



elezione TuttaFrutta TuttaFrutta is a line of products made from

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Groot

fresh, selected and cold-processed fruit with an innovative method designed by Cesarin. The semi-candied fruit has a natural taste and is free of flavourings and colourings. The reduced sugar content (60° Bx) maintains a brilliant appearance in leavened products and in all the bakery applications. Thanks to the wide offer in the catalogue, it lends itself to filling desserts and ice creams which are particularly balanced in taste and in line with the needs of taste and naturalness required by the market. The particular attention that Cesarin S.p.A. pays to the rich tradition of Italian bakery products, finds its natural development in the TuttaFrutta Amarena Speciale product. This product, obtained by cold processing of semi-candied and drained cherries, is ideal both as a garnish and as a filling.

Advantages

Variety of tastes to encourage creativity. Alternative to classic candied fruit and frozen fruit.

Inspiration

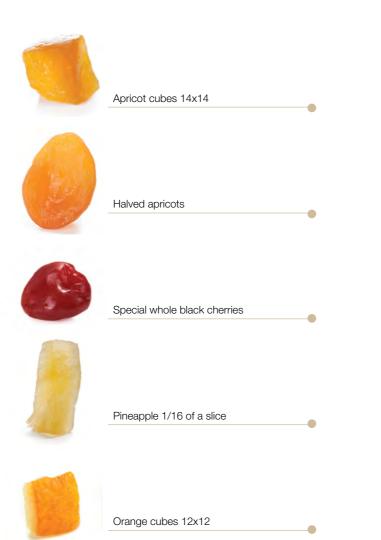
Leavened pastries and anniversary desserts, semifreddi.

Storage

Citrus fruits: 4 m. at temp. < 18°C and 12 m. 0/5° C Halved pears and apricots: 4 m. at temp. < 18° C and 12 m. at -18° Ć. Special black cherries: 12 m. at temp. < 18°C. *Coconut:* 2 m. at temp. < 18°C and 12 m. at temp. < -20° C. *Others:* 6 m. at temp. < 18° C and 12 m. at -18°C.

Packaging

2 containers of 2.5kg. \square Special black cherries: 2 cans of 3 kg. Coconut: 2 containers of 2 kg.





Cranberry whole fruit



Citron cubes 12x12



Coco cubes 10x10









Forest fruits whole fruit

Raspberry whole fruit



Lemon cubes 12x12



Mango cubes 9x9



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Pumpkin cubes 9x9

Ginger cubes 6x6