

PinoPinguino and MinaPinguina: the new creamy specialties from PreGel

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They are the only penguins you can find in gelato parlours. With the taste of yummy chocolate and hazelnut or velvety almond, these tasty specialties maintain a soft texture at the showcase temperature.

There's Tux, the hi-tech penguin that represents Linux OS; there are Skipper, Kowalski and Private, the funny ones from the animated movie Madagascar. The sweetest one is definitely PinoPinguino: the delicious spreadable cream created by PreGel, which is one of the most important companies operating in gelato, pastry and coffee-shops products business.

This sweet and rich in flavour chocolate and hazelnut specialty has a very peculiar texture: it's soft even at cold temperature. Alternating layers of gelato to layers of PinoPinguino, the gelato maker can obtain delightful and original creations, suitable both for gelato and confectionery products. PinoPinguino perfectly matches with white chocolate or a delicate fiordilatte flavour.

PinoPinguino, so creamy and rich in flavour, is one of the protagonists of 2010, along with MinaPinguina, its inseparable "friend" that combines the mellow taste of almonds with the smoothness of gelato.

These peculiar gelato flavours have a special smooth texture that keeps them surprisingly creamy and perfect either for summer times or for colder times.

PinoPinguino and MinaPinguina are both very easy for gelato makers to prepare and serve: they just need to create various layers of this special cream and classic gelato, starting with a smooth gelato layer, proceeding with a PinoPinguino or MinaPinguina layer, and so on. The obtained result is a pure delicacy.

Gelato makers have other options to serve these two specialties. Several layers of PinoPinguino can be prepared to be successively laid down in the gelato tubs. Another choice is pouring the product directly in the tub, to obtain a delightful cold cream that customers can combine with their favourite gelato flavours.

To know more about PinoPinguino, MinaPinguina and the other PreGel products, like gelato bases, toppings, slushes and confectionery products, you can visit www.pregel.com

In over forty years of business PreGel has helped develop the sector of artisanal gelato with ever new successful flavours such as Yoggi, the first and most famous Yogurt product, the first concentrated fruit pastes, Fruttuosa to prevent fruit gelato from stiffening, the first Tiramisù paste in 1985, the famous PreGel Zabaione, the first Stracciatella gelato launched in 1971 and many more.

Today, PreGel is one of the most important industrial realities on the Global panorama in the business of gelato and pastry products and it is an important point of reference for continuous research and innovation.

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