

TuttiFrutta



Semi-candied drained fruit (45-60 Bx°), made from fresh raw materials processed chilled. TuttiFrutti is a line with exceptional characteristics, with a fresh, clean flavor, soft but firm texture and vibrant, natural color. This exclusive fruit line is the product of a technology developed by Cesarin S.p.A. thanks to its decades-long experience in fruit processing, and is distinguished by the low contribution of added sugar, the intact condition of the pieces and a shelf-life at room temperature. It is ready to use, without syrup, and maintains its softness even at negative temperatures. These features make TuttiFrutta a valid alternative to fresh, frozen or preserved products.

Advantages

Multiple flavors,
Alternative to frozen fruit

Inspirations

Ice cream, frozen desserts, parfaits

Storage

ACitrus fruits: 4 months at temp <18°C
and 12 months at 0/5° C
Pear, Apricot halves: 4 months at temp <18°C
and 12 months at -18° C
Special glazed black cherries: 12 months at <18°C
Others: 6 months at temp <18°C
and 12 months at -18° C

Packaging

20 kg buckets
Special glazed black cherries: two 3 kg cans



FRUTTA INTERA

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

CUBETTI DI FRUTTA

Apricot 14x14 mm
Orange 12x12 mm
Citron 12x12 mm
Ginger 5x5 mm
Lemon 12x12 mm
Mango 9x9 mm
Green Apple 12x12 mm

CUBETTI DI FRUTTA

Melon 10x10 mm
Pear 12x12 mm
Peach 14x14 mm
Tropical 9x9 mm

Apricot in halves

Pineapple 1/16 slice