

PreGel brings premium Italian desserts to inflight experience



PreGel brings authentic Italian dessert craftsmanship to the skies

Founded in 1967 in Reggio Emilia, Italy, [PreGel](#) has built a reputation for its expertise in gelato, sorbetto, soft serve and pastry ingredients. Today, the company adapts its culinary heritage to meet the demands of airline catering, offering products specifically formulated for long shelf life, efficient storage and consistent quality inflight.

PreGel's portfolio includes gelato and sorbetto bases, flavorings and toppings that enable caterers to deliver an authentic Italian dessert experience onboard. With both hot and cold process formulations available, airlines can tailor offerings to suit diverse passenger tastes. Alongside desserts, PreGel enhances its portfolio with plant-based ingredients, solutions and recipes that offer complete vegan and vegetarian meals.

Backed by decades of experience and rigorous production standards, PreGel positions itself as a trusted partner for airlines seeking to elevate dessert programs. By combining Italian craftsmanship with operational practicality, PreGel helps carriers bring a taste of Italy to passengers onboard.