

Cesarin[®]
dal 1920



Ciokkoline

Partner of



Accademia
Maestri
Pasticceri
Italiani

HG Fruit in granules



Discover a new size of fruits with low water activity: there are fresh fruits and citrus peels stabilized and minced in granules. Excellent in rich real fruit taste and nutritional characteristics in full accord with healthiness requirements of the market.

Benefits

- Real fruit taste
- Aw value $\leq 0,6$
- Free flowing
- Easy automatic dosage
- No added colorings and preservatives

Application

Chocolate bars, pralines, muesli, energy and snack bars

Storage

12 months in dry and cool conditions

Packaging

5 kg cartons



Orange peel
Strawberry
Lemon peel
Blueberry
Raspberry
Blackberry
Blackcurrant
Redcurrant
Ginger

HG Fruit



Now you can enrich your creations using real fruit with low water activity and a shelf-life up to 12 months, obtained through an exclusive processing method, reducing residual moisture and water activity but preserving all organoleptic properties of natural fruits. There are only the best whole and diced fruits and berries, sugar and lemon juice. Simple natural ingredients make easy the label declaration for your finished products

Benefits

Real fruit taste
Aw value $\leq 0,6$
Gluten and GMO free
Free flowing
Easy automatic dosage
No added colorings and preservatives

Application

Chocolate bars, pralines, muesli, energy and snack bars, soft nougat, torrone, ice cream decoration

Storage

12 months in dry and cool conditions

Packaging

5 kg cartons



Papaya cubes 10x10



Ginger pieces 3-5 mm.



Blueberry



Black Currant



Mango cubes 10x10



Raspberry



Peach cubes 6x6



Cranberry



Pineapple cubes 10x10



Red Currant



Blackberry



Little strawberry



Strawberry cubes 6x6



Sourcherry



Pear cubes 6x6

Candied Fruit



Candied fruit came into existence from a traditional manufacturing method which, through a slow osmotic process, preserves the organoleptic characteristics of consistency, shape and colour of the original fruit.

Combined with cocoa fragrance, candied fruit guarantees a delicious product satisfying the highest culinary requirements.

Benefits

Soft consistency
Calibrated sizes

Application

Fruit enrobed with chocolate,
chocolate decoration

Storage

9-12 months in dry cool conditions

Packaging

5 kg. cartons





Whole candied fruit calibrated

"Clean label" cherries, natural red colour and black amareno colour and taste, different sizes

Orange peel in quarters, slices, cubes, strips in different calibrated sizes and irregular strips

Lemon peel in quarters, slices, cubes, strips in different calibrated sizes

Customized size on demand

Stabilized Fruit



LWA fruits are obtained through an exclusive production process which allows inhibiting of water activity in fruits without upsetting their organoleptic properties. Result of our long-time experience, it is a product with a pleasant fruity taste and soft structure, LWA stabilised fruits are favorites used as inclusions in chocolate bars or filled chocolate. Because it does not feature the viscosity of traditionally candied fruits, where the humidity of the fruit is a disturbing factor for the shelf-life and integrity of finished product, LWA fruits are free flowing and can be dosed on automatic lines.

Benefits

Aw value $\leq 0,6$
Easy automatic dosage

Application

Chocolate bars and filled pralines
Soft nougat, torrone
Muesli mix
Energy and snack bars
Ice cream decoration

Storage

12 months in dry and cool conditions

Packaging

10 kg. carton



Lemon peel cubes 9x9



Orange peel cubes 9x9



Ice ginger strip 8x49



Lemon peel cubes 6x6



Orange peel cubes 6x6



Citron peel cubes 6x6



Red Cherry Berry



Lemon peel cubes 3x3



Orange peel cubes 3x3



Citron peel cubes 3x3



Black Cherry Berry

Farciciock



Farciciock are ideal fruit fillings for chocolate. Thanks to high dry residue and low water activity, these fillings guarantee stability and long shelf-life to the finished product. Rich in fruit juices, fibre and natural sugars, you can use Farciciock as pure layer in chocolate bars or mixed into a ganache. The fruit is recognized in taste, fragrance and well preserved structure. It makes possible to achieve a natural and tasty flavour in your chocolate creations. A particular consistency allows easy dosage with one shot machines.

Benefits

Versatility
Low Water Activity
Easy dosage

Application

Chocolate bars, pralines, energy and snack bars

Storage

12/18 months in cool and dry conditions

Packaging

12 kg. plastic buckets



Sourcherry
Orange
Lemon
Strawberry
Raspberry
Lime
Mandarin



Further tastes on demand



Federica and Alberto Cesarin



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