

Cesarin[®]

dal 1920

BISCUIT LINE

Ingredients for the confectionery industry



HG Fruit Line



Innovate with osmotic dehydration

The **HG Fruit Line** was developed with an innovative stabilization method studied by our R&D. Using the natural osmosis, we remove water from the fruit and then dry it with an innovative and gentle process, which inhibits the water activity to decrease the moisture content and make the product stable. **Cesarin's HG Line is also available in the Light version without added sugars.**

Perfect for garnishing, decorating or be included in baked goods such as biscuits and shortbread. It is also produced with the addition of sorbitol to remain soft even after cooking at high temperatures.



HG Fruit

		Packaging
Apple HG	cubes 6x6 mm	Crt Kg,5
Apricot HG	cubes 9x9 mm	Crt Kg,5
Blackberry HG	whole fruits	Crt Kg,5
Blackcurrant HG	whole fruits	Crt Kg,5
Blueberry HG	whole fruits	Crt Kg,5
Cranberry HG	minced	Crt Kg,5
Ginger HG	pieces 3-5 mm	Crt. Kg 5
Lemon HG	cubes 4x4 mm	Crt. Kg 5
Lime HG	cubes 6x6 mm	Crt Kg,5
Mango HG	cubes 10x10 mm	Crt Kg,5
Orange HG	cubes 4x4 mm	Crt. Kg 5
Papaya HG	cubes 10x10 mm	Crt. Kg 5
Peach HG	cubes 6x6 mm	Crt Kg,5
Pear Williams HG	cubes 6x6 mm	Crt Kg,5
Pineapple HG	cubes 10x10 mm	Crt Kg,5
Raspberry HG	whole fruits	Crt. Kg 5
Red currant HG	whole fruits	Crt Kg,5
Small Strawberry HG	whole fruits	Crt Kg,5
Sourcherry Montmorency HG	pieces	Crt Kg,5
Strawberry HG	cubes 7x7 mm	Crt. Kg 5

Storage and notes

Shelf-life:
12 months
Storage: in a cool and dry place

Free from:
Gluten, GMO

Ideal for biscuits, chocolate, muesli, granola and energy bars

Fruit HG granules

		Packaging
Apple HG	granules	Crt. Kg 5
Apricot HG	granules	Crt. Kg 5
Blackberry HG	granules	Crt. Kg 5
Blackcurrant HG	granules	Crt. Kg 5
Blueberry HG	granules	Crt. Kg 5
Cranberry HG	granules	Crt. Kg 5
Ginger HG	granules	Crt. Kg 5
Lemon HG	granules	Crt. Kg 5
Lime HG	granules	Crt. Kg 5
Orange HG	granules	Crt. Kg 5
Peach HG	granules	Crt. Kg 5
Pear Williams HG	granules	Crt. Kg 5
Raspberry HG	granules	Crt. Kg 5
Red currant HG	granules	Crt. Kg 5
Strawberry HG	granules	Crt kg 5

Storage and notes

Shelf-life:
12 months
Storage: in a cool and dry place

Free from:
Gluten, GMO

Osmotic dehydration strengths:

- Maintains **vitamins, minerals and fruit nutritional values;**
- Maintains the **fruit natural taste;**
- Natural **appearance, optimal texture and color;**
- Long **shelf-life;**
- Only **natural ingredients:** without preservatives, gluten-free, GMO free;
- Rich in **fiber.**

Filling Line

Innovative range of fillings with high baking resistance, it exploits the fibers naturally present in the fruit without exacerbating the sugar concentration ("Brix), thus solving the problems related to the transfer of moisture from the filling to the dough, shortcrust or puff pastry. The result is a soft filling, with an excellent organoleptic appearance that preserves over time the brittleness and crunchiness of the finished product, thanks to the limited water activity. It does not expand, it is exempt from the formation of small bubbles, it does not gel at high temperatures and does not volatilize.

The product is available in the **traditional version or FarciForno** obtained from the mincing of candied fruit



Shelf-life	24 months
Storage	In a cool and dry place
Note	Can be measured mechanically Resistance to baking

Pasta Oro & PastaFrutta

Naturally rich in aroma and taste, thanks to the presence of essential oils, the absence of colorants and the ease of use, they are the ideal ingredients for the preparation of bakery products. Added in small percentages to the dough allow to obtain fragrant and genuine products, with a strong aromatic note even after baking.

Is the valid **clean label** alternative to aromas in paste.



	Shel-life	Storage
Pasta Frutta		
 Sourcherry	18 months	In a cool and dry place
 Lemon	18 months	In a cool and dry place
 Orange	18 months	In a cool and dry place
 Pear	18 months	In a cool and dry place
PastaOro		
 Lemon and orange	18 months	In a cool and dry place



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