CASIMIRO

Lab

CATALOGUE 2026







ABOUT US

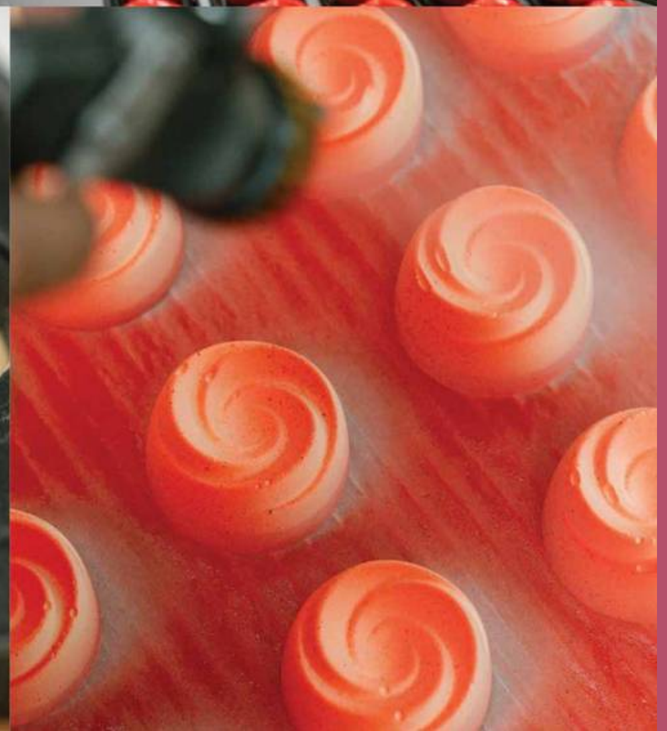
Passion and method, at the service of taste.

Casimiro was born from a simple, ambitious idea: to bring to the restaurant world a dessert that combines genuine flavour, consistent quality and everyday reliability.

Every choice, from product to service, is driven by the will to build lasting relationships and to be a partner you can count on every day.







THE LABORATORY

Where flavour takes shape, every day.

In Milan, the best technologies embrace imagination to create genuine, delightful desserts of the highest quality.

A modern, well organised facility that keeps standards high and production continuous, even on a large scale.

THE RANGE

17 desserts, one standard.

Every dessert is individually packed, in cartons of 12 pieces. It keeps for 18 months at -18 °C and is ready to serve after 3 hours in the fridge.



Blueberry
120 g · MON069



Peanut
100 g · MON068



Mango
90 g · MON063



Strawberry
90 g · MON060



Pear
85 g · MON059



Raspberry
90 g · MON058



Peach
95 g · MON057



Cheesecake al Mango
100 g · MON019



Pistacchiosa
75 g · MON039



La Golosa
100 g · MON022



Esotica
80 g · MON013



Bosco Fondente
80 g · MON056



Tiramisù
90 g · MON021



Bacio Bianco
85 g · MON042



Tre Anime
90 g · MON005



Passione
85 g · MON017



Segreto al caffè
80 g · MON043



Blueberry

MOUSSE WITH CREAMY BLUEBERRY HEART

A soft blueberry mousse with an irresistible creamy blueberry heart, enclosed in a thin, crisp white chocolate shell.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON069	120 g	-18 °C	18 MONTHS	12 PIECES



Peanut

*

PEANUT AND SALTED CARAMEL

A soft peanut mousse with an irresistible salted caramel insert, enclosed in a crisp white chocolate shell.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON068	100 g	-18 °C	18 MONTHS	12 PIECES



Mango

*

MOUSSE WITH CREAMY MANGO HEART

A delicate mango mousse with a creamy mango heart, enclosed in a thin, crisp white chocolate shell.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON063	90 g	-18 °C	18 MONTHS	12 PIECES



Strawberry

*

MOUSSE WITH CREAMY STRAWBERRY HEART

A smooth strawberry mousse with a strawberry heart, wrapped in a crisp layer of white chocolate.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON060	90 g	-18 °C	18 MONTHS	12 PIECES



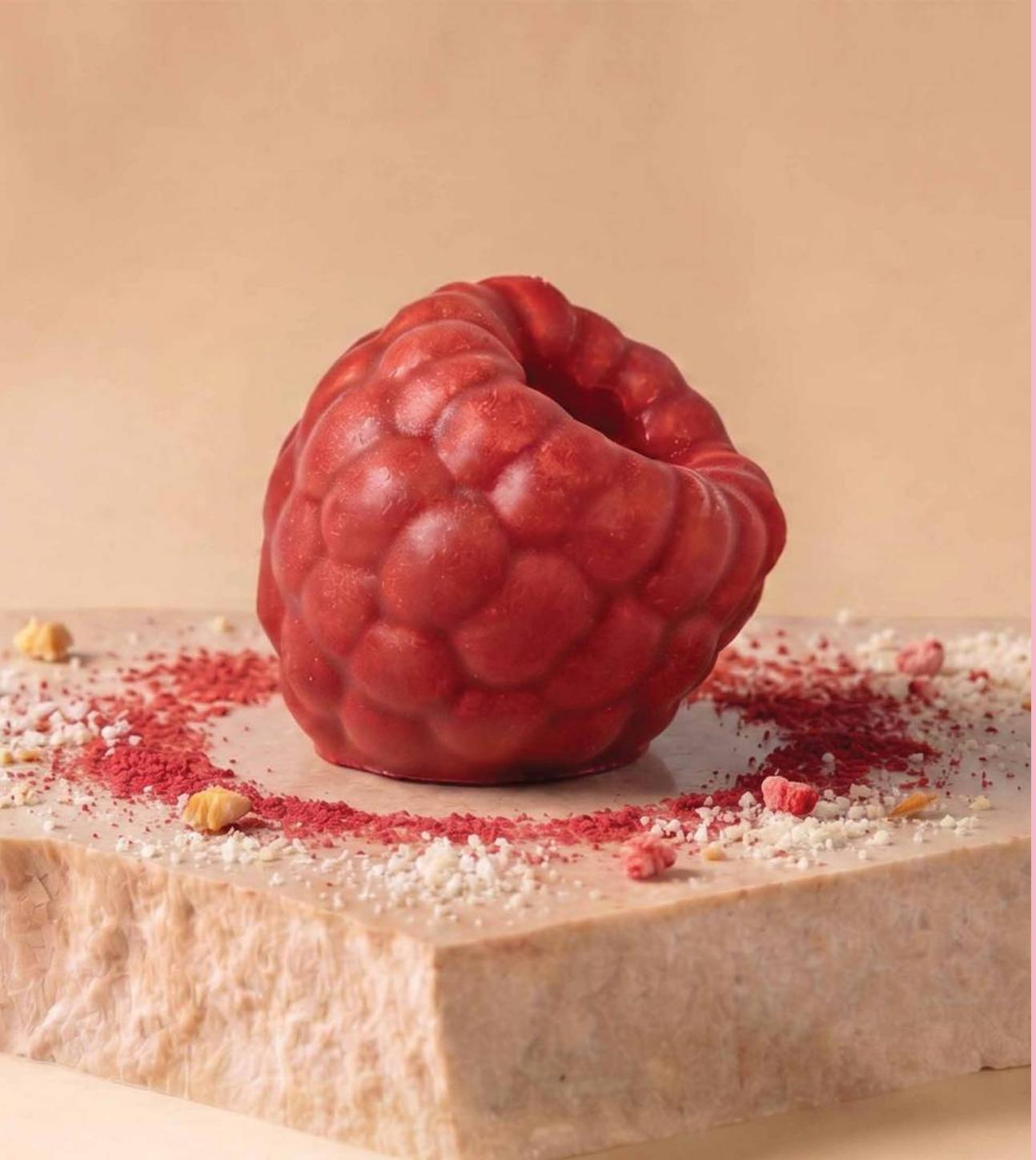
Pear

*

MOUSSE WITH CREAMY PEAR HEART

A smooth pear mousse with a creamy pear heart, wrapped in a delicate crisp layer of white chocolate.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON059	85 g	-18 °C	18 MONTHS	12 PIECES



Raspberry

MOUSSE WITH CREAMY RASPBERRY HEART

A creamy raspberry heart enclosed in a soft raspberry mousse, wrapped in a delicate crisp layer of white chocolate.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON058	90 g	-18 °C	18 MONTHS	12 PIECES



Peach

MOUSSE WITH CREAMY PEACH HEART

A creamy peach heart wrapped in a soft peach mousse, finished with an elegant crisp layer of white chocolate.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON057	95 g	-18 °C	18 MONTHS	12 PIECES



Cheesecake al Mango

*

MANGO, PASSION FRUIT AND CREAM

A creamy cheesecake filled with mango and passion fruit on a crisp butter biscuit base.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON019	100 g	-18 °C	18 MONTHS	12 PIECES



Pistacchiosa

*

PISTACHIO CRUNCH

A delicious pistachio mousse with chopped pistachios, wrapped in an irresistible crunchy pistachio glaze.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON039	75 g	-18 °C	18 MONTHS	12 PIECES



La Golosa

HAZELNUTS AND MILK CHOCOLATE

A crisp layer of milk chocolate and hazelnuts wraps a hazelnut mousse with a surprising filling of caramelised hazelnuts.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON022	100 g	-18 °C	18 MONTHS	12 PIECES



Esotica

*

MANGO AND PASSION FRUIT

Mango mousse with a passion fruit heart, covered with a glossy mango glaze.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON013	80 g	-18 °C	18 MONTHS	12 PIECES



Bosco Fondente

DARK CHOCOLATE AND RASPBERRY

A dark chocolate mousse encloses an intense raspberry heart, creating a refined contrast between depth and freshness.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON056	80 g	-18 °C	18 MONTHS	12 PIECES



Tiramisù

*

MASCARPONE, COCOA AND COFFEE

Mascarpone cream, a dusting of bitter cocoa and an elegant chocolate coffee bean as the finishing touch.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON021	90 g	-18 °C	18 MONTHS	12 PIECES



Bacio Bianco

VANILLA, WHITE CHOCOLATE AND HAZELNUTS

A crisp hazelnut shell with layers of white chocolate, vanilla and hazelnut cream, on a hazelnut sablé: a rich, enveloping dessert.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON042	85 g	-18 °C	18 MONTHS	12 PIECES



Tre Anime

*

WHITE, MILK AND DARK CHOCOLATE

A combination of three layers of mousse: white, milk and dark chocolate on a sponge cake.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON005	90 g	-18 °C	18 MONTHS	12 PIECES



Passione

*

WHITE CHOCOLATE, LIME AND RASPBERRY

White chocolate mousse with a raspberry and lime gelée heart. A fresh and refined embrace.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON017	85 g	-18 °C	18 MONTHS	12 PIECES



Segreto al caffè

*

COFFEE, CHOCOLATE AND COCOA CREAM

An infusion of coffee beans binds cream and chocolate into a mousse, enriched with cocoa cream and covered with a chocolate glaze, decorated with 3 coffee beans.

CODE	WEIGHT	STORAGE	SHELF LIFE	FORMAT
MON043	80 g	-18 °C	18 MONTHS	12 PIECES



Our services

Your own dessert

We create an exclusive dessert for your brand: shape, flavours and colours designed only for you. We develop it together, send you samples and produce it with the same care as the whole range.

Individual packaging

Every Casimiro dessert is individually packed to protect its freshness during transport and storage, keeping it in perfect condition until it is served.

Scalable production

Our production is artisanal and attentive to detail, yet ready to handle large volumes in peak periods. Passion and method let us scale without ever compromising on quality.

Reliable supply

We guarantee continuous, punctual supply that respects your needs, even in the busiest periods, so you never run out of product.

Dedicated logistics

We deliver directly to our customers in Lombardy with our own vehicles. For the rest of Italy and the world we rely on selected, trusted logistics partners.

Sales support

We offer constant, direct sales support tailored to your needs. We know the pace of the industry and are ready to help, even at the most critical moments.

Storage and service

-18 °C

In the freezer for up to 18 months.

3 hours

In the fridge before serving.

3 days

In the fridge after thawing. Do not refreeze.

Keep the products in the freezer and **move them to the fridge three hours before serving**. Each dessert then reaches the **ideal serving temperature** and has **a soft, creamy texture** when it comes out of the fridge, so your guests can fully enjoy the fresh flavours of top quality ingredients.



LOGISTICS DATA

Weights and formats

Values from the product technical sheets. All desserts: storage at -18 °C, shelf life 18 months, do not refreeze after thawing.

CODE	DESSERT	UNIT WEIGHT	PIECES PER CARTON	NET CARTON WEIGHT	GROSS CARTON WEIGHT
MON069	Blueberry	120 g	12	1.44 kg	1.76 kg
MON068	Peanut	100 g	12	1.2 kg	1.55 kg
MON063	Mango	90 g	12	1.08 kg	1.41 kg
MON060	Strawberry	90 g	12	1.08 kg	1.41 kg
MON059	Pear	85 g	12	1.02 kg	1.34 kg
MON058	Raspberry	90 g	12	1.08 kg	1.41 kg
MON057	Peach	95 g	12	1.14 kg	1.47 kg
MON019	Cheesecake al Mango	100 g	12	1.2 kg	1.52 kg
MON039	Pistacchiosa	75 g	12	0.9 kg	1.23 kg
MON022	La Golosa	100 g	12	1.2 kg	1.52 kg
MON013	Esotica	80 g	12	0.96 kg	1.28 kg
MON056	Bosco Fondente	80 g	12	0.96 kg	1.28 kg
MON021	Tiramisù	90 g	12	1.08 kg	1.41 kg
MON042	Bacio Bianco	85 g	12	1.02 kg	1.34 kg
MON005	Tre Anime	90 g	12	1.08 kg	1.41 kg
MON017	Passione	85 g	12	1.02 kg	1.34 kg
MON043	Segreto al caffè	80 g	12	0.96 kg	1.28 kg

Contacts

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