

Cesarin®

dal 1920



gourmet

EN



Linea 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.

Partners



Gluten-free



Industrial bakery products



Ice-cream



Bakery



Chocolate



Line Selezione



Recipe by Roberto Rinaldini

Line Selezione

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.



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



Mandarin peel. Cubes 4x4



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



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

✓ **Advantages**
Minimum candying 75 ° Bx.
Regular calibration of the pieces.

🍷 **Inspiration**
Sicilian cassata, leavened anniversary products, muffins, plum-cake, ice cream.

🌡️ **Storage**
12/18 months in a cool and dry place; for a taste and an unchanged colour, we recommend storage at 0/5°C.

📦 **Packaging**
5kg boxes
Orange slices: 4kg boxes.



Natural cherries 18-20, 20-22



Calibrated candied whole fruit



Mixed fruit salad 9x9



Ginger slices of 8x45



Mix Panettone Diamond

For those who do not accept compromises, the **10x10 Academy Cubes** are born prepared by dicing candied **Navel Orange quarters**, **Costa Amalfi Lemon** and **Pink Grapefruit**.



The choice of Sal De Riso

ACADEMY 10X10

Selezione

Orange Navel 10x10

Lemon Costa Amalfi PGI 10x10

Pink Grapefruit 10x10





Line Selezione TuttaFrutta



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.

🌡️ **Storage**
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.

📦 **Packaging**
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



Cranberry whole fruit



Citron cubes 12x12



Coco cubes 10x10



Small strawberry whole fruit



Figs pieces



Forest fruits whole fruit



Raspberry whole fruit



Lemon cubes 12x12



Mango cubes 9x9



Apple Mellanurca PGI cubes



Green apple cubes 12x12



Blueberry whole fruit



Williams Pear cubes 12x12



Peach cubes 12x12



Tropical cubes 9x9



Rising whole fruit



Ginger cubes 6x6



Pumpkin cubes 9x9

Line Selezione



Line Selezione Profumi D'Italia

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.

Storage

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

Packaging

2 containers of 3,5 kg.



Sicilian blood oranges PGI



Bergamot



Limoncello



Late mandarins from Ciaculli



Pink grapefruit

Line Selezione 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.

Storage

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

Packaging

Pasta Oro: 5kg boxes.
PastaFrutta Oro: 2 containers of 3 kg.



Recipes by Davide Comaschi

Line Selezione

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 post-oven 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.

🕒 **Storage**
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.



CABOSSA
Jam

40% cocoa fruit
16% dark chocolate



Line Selezione

FarciForno

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.



Apricot

Black cherry

Orange

Pieces of apple

Fig

✓ **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.

📦 **Packaging**
2 containers of 3,5 kg.



Line Selezione



Recipes by Roland Zanin

Line Selezione Chestnuts



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 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.

🌡 Storage

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 ° 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.

Chestnuts in syrup

Piedmont Chestnuts Giant Gourmet, Large, Medium

Large, Medium "Della Reggia" Chestnuts

Small chestnuts,

Selected Chestnut Crumbs

Dry chestnuts

Chestnut crumbs 1

Chestnut paste

Chestnut cream

Glazed chestnuts

Chestnuts for baking



Chestnut crumbs 1



Chestnut paste



Chestnut cream



Chestnuts for baking



Recipe by Denis Dianin

Line Selezione

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



Line Selezione

DolceFrutta IceCream

The high percentage of fruit (80%), the low residual sugar (45 ° 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

Advantages

Does not freeze at negative temperatures.
Soft syrup to decorate plate desserts.
Ready to use, after opening it should be stored in the refrigerator.

Inspiration

Ice cream, yogurt, semifreddo, mousse.

Storage

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

Packaging

2 cans of 2,9 kg.





Recipe by Davide Malizia

Line Selezione

Paste di Frutta for ice-cream and pastry

The new PasteDiFrutta Cesarin were designed for flavoring and naturally strengthening your ice cream and pastry preparations.

For the ice cream, they are perfect to be used as they are or for adding a fruity note to the base mix and for the sorbets. Excellent when used in pastry for flavoring mousses, semifreddo and pastry cream.

These pastes are made using homogenized fruit in pulp with the addition of vegetable fibers, lemon juice, natural extracts without additives and without colours.

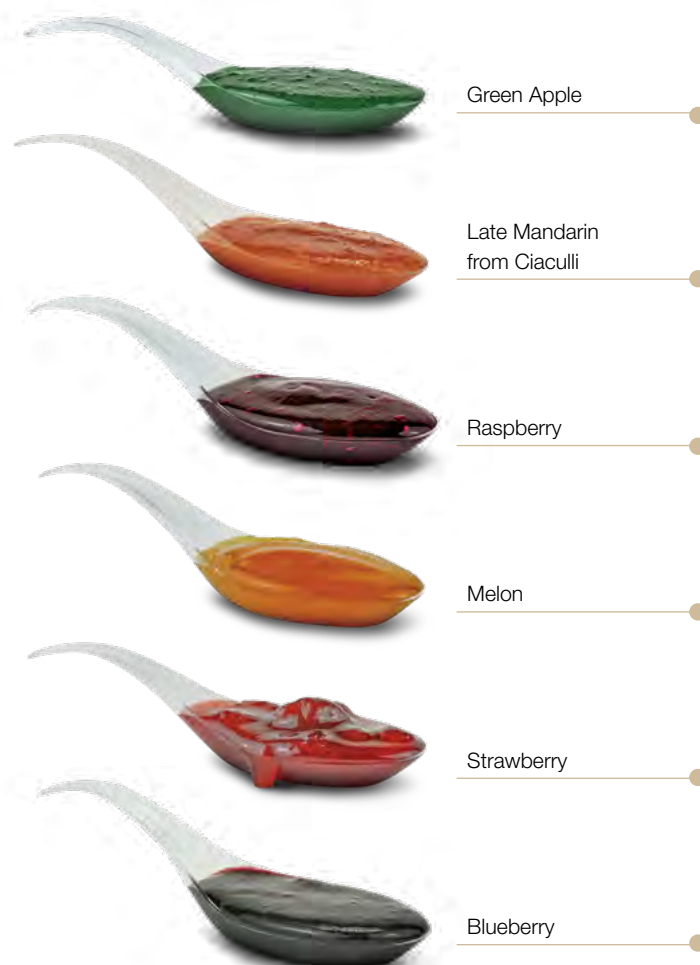
They always guarantee a completely natural and rich in taste product. A completely innovative choice of naturalness.

- ✓ **Advantages**
 - * 100% natural
 - * no additives
 - * no colorants
 - * no emulsifiers
 - * no artificial flavors added

- 👨 **Inspiration**
Artisan ice cream, soft-ice, industrial ice cream, pastry preparations

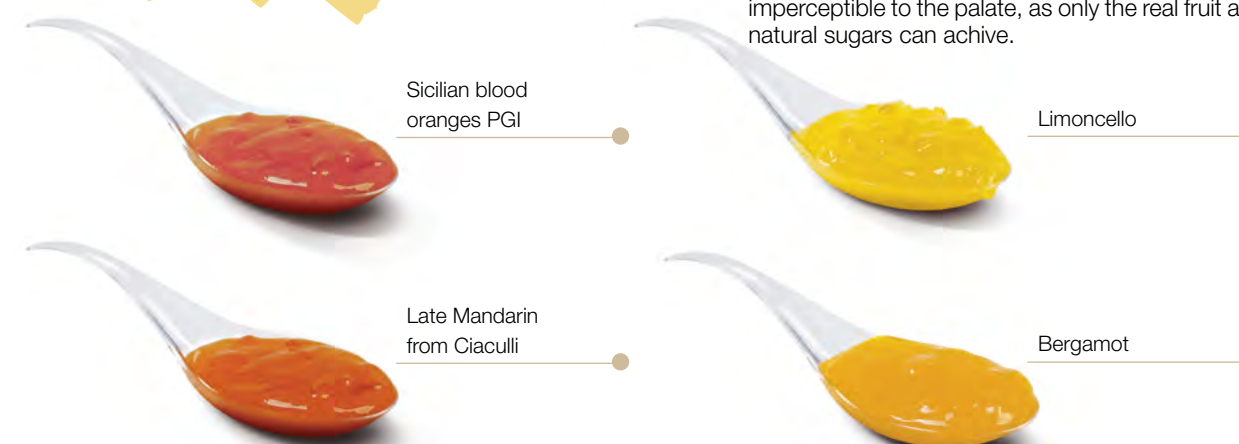
- 🌡 **Storage**
18 months in a cool and dry place

- 📦 **Packaging**
3 kg. easy-open tin



**ready in
few steps!**

Mix 1 tin of L'AgrumITA Cesarin with 3 tins of water. Freeze the mix using a slush machine.



Line Selezione

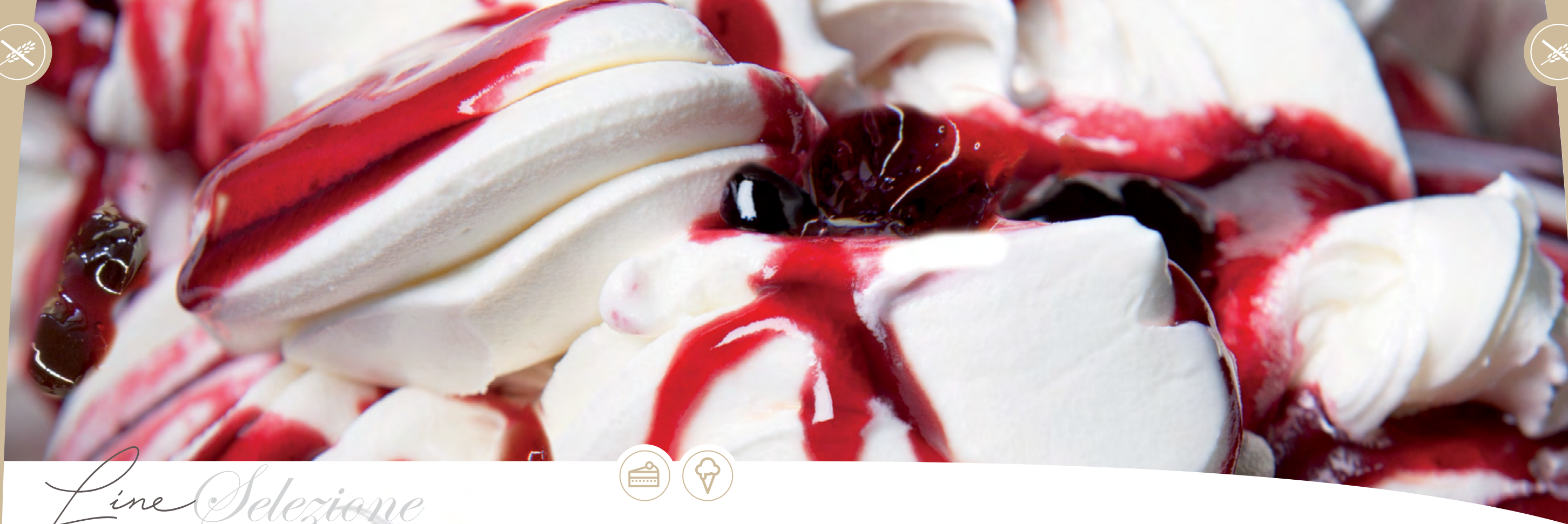
L'AgrumITA Profumi d'Italia for slush

These are the features of the new line L'AgrumITA Cesarin, the professional product designed for making excellent fruit-based slushes in a simple and natural way. L'AgrumITA Cesarin gives the right identity to the granita, a symbolic Made in Italy product, disqualified for a long time for the use of artificial ingredients.

L'AgrumITA revolutionizes the slush concept and brings naturalness to the forefront: we use only fresh citrus fruits PGI or Slow Food origin certificated, finely ground, without thickeners, dyes, emulsifiers or artificial flavours, in order to give the full flavour of the whole ripe fruit. A naturalness that can be seen with the naked eye: the small fragments of grounded fruit present release the intense flavour of the raw material, so as to make your slush absolutely unmistakable.

A focus on quality that does not forget the practicality of use: pour L'AgrumITA mixed with only water directly into the slush machine.

The result is a "flaky" texture, velvety and imperceptible to the palate, as only the real fruit and natural sugars can achieve.



Line Selezione



Ripples with pieces

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.



Black cherry

Orange

Coconut

Small strawberries

Caramelised figs

Forest fruits

Raspberries



Late Mandarin from Ciaculli

Mango

Pomegranate

Passion fruit

Peach/orange

Ginger



Recipe by Roberto Rinaldini

Line Selezione

TopGel Mirror

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.

Inspiration

Icing 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



Sourcherry



Figs



Apricot Pellecchiella



Line Selezione

Fruit in Syrup

A line that springs from the careful Selection of the best fresh fruit.

Made using the best fresh fruit carefully chosen pitted and candied with 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 sorbets.

Advantages

- Soft and tasty fruits.
- Ready to use.

Inspiration

Decoration, filling and decoration for pastry and ice cream parlour.

Storage

36 months in a cool, dry place.

Packaging

2 cans of 2,5 kg.





Line Selezione



Orange cubes 6x6



Whole blueberries



Black Cherry Berry 16-18



Whole Blackberry



Whole black cherries



Whole wild strawberries



Pear cubes 6x6



Lemon cubes 6x6



Ginger pieces 3-5 mm

Line Selezione CiokkoFruit

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.

✓ **Advantages**
Reduced water activity ≤ 0.6 .

🍪 **Inspiration**
Fruit chocolate bars, muesli, energy bars.

🌡️ **Storage**
12 months at temperatures $< 18^{\circ}\text{C}$.

📦 **Packaging**
2 containers of 1,5 Kg





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



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



Line

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

Melon quarters, red, yellow green

Whole white pears

Whole red pears

Whole green pears

Pieces of citron rind

Slices of round orange peel

Slices of quartered orange

Slices of orange peel, extra irregular slices 6x110

White 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

10kg boxes

Apricot cubes 9x9

Pineapple segments - 1/16 of slice (box 5kg)

White mustard cubes 6x6

Apple cubes 12

Melon cubes 9x9

Pear cubes 9x9

Peach cubes 9x9

Ginger cubes 6x6 (box 5kg)



Trays 1 kg

Large pieces of peel of orange regular slices

Slices of quartered orange peel

Large pieces of peel of 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

Whole green pears

Trays 1 kg





PastaFrutta in containers 3 and 12 kg

Orange

Lemon



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

Pastry in boxes of 10 kg

Orange peel

Lemon peel.

Vegetable conserve

White mustard



Line
Gold

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

Oro lemon paste



BLACK CHERRY BERRY

RED CHERRY BERRY

Line

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

Line

Candied fruit in syrup



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



Line 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



Line Delicious With pieces

First choice fruit that combines the quality of extra fruit jams, with the practical use of a semi-finished product that does not need to be kept in the fridge after opening. Ideal for filling pre and post oven uses.

Containers of 6 kg

- Apricot
- Fig
- Strawberry
- Forest fruits
- Raspberries
- Black currant
- Plum
- Sour black cherries
- Apulian sour cherries



Line DolceFrutta Professional

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



Line Partially processed based on gelatine

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
- Fruttigel
- Neutragel

Line Ripples without pieces

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





Line Frutta HG

**For chocolate, energy
and protein bars, muesli,
granola and biscuits**

Innovate with osmotic dehydration

The **HG Fruit Line** was developed with an **innovative stabilization method** studied by our R&D. Using natural osmosis, we remove part of the water from the fruit and then dry it with an innovative and gentle process, which inhibits the water activity to decrease the moisture content and make the product stable. Cesarin's HG line is also available in the light version without added sugars.

Perfect for garnishing, decorating or be included in baked goods such as biscuits and shortbread. It is also produced with the addition of sorbitol to remain soft even after cooking at high temperatures.

The addition of **HG fruit** in preparations, helps to improve the taste and visual effect, but also to increase the nutritional value enriching the final product.

The **high dry contains and low water activity of HG fruit**, makes it also suitable for products that require a **long shelf-life**. Thanks to its extraordinary functional and sensory characteristics, **Fruit HG opens up a whole range of new value-added applications in the food industry.**

Also in
Light
version
no added sugar

5 kg cartons GRANULES HG

Apple HG	●
Apricot HG	●
Blackberry HG	●
Blackcurrant HG	●
Blueberry HG	●
Cranberry HG	●
Ginger HG	●
Lemon HG	●
Lime HG	●
Orange HG	●
Peach HG	●
Pear Williams HG	●
Raspberry HG	●
Redcurrant HG	●
Strawberry HG	●

5 kg cartons FRUIT HG

Apple HG	cubes 6x6 mm	●
Apricot HG	cubes 9x9 mm	●
Blackberry HG	whole fruits	●
Black currantHG	whole fruits	●
Blueberry HG	whole fruits	●
Cranberry HG	minced	●
Ginger HG	pieces 3-5 mm	●
Lemon HG	cubes 4x4 mm	●
Lime HG	cubes 6x6 mm	●
Mango HG	cubes 10x10 mm	●
Orange HG	cubes 4x4 mm	●
Papaya HG	cubes 10x10 mm	●
Peach HG	cubes 6x6 mm	●
Pear Williams HG	cubes 6x6 mm	●
Pineapple HG	cubes 10x10 mm	●
Raspberry HG	whole fruits	●
Red currant HG	whole fruits	●
Small Strawberry HG	whole fruits	●
Sourcherry Montmorency HG	pieces	●
Strawberry HG	cubes 7x7 mm	●



Note

Note

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.

Certifications





Cesarin S.p.A.

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