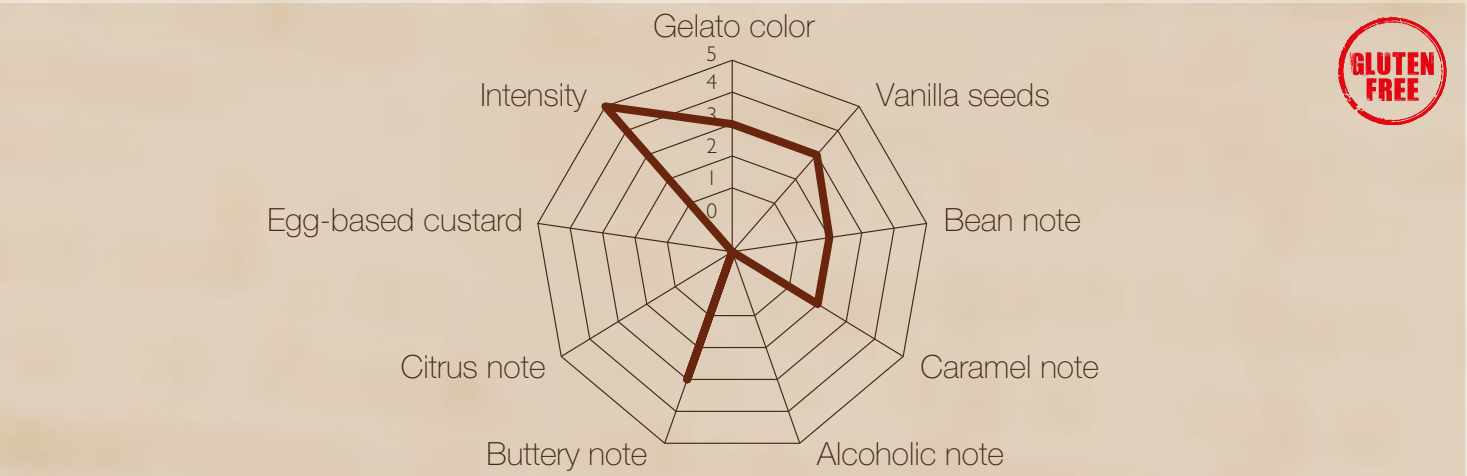
Vanilla N. 7

CODE	73472	PACKAGING	2 buckets x 3 kg	SUGGESTED DOSAGE	25-35 g/Kg gelato base
PROFILE	A sophisticated, concentrated classic paste with a neutral color. Ideal for creating a gelato with a delicate vanilla flavor which combines heady caramel notes with buttery undertones, all without compromising on the typical vanilla bean aroma.				



Vanilla Mexico Superior

CODE	26402	PACKAGING	2 buckets x 6 kg	SUGGESTED DOSAGE	25-40 g/Kg gelato base
PROFILE	This sumptuous classic paste has a delicate color and is perfect for anyone wishing to make gelato with a bold flavor. Warm, buttery notes are accentuated by tiny vanilla seeds.				



THE SELECTION



Vanilla gelato is an absolute classic. It is a beloved spice that is the perfect match for an endless bevy of imaginative flavors, from the simplest to the most eccentric offerings. Not all vanilla gelato is equal. Sweetness, smell, aromatic notes, and aftertaste can vary considerably and give seemingly identical gelati, distinctive and characterizing hints which are very different among them.

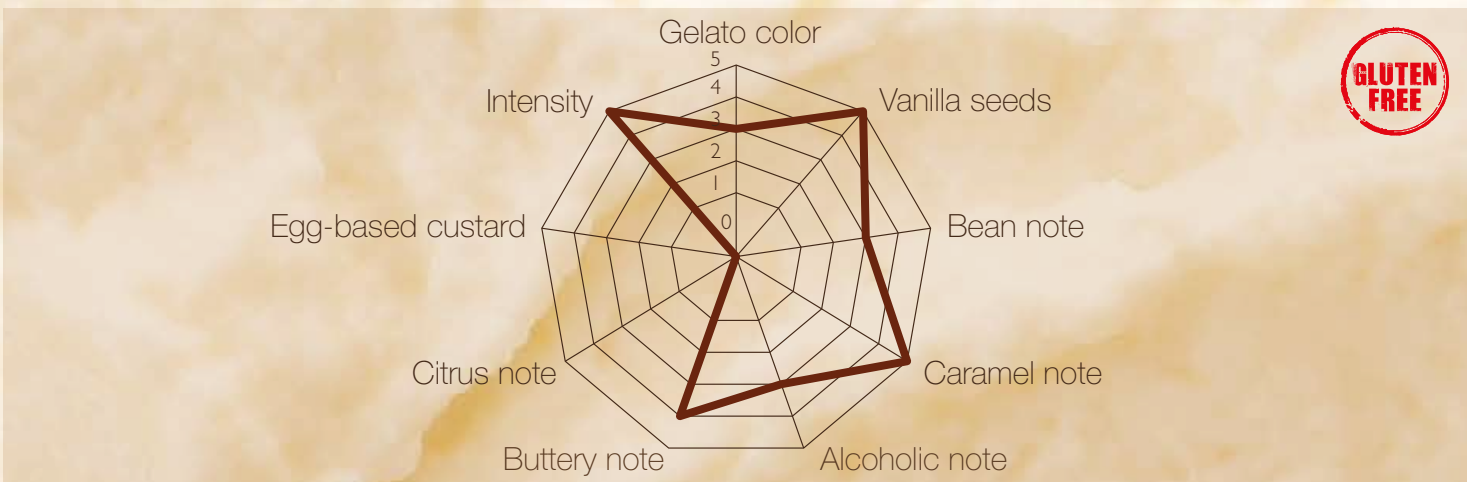
In fifty years PreGel has developed a wide range of Vanilla Classic Pastes, all realized with fine and carefully selected raw material. Refined, balanced ingredients are selected to emphasize notes and features of each variety of this precious spice, so that they can satisfy the different tastes of consumers all over the world.

	Gelato color	Vanilla seeds	Intensity	Vanilla bean	Caramel note	Alcoholic note	Buttery note	Citrus note	Egg-based custard
Golden Vanille™	3	5	5	3	5	3	4	0	0
Vanilla antica C	4	0	4	1	0	0	0	5	4
Vanilla antica N	4	0	4	0,5	0	0	0	5	4
Vanilla Beans C	5	4	3	5	0	4	0	3	2
Vanilla classica Bourbon N	3	4	3	4	1	3	3	0	0
Vanilla Excelsa	3	4	3	4	1	3	3	0	0
Vanilla Mexico Superior	3	3	5	2	2	0	3	0	0
Vanilla N	3	2	3	2	0	2	0	3	2
Vanilla purissima Beans	0	5	3	3	2	3	1	0	0
Vanilla Tahiti N white	0	4	4	3	3	2	3	0	0
Vanilla Tahiti N yellow	3	4	4	3	3	2	3	0	0
Vanilla n° 7	2	2	2	3	4	1	3	0	0

PreGel Vanilla 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.

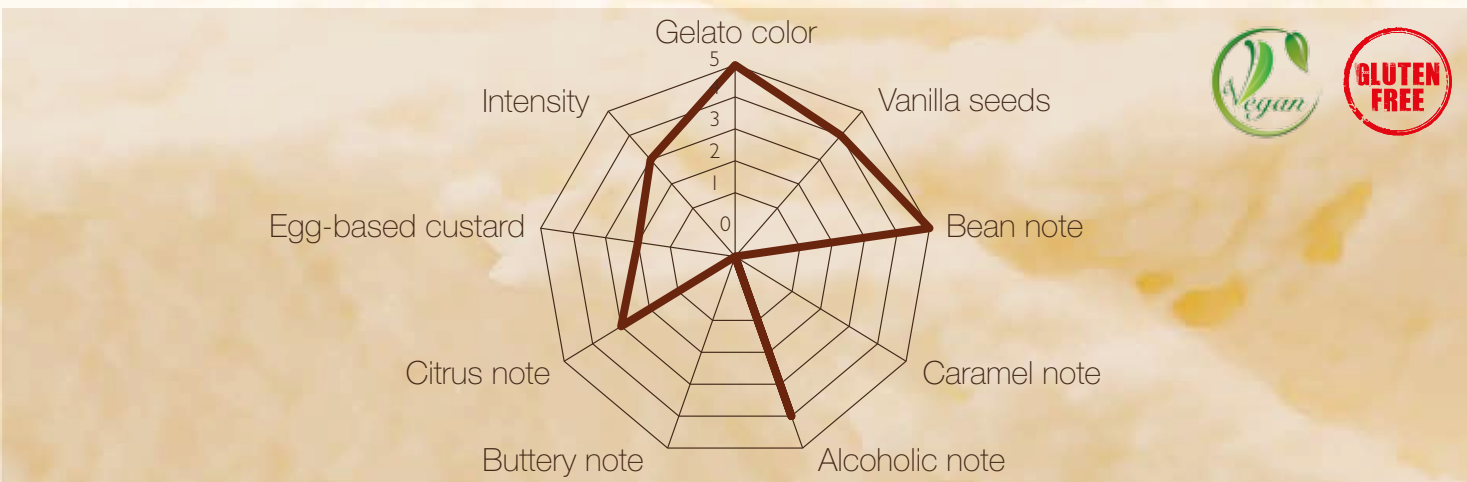
Golden Vanille™

CODE	25822	PACKAGING	2 buckets x 3 kg	SUGGESTED DOSAGE	20 g/Kg gelato base
PROFILE	A highly concentrated Vanilla Paste to obtain a yellow-colored gelato, dotted with vanilla seeds. Its sweet, soft and buttery flavor is characterized by pronounced notes of caramel and milk.				



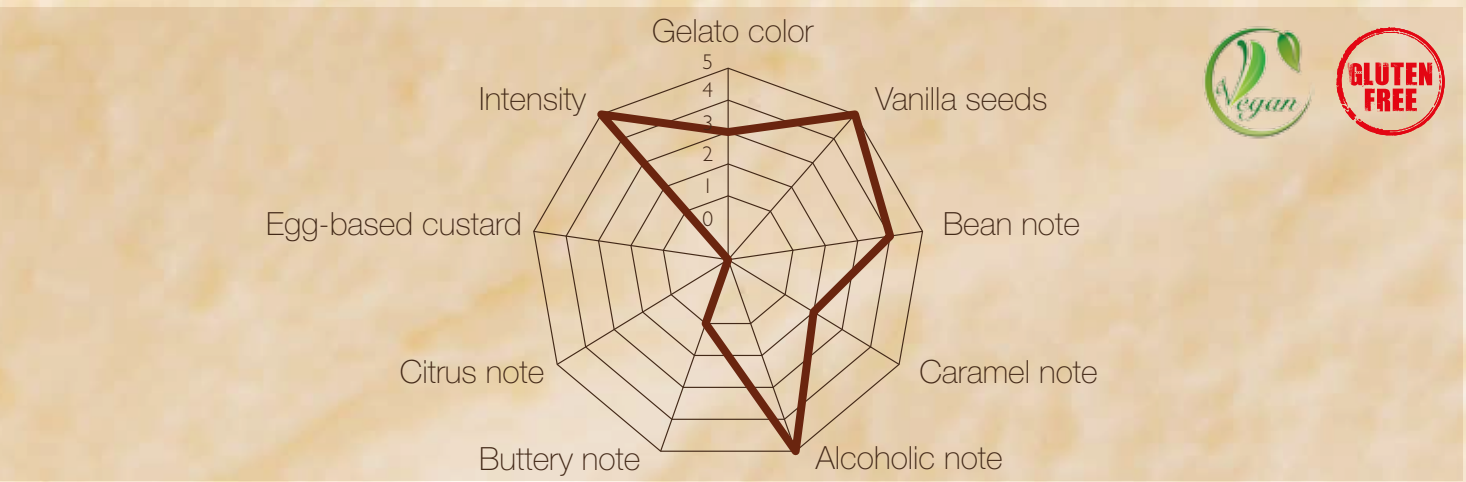
Vanilla Beans C

CODE	55102	PACKAGING	2 buckets x 6 kg	SUGGESTED DOSAGE	25-35 g/Kg gelato base
PROFILE	An ideal Paste to create a gelato a with a bright color, dotted with specks of vanilla seeds. Its flavor is delicate but still rich and multi-faceted – the result of a perfect synthesis between the predominant tastes of vanilla beans and slight citrus hues, all completed by a refined and full alcoholic note.				



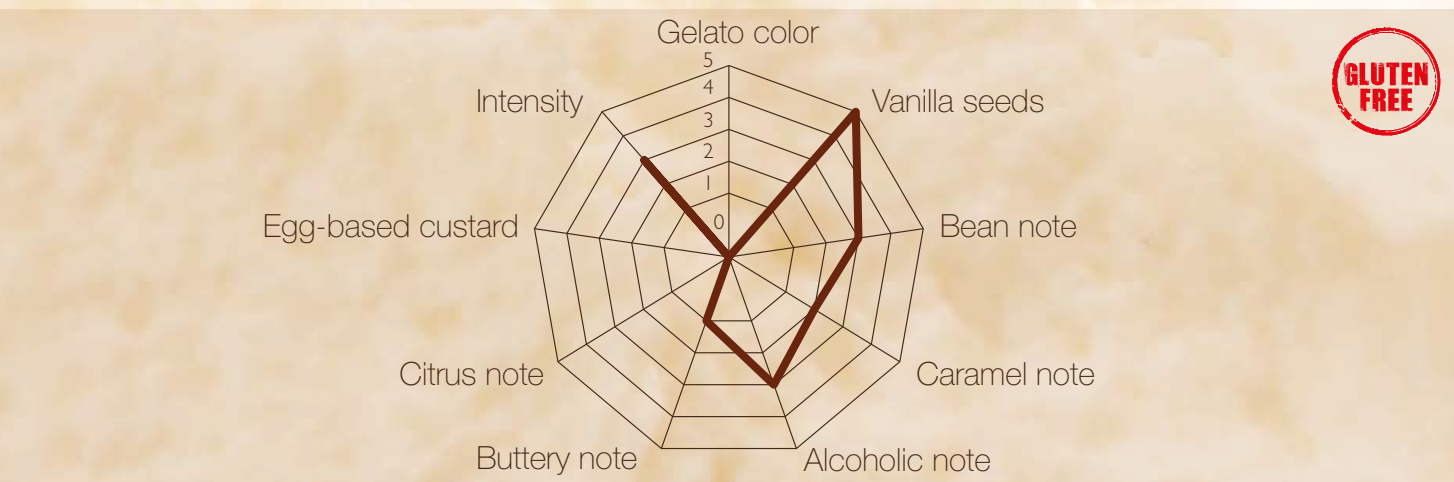
Vanilla Excelsa

CODE	82906	PACKAGING	6 jars x 1.3 kg	SUGGESTED DOSAGE	25 g/Kg gelato base
PROFILE	A wonderfully pure, highly concentrated paste with a delicate color. Perfect for making gelato jam-packed with vanilla seeds staying loyal to the flavor of the best beans, while pleasant buttery and alcohol notes add balance.				



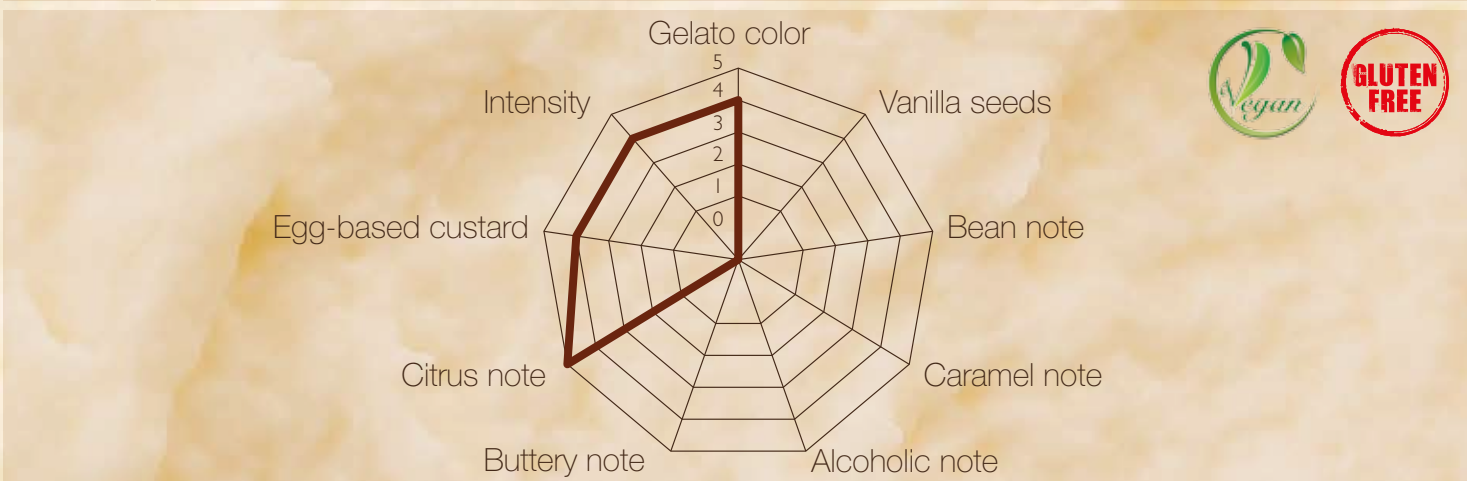
Vanilla Purissima Beans T

CODE	23502	PACKAGING	2 buckets x 3 kg	SUGGESTED DOSAGE	35 g/Kg gelato base
PROFILE	A white concentrated Paste made with pure natural vanilla extract. Rich with seeds and completely void of colorings, it is the perfect choice for purist lovers of this spice. PreGel only selects the very best vanilla beans for an aromatic gelato with the full and well-defined flavor of vanilla, and pleasant and natural woody and alcoholic notes.				



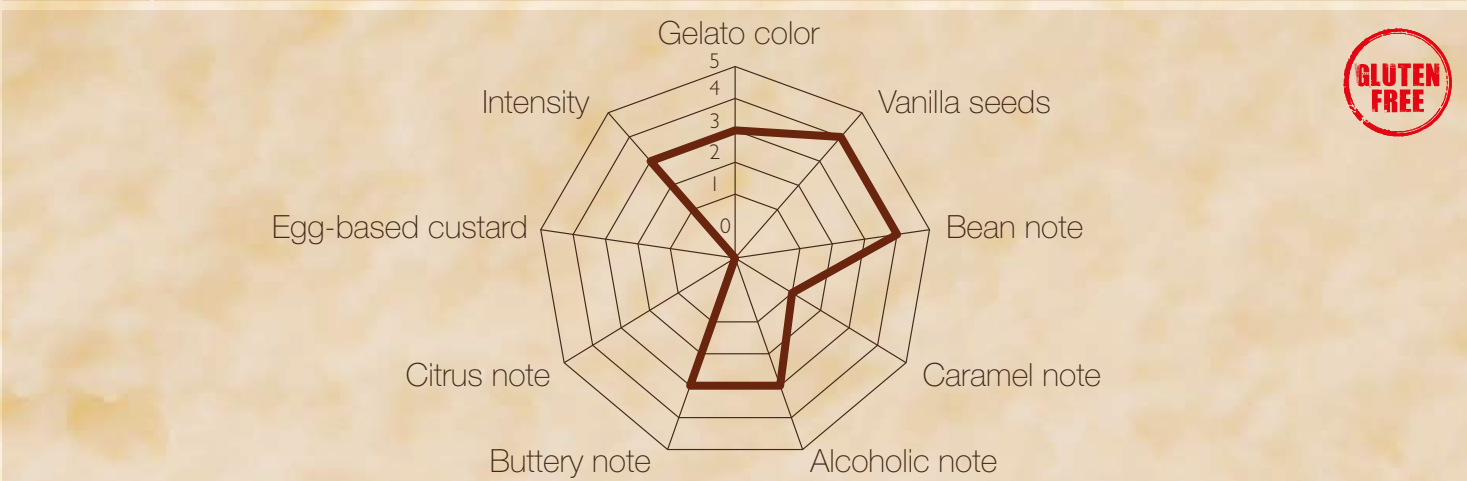
Vanilla Antica T

CODE	57402	PACKAGING	2 buckets x 6 kg	SUGGESTED DOSAGE	25-35 g/Kg gelato base
PROFILE	A perfect Paste to create a gelato that boasts an intense color (obtained with natural colorings) and the taste of classic Italian egg-cream. Its flavor is rich and full: a perfect union between the main aroma of vanilla and the marked citrus note, which adds a touch of freshness to gelato and recalls its Mediterranean origins. Also available in “C” version (code 52272 - 2 buckets x 3 kg; code 52246 - 6 jars x 1,3 kg).				



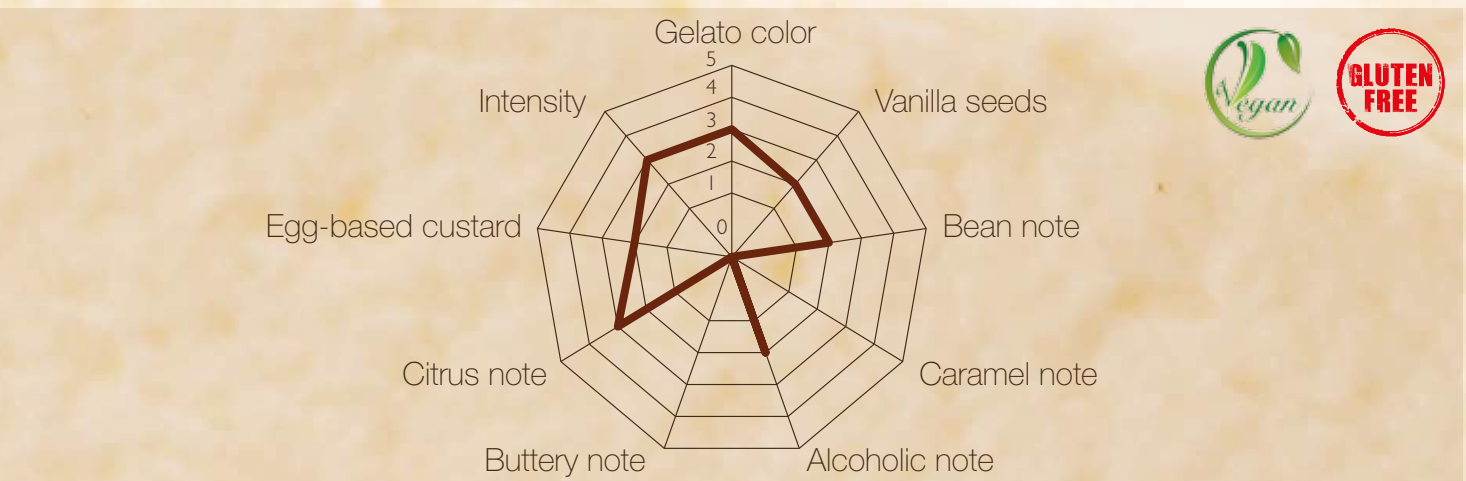
Vanilla Classica Bourbon T

CODE	52602	PACKAGING	2 buckets x 6 kg	SUGGESTED DOSAGE	25-35 g/Kg gelato base
PROFILE	A very refined Paste for a light-yellow colored gelato, dotted with small vanilla seeds. Its intense flavor is the unmistakable, distinguished Vanilla Bourbon – a rich bouquet initially characterized by a slightly woody and alcoholic aroma, followed by soft buttery notes.				



Vanilla T

CODE	59502	PACKAGING	2 buckets x 6 kg	SUGGESTED DOSAGE	25-35 g/Kg gelato base
PROFILE	The perfect choice to prepare classic vanilla artisan gelato, with a mild-yellow color and traditional flavor. A simple but very harmonic Paste with a delicate flavor made by a carefully selected combination of vanilla notes and light alcoholic hints, all enriched by the tiniest vanilla seeds.				



Vanilla Tahiti T (white)

CODE	48902	PACKAGING	2 buckets x 6 kg	SUGGESTED DOSAGE	30 g/Kg gelato base
PROFILE	A white-colored Paste without colorants, ideal to obtain a gelato with a very refined and well-characterized flavor. Typical of French vanilla, the paste is enriched with vanilla seeds, caramel, and buttery notes. Vanilla Tahiti is also available in a yellow version made with natural coloring. (code 14602 - 2 buckets x 6 kg).				

