

smART Glazes



PreGel introduces *smART Glazes*, a brand new line of cold process shiny glazes for captivating mousses, bavarian creams, semifreddos and all kinds of monoportions.

Born from intensive R&D works, these products undeniably modernize the traditional process of glazing and coating dessert and semifreddo cakes. Indeed, they are ready-to-use products that do not require the use of a microwave, and prevent the melting of frozen dessert during the coating phase. Moreover, you can apply to frozen desserts without the use of a blast freezer, reducing time and labor costs.

PreGel's *smART Glazes* do not freeze at negative temperatures and they evenly coat all dessert surfaces (horizontal and verticals), thus ensuring a perfect and uniform grip and hold even when thawing, allowing for neat, smear-free slicing and cutting.

Featuring bright colors and refined flavors, *smARTGlazes* enrich and enhance the dessert's flavor without overpowering it. They are available in a wide range of flavors, including **Amarena-Cherry**, **Chocolate***, **Caramel**, **Lemon**, **Orange**, **Pistachio**, **Raspberry**, **Strawberry**, **Transparent Neutral**, and **WhiteChoco**.

How to use smART glazes:

1. Pour the required quantity of glaze in a bowl, stir with a clean spatula until it reaches the optimal fluidity for coating (be careful to avoid incorporating air in the product).
2. Coat the dessert (perfectly frozen), and then remove the excess glaze by gently leveling with a spatula.
3. Keep the dessert at -18°C for at least 1 hour to stabilize it.
Serve and consume both mousses and Bavarian creams at the positive temperature of +4°C; in the case of semifreddos, serve and consume at a negative temperature of -18°C.



SCHOOL OF GELATO & PASTRY

SCAN ME



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PRODUCT	CODE	PACKAGING
AMARENA-CHERRY	96302	2 buckets x 3 kg
CARAMEL	96702	2 buckets x 3 kg
LEMON	96402	2 buckets x 3 kg
ORANGE	96502	2 buckets x 3 kg
PISTACHIO	96802	2 buckets x 3 kg
RASPBERRY	96202	2 buckets x 3 kg
STRAWBERRY	96102	2 buckets x 3 kg
TRANSPARENT NEUTRAL	96002	2 buckets x 3 kg
WHITECHOCO	96602	2 buckets x 3 kg

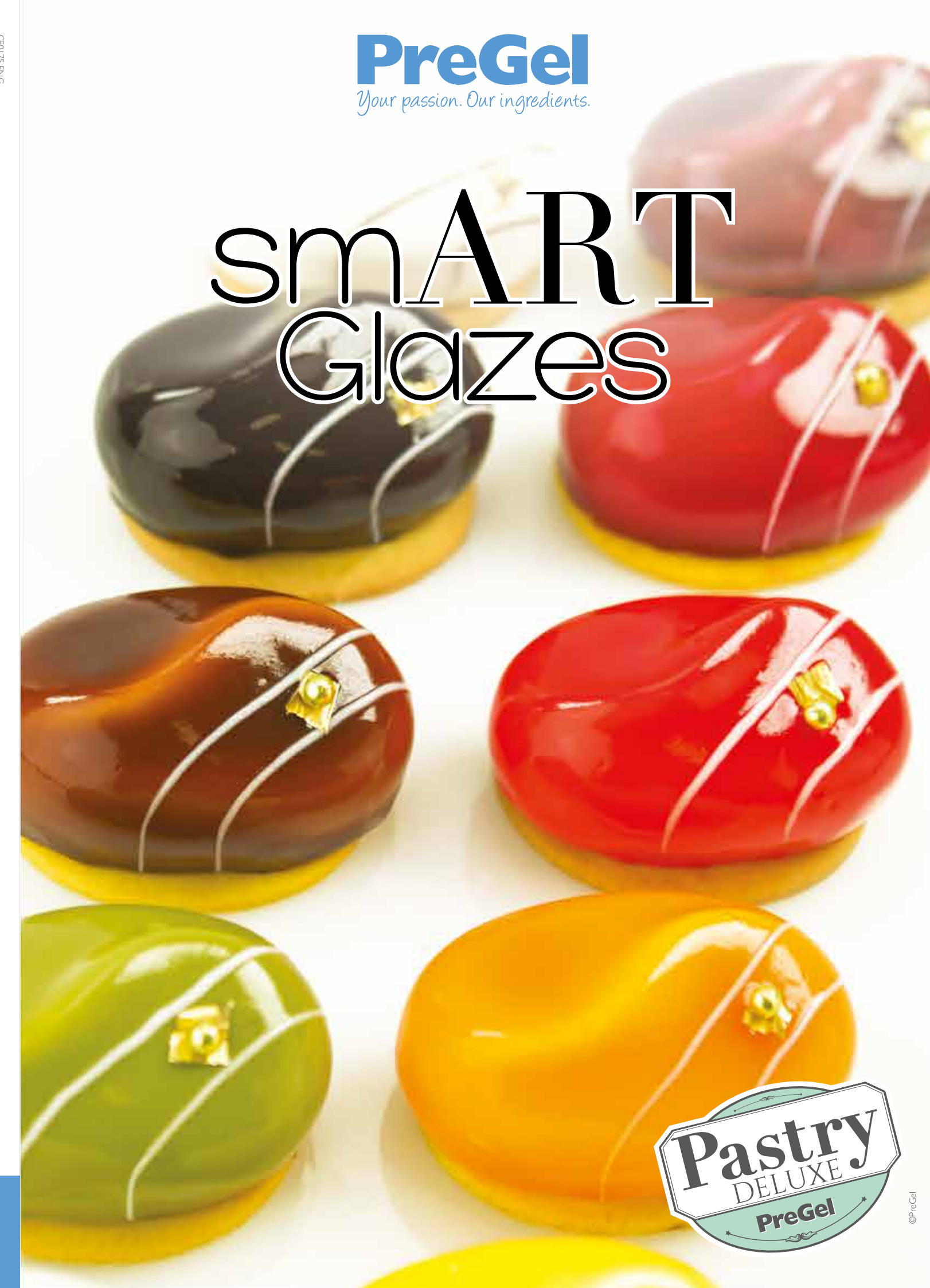
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PreGel
Your passion. Our ingredients.

smART Glazes



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* Chocolate version (Code 34402) is still available from the previous line of Evolution Glaze. Its recipe remains unchanged, and therefore needs to be heated before use.



WHITECHOCO



CARAMEL



TRANSPARENT
NEUTRAL



STRAWBERRY



RASPBERRY



AMARENA
CHERRY



LEMON

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ORANGE

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PISTACHIO

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