



gourmet



TRADITION | EXPERIENCE | TECHNOLOGY

Since its establishment in 1920, the Cesarin Company, has always paid great attention to innovation, making use of a qualified Research and Development staff and cutting-edge production facilities.

It has succeeded in facing rapidly evolving markets which are increasingly demanding in terms of quality standards while consolidating commercial collaborations with the world's leading food industries.

The importance given to marketing activities, a constant presence at the main international fairs, a sales department that is always attentive to customer needs combined with production flexibility has led Cesarin S.p.A. to the top of its sector.

This philosophy has enabled the company to anticipate the market, widening its production horizon through the addition of vegetables to the traditional fruit processing activities. The new range of vegetables was created by exploiting the know-how gained during ten years of industrial activity.

The company is characterized by a continuous search for quality, a modern and at the same time artisanal approach to fruit transformation processes, from traditional candying in tanks, to innovative cooking methods to obtain fruit fillings as good as fruit freshly harvested, research on the reduction of the water activity in fruit to create products with a long shelf-life and a fresh and natural taste.



Line Selezione

Cesarin is synonymous of excellence with its semi-finished fruit products dedicated to the best traditional and industrial bakery, confectionery and ice cream manufacture.

Goodness as a sweet obsession, born from the passion of the people who work and live the company like a big family.

Symbols legend



Gluten-free



Industrial bakery products



Ice-cream



Bakery





Candied Fruit The Candied Fruit Selection comes into

being by exploiting **Cesarin**'s experience in traditional candying and manually selecting the fruit.

Calibrated fruit, fresh Italian raw materials and all the care of expert hands guarantee the quality of each piece, to offer you the pleasure of savouring the tastes of our tradition.

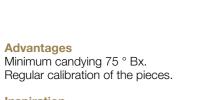
For those who do not accept compromises, the 10x10 Academy Orange Cube is born, prepared by dicing candied Navel Orange quarters.



Orange peel. Cups, quarters, 7x80 slices, slices, cubes 6x6, 9x9, 10x10, 12x12



Diamond citron peel. Cups, cubes 9x9, 12x12



Advantages

Inspiration
Sicilian cassata, leavened anniversary products, muffins, plumcake, ice cream.



Packaging 5kg boxes Orange slices: 4kg boxes.



Lemon peel. Quarters, 6x60 slices, slices, 6x6, 9x9 cubes



Natural Cherries 18-20, 20-22



Calibrated candied whole fruit



Mixed fruit salad 9x9



Ginger slices of 8x45





Whole cranberries



Mango cubes 9x9



Citron cubes 12x12



Green apple cubes 12x12



Coconut cubes 10x10



Whole blueberries



Whole wild strawberries



Pear cubes 12x12



Fig pieces



Peach cubes 12x12



Whole forest fruits



Tropical fruit cubes 9x9



Whole raspberries



Ginger cubes 6x6



Lemon cubes 12x12



Pumpkin cubes 9x9



TuttaFrutta is a line of products made from fresh, selected and cold-processed fruit with an innovative method designed by Cesarin.

The semi-candied fruit has a natural taste and is free of flavourings and colourings. The reduced sugar content (60° Bx) maintains a brilliant appearance in leavened products and in all the bakery applications. Thanks to the wide offer in the catalogue, it lends itself to filling desserts and ice creams which are particularly balanced in taste and in line with the needs of taste and naturalness required by the market. The particular attention that Cesarin S.p.A. pays to the rich tradition of Italian bakery products, finds its natural development in the **TuttaFrutta**

Amarena Speciale product. This product, obtained by cold processing of semi-candied and drained cherries, is ideal both as a garnish and as a filling.



Advantages

Variety of tastes to encourage creativity. Alternative to classic candied fruit and frozen fruit.



Inspiration

Leavened pastries and anniversary desserts, semifreddi.



Citrus fruits: 4 m. at temp. < 18°C and 12 m. 0/5° C Halved pears and apricots: 4 m. at temp. < 18° C and 12 m. at -18° C. Special black cherries: 12 m. at temp. < 18°C.

Coconut: 2 m. at temp. < 18°C and 12 m. at temp. < -20° C. Others: 6 m. at temp. < 18° C and 12 m. at -18°C.



2 containers of 2.5kg. Special black cherries: 2 cans of 3 kg. Coconut: 2 containers of 2 kg.



Apricot cubes 14x14



Halved apricots



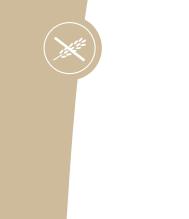
Special whole black cherries



Pineapple 1/16 of a slice



Orange cubes 12x12













Small establishments that produce autochthonous varieties of fruits with inimitable organoleptic properties, guaranteed by a privileged geographical position and by traditional cultivation methods.

These are the characteristics that give life to Cesarin's Profumi D'Italia Line, a range that is ready to be used wherever you want to give a pleasant fresh and fruity note: in the preparation of anniversary leavened products, baked goods, ice creams, frozen desserts and in all the recipes derived from the imagination of professional artisans.

Late Mandarins from Ciaculli from the slow Food Presidium, limoncello made from lemons from Sorrento, bergamot from Calabrian orchards and finally Sicilian blood oranges PGI from the Catanese plains are at the start of a journey to discover the best fruit of Italy.

Advantages Many uses. Can be used in a piping bag. Natural flavour.

Inspiration

Leavened, single portions, variegation for ice cream, semifreddo.

6 months at temperature <18 ° C. 12 months at temperatures - 18°C.

- Packaging 2 containers of 3,5 kg.



Sicilian blood oranges PGI



Calabrian bergamot



Limoncello from Sorrento



Late mandarins from Ciaculli



Paste Gold & PastaFrutta Gold

Oro Agrumi Paste line

In line with the demand for food without additives, Cesarin offers the best solutions for fruit pastes for filling leavened products and anniversary products. Paste Gold line, SO2 free without dyes, used in a percentage of 15-20% are an alternative to the classic candied cube.

PastaFrutta Oro Line

Rich in aroma and taste, PastaFrutta Gold line is the ideal accomplice for the preparation of cakes and leavened products in general, thanks to the presence of essential oils, the absence of dyes and ease of use. Adding a percentage of 5-8% to the dough allows the preparation of a fragrant and genuine product, with a marked aromatic note even after cooking.

Advantages

Valid alternative to aromas for cleaner labels.

Inspiration

Short pastry and puff pastry, leavened pastries for anniversaries, muffins, plum cakes, ice creams.

12 months in a cool, dry place. PastaFrutta Gold: 18 months in a cool, dry place.

> Packaging -Pasta Oro: 5kg boxes.









Oro Agrumi Paste

Orange, lemon



PastaFrutta Oro

Black cherry, Orange, Lemon, Pear

Marmalades, Jams and fruit filling

Marmalades, jams and fruit filling with a high percentage of fruit obtained from the processing of raw materials of the highest quality.

This line for the filling of baked and postoven products, is possesses a compact consistency, an inviting and intense aroma and an excellent yield.

Among the products the specialties with pieces of fruit and the new smooth apricot jam with 70% of fruit which has always been the most requested by the market stand out.

Advantages Spreadability.

Integrity during cooking. Fresh taste.

Inspiration

Croissants, tarts and stuffed products.

24 months in a cool, dry place.

Packaging Apricot and sour cherry purée: 2 containers of 6 kg. Orange marmalade: 4 cans of 5 kg. Apricot jam: 2 cans of 3 kg.













Innovative range of high resistance oven fillings designed by the Company's Research and Development Centre.

The particular processing of FarciForno products exploits the fibres which are naturally present in the fruit without exacerbating the sugar concentration (°Brix), thus solving the problems related to the transfer of moisture from the filling to the dough, whether it is shortcrust pastry or puff pastry.

The result is a soft filling, with an excellent organoleptic appearance that preserves over time the brittleness and crunchiness of the finished product, thanks to the limited water activity. FarciForno does not expand during cooking, is free from the formation of small whole bubbles, it does not gel at high temperatures and does not tend to evaporate.

Advantages Can be used in a piping bag. Ready to use.

Inspiration

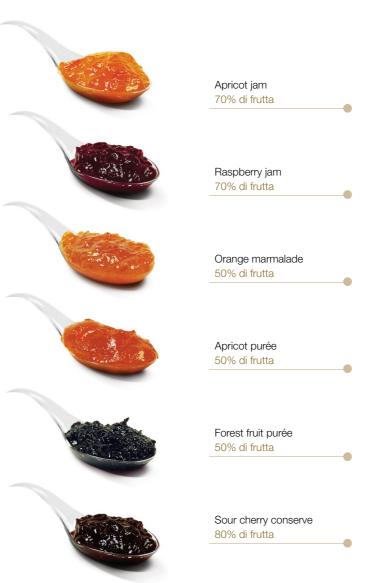
Biscuits, croissants, filled pastries, baked goods.

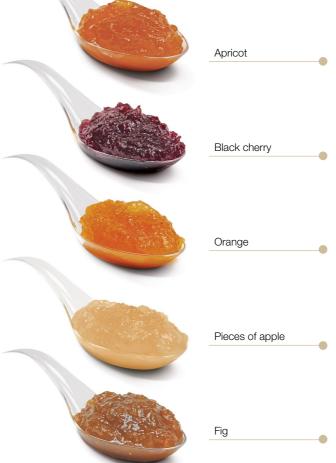
Storage 24 months in a cool, dry place.



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The chestnut lines were born thanks to the strong tradition of candying consistent with the corporate philosophy aimed at the pursuit of quality.

Whole Chestnuts in syrup available in the "Piedmont" and "Naples" qualities, selected for colour, large, medium and small size;

Dry crumbed chestnuts: top quality chopped fruit; **Glazed Chestnuts for baking**, whole fruit drained and rolled up, ready for sale;

Chestnut paste, made from steamed peeled chestnuts; Chestnut cream ideal for ripple ice cream.



Advantages

Fresh fruit without preservatives.



Inspiration

Cake decoration (Mont Blanc), pastries, ice cream.



Chestnut in paste (bags): 6 months in a cool, dry place after opening keep in the fridge 12 months at 0-4 ° C. Chestnut paste (cans): 48 months in a cool, dry place

after opening 7 days in the fridge. Glazed chestnuts: 3 months in a cool, dry place. Chestnut cream: 24 months in a cool, dry place. Scraps of dried chestnuts: 36 months at -18°C; 8 months at 5°C.

Scraps of chestnuts: 36 months at -18 $^{\circ}$ C; 8 months at 5 ° C; 3 months in a cool, dry place.



Packaging

Chestnuts in syrup: 2 cans of 6/5,8 kg (4/3,5 kg of fruit dry weight). Chestnut crumbs: 1 5kg boxes. Chestnut paste: 2 bags of 2,5 kg. Chestnut paste: 6 cans of 1 kg. Chestnut cream: 2 cans of 3 kg. Chestnuts for baking: 4 trays of 900 g.





Piedmont Chestnuts Giant Gourmet, Large, Medium

Large, Medium Naples Chestnuts

Small chestnuts,

Selected Chestnut Crumbs





Chestnut paste

Dry chestnuts

Chestnut crumbs 1

Chestnut paste

Chestnut cream



Chestnuts for baking









DolceFrutta Bakery

The **DolceFrutta Bakery** line is strictly composed of fresh fruit (70%) subjected to a semi-candying process (45 ° Bx) so delicate that its quality remains intact.

When immersed in its juice and thickened, it lends itself to countless applications such as filling and decorating baked goods, fresh or frozen.

Advantages

Does not freeze at negative temperatures. Withstands cooking. Semi-dense syrup that keeps the fruit and gives structure to the filling.

Ready to use, after opening it should be stored in the refrigerator.

Inspiration

Strudel, filling for mousse and brioches, pallet for semifreddo, spoon desserts.

Storage

18 months in a cool, dry place. Open: in the refrigerator at +/- 4 ° C.

Packaging 2 cans of 2,9 kg.



Whole black cherries 70% fruit



Whole strawberries 70% fruit



Whole forest fruits 70% fruit



Green apple cubes 9x9 70% fruit



Whole blueberries 70% fruit



Pear cubes 9x9 70% fruit



Peach cubes 9x9 70% fruit



DolceFrutta IceCream

The high percentage of fruit (80%), the low residual sugar (45 $^{\circ}$ brix) and the syrup rich in flavour are the winning features of the DolceFrutta Ice Cream Selection line.

The fresh fruit processed in this way remains intact, unaltered in taste and colour, and enhances the genuineness of any creations allowing it to unmistakably enrich the ice cream.

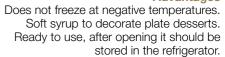


Whole wild strawberries 80% fruit



Whole forest fruits 80% fruit





Inspiration

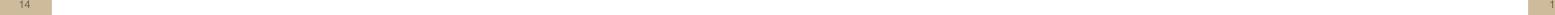
Ice cream, yogurt, semifreddo, mousse.



Storage Closed 18 months in a cool, dry place Open in the refrigerator at +/- 4 ° C.









The **Ripples with pieces Selection** have the right balance between structure and spreadability, with a variable fruit present from 30 to 70% according to taste.

They are the ideal ingredient to enrich ice cream with the flavour of fresh fruit and with a brilliant note of colour.



Advantages

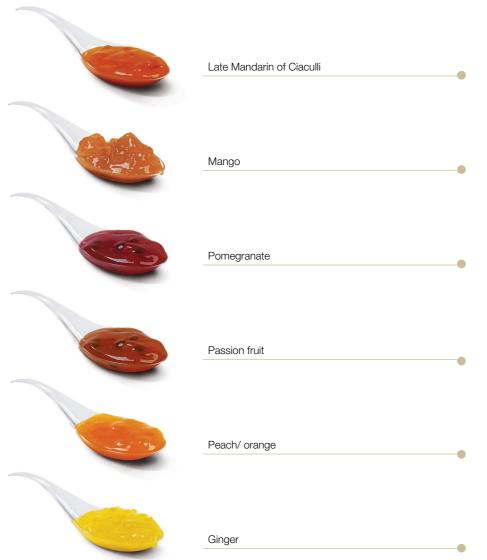
Excellent for making ice cream tubs even more delicious. The product, once opened, does not need to be kept in the refrigerator.

Inspiration Ice cream, frozen desserts, ice cream cakes, yogurt.

Storage 24 months in a cool, dry place.

Confezione 2 containers of 3,5 kg.





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The **TopGel Mirror** Selection are mirror or transparent glazes designed to cover mousses and semifreddo desserts.

The product guarantees a perfect cut resistance and is suitable to give a smooth and shiny covering to your cakes.

TopGel Mirror Selection, which stays brilliant even at negative temperatures, is evenly distributed, accentuating the beauty of the final decoration.

Advantages

Perfect cut resistance. Homogeneity of Thickness. Ease of use. Clear colour even at negative temperatures.

(a) Inspiration

lcing and decoration of frozen desserts, ice cream cakes and single portions. The product can be used as it is, but to get the best result, it is recommended to heat it up in the microwave to a temperature of 45-55 before to pour it. Before and after icing, the cake must be placed in the blast chiller.

Storage

18 months in a cool, dry place.

Packaging 2 containers of 3,5 kg.



Black cherry



Orange



Cocoa



Strawberry



Lemon

Neutral



quality of Cesarin cherries. Made using the best fresh fruit carefully chosen pitted and candied with

TuttAmarena is the selection of the best

traditional techniques to keep the natural characteristics of colour and taste and the soft consistency of the raw material just harvested intact.

A unique and inimitable taste particularly suited to the specific needs of use in pastry and ice-cream making.

A versatile product that lends itself as a decoration for anniversary desserts, such as filling and variegation for ice cream and

> Advantages Soft and tasty fruits. Ready to use.



Inspiration Decoration, filling and decoration for



36 months in a cool, dry place.



Packaging -2 cans of 2,5 kg.



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Now you can enrich your applications using fruit with low water activity and a shelf life of up to 12 months!

Cesarin S.p.A. Research and Development department, through an exclusive production process, has developed an ideal ingredient for decorating and enriching chocolate bars, pralines, muesli and nougats.

Only soft fruit, sugar and lemon juice, so as to lighten the ingredients of the labels while satisfying your creativity.



Whole black cherries



Advantages
Reduced water activity ≤ 0.6.

Inspiration Fruit chocolate bars, muesli, energy

Storage
12 months at temperatures < di 18°C.

Packaging
2 containers of 1,5 Kg





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.



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



Black olives 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





Candied Fruit

Fruit line Candied Fruit comes from a traditional method of processing (French candying): a slow osmotic process and good processing technique that preserve the organoleptic characteristics of consistency, shape and colour of the original fruit.

Whole fruit

5kg boxes	
Apricots halved	
Pineapple slices	
Whole angelica	
Orange slices	
Whole oranges	_
Whole figs	_
Assorted whole candied fruits	_
	_

Ν	Melon quarters, red, yellow green
٧	Vhole white pears
٧	Whole red pears
٧	Whole green pears
F	Pieces of citron rind
S	Slices of round orange peel
S	Slices of quartered orange
5	Slices of orange peel, extra irregular slices 6x110
٧	Vhite pumpkin



Mixed fruit salad

5 or 10 kg boxes

Mixed fruit cubes 6x6, 9x9

Mixed fruit salad cubes 6x6

Orange and lemon cubes mixed 4x4, 6x6

Three colour melon cubes mixed 6x6





Traditional cubes

10kg boxes	
Slices of orange cubes 9X9 TE	
Half peel of orange cubes 9x9	
Orange peel cubes 4x4, and 6x6	
Lemon rind cubes 4x4, 6x6	
Citron rind cubes 6x6, 9x9	

Special cubes

Apricot cubes	9x9
Pineapple seg	ments - 1/16 of slice (box 5kg)
White mustard	d cubes 6x6
Apple cubes 1	2
Melon cubes 9	9x9
Pear cubes 9x	9
Peach cubes 9	9x9
Ginger cubes	6x6 (box 5kg)



Trays 1 kg

Whole green pears

Large pieces of peel of Sicilian Orange regular slices Slices of quartered orange peel Large pieces of peel of Sicilian Orange regular slices Slices of round orange peel Pineapple slices Orange slices Whole clementines Red cherries 18/20 Green cherries 20/22 Assorted whole candied fruits Mixed fruit cubes 9x9 Whole white pears Whole red pears



Line

Paste and PastaFrutta

Ground citrus pastes with different grain sizes.

PastaFrutta, a valid alternative to traditional aromas, is characterized by a high percentage of fruit and ease of use. Adding a percentage of 8-10% to the dough, enriches the finished product giving it a pleasant and balanced aromatic note that remains even after cooking





Cherries Whole, half, broken

Red Cherries or Traditional Candied Greens, Black Cherry Berry or Red Cherry Berry without colourings and preservatives. The careful selection of the raw material guarantees a very high quality while respecting the characteristics of naturalness, consistency, shape and colour required by the market.

5 or 10 kg boxes

Red and green cherries 18-20, 20-22

Red Cherry and red berries 18-20, 20-22

Black Cherry and Black berry 16-18, 20-22



PastaFrutta in containers 3 and 12 kg

Orange

Lemon

Candied fruit in syrup

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Special Black cherry - cans of 4,5 and 5 kg

Black cherries and pre-candied cherries, immersed in their syrup, rich in natural aromas present in the starting fruit.

The line is completed by special black cherries, obtained from fresh fruit, and stalked cocktail cherries, both flavoured with Maraschino.

Black cherry - cans of 4,5 and 5 kg

Natural black cherry for pastries

Natural black cherries for ice cream

Black cherry compote - cans 1 - 2,7 - 4,5 - 5 kg

Natural black cherry compote for pastries 18-20

Natural black cherry compote for ice cream 18-20, 20-22, 22-24

Cocktail cherries - glass jar of 0.95 kg and cans of 3 kg



Gold

Oro lemon paste

Candied citrus fruits (in cubes or in pastes) obtained from fresh peel prepared by hand. The marked aromatic contribution, without the addition of artificial essences, and the absence of preservatives and colourings meet the current needs of the market, which is increasingly attentive to the genuineness of ingredients.

5 or 10 kg boxes Orange peel cubes 9x9 Oro orange paste Lemon rind cubes 9x9





Fruit fillings Without pieces

Produced with fresh, first quality pulp with varying percentages of fruit according to taste, they are intended for the filling of baked and post-baked products.

Containers of 6, 12, 25 kg

Apricot

Cherry

Black cherry

Strawberry

Forest fruits

Raspberries

Apple Blackberry

Peach

Sour cherries







Delicious

With pieces

Apricot

Fig

Strawberry

Forest fruits

Raspberries

Black currant

Plum

Sour black cherries

Apulian sour cherries

This line is full of fruit with a soft and creamy structure that allows an excellent resistance to cooking in the oven and to freezing, guaranteeing that all the confectionery creations are excellent quality, with a genuine taste and an inviting aspect.

Cans of 3,2 kg

Black cherry

Strawberry

Forest fruits

Blueberry







This line is characterized by high transparency, fluidity and gelling ability. Used on fruit, it gives uniformity, covering it with a layer possessing a soft and pleasant consistency, improving the appearance and flavour of the preparations.

Containers of 6 kg

Albigel

Fruttagel

Neutragel



Thanks to the balance between aroma, colour and structure, they are the ideal ingredient for decorating industrial ice cream in a cup or bowl. The product dense and elastic structure allows it to be used with modern continuous dosing systems, optimizing processing times.

Containers of 12 kg or 1-ton tank

Black cherry

Cocoa

Coffee

Caramel

Strawberry

Forest fruits





ine 5kg boxes

Fruit HG

Only fruit, sugar and lemon juice for this whole fruit or cubes with low water activity, ideal for garnish or to filling up chocolate, muesli, energy bars and nougats.

Apricot cubes 9x9 Whole black cherries

Pineapple cubes 10x10

Cranberry pieces

Strawberry cubes 7x7

Whole wild strawberries

Whole raspberries

Mango cubes 10x10

Apple cubes 12

Whole blueberries

Whole blackberries

Papaya cubes 10x10

Pear cubes 6x6

Peach cubes 6x6

Blackcurrant whole

Redcurrant whole

Ginger pieces 3-5 mm



Stabilized Fruit LWA

Fruit with low water activity LWA ≤ 0.6, with a residual moisture between 12 and 14%. Ideal for chocolate decoration or inclusion.

Cartoni da 10 kg

Black Cherry Berry 14-16, 16-18

Red Cherry Berry halved

Orange peel cubes 3x3 and 6x6

Orange peel cubes 9x9

Lemon peel cubes 3x3 and 6x6

Citron peel cubes 3x3 and 6x6

Iced ginger 8x40 (5 kg)







Farciciock

Low water activity filling line designed to be combined with chocolate. A filling with a fresh and pleasant taste that goes well with chocolate creations.

Containers of 12 kg

Apricot

Black cherry

Orange

Lemon

Strawberry

Raspberries

Lime

Mandarin



Innovative line of HG Fruit Granulated, ideal for filling and decorating tablets, pralines and all chocolate creations.

Fruit HG FruitLine in granules

5kg boxes

Orange

Cranberry

Wild strawberry Raspberries

Lemon

Apple Blackcurrant

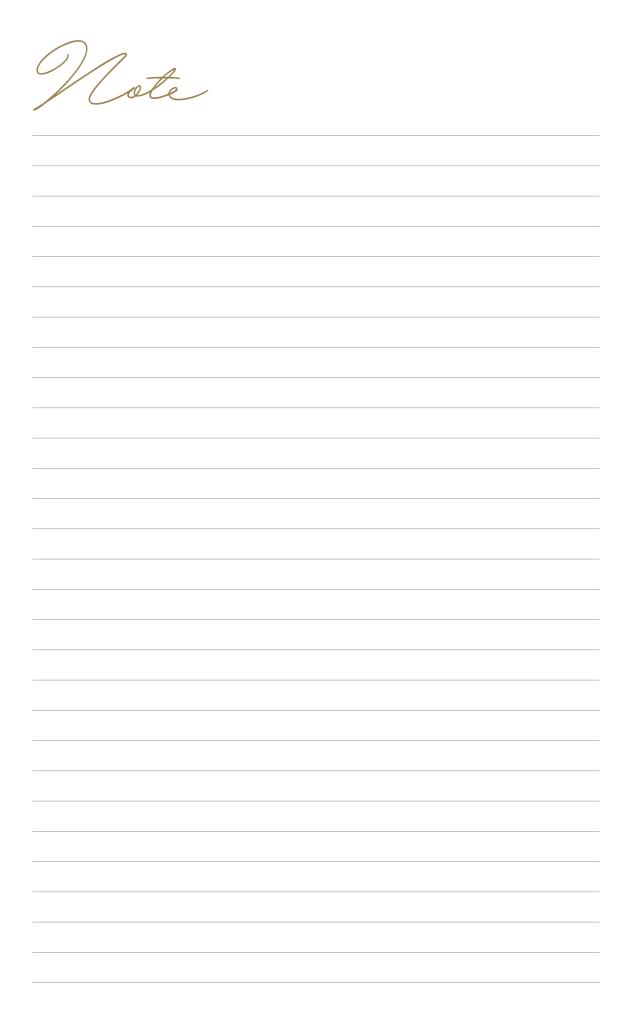
Blackberry

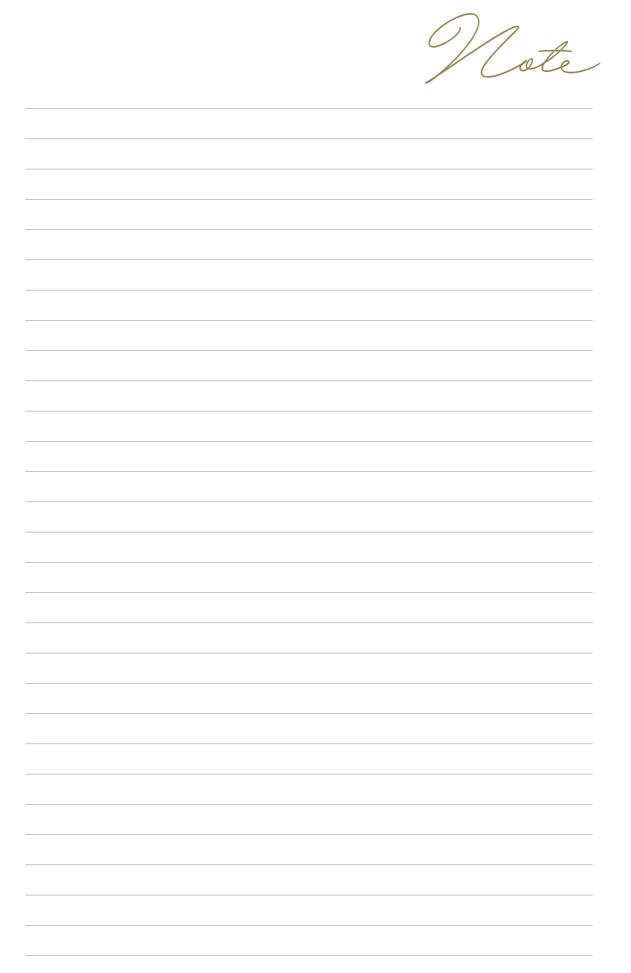
Peach

Black currant

Red currant

Ginger





Certifications













Partners



















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