

# Cesarin

## PasteDiFrutta

*For ice cream and pastry*



- \* 100% natural
- \* no additives
- \* no colorants
- \* no emulsifiers
- \* no artificial flavors added



# More taste and flavor for your preparations!



The new PasteDiFrutta Cesarin were designed for flavoring and naturally strengthening your ice cream and pastry preparations.

**For the ice cream**, they are perfect to be used as they are or for adding a fruity note to the **base mix and for the sorbets**.

Excellent when used in **pastry for flavoring mousses, semifreddo and pastry cream**.

These pastes are made using **homogenized fruit** in pulp with the addition of vegetable fibers, lemon juice, natural extracts **without additives and without colours**.

They **always guarantee a completely natural and rich in taste product**.  
**A completely innovative choice of naturalness.**



## Advantages

- \* 100% natural
- \* no additives
- \* no colorants
- \* no emulsifiers
- \* no artificial flavors added

## Inspiration

Artisan ice cream, soft-ice, industrial ice cream, pastry preparations

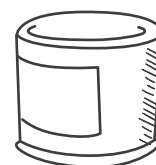


## Storage

18 months in a cold and dry place

## Packaging

3 kg. easy-open tin





# Our flavors

- Strawberry • Raspberry • Mandarin Ciaculli (Sicily)
- Green Apple • Melon • Blueberry



Green apple



Melon



Mandarin Ciaculli



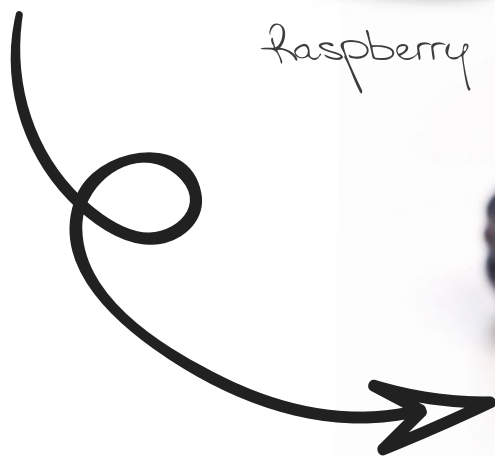
Strawberry



Raspberry



Blueberry





**Cesarin**

**Cesarin S.p.A.**  
Via Moschina, 3  
37030 Montecchia di Crosara (VR) IT  
T +39 045 7460000 - F +39 045 7460903  
info@cesarin.it



**[www.cesarin.it](http://www.cesarin.it)**