

Cesarini[®]
dal 1920

Stabilised
Vegetables



Stabilised Vegetables

We are the ones who invented them!



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Stabilisation is an innovative system developed by Cesarin S.p.A., which allows preservation of vegetables through the partial inhibition of activity in the water present in fresh raw materials. To achieve this result, the company has drawn on more than a century of experience in fruit processing.

Stabilised vegetables are obtained from plants harvested by hand only, at the right stage of ripeness, to ensure a high quality standard. The raw material is checked, selected and cleansed from impurities and any foreign objects commonly found in fresh vegetables.

The stabilised vegetables are produced with natural ingredients (vegetables, glucose and salt) with no added colours or preservatives. All our products are GMO-free and do not contain allergens.

Stabilised vegetables are an alternative ingredient to frozen or dehydrated vegetables, but perform better in terms of taste, as well as water activity (W.A.) and resistance to mechanical stress.



Due to their characteristics, stabilised vegetables solve most of the problems mentioned above.

Compared with dehydrated vegetables, stabilised vegetables taste better, and have a less fibrous structure, which makes them more palatable.

Compared with frozen vegetables, the release of water in stabilised vegetables is decidedly more contained and they have greater resistance to mechanical stress, while maintaining a good taste.

Based on the percentage of moisture and dry solids, we divide stabilised vegetables into two categories:

- **HG (High Grade) Stabilised Vegetables:**
High dry solid content, moisture content 10-20%
- **LG (Low Grade) Stabilised Vegetables:**
Low dry solid content, moisture content 60-75%

HG Vegetables gre nline



HG Vegetables are comparable to dehydrated vegetables for ease of use, storage, and their remarkable resistance to mechanical stress during processing. Unlike dehydrated vegetables they are decidedly superior from the point of view of taste since, thanks to the exclusive technology developed by Cesarin S.p.A., they have less than 0.6 W.A., which keeps the majority of it edible. The structure of HG Vegetables is less fibrous than that of dehydrated products. All products in the range are GMO free, do not contain allergens and are made with natural ingredients (vegetables, glucose and salt) with no added colours or preservatives.

Advantages

Reduced water activity ≤ 0.6

Moisture

10-20%

Storage

Cool, dry storage (shelf life 12 months)

Applications

Focaccia, crackers, grissini, special breads, meat, sausages, preserved fish, fillings, and sauces

Packaging

5 kg. cartons



Focaccia and grissini



Cherry tomato
HG20 pieces (P6-P8)



Tomato
HG10 cubes (6x6)



Yellow pepper
HG10 pieces (3-5)



Red pepper
HG10 pieces (3-5)



Green pepper
HG10 pieces (3-5)



Aubergine
HG10 pieces (3-5)



Zucchini
HG10 pieces (3-5)



Green olive
HG10 rounds



Green olive
HG10 granules



Black olive
HG10 rounds



Black olive
HG10 granules



Crackers and Focaccia

HG Vegetables are easy to use as they can be directly added to a mix of ingredients and do not require further processing. They do not “stain” the dough or create efflorescence over time, thereby enriching baked goods.

Tuna mix - Canned meat and vegetables

Thanks to their high mechanical resistance, degree of residual moisture and classification by specific weight, HG vegetables endure mechanical processing, and enrich the final product both in terms of taste and decoration.



Bread and Grissini

HG Vegetables are ready for use and can be added directly to a mixture. Thanks to their stabilised structure, they do not release water and maintain the aroma and softness of the bread over time.

You can also try them on preserved fish, in stuffing for white meats, red meat rolls, sauces, regional dishes, sausages, and grissini...

LG Vegetables

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Sandwiches

LG Vegetables are a great alternative to frozen vegetables. They have the same ease of use and comparable taste, with slightly less water activity.

From an aesthetic point of view, they have a brighter colour, and because of their superior resistance, they preserve their original appearance even after processing.

They are the ideal ingredients for deli products preserved in a modified atmosphere, including fillings and toppings.

Advantages

- Low water release after defrosting
- Good resistance to processing
- Excellent taste and aesthetic appeal
- IQF freezing method

Storage

- 18°/- 25° (shelf life 12 months)

Applications

Deli products such as fresh sandwiches, cereal and rice mixes, salads, pre-packaged meat and raw fish, ready meals, sausages, pizza, fillings, sauces.

Packaging

5 kg. cartons



Cherry tomato
LG75 IQF half



Cherry tomato
LG75 IQF pieces



Tomato
LG60 IQF cubes



Yellow pepper
LG75 IQF



Red pepper
LG75 IQF



Green pepper
LG75 IQF



Aubergine
LG75 IQF



Zucchini
LG75 IQF



Mixes and salads with cereals, rice, and fresh vegetables

Thanks to their excellent taste, aesthetics, and low water release, LG Vegetables are ideal to enrich your mixes and will make it possible to significantly extend shelf life, compared with that of fresh ingredients.

Pizza and focaccia in a modified atmosphere or frozen

Whether frozen or in a modified atmosphere, LG Vegetables give your pizzas and focaccias, both aesthetic appeal and a great taste. Thanks to the contained release of water, they keep your product from developing efflorescence. This contributes to a significant lengthening of shelf life, and to maintaining its aroma over time.



Sauces and pickles

LG Vegetables can be used for pickling. Thanks to their mechanical resistance, which does not diminish their taste, this product is preserved intact throughout its shelf life. They also perform well in the production of sauces thanks to their excellent texture.

And much more: sandwiches, burgers, "reinforcement salad", cereals, preserves, ready meals, frozen meals, frozen pizzas...



Cesarin Family



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