

Gluten
Free

Passate

jam without pieces



Passate FrutiLine are semi-finished products of fresh quality pasteurized fresh fruit, rich in puree but without pieces.

Cesarin's quality policy foresees using only natural purees without adding sulfur dioxide (allergens). These fillings have been studied to be used before or after cooking and be resistant to freezing.

The line ranges from easily spreadable creamy products to references with a more compact structure to withstand very high cooking temperatures.

Advantages

Baking and freezing resistance
Pumpable and measurable mechanically
Absence of allergens, SO2 free
Practical storage after opening

Inspiration

Croissants, tarts and filled products

Storage

24 months in a cool and dry place

Packaging

2x6 kg. bucket
12 kg. buckets
25 kg. buckets



Apricot

Cherry

Black Cherry

Strawberry

Fruits of the forest

Raspberry

Blackberry

Apple

Peach

Sourcherry
