

Cesarin[®]
dal 1920

Bakery

INDUSTRY



Bakery Range

Fruit, innovation and fantasy



fruitline

High-quality fruit, technological research and creativity have always been the ingredients in the success of fruit-based semi-finished products offered by Cesarin S.p.A.

Thanks to the experience acquired, Cesarin has developed state-of-the-art production methods, which do not subject the fruit to processing stresses, keeping the organoleptic and structure characteristics intact.

This delicately processed preparation guarantees calibrated pieces and jams, ripples and **fillings that integrate well with the most common industrial dosage systems and in normal production processes.**



In **the R & D lab**, the company also develops innovative ingredients and recipes that anticipate market trends and combine more and more attention to the healthiness of the product (SO2 free) and low calories.

Cesarin S.p.A. also customises **ad-hoc recipes** for each individual customer through tailor-made products tailored to individual reference needs, production lines, and feasibility.

All products are tested for product quality control and their chemical and physical characteristics.



TuttaFrutta is a range of semi candied fruit obtained from fresh, selected, cold-worked fruit with an innovative osmotic method designed by Cesarin. Semi candied fruit has a natural flavour and is devoid of aromas and colourants. The reduced sugar intake (60 Bx) maintains a brilliant appearance in dough products and in all baking applications.

Great for fillings and decorating and particularly balanced in taste, in line with the taste and naturalness requirements of the market.

Advantages

Wide range of uses to enhance creativity and provide ideas for new combinations to create innovative cakes.

Inspiration

Desserts, brioche, muffins, plum-cakes, baked goods.

Storage

Citrus fruits: 4 months at temp. $<18^{\circ}\text{C}$ and 12 months $0/5^{\circ}\text{C}$

Pear, Apricot 1/2: 4 months at temp. $<18^{\circ}\text{C}$ and 12 months at -18°C

Special Sourcherry: 12 months at temp. $<18^{\circ}\text{C}$

Other: 6 months at temp. $<18^{\circ}\text{C}$ and 12 months at -18°C

Packaging

2 x 2.5 kg. or 20 kg. buckets.

Special Amarena: 2 x 3 kg. tins.





WHOLE FRUIT

Special Sourcherry
Small Strawberry
Fruits of the forest
Raspberry
Cranberry
Blackberry
Blueberry

FRUIT CUBES

Apricot 14x14 mm
Orange 12x12 mm
Citron 12x12 mm
Lemon 12x12 mm
Green Apple 12x12 mm
Ginger 5x5 mm
Pear 12x12 mm
Peach 14x14 mm
Tropical 9x9 mm
Mango 9x9 mm

Apricot in halves
Pineapple 1/16 slice

Gluten
Free

Profumi d'Italia



Semi-finished products obtained with varieties of native fruit, with inimitable organoleptic properties, guaranteed by a privileged geographical location and traditional cultivation methods. These are the characteristics that give life to Cesarin's Profumi D'Italia line, a paste ready to use, to be used wherever you want to give a pleasing fresh and fruity note in the preparation of celebration cakes, baked goods and all recipes inspired by the fantasy of the industry professionals Ciaculli Mandarin (slow food presidency) Limoncello (from Sorrento IGP lemons) and Bergamot (Calabria) are just the first steps in a journey to discover the best fruits of Italy.

Advantages

Multiple applications, clean label,
no aromas and preservatives
Intense and Natural Taste and Aroma

Inspiration

Yeast based products, monoportions, muffin,
Plum-cakes, pies, baked goods

Storage

6 months at a temperature $<18^{\circ}\text{C}$
12 months at -18°C

Packaging

2 x 3.5 kg. or 12 kg. buckets



Ciaculli Mandarin paste

Limoncello (Lemon) paste

Bergamot paste

Fruit Filling



The Fruit Filling range was born as a versatile product suitable for the pie industry and frozen products that can take advantage of all the naturalness of low Bx fruit.

This line combines the richness of the fruit, a soft and creamy texture and a good resistance to cooking and/or freezing, guaranteeing a genuine taste and an inviting appearance in every use.

The versatility of use, the possibility of making recipes on request of the customers, make the fruit filling an ideal product for any production needs.

Advantages

Excellent resistance to sub-zero temperatures and resists in the oven.

Natural taste, size and percentage of fruit can be modified on request of customers.

Pumpable and mechanically measurable product.

Inspiration

Ice cream cakes, semifreddo, croissants, strudel, cakes.

Storage

1 month at temp. 0-5 °C

12 months at -18 °C

Packaging

20 kg. buckets

Tank of 1000 kg.



Gluten
Free

WHOLE FRUIT

Blueberry

Fruits of the forest

Blackberry

Sourcherry

Strawberry

FRUIT CUBES

Green Apple 12x12 mm

Apricot 12x12 mm

Peach 14x14 mm

Pear 12x12 mm

Pineapple 9x9 mm

Strawberry 12x12 mm

Tropical 9x9 mm

Mango 9x9 mm

On-demand solution: available in different flavours, with different density and percentages of fruit. Minimum production lots 1000 kg.

Gluten
Free

Candied Cherries

Red/Green Candied Cherries

Red Cherry Berry

Black Cherry Berry



Red and Green candied cherries, real delicacies with a simple and timeless flavour, bright colour, available in different calibrations. Designed for the confectionery industry, to decorate or to be included in bakery pastries.

Red Cherry Berry is a range of bright candied cherries with natural colouring without preservatives, allergens and sulfur dioxide residues. The careful selection of raw materials guarantees a very high quality, respecting the characteristics of naturalness, consistency, shape and colour required by the market.

Black Cherry Berry is a range of amarena flavoured cherries, characterised by a brilliant and natural black produced without dyes, without preservatives and no allergens.

Advantages

Long shelf-life
Ready to use
Preservative free

Inspiration

Cakes, biscuits, muffins,
Plum-cake, panettone, colombe

Storage

24 months in a cool and dry place *
12 months in a cool and dry place

Packaging

5 kg. cartons
10 kg. cartons



RED CHERRY BERRY®

BLACK CHERRY BERRY

Red cherries - 18/20 - 20/22 *

Red cherries halves - 18/20 - 20/22 *

Green cherries - 18/20 - 20/22 *

RedCherryBerry (Red Cherry) - 18/20 - 20/22

RedCherryBerry (Red Cherry) halves - 18/20

RedCherryBerry (Red Cherry) whole and broken

BlackCherryBerry (Black Cherry) - 16/18 - 20/22

BlackCherryBerry (Black Cherry) whole and broken

Golden line

Gluten
Free



Candied citrus cubes or paste obtained from the fresh peel peeled by hand. Colour, intense flavour and softness make the Golden Line FruitLine the ideal ingredient for all high-quality pastry productions. Handmade quality, strong aromatic input without the addition of artificial essences, the absence of preservatives and dyes combined with the highest industrial standards, meet the needs of a market increasingly oriented to the genuineness of the ingredients.

Advantages

- Natural colour
- No additives (SO2 free)
- Fresh flavour
- Ease of use

Inspiration

Celebration cakes, muffins, plum-cakes, croissants, bakery products.

Storage

12 months in a cool and dry place

Packaging

10 kg. cartons



Orange peel - cubes 9x9 mm

Lemon peel - cubes 9x9 mm

Orange peel paste

Lemon peel paste

Gluten
Free

Traditional candied cubes



The Traditional candied cubes come from a traditional French candying method of citrus peel.

The accurate processing technique, combined with the slow osmotic process, guarantees the highest quality of the product that retains all the organoleptic characteristics of texture, shape and colour of the original fruit.

Advantages

Excellent organoleptic and substance persistence
Regular calibration of the pieces
Traditional processing technique

Inspiration

Baked goods, celebration cakes, decorations, muffins, plum cakes, croissants.

Storage

18 months in a cool, dry place

Packaging

5 kg. cartons
10 kg. cartons



Orange Peel cubes 4x4 - 6x6 - 9x9 mm



Lemon Peel cubes 4x4 - 6x6 mm



Citron Peel cubes 4x4 - 6x6 - 9x9 mm

Candied Paste

Gluten
Free



Candied Paste Fruitline is designed to satisfy the need for a hint of fruit inside the dough. It is characterised by a high percentage of fruit and ease of use.

By adding some Candied Paste Fruitline, the quantity varies according to individual requirements, the finished product is enriched, giving it a pleasant and balanced hint of aroma that is present even after cooking.

Advantages

Natural fruity aroma

Ease of use

Ready to use

Inspiration

Amaretti, biscuits, croissants, cakes, Sponge cake, baked goods.

Storage

18 months In a cool and dry place

Packaging

10 kg. cartons



Orange Peel paste

Lemon Peel paste

Citron Peel paste

Candied Fruit

Gluten
Free



The production of Candied Fruit is the company's core business. The processing method that has been handed down over the years, gradually acquired more and more refinement.

The Candied Fruit FruitLine range comes from a traditional method of processing (French candying): the slow osmotic process and the good processing technique preserve the organoleptic characteristics of texture, shape and colour of the original fruit. The line ranges from traditional cubes to strips, rounds, whole fruit or large pieces such as pumpkin or melon slices

Advantages

French candying method
Excellent organoleptic and substance persistence
Regular calibration of the pieces

Inspiration

Decorations, Sicilian cassata, cheesecake, muffin, plum cake.

Storage

9 - 12 months in a cool and dry place

Packaging

4 kg. cartons
5 kg. cartons
10 kg. cartons





CANDIED FRUIT IN 5 KG. CARTONS

Apricot	cut in halves
Pineapple	slices
Angelica	15-17 cm pieces
Orange	slices, whole fruit
Clementine	whole fruit
Fig	whole fruit
Mix of fruits	whole fruit
Red, green and yellow melon	slices
White, red and green pear	whole fruit
Citron peel	cups
Orange peel	slices, quarters

CANDIED STRIP IN 4 KG. CARTONS

Orange peel	irregular strip
Orange peel	regular strip
Lemon peel	regular strip

CANDIED CUBES IN 10 KG. CARTONS

Apricot	9x9 mm
Pineapple	1/16 slice - 9x9 mm
White turnip	6x6 mm
Apple	9x9 mm
Yellow melon	9x9 mm
Red/green/yellow melon	6x6 mm
Pear	9x9 mm
Peach	9x9 mm



CANDIED MACEDONIA CUBES IN 5 KG. CARTONS

Macedonia (Orange, red turnip, green turnip)	6x6, 9x9 mm
Macedonia of fruit (Orange, red melon, green melon)	6x6 mm
Orange and lemon mix	4x4, 6x6 mm
Tricolour melon mix	6x6 mm

Gluten
Free

Pasta Frutta



It is a soft paste rich in aroma and taste thanks to the presence of essential oils. The absence of dyes, the ease of use make it the ideal accomplice to naturally aromatize the confectionery preparations. Added as a percentage of 5-8% to the dough allows to obtain a fragrant and genuine product, with a strong aromatic note even after cooking.

Advantages

An alternative to paste aromas
Cleaner labels
Ease of use
Ready to use

Inspiration

Shortcrust and puff pastry, celebration cakes, muffin, plum cake, croissants.

Storage

18 months in a cool and dry place

Packaging

2x3 kg. buckets
12 kg. buckets



Sourcherry paste

Orange paste

Lemon paste

Pear paste

Special filling for biscuit



Innovative range of fillings with high resistance during baking studied by the Research and Development Centre within the Company. The processing of special biscuit fillers makes use of naturally occurring fibres in the fruit without exaggerating the sugar concentration (Brix), thus solving the problems associated with the transfer of moisture from the filling to the product containing it, whether it is shortcrust or puff pastry.

The result is a soft filling, with an excellent organoleptic appearance that preserves the friability and crispness of the finished product over time due to the small amount of water activity. During cooking it does not expand, small bubbles do not form, nor does it react to high temperatures and it does not tend to evaporate.

Advantages

Pumpable and mechanically measurable
Resistance to high temperatures

Inspiration

Biscuits, croissants, filled brioches, bakery products

Storage

24 months in a cool and dry place

Packaging

12 kg. buckets

Gluten
Free



Apricot

Cherry

Strawberry

Fig

Apple

Gluten
Free

Passate

jam without pieces



Passate FrutiLine are semi-finished products of fresh quality pasteurized fresh fruit, rich in puree but without pieces.

Cesarin's quality policy foresees using only natural purees without adding sulfur dioxide (allergens). These fillings have been studied to be used before or after cooking and be resistant to freezing.

The line ranges from easily spreadable creamy products to references with a more compact structure to withstand very high cooking temperatures.

Advantages

Baking and freezing resistance
Pumpable and measurable mechanically
Absence of allergens, SO2 free
Practical storage after opening

Inspiration

Croissants, tarts and filled products

Storage

24 months in a cool and dry place

Packaging

2x6 kg. bucket
12 kg. buckets
25 kg. buckets



Apricot

Cherry

Black Cherry

Strawberry

Fruits of the forest

Raspberry

Blackberry

Apple

Peach

Sourcherry

Delicious jam with pieces

Gluten
Free



The Delicious line FruitLine combines the quality of fruit jams extra rich with pieces of fruit, the practicality of use of a semi-finished bakery that does not need to be stored in the refrigerator after opening the package. In the best Cesarin tradition, the whole fruit used (in high percentage) is of the highest choice. The line ranges from traditional references such as apricots, strawberries and wild berries to products that are designed to satisfy the regional peculiarities of Italian pastries, such as sourcherries, plum and grape. These fillings have been studied to be used before or after the baking and be resistant to freezing.

Advantages

- Bake stable
- Freeze stable
- No allergens
- Multipurpose products
- Products dedicated to regional pastry
- Practical storage after opening

Inspiration

Biscuits, croissants, tarts, cakes, filled brioches, bakery products

Storage

24 months in a cool and dry place

Packaging

6 kg. buckets
12 or 25 kg. buckets (Lots minimum 1.000 kg.)



Apricot

Figs

Strawberry

Fruits of the forest

Raspberry

Blueberry

Plum

Grapes

Sourcherry



TRADITION | EXPERIENCE | TECHNOLOGY

The company was established in 1920 and has always worked in the agri-food business

Careful attention paid to innovation, the result of the work of a qualified R&D staff, has enabled the Company to face an ever demanding market in terms of production standards, while consolidating long-term partnerships with the industry's leading companies, both nationally and internationally.

This philosophy has allowed the Company to anticipate the market, widening its production horizon, with a sideline in vegetable transformation as well as that of fruit. The new range of vegetables was created by taking advantage of the know-how gained during a decade of industrial activity. The importance given to communication, its presence in the main international trade fairs and productive flexibility have led Cesarin S.p.A. to be at the top of its industry.

Over the years, the company has been able to instil a sense of reliability by adapting its production standards to the strictest food laws, thus becoming the ideal partner for the market's most important companies.





Cesarin Family



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