



Recipe by Carlo Pozza



Line greenline

HG Vegetables

HG Vegetables are comparable to dehydrated vegetables due to their ease of use and storage and their remarkable resistance to mechanical stress during processing.

Unlike dehydrated vegetables, they are a decidedly winning choice from the organoleptic point of view as, thanks to the exclusive technology developed by Cesarin, the result is an ingredient with a water activity of less than 0.6 which maintains most of its edible component. The structure of HG vegetables is less fibrous than dehydrated products. All the products in the range are GMO free, do not contain allergens and are made with natural ingredients (vegetables, glucose and salt) without the addition of dyes and preservatives.



Advantages

Reduced water activity ≤ 0.6 .



Inspiration

Meat, crackers, breadsticks, buns, special breads, sausages, preserved fish, pizza, fillings, sauces, Sandwiches.



Storage

12 months in a cool, dry place.



Packaging

1 or 5kg boxes.



Tomatoes
HG10 cubes 6x6



Yellow peppers
HG10 pieces 3-5



Red peppers
HG10 pieces 3-5



Green peppers
HG10 pieces 3-5



Capers
HG10 whole



Black olives
HG10 granules



Capers
HG10 granules



Black olives
HG10 rounds



Aubergines
HG10 pieces 3-5



Green olives
HG10 granules



Zucchini (courgette)
HG10 pieces 3-5



Green olives
HG10 rounds