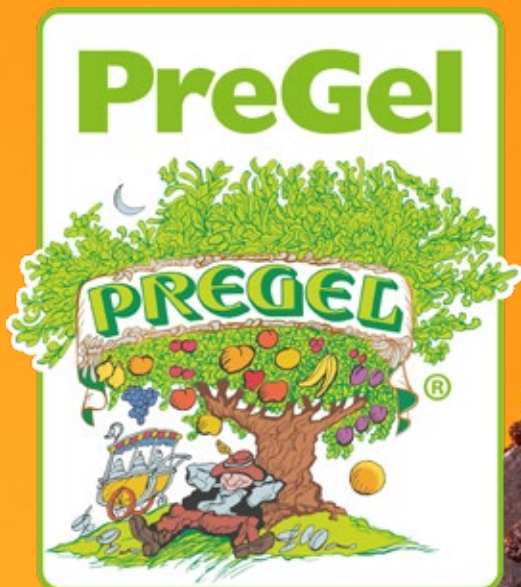




CrumbOlé
and Grains



Irresistibly crunchy

Since 2019, CrumbOlé products have become a must for the gelato, pastry and bar sectors. **Crunchy and versatile**, they're perfect for all sorts of uses.

Following on from its initial success, the range has broadened over the years to include a **variety of delicious flavors** ready to meet the needs of professionals in the sector.

Flavors available: Caramel Gluten Free, Cereals and Cocoa Beans Gluten Free, Classic, Classic Gluten Free, Cocoa, Cocoa Gluten Free, Coconut Gluten Free, Coffee Gluten Free, Lancillotto® (Caramel biscotto), Lemon Gluten Free, Pino Pinguino® Gluten Free, Pistachio Gluten Free and Red Berries Gluten Free.

CrumbOlé can be used for the following:

- Variegates and decorations for artisan and soft serve gelato
- Bases, crunchy inserts and decorations for gelato cakes, semifreddo desserts, mousses and Bavarian Creams
- Crunchy inclusions for chocolate pralines
- Crunchy inclusions and decorations for muffins, cakes and leavened products
- Bases for baked or chilled cheesecakes
- Crunchy inserts for upside-down cakes
- Crunchy inserts on Covermax® Decor on baked products
- Crunchy inclusions for tasty gelato snacks
- Inclusions and decorations for milk shakes and other beverage preparations

N.B. Mix the entire amount of product thoroughly while the package is still sealed, by turning the container upside down and shaking it vigorously before opening.

PreGel's CrumbOlé Line also includes a range of Decorations and Grains: top-quality products ideal for enhancing the presentation of gelato and pastry specialties. Essential for creating a unique and indulgent tasting experience.

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LEGEND



GLUTEN FREE



VEGAN



PALM OIL FREE



HALAL



KOSHER

NEW

CrumbOlé Caramel Gluten Free

Caramel and spiced biscuit flavor. Gluten free.

The signature crunch of CrumbOlé meets the rich flavor of caramel with a delicate spiced-biscuit note.

CrumbOlé Caramel Gluten Free offers a trendy, versatile taste ideal to make every sweet creation more appealing.

Perfect as a decoration for artisan gelato and soft serve, and an excellent base for single-portion cold pastries*.

GELATERIA SOFT
Add an original and exquisite touch to your soft serve



Packaging
Cod. 10182
2 x 3,5 kg buckets

** Not suitable for baking*

Certifications



GELATERIA

Use it to give crunchiness to the gelato gelato pan



COLD PASTRY

Use it as a decoration for single-portion desserts made with PreGel bases for mousses or semifreddi.



CrumbOlé Cereals and Cocoa Beans Gluten Free

A perfect mix of taste and goodness

An extra-crunchy CrumbOlé that offers a perfect mix of flavor and goodness, thanks to the biscuits made with cereals (rice, oats and corn) and little pieces of cocoa beans. A perfect combination for a gluten-free product.

It can be used for gluten-free gelato and pastry products: perfect for enriching a creamy gelato, a soft yogurt or fiordilatte soft gelato, or as a base for a semifreddo or chilled cheesecake*, or as a decoration to top frappés.



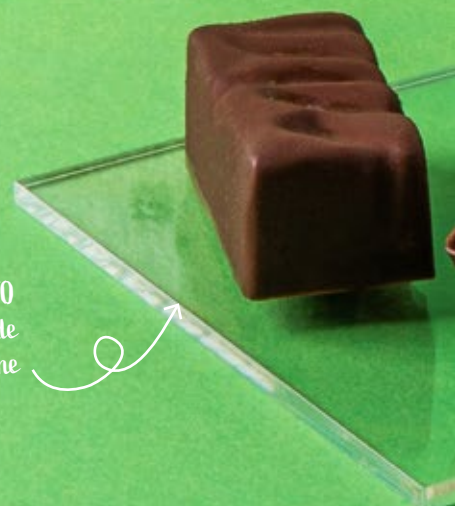
Packaging
Code 92022
2 x 3,50 kg buckets

** Not suitable for baking*

Certifications



GELATO
As an inclusion for gelato snacks made
with the Coriandoline



GELATO/COLD PASTRY
Try it as a crunchy base and a decoration
for a semifreddo



PASTRY
Base for a chilled cheesecake

CrumbOlé Classic

With a sweet vanilla and almond flavor

Crunchy and delicious, with a pleasant vanilla and almond flavor. CrumbOlé Classic is perfect for creating crunchy layers in a tub of artisan gelato and creating different textures, or as a base for a gelato cake or semifreddo.

Thanks to the exclusive recipe, it can also be used as a base for baked cheesecakes, as an inclusion for loaf cakes or a decoration for cakes and muffins.

You can't go wrong with this classic flavor.

BAKERY PRODUCTS
Try it as a crunchy inclusion for cakes or loaf cakes



Packaging
Code 64422
2 x 3,50 kg buckets

Certifications



GELATO

Ideal as a decoration for tubs of gelato
(flat gelato)



PASTRY
Perfect as a base for baked
cheesecakes

CrumbOlé Classic Gluten Free

Biscuit flavor, gluten free

CrumbOlé Classic Gluten Free allows you to unleash your creativity, experimenting with different textures to obtain delicious desserts that can also be enjoyed by those with a gluten intolerance.

Pressed into a mould or the bottom of a ring, it can be used as a base for gelato cakes or semifreddo desserts.

It can also be used for chocolates, to create crunchy inserts for pralines, or as a fun decoration for mousses and desserts served in a glass, also for customers following a gluten-free diet.

PASTRY
Try it as an inclusion and a decoration for mousse and Bavarian Creams served in a glass



CHOCOLATES
Ideal as a crunchy inclusion for chocolate pralines



Packaging
Code 66622
2 x 3,50 kg buckets

Certifications





GELATO
Perfect as a base for
gelato cakes

CrumbOlé Cocoa

With a deliciously intense cocoa flavor

One of the tastiest flavors in the range. With all the fragrance and inviting flavor of cocoa, and a characteristic colour that strikes an attractive contrast in a semifreddo or a dessert with cream.

CrumbOlé Cocoa is also ideal for creating crunchy inserts in baked cakes, along with our Pastry Fillings, or as a decoration on top of Covermax® Decor in baked and leavened products.

CrumbOlé Cocoa is the perfect product for creating irresistible sweets and desserts.

GELATO/CHILLED PASTRY

Ideal as a crunchy base and a decoration for a semifreddo



PASTRY

As a crunchy insert for upside-down cakes



Packaging

Code 64922

2 x 3,50 kg buckets

Certifications





PASTRY
Try it as a crunchy decoration along
with Covermax® Decor



CrumbOlé Cocoa Gluten Free

CrumbOlé Cocoa, in a gluten-free version.

All the irresistible flavor of CrumbOlé Cocoa, but without the gluten. The deliciously rich taste of cocoa is just as evident in this gluten-free version, aimed at those seeking to create soft, sweet gelato with a tasty cocoa flavor that's also totally gluten-free.

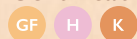
The perfect partner for cream gelato flavors, but also ideal for bringing a delicious finishing touch to yogurt and fiordilatte flavors.

It also makes a great base for individual desserts or gelato cakes for customers looking for a gluten-free product.



Packaging
Code 84722
2 x 3.50 kg buckets

Certifications



SOFT SERVE GELATO

Add a splendidly original touch
to your soft serve gelato



GELATO

Try it as a variegate and to decorate a classic tub of gelato



CHILLED DESSERTS

Use it to decorate desserts served in a glass and made using Angelico®, the preparation for Italian-style semifreddo, aromatised with PreGel flavors



CrumbOlé Coconut Gluten Free

Coconut-flavored, enriched with shredded coconut. Gluten-free.

Ideal for summer applications, this CrumbOlé stands out for its pastel yellow color and fresh, tropical flavor accentuated by the addition of shredded coconut, which also gives it a unique crunch.

This CrumbOlé is ready-to-use and can be used to give a crunchy touch to artisanal and soft serves, but also as an ingredient for various pastry preparations that do not require baking and for chocolate and beverage applications.

PASTRY

Ideal to give a tropical touch



COLD PASTRY

Try it to make crunchy bases or inserts in parfaits or gelato cakes.



Packaging
Code 01632
2 x 3,50 kg buckets

Certifications





NEW

CrumbOlé Coffee Gluten Free

With an intense espresso flavor. Gluten free.

This CrumbOlé stands out for its rich espresso note and its distinctive color, created by a blend of lighter and darker shades that make it unmistakable.

CrumbOlé Coffee Gluten Free makes it easy to add crunch and flavor to gelato, soft serve, pastries*, chocolate creations, and beverages.

A quick and convenient way to give your desserts an extra boost.

COLD PASTRY

Use it as a decoration for your cold pastry creations



Packaging
Cod. 10212
2 x 3,5 kg buckets

* Not suitable for baking

Certifications

GF



BEVERAGE

Add an original and tasty touch
to your milkshakes



GELATO

Perfect as elegant decoration for
a traditional gelato pan



CrumbOlé Lancillotto® (Caramel biscotto)

With the unmistakable flavor of caramelized PreGel's biscuit

With the deliciously spicy taste of a caramel biscuit, this CrumbOlé is able to bring a surprisingly sophisticated note to numerous gelato and pastry products, as well as beverages.

Inside soft muffins, it's perfect for adding a crunchy texture, as well as a slightly spicy flavor. In regards beverages, it can also be used as a decoration for a frappé, adding a sophisticated touch for the most demanding of palates.

PASTRY
Try it as a crunchy decoration on Covermax® Decor, on leavened products (such as brioche/panitozzo/colomba/panettone)



Packaging
Code 65545
2 x 3,50 kg buckets

Certifications





BEVERAGES

Also ideal on the whipped cream
of a frappè

BAKERY PRODUCTS

As a crunchy inclusion
for muffins (inside the mix)

CrumbOlé Lemon Gluten Free

CrumbOlé Lemon, in a gluten-free version.

All the crisp, fresh flavor of CrumbOlé Lemon, but without the gluten.

Ready to use, with gluten free biscuits, perfect for a variety of pastry and dessert creations*, and to decorate traditional and soft serve gelato, this version of an old favourite has a citrus flavor and is free from gluten.

CHILLED DESSERTS

Perfect as a base or as a decoration for individual desserts made with PreGel semifreddo products.



GELATO
Embellish your gelato cups with CrumbOlé PreGel



Packaging
Code 84822
2 x 3.50 kg buckets

* Not suitable for baking

Certifications



GELATO

Add a touch of crunch to your tubs of gelato with CrumbOlé



CrumbOlé Pino Pinguino® Gluten Free

*Pino Pinguino®, the gelato loved by every child, now super crunchy!
Unmistakable Pino Pinguino® Classico chocolate and
hazelnut flavor. Gluten Free.*

This CrumbOlé is for all lovers of the unmistakable taste of Pino Pinguino®. By uniting of the fantastic crunchiness of CrumbOlé and the mouthwatering flavor of cocoa and hazelnut characteristic of Pino Pinguino® we could not fail to create an exceptional product that lends itself to be used in so many tasty ways. CrumbOlé Pino Pinguino® Gluten Free is ready-to-use and can be used to enrich artisanal gelato and soft serves, but also to add that mouthwatering touch that has made this product so famous to various pastry creations (which do not require baking), chocolate making and beverages.



Packaging
Code 01672
2 x 3,50 kg buckets

Certifications



GELATO

Use it to give a touch of crunch to PinoPinguino® gelato to come up with a new version of this timeless classic.



CrumbOlé Pistachio Gluten Free

The flavor of the moment, in a CrumbOlé version

CrumbOlé Pistachio Gluten Free is bright green in colour, and is enriched with chopped, toasted pistachios that make it truly irresistible.

This CrumbOlé is gluten free, so it can be used to enrich gelato, chilled desserts* and milkshakes a growing number of customers can enjoy.



CHILLED DESSERTS

Used in gelato shops as a base for gelato cakes or semifreddo desserts. A tasty, crunchy base.



Packaging
Code 23822
2 x 3.50 kg buckets

* Not suitable for baking

Certifications



BAKERY PRODUCTS

Try it as a surface decoration for cookies made with the Universal Cake mix and glazed with Covermax® Decor.



GELATO

A mix of textures for a tasty, original tub of gelato.



NEW

CrumbOlé Red Berries Gluten Free

Red Berries flavor. Gluten Free.

CrumbOlé Red Berries has a biscuit flavor, with the typical sweet, slightly sharp taste of red berries, and brings a cheerful touch of colour and flavor to your window in just a few simple moves.

Just use it to decorate a classic soft yogurt to give it a little extra flavor and crunchy texture that's sure to win customers over.

For best results with all non-frozen (+4°C)* pastry applications, we suggest adding 10% melted butter to the CrumbOlé.

PASTRY

As a crunchy decoration on muffins
(scattering the CrumbOlé on the Covermax® Decor)



Packaging

Code 61442

2 x 3,50 kg buckets

** Not suitable for baking*

Certifications

GF

GELATO
Perfect for decorating
soft gelato



PASTRY
Ideal as an inclusion and decoration for mousse
and Bavarian Creams (individual servings)

Catalan Crunchy Grains

*Amber-colored sugar grains
with the unmistakable taste of
caramelized sugar.*

Perfect for capturing the
authentic flavor of one of the
world's most famous desserts



Packaging
C 67614
4 x 1 kg bags

Certifications



Chocolate Biscuits

Crispy cocoa star-shaped cookies.

Perfect for adding a
playful and delicious
touch to every bite



Packaging
cod. 37302
2 x 1,50 kg buckets

Certifications



Crunch Sesame

A delicious and versatile crunchy grains made with sesame, perfect for adding an extra touch to a variety of gelato and pastry recipes.

Its surprising crunch will make your creation stand out in the display case



Packaging
Code 67706
6 x 1 kg bags

Certifications
GF

Meringues

Light and crispy white meringue cookies.

To add a deliciously classic
and elegant touch to your
recipes.



Packaging
Code 36302
2 x 0,7 kg buckets

Roasted Hazelnut Grains

Grains made from roasted hazelnuts, perfect for adding flavor or decorating gelato and pastry creations.

Ideal for any type of application



Packaging
Code 95704
4 x 1 kg bags

Certifications



Roasted Hazelnuts

PreGel - Tonda Gentile Trilobata

Hazelnuts of the prized “Tonda Gentile Trilobata” variety, carefully roasted to fully release their aroma and flavor, giving them a truly unique aroma and taste.

Unique quality and flavor



Packaging
Code 60812
4 x 1 kg bags

Certifications



Roasted Pistachio Grains

Pistachio grains, perfect for adding flavor or decorating gelato and pastry creations.

A delicious, high-quality product



Packaging
Code 95804
4 x 1 kg bags

Certifications



Roasted Pistachios PreGel

Whole roasted pistachios, perfect for enhancing the flavor of gelato cups, semifreddos, gelato cakes, and individual desserts.

Versatile and delicious in any recipe



Packaging
cod. 97901
4 x 1 kg bags

Certifications



CrumbOlé Caramel Gluten Free

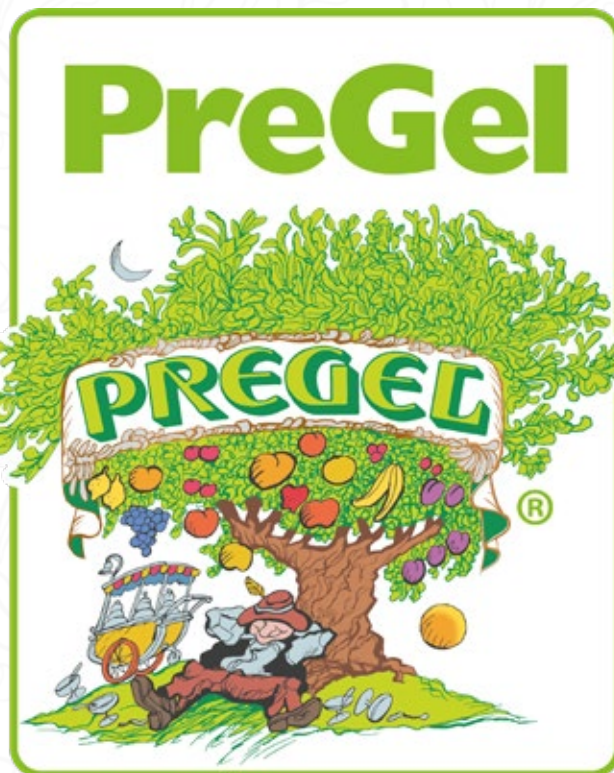


CrumbOlé Coffee Gluten Free

CrumbOlé Lancillotto®
(Caramel biscotto)



CrumbOlé Red Berries Gluten Free



Discover CrumbOlé
on our website



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