

QSRs: SERVE UP Something Sweet

with FRESH, AUTHENTIC
INGREDIENTS



PreGel's customized product solutions can complement your menu.

— Top 5 — REASONS TO ADOPT NEW CONCEPTS IN YOUR STORE

1. Growing market opportunities: 65% of Canadians' out-of-home occasions occur at quick-service restaurants (NPD Group)
2. Snacking meaning small bites and on-the-go offerings, is on the rise and a trend bringing big sales (40% of QSR traffic)
3. Frozen beverages and baked goods are perfect for snacking and offer fast and portable solutions
4. Customers are asking for better, upscale menu choices at QSR locations
5. Innovating with original and trendy concepts is the key to success

MILKSHAKES & SMOOTHIES

SIP YOUR SWEETS

Decadent dessert beverages are an up-and-coming trend offering consumers a playful way to eat their sweets. Creatively infuse original flavours and variegates into frozen beverages with PreGel's products.



PANINI GELATO

A TREAT ON THE GO

The latest buzz in on-the-go dessert solutions is Panini Gelato! Panini Gelato is an innovative concept where scoops of gelato, frozen yogurt, soft serve or ice cream are neatly spooned onto a sweet bun, combined with a topping and then slightly pressed to perfection using PreGel's state-of-the-art Panini Gelato machine. Panini Gelato is made on the spot and served sliced on a plate or as a full sandwich.



1. Place a scoop of gelato with any PreGel Topping or Arabeschi® onto the bottom half of the bun.
2. Assemble with the top half of the bun and press slightly to insure the ingredients are securely inside the sandwich.
3. Place the sandwich into the Panini Gelato Machine, toasting it just slightly.
4. Serve either sliced on a plate, or as a full sandwich in a wrapper.



PRONTO DESSERTS

Pannacotta



Tiramisú



Crème Brûlée



Pastry Cream

HOMEMADE TASTE MADE EASY

Pronto Pastries are PreGel's solution for businesses in need of superior products with a scratch made taste and minimal labour. Created in half the time and easily proportioned into dessert bites, PreGel 5-Star Chef Pastry Select Pronto Pastries are also great for mass production.

PREGEL PRIVATE LABEL

CUSTOM INGREDIENTS, STRATEGIC SOLUTIONS

Private label is becoming more and more popular as businesses make the commitment to further establish their brand, define their product mix and streamline their operations. PreGel understands the importance of confidentiality and autonomy of its customers and therefore, offers its clients the ability to brand their products and packaging according to their needs.

Contact us to learn more about custom formulations and private labelling.

PreGel offers private label options for businesses seeking products for frozen yogurt, gelato, soft serve and frozen beverages. We provide standard material and assistance for:



Custom Formulations

Serveware

