

Cesarin

Easy d'FRUTTA

*More flavor for your
ice cream and sorbet*



- * Ready to use
- * Only natural aromas
- * No colours added
- * No fats added
- * No emulsifiers added
- * Low calories



More flavor to your ice cream and sorbets

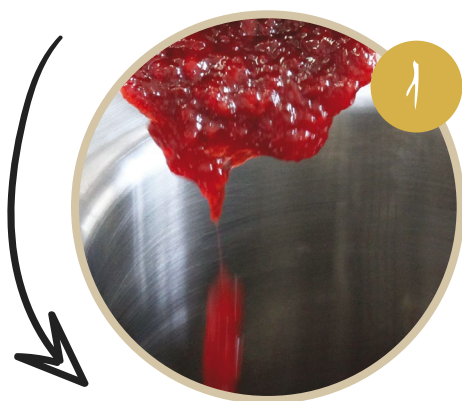
DiFrutta is the new product designed for making quickly and easily excellent sorbets and ice creams with the intense flavor of fruit, without fats or emulsifiers added.

All the ingredients are selected to guarantee a fresh and natural taste and are perfectly balanced to guarantee an artisanal preparation without difficulty even in the absence of specific equipment.

DiFrutta is a practical alternative to fresh or frozen fruit, a product rich in fiber and pureed fruit pulp, which offers a soft and creamy low-calorie sorbet.

From a nutritional point of view, the ice cream is of the highest quality, without preservatives and with the characteristic goodness of Italian ice cream.

Method



Mix 45% of product with 55% of water



Pour the mix into a batch freezer and proceed to the production of the ice cream according with the machine used.



The mix is already balanced to obtain a creamy sorbet.



Advantages

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Inspiration

Ice cream and sorbets



Storage

18 months in a cold and fresh place

Packaging

Two 3 kg. easy-open tin



Our Flavors

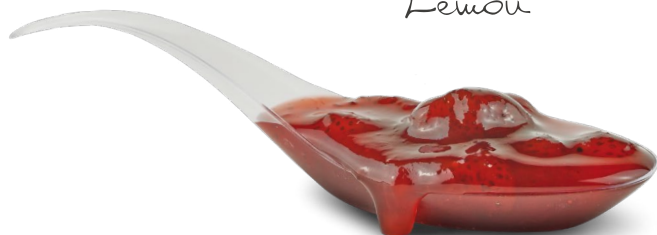
- Lemon · Passion Fruit · Mandarin Ciaculli
- Strawberry · Fruit of forest



Lemon



Passion Fruit



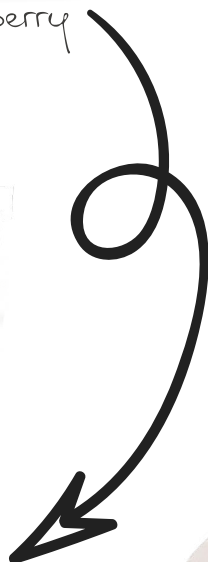
Strawberry



Mandarin Ciaculli



Fruits of forest





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