



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  $\leq 0.6$ .

**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



Capers  
HG10 granules



Aubergine  
HG10 pieces 3-5



Zucchini  
HG10 pieces 3-5



Black olives  
HG10 granules



Black olives  
HG10 rounds



Green olives  
HG10 granules



Green olives  
HG10 rounds



Olives Taggiasca  
whole

# Line greenline