



TuttaFrutta is a range of semi candied fruit obtained from fresh, selected, cold-worked fruit with an innovative osmotic method designed by Cesarini. Semi candied fruit has a natural flavour and is devoid of aromas and colourants. The reduced sugar intake (60 Bq) maintains a brilliant appearance in yeast based 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

Yeast based products and 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.



Gluten Free



WHOLE FRUITS

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

FRUITS 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