


Martini
PROFESSIONAL

WE FEED YOUR PASSION

THE PARTNERS OF PROFESSIONAL ARTISANS



MASTER
Martini Martini Martini Martini
CIOCCOLATO GELATO FROZEN



Our quality for your business

Unigrà is an Italian company with a global presence for over 50 years. Our goal is to develop effective, sustainable food solutions, while providing a reliable support to the growth of your business.

Founded in 1972 by Luciano Martini, our company supplies top quality raw materials, semi-finished ingredients and finished products to all channels of the food industry: Industrial food businesses, Food professionals, Retail, and Ho.Re.Ca channels

Unigrà has 1350 employees, 26 offices worldwide and 5 production plants.

5 Unigrà production plants

ITALY

Unigrà SpA
Conselice (Ravenna)

Olfood Srl
Borgo San Giacomo (Brescia)

D+F Srl
Vinci (Firenze)

MALAYSIA

Unigrà Food Processing Asia Pacific Sdn Bhd
Pasir Gudang (State of Johor)

BRAZIL

Unigrà Brasil LTDA
Sorocoba (State of Sao Paulo)



INFOGRAPHIC MAP LEGEND

- Headquarter Unigrà SpA, Italy
- Production plants
- Sales branches
- American and Canadian sales branches
- American or Canadian Warehouses

Master Martini USA

Since 2015 Master Martini USA is one of the 30 commercial branches, subsidiaries and rep. offices, reaching 105 nations.

Master Martini USA Inc.
25 Minneakoning Road,
Flemington 08822-NJ-USA
Tel: 1-844-456-2713

Master Martini Canada Inc.
Unit 204, 11 Cidermill Ave,
Vaughan ON L4K 4B6

Our warehouses are the key of our efficiency:

- Harrisburg, Pennsylvania
- Hazleton, Pennsylvania
- Portland, Oregon
- Toronto, Canada





Quality, passion, innovation, italianity

“The partner that provides every product solution for industrial, artisan and the catering trade”

Martini Professional is the Unigrà brand for the artisanal and HoReCa sector: its innovative, top-quality products are created to meet the needs of confectioners, bakers, chocolatiers, gelato makers and Ho.Re.Ca channels.

Martini Professional includes a wide range of brands and lines specifically addressed to different channels: **Master Martini, Martini Cioccolato, Martini Frozen, Martini Gelato and Martini Food Service.**

**We feed
your passion**

Certifications

With the excellent quality of its products, Martini Professional **offers innovative technological solutions** and constant search for the best raw materials, in compliance with regulations and **international safety standards.**



RSPO SUSTAINABILITY

Unigrà is member of the Roundtable on Sustainable Palm Oil (RSPO) since March 2007. An association founded in 2004 that works in response to the negative consequences of the overwhelming global demand for palm oil.



KOSHER

Obtained from the certifying body **ORTODOX UNION.**



FOOD SAFETY BRC - FSSC 22000

Food safety has always been a key point for Unigrà, which is why we have embraced a **proactive approach, adopting standard recognised by the Global Food Safety Initiative** and obtaining both certifications.



HALĀL

With the certification, issued by the international body HCS (Halāl Certification Authority).



ISO 9001 QUALITY

We first adopted this international standard in 1998, which for us is a **real instrument for the management of company processes and flow.**



RAINFOREST ALLIANCE SUSTAINABLE COCOA AND COCONUT

Rainforest alliance is a non-profit organization whose mission is to **create a more sustainable world by using social and market forces to protect nature and improve the lives of farmers and their communities.**



ISO 14001 ENVIRONMENT

We are constantly driven by a determination to improve **environmental performance,** an aspect that extends to all areas of operation.



FAIRTRADE

With the Fairtrade certification, Unigrà choose to have a **positive impact on the lives of cocoa producers** in developing countries and to source from sustainable fairs.



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Bakery

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MASTER
Martini

Bakery

Master Martini is the brand dedicated to the line of artisan products by Unigrà, a company with more than 50 years' experience in the transformation and sale of oils and fats, margarines and semi-processed products for use in the food sector, in particular bread and pastry making.

- MARGARINE
- MELANGE
- WHIP TOPPING AND CULINARY CREAMS
- SPREADABLE CREAMS
- COMPOUND CHOCOLATE
- CUSTARD CREAM
- MIRROR GLAZE

MARGARINE







Margarine Maxime



Maxime encapsulates all Master Martini's experience and expertise in the world of margarine, from the choice of raw materials to the production processes. It is the right answer to the new market trends of a healthy and balanced lifestyle. Maxime is also ideal for pastry chefs who use cold techniques (0-4°C or -18°C) when creating their products.

The specific formulation ensures high levels of performance even at low temperatures.




Classic

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AG5ABU	MAXIME SFOGLIA	Sweet and savoury puff pastry. Lactose-free.	 4,41 Lb x 5 pcs	  

Margarine Gioia

Gioia is a margarine specific for the production of creams and whipped or leavened doughs, **shortcrust pastries and fine biscuits** that feature a delicate flavour and superior quality.

Classic

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AG1GAB	MASTER GIOIA	Creams, leavened or whipped doughs, whipped shortcrust pastry. Lactose-free.	 44,09 Lb	  





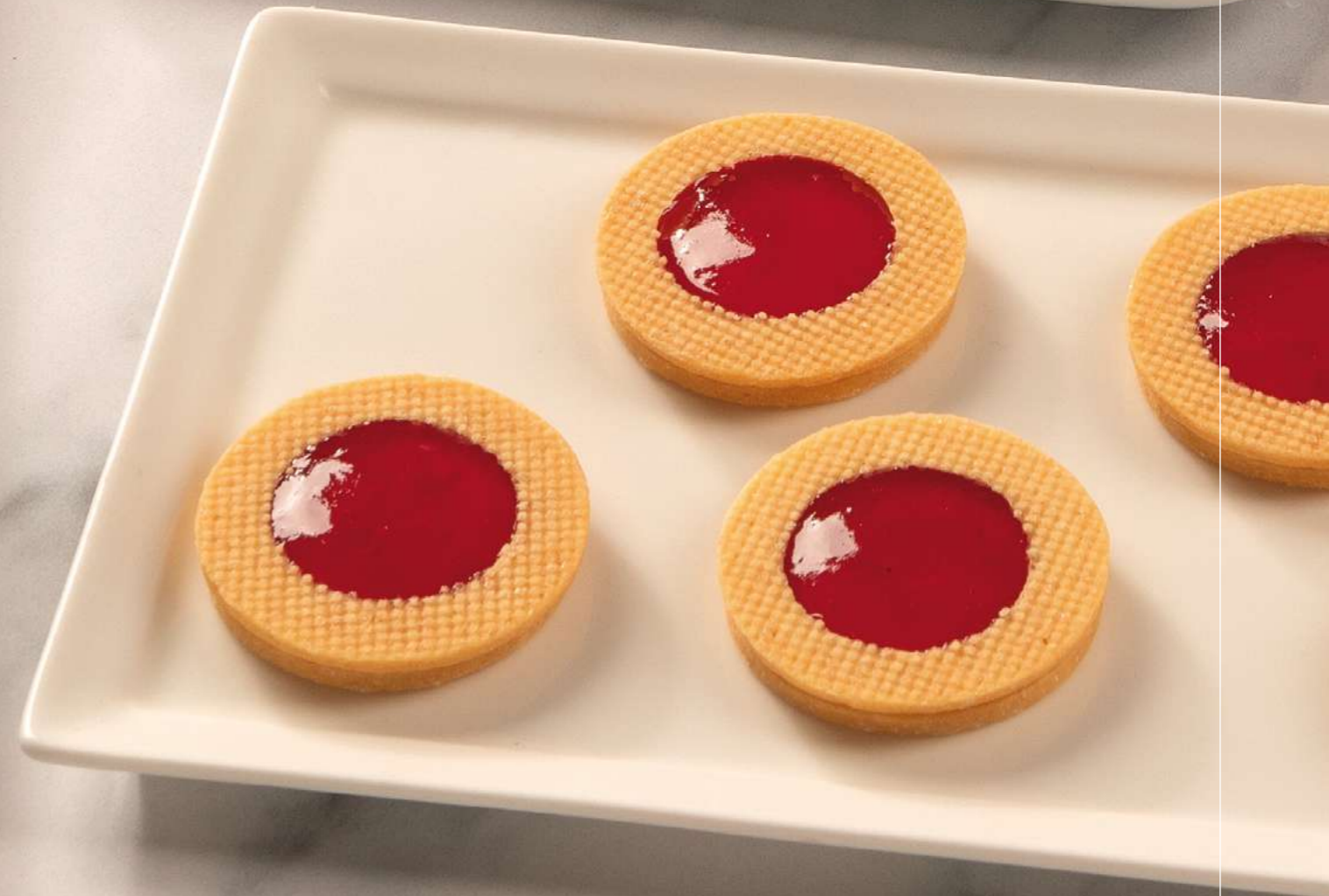
Margarine Martini



Good performance with the best value for money at the same time.

Classic

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AG5ATA	MARTINI PLUS SFOGLIA	Sweet or savoury puff pastry. Lactose-free.	 4,41 Lb x 5 pcs	 



MELANGE



MASTER
Martini

Melange



Martini Melange offers an excellent balance between butter content and the performance and quality attributes of a margarine and ensures excellent value for money. Lactose-free (lactose <0.1%).

Classic

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
ASSACF	MARTINI MELANGE SFOGLIA/CROISSANT	Croissants, Danish pastries, sweet and savoury puff pastry.	 4,41 Lb x 5 pcs	 

WHIP TOPPING AND CULINARY CREAMS




MASTER
Martini

UHT vegetable cream



Master Martini offers a varied portfolio of vegetable and mixed creams. Each reference has qualities that make it perfect for a specific process, standing out for ease of use, speed of preparation, and high quality.

These features include whipping and cooking, decorating, or filling for sweet or savory recipes.

CODE	PRODUCT	DESCRIPTION	
AV60AA	MONNALISA PRO	26% of fats, lactose free, resistant to acid ingredients, suitable for freezing.	33,81 Oz x 12 pcs

SPREADABLE CREAM



MASTER
Martini

Spreadable cream

Caravella's wide-ranging line of spreadable creams satisfies all confectionery needs, including creams that can be used not only before baking, but also afterwards, both as flavourings and coverings.

To achieve a truly unique outcome in terms of an extraordinary, authentic flavour, perfect workability, structure and creaminess, Caravella spreads employ innovative production processes. The range is split into Gran Caravella and Caravella. Gran Caravella creams stand out for their exceptional flavour, resulting from the elevated content of their distinguishing ingredients, and from their excellent performance during application.



Applications legend



CREAM
FLAVOURING



CROISSANT
FILLING



SEMFREDDO
ICING



SEMFREDDO
PREPARATION



CAKE AND
SPONGE
ROLL FILLING



PROFITEROLES
COATING



BISCUIT
FILLING



PIE AND TART
FILLING






















GANACHE FOR
CHOCOLATES



CODE	PRODUCT	DESCRIPTION		APPLICATIONS
AX52CZ	GRAN NOCCIOLA/HAZELNUT	12% hazelnut, hydrogenated fats free.	11 Lb	   
AX52DM	GRAN LATTE E NOCCIOLA/ MILK HAZELNUT	22.5% milk, 10% hazelnut, with natural flavouring, hydrogenated fats free.	11 Lb	   
AX52DE	GRAN CIOCCO AVORIO	10% white chocolate, 22% milk, hydrogenated fats free.	11 Lb	   
AX52EJ	GRAN PISTACCHIO/PISTACHIO	15% hazelnut, with natural flavouring, hydrogenated fats free.	11 Lb	   
AX52GE	GRAN FRAGOLA/STRAWBERRY	With natural colouring, with natural flavouring, hydrogenated fats free.	11 Lb	   
AX52GF	GRAN ARANCIA/ORANGE	With natural colouring, with natural flavouring, hydrogenated fats free.	11 Lb	   
AX52GG	GRAN LIMONE/LEMON	With natural colouring, with natural flavouring, hydrogenated fats free.	11 Lb	   
AX52GI	CRUNCH NOCCIOLA /HAZELNUT	10% hazelnut, 15% hazelnut grain, hydrogenated fats free.	11 Lb	  
AX52GK	CRUNCH PISTACCHIO/PISTACHIO	12,5% pistachio, 10% pistachio grain, with natural flavouring, hydrogenated fats free.	11 Lb	  

Selection



CODE	PRODUCT	DESCRIPTION		APPLICATIONS
AX52CF	CREAM NOCCIOLA/HAZELNUT	8% hazelnut, hydrogenated fats free.	28,66 Lb	    
AX52EB	CREAM PISTACCHIO/PISTACHIO	10% pistachio, hydrogenated fats free.	28,66 Lb	    
AX44LD	FLUIFOUR NOCCIOLA/HAZELNUT	15% hazelnut, hydrogenated fats free.	11 Lb	  
AX52BA	ANTEFORNO NOCCIOLA/HAZELNUT	8% hazelnut, hydrogenated fats free.	28,66 Lb	 
AX37AB	DARK CHOCOLATE FLAVORED COATING	20% cocoa, with natural flavouring, hydrogenated fats free.	11 Lb	
AX37AC	MILK CHOCOLATE TRUFFLE FLAVORED COATING	6% milk, hydrogenated fats free.	11 Lb	
AX37AD	WHITE CHOCO FLAVORED COATING	14% milk, with natural flavouring, hydrogenated fats free.	11 Lb	

Classic

COMPOUND CHOCOLATE



Compound chocolate



Centramerica's extensive line of compound is ideal for a wide variety of patisserie applications, ranging from covering to decorating. The range is split into Gran Centramerica and Centramerica.

Gran Centramerica compound features outstanding quality, texture, gloss and application performance.

With a high percentage of distinctive ingredients, no use of hydrogenated fats, sunflower or rapeseed lecithin and natural vanilla flavouring, it is also distinguishable by its coloured and flavoured variants.

Available in the classic dark, milk and white versions and in the Fondente Dark variant, Centramerica includes specific items for covering, filling and decorating biscuits, cakes, croissants, leavened products and semifreddi.

Applications legend



CAKE COATING



BISCUIT COATING



BISCUIT DECORATION



CAKE DECORATION











CAKE FILLING










LEAVENED PRODUCT FILLING



CODE	PRODUCT	DESCRIPTION		APPLICATIONS
AX47HB	GRAN CENTRAMERICA FONDENTE/DARK DISCS	20% cocoa, with natural flavouring, hydrogenated fats free.	22,05 Lb	
AX47FB	GRAN CENTRAMERICA LATTE/MILK DISCS	19,5% milk, with natural flavouring, hydrogenated fats free.	22,05 Lb	
AX47HA	GRAN CENTRAMERICA BIANCO/WHITE DISCS	12% milk, with natural flavouring, hydrogenated fats free.	22,05 Lb	
AX48DA	GRAN CENTRAMERICA GIALLO LIMONE/LEMON DISCS	With natural colouring, with natural flavouring, hydrogenated fats free.	2,20 Lb x 10 pcs	
AX48CR	GRAN CENTRAMERICA VERDE PISTACCHIO/PISTACHIO DISCS	With natural colouring, with natural flavouring, hydrogenated fats free.	2,20 Lb x 10 pcs	
AX48CK	GRAN CENTRAMERICA ROSA FRAGOLA/STRAWBERRY DISCS	With natural colouring, with natural flavouring, hydrogenated fats free.	2,20 Lb x 10 pcs	
AX48DE	GRAN CENTRAMERICA ARANCIA/ORANGE DISCS	With natural colouring, with natural flavouring, hydrogenated fats free.	2,20 Lb x 10 pcs	
AX48DO	GRAN CENTRAMERICA BLU/BLE DISCS	With natural colouring, with natural flavouring, hydrogenated fats free.	2,20 Lb x 10 pcs	

Selection



CODE	PRODUCT	DESCRIPTION		APPLICATIONS
AX49EH	CENTRAMERICA FONDENTE/DARK DISCS	16% cocoa.	22,05 Lb	
AX49EO	CENTRAMERICA BIANCO/WHITE DISCS	8% milk.	22,05 Lb	
AX48CI	CENTRAMERICA FONDENTE/DARK FLAKES	16% cocoa.	4,41 Lb x 8 pcs	
AX48DW	CENTRAMERICA LATTE/MILK FLAKES	10% milk.	4,41 Lb x 8 pcs	
AX48DS	CENTRAMERICA BIANCO/WHITE FLAKES	8% milk.	4,41 Lb x 8 pcs	
AX49EM	CENTRAMERICA FONDENTE/DARK DROPS 850HG/4M	16% cocoa.	22,05 Lb	

Classic

CUSTARD CREAM



Custard cream




FiorFiore Pasticceria range consists of specific professional-quality solutions for different applications.

They guarantee easy processing and high-quality finished products.

Instant custard creams are easy to use and they assure high performances. They are both for cold and hot process- you only need to add water or milk.

Selection
Classic

CODE	PRODUCT	DESCRIPTION	
AM50CA	FIORFIORE ROYAL	Cold process custard cream for use with water or milk. High-quality custard cream silky texture and opaque appearance.	22,05 Lb
AM50CB	FIORFIORE EASY	Cold process custard cream for use with water or milk. Excellent value for money.	22,05 Lb
AM50CZ	FIORFIORE DIVINA PLUS	Hot process custard cream. It can be customised with the addition of egg yolk. Preparation with or without industrial cream cooker.	22,05 Lb

MIRROR GLAZES



Mirror Glazes Mirall



The range includes 9 items - from neutral to dark chocolate and fruity flavours such as lemon or pistachio.

Mirall's gluten-free and hydrogenated fat-free mirror glazes are ideal for coating modern or traditional confectionery, semifreddi, Bavarian creams or desserts.

Ready to use, they do not need to be diluted, and guarantee a delicate and balanced flavour.








Applications legend














CAKE GLAZING



MODERN PASTRY GLAZING

CODE	PRODUCT	DESCRIPTION	 6,61 Lb	APPLICATIONS
AF20EA	MIRALL NEUTRA	Perfect transparency and neutral taste, it can be flavoured and coloured as desired.	6,61 Lb	 
AF23EA	MIRALL CIOCCOLATO FONDENTE/ DARK CHOCOLATE	30% chocolate, perfect coverage.	6,61 Lb	 
AF24EK	MIRALL CIOCCOLATO BIANCO/WHITE CHOCOLATE	30% white chocolate, perfect coverage.	6,61 Lb	 

Classic

CODE	PRODUCT	DESCRIPTION		APPLICATIONS
AF21EA	MIRALL LIMONE/LEMON	5% lemon juice, perfect coverage.	6,61 Lb	 
AF22EA	MIRALL FRAGOLA/STRAWBERRY	5% seedless strawberry purée, shiny look.	6,61 Lb	 
AF25EA	MIRALL CARMELLO/CARAMEL	Sweet and delicate taste.	6,61 Lb	 
AF26EA	MIRALL PISTACCHIO/PISTACHIO	6% pistachio, perfect coverage.	6,61 Lb	 
AF28EA	MIRALL MARACUJA	15% seedless maracuja purée.	6,61 Lb	 

Classic





Chocolate

Martini Cioccolato provide a wide range of praline products, moulded shapes, bars, fillings, toppings, decorations, mousse, and ice cream.

- DISCS
- CHUNKS
- DROPS

CHOCOLATE



Discs, Chunks, Drops, Raw material



The formulations in the Ariba range are designed to satisfy user needs in all uses of artisan chocolate and pastry-making, resulting in a **chocolate that's simple to use, versatile, and guarantees quality results**. A level that can only be achieved using a high-tech production facility that ensures the highest quality of the finished product. Constant checks throughout the production processes translate into Italian chocolate of the highest quality.

Applications legend



PRALINES



SHELLS



TABLETS



FILLINGS



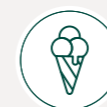
COATINGS



DECORATION



MOUSSE



GELATO



CAKES
DECORATION



BISCUIT
FILLING



BISCUITS
DECORATION









CAKE
FILLINGS







CAKE AND
SWEET ROLL
FLAVOURING



DISCS














CODE	PRODUCT	DESCRIPTION		APPLICATIONS
AQ49LZ	WATA CAO-GHANA	70% of cocoa, 40/43% of fat content, fluidity: 4/5, taste intensity: 5/5.	22,05 Lb	 
AQ49FF	ARIBA FONDENTE 72% DARK DISCS	72% of cocoa, 38/40% of fat content, fluidity: 3/5, taste intensity: 5/5.	22,05 Lb	 
AQ49DD	ARIBA FONDENTE 60% DARK DISCS	60% of cocoa, 38/40% of fat content, fluidity: 5/5, taste intensity: 4/5.	22,05 Lb	   
AQ49DF	ARIBA FONDENTE DARK/DL DISCS	57% of cocoa, 36/38 of fat content, fluidity: 5/5, taste intensity: 4/5.	22,05 Lb	   
AQ49DH	ARIBA FONDENTE 54% DARK DISCS	54% of cocoa, 32/34% of fat content, fluidity: 3/5, taste intensity: 4,5/5.	22,05 Lb	   
AQ49DL	ARIBA LATTE 34/36 MILK DISCS	32% of cocoa, 20% of milk, 34/36% of fat content, fluidity:4/5, taste intensity: 3,5/5.	22,05 Lb	   
AQ49CP	ARIBA LATTE 36/38 MILK DISCS	36% of cocoa, 24% of milk, 36/38 of fat content, fluidity: 3/5, taste intensity: 4,5/5.	22,05 Lb	     
AQ48AA	ARIBA BIANCO WHITE DISCS	22% of milk, 36/38% of fat content, fluidity: 4/5, taste intensity: 4/5.	22,05 Lb	   

CHUNKS

AQ49UI	ARIBA FONDENTE DARK CHUNKS	44% of cocoa, 24/26 of fat content.	11 Lb x 2 pcs	   
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DROPS

CODE	PRODUCT	DESCRIPTION		APPLICATIONS
AQ49GF	ARIBA FONDENTE DARK DROPS 850/HG	850/hg, 46% of cocoa, 26/28 of cocoa butter.	22,05 Lb	   
AQ49AX	ARIBA FONDENTE DARK DROPS 200/HG	200/hg, 46% of cocoa, 26/28 of cocoa butter.	22,05 Lb	   
AQ49GL	ARIBA FONDENTE DARK DROPS 3000/HG	3000/hg, 46% of cocoa, 26/28 of cocoa butter.	22,05 Lb	   



Gelato

Martini Gelato has always aimed at being the ideal partner of those who want to add quality, creativity, and innovation to their gelato-making, and who are willing to amaze their customers with excellent and original flavours.

Thanks to its production capacity, its long-standing experience and its many achievements in the food industry, today Martini Gelato offers you a comprehensive and diverse range of products.

- **VARIEGATES**
- **FLAVOURING PAST**
- **BASES FOR GELATO MAKING**
- **AYMARA LINE**
- **COATINGS AND STRACCIATELLAS**
- **COLD CREAMS, SLUSHIES AND HOT CHOCOLATE**
- **SOFT SERVE**
- **FROZEN PASTRY -18°/+4°C**
- **OTHER INGREDIENTS**

VARIEGATES

LE BRUNELLE



Click and find out how to use it!



Le Brunelle



Versatile products with a soft, **creamy texture even at negative temperature**, available in two versions: plain and with inclusions. Brunella's variegates are just the **ideal complement to all preparations**.

How to use it



Cone decorations



Variegates for gelato



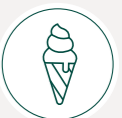
Praline filling



Layers and cremini



Variegates for gelato cakes



Soft serve toppings

LE BRUNELLE PLAIN


CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AX43MI	BRUNELLA CAMEL	Caramel cream.	11 Lb x 2 pcs	   
AX43MC	BRUNELLA DARK CHOCOLATE	Cream flavored dark chocolate.	11 Lb x 2 pcs	   
AX43IG	BRUNELLA GIANDUIA	Hazelnut cream taste gianduia.	11 Lb x 1 pcs	   



LE BRUNELLE PLAIN

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AX43MN	BRUNELLA MILK HAZELNUT	Cream flavoured milk and hazelnut.	11 Lb x 2 pcs	   
AX43IB	BRUNELLA HAZELNUT	Hazelnut and chocolate cream.	11 Lb x 1 pcs	   
AX43ME	BRUNELLA PISTACHIO	Pistachio cream.	11 Lb x 2 pcs	   

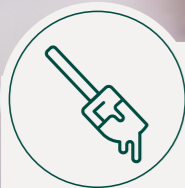
LE BRUNELLE CROK

AX43MM	BRUNELLA CROK DARK BISCUIT	Dark chocolate flavored cream,with black cocoa biscuit inclusions	11 Lb x 2 pcs	   
AX43ML	BRUNELLA CROK SPECULOOS	Caramel cream with pieces of cinnamon biscuit.	11 Lb x 2 pcs	   
AX43MP	BRUNELLA CROK COCOA COOKIE	Cocoa and hazelnut cream, with cocoa shortcake inclusions.	11 Lb x 2 pcs	   
AX43MX	BRUNELLA CROK PISTACHIO	Pistachio cream with roasted pistachio grains inclusions.	11 Lb x 2 pcs	   



VARIEGATES

FRUITS AND CLASSIC



Click and find out how to use it!































Fruits and classic variegates


























































The new line of variegates for gelato making strives for excellence and the highest quality. New product formulations that give utmost importance to the content and raw materials from which they are made.
Fruits variegates: a perfect grip fruit ripple to swirl, with up to 80% fruit pieces content.

FRUITS VARIEGATES

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AJ01AL	APRICOT	With 50% apricots. Natural dyes and flavours.	6,61 Lb x 2 pcs	    
AJ01AE	BLACK CHERRY	With 33% candied cherries and 17% concentrated black cherry juice	6,61 Lb x 2 pcs	      
AJ01AO	ORANGE	With 60% orange, it contains orange peels. With natural flavors.	6,61 Lb x 2 pcs	    
AJ01AP	FIG	With 75% of figs.	6,61 Lb x 2 pcs	    
AJ01AT	STRAWBERRY DELUXE	With 20% semi-candied strawberries and 18% concentrated juice of strawberry. With natural dyes.	6,61 Lb x 2 pcs	    



CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AJ01AI	WILD BERRIES	With 50% of mixed berries (black currant, blueberries, blackberries, raspberries and wild strawberries).	6,61 Lb x 2 pcs	      
AJ01AM	RASPBERRY	With 60% raspberries and natural flavors.	6,61 Lb x 2 pcs	    
AJ01AV	BLACKBERRY	With 50% of blueberries (of which 36% of wild blueberries in pieces). With natural dyes.	6,61 Lb x 2 pcs	    
AJ01AS	PASSION FRUIT	With 75% passion fruit.	6,61 Lb x 2 pcs	      
AJ01AH	GINGER	With 28% of candied ginger. With natural flavors and dyes.	6,61 Lb x 2 pcs	      
CLASSIC VARIEGATES				
AJ01AX	MAPLE	With 16% maple syrup.	6,61 Lb x 2 pcs	    
AJ01AY	SINGLE ORIGIN COLOMBIA COFFEE	With a single-origin coffee Colombia 100% arabica.	6,61 Lb x 2 pcs	      
AJ01AA	DULCE DE LECHE	Suitable for both gelato and pastry.	6,61 Lb x 2 pcs	    
AJ01AK	SIGNOR STRUDEL	With 52% apples, as well as raisin, pine nuts and cinnamon.	6,61 Lb x 2 pcs	     



FLAVOURING PASTES

DIAMANTE




















Diamante















Top quality ingredients mix to a comprehensive offering aimed to obtain **rich-tasting preparations**. Martini Gelato has a wide range of flavouring pastes to please **everyone's likings** and add a **unique touch** to your gelato parlour.





HAZELNUTS

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AY00CK	HAZELNUT CREMOSITA	Hazelnut paste with flavourings and emulsifiers.	6,61 Lb x 2 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	     
AY00CN	HAZELNUT PIEMONTE PGI	"Hazelnut Piedmont PGI"	6,61 Lb x 2 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	   
AY00CA	HAZELNUT ROBUSTA	100% Italian hazelnut paste.	6,61 Lb x 2 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	     

PISTACHIOS

AY50BC	PURE PISTACHIO	Paste with 100% pistachio.	6,61 Lb x 2 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	     
AY50BD	PURE PISTACHIO GREEN	Pistachio paste with natural dye.	6,61 Lb x 2 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	     

SALTY PEANUT



AE37PZ	SALTY PEANUT	Salty Peanut paste.	6,61 Lb x W2 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	   
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Click and find out how to use it!



ALMOND

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AE37PQ	ALMOND AVORIO	100% almond paste.	6,61 Lb x 2 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	

FLAVOURING PASTES




CLASSIC AND FRUITS

Classic and fruits paste



















Martini Linea Gelato provides a wide range of pastes for flavoring gelato. Its quality is guaranteed by carefully chosen raw materials and meticulous transformation procedures.




CLASSIC PASTE

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AJ00BC	APPLE PIE	Paste with a traditional apple pie taste, with apples, cinnamon, butter, sugar.	6,61 Lb x 2 pcs	2,5 oz (70 g) per 35,2 oz (1 kg) of mix	
AJ00AP	BISCUIT	Paste with biscuit flavour and vanilla notes.	6,61 Lb x 2 pcs	1,8 oz (50 g) per 35,2 oz (1 kg) of mix	









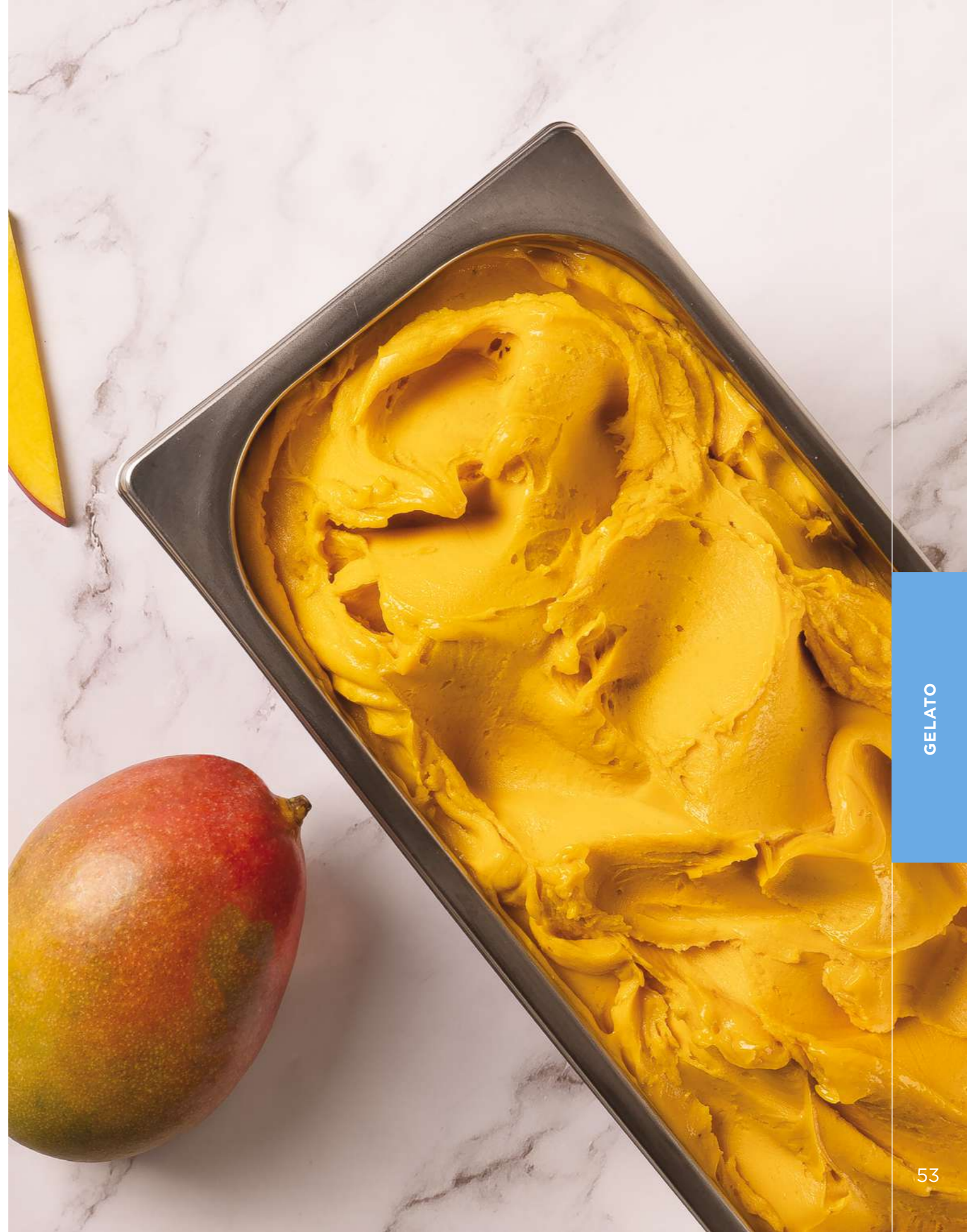
CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AJ00AG	COFFEE	Made with almost 40% instant and ground coffee.	6,61 Lb x 2 pcs	1,06/1,8 oz (30/50 g) per 35,2 oz (1 kg) of mix	
AJ00AK	CARAMEL	Paste with natural flavors and 50% caramel.	6,61 Lb x 2 pcs	1,8 oz (50 g) per 35,2 oz (1 kg) of mix	
AE37BU	CREMA ANTICA	Paste for custard making. Lightly flavoured with lemon zest.	 11 Lb x 2 pcs	3,52/5,29 oz (100/150 g) per 35,2 oz (1 kg) of mix	
AJ00AV	FRENCH VANILLA	Paste made with vanilla beans.	6,61 Lb x 2 pcs	0,7 oz (20 g) per 35,2 oz (1 kg) of mix	
AX43AZ	GIANDUJA	Paste gianduja, with 55% of Italian hazelnut and chocolate.	 11 Lb x 1 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	
AX43AR	GIANDUJAMARA	Paste gianduja, with 75% of Italian haz.	 11 Lb x 1 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	
AE37BQ	SWEET ALMOND	Paste with roasted almonds and sugar.	 5,51 Lb x 2 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	
AJ00AD	MINT	Paste with an intense green mint colour.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	
AJ00AR	PANNA COTTA	Paste with a typical panna cotta taste.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	
AJ00AS	TIRAMISÙ	Paste made with egg yolk and mascarpone, with a light coffee taste note. Alcohol Free.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	
AJ00AH	VANILLA BOURBON	Paste with an intense taste of Bourbon Vanilla.	6,61 Lb x 2 pcs	1,7 oz (20 g) per 35,2 oz (1 kg) of mix	



CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AJ00AO	ZABAIONE	Paste with egg yolk and Marsala, for making a gelato with an intense flavour alcoholic note.	5,95 Lb x 2 pcs	2,47 oz (70 g) per 35,2 oz (1 kg) of mix	
AJ00AX	TRIFLE	Paste with a typical trifle taste.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	
AE37BP	CRÈME CARAMEL	Paste with a typical crème caramel taste.	5,51 Lb x 2 pcs	2,8/3,5 oz (80/100 g) per 35,2 oz (1 kg) of mix	

FRUITS PASTE

AJ00AM	PINEAPPLE	With 80% pineapple.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	
AJ00AI	BANANA	Paste with 75% banana.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	
AJ00AJ	COCONUT	Rich Rapè coconut paste, for a gelato with a grainy texture.	5,95 Lb x 2 pcs	3,17 oz (90 g) per 35,2 oz (1 kg) of mix	
AJ00AC	STRAWBERRY M	With 82% of strawberries. Ideal on milk bases applications.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	
AJ00AU	RASPBERRY	With 50% of raspberries.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	
AJ00AA	MANGO ALPHONSO	With 60% Alphonso mango puree.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	
AJ00BA	PASSION FRUIT	With 60% puree passion fruit.	6,61 Lb x 2 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	



BASES FOR GELATO MAKING

POWDERED BASES WITH DOSAGE







Powdered bases with dosage












Martini Gelato offers different ranges of bases for gelato making and premixes to cater to everyone's needs! Choose your favourite taste profiles and characteristics to make your own, unique gelato!






SMARTY

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70BN	SMARTY 500 G.V.	Powder base with vegetable fats, for make gelato without pasteurization process.	5,51 Lb x 6 pcs	17,64 oz (500 g) of product + 33,8 oz (1 liter) of warm water (50°)	  

BIANCOLATTE

AI70XZ	BIANCOLATTE 100 F.C.	A gelato base that can be used both hot and cold, with refined vegetable fats and proteins for an excellent overrun in the showcase. Cream taste.	4,41 Lb x 6 pcs	3,52 oz (100 g) per 33,8 oz (1 liter) of milk + 8,11 / 8,82 oz (230/250 g) of sugar	   
AI70XO	BIANCOLATTE 250	Base rich in milk and cream to be used only with the addition of water and sugar, to obtain a gelato with a milk taste. It's possible to replace a part of water with milk to get an even creamier and warmer gelato on the palate.	4,41 Lb x 6 pcs	8,82 oz (250 g) per 33,8 oz (1 liter) of water + 8,82/9,52 oz (250/270 g) of sugar	    

NEUTRALS

AI70BP	NEUTRO UNICO	Pure stabilizer with emulsifiers and thickeners is ideal for gelato and fruit sorbets.	1,76 Lb x 8 pcs	0,14/0,25 oz (4/7 g) per 35,2 oz (1 kg) of mix	    
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Click and find out how to use it!



IMPROVERS

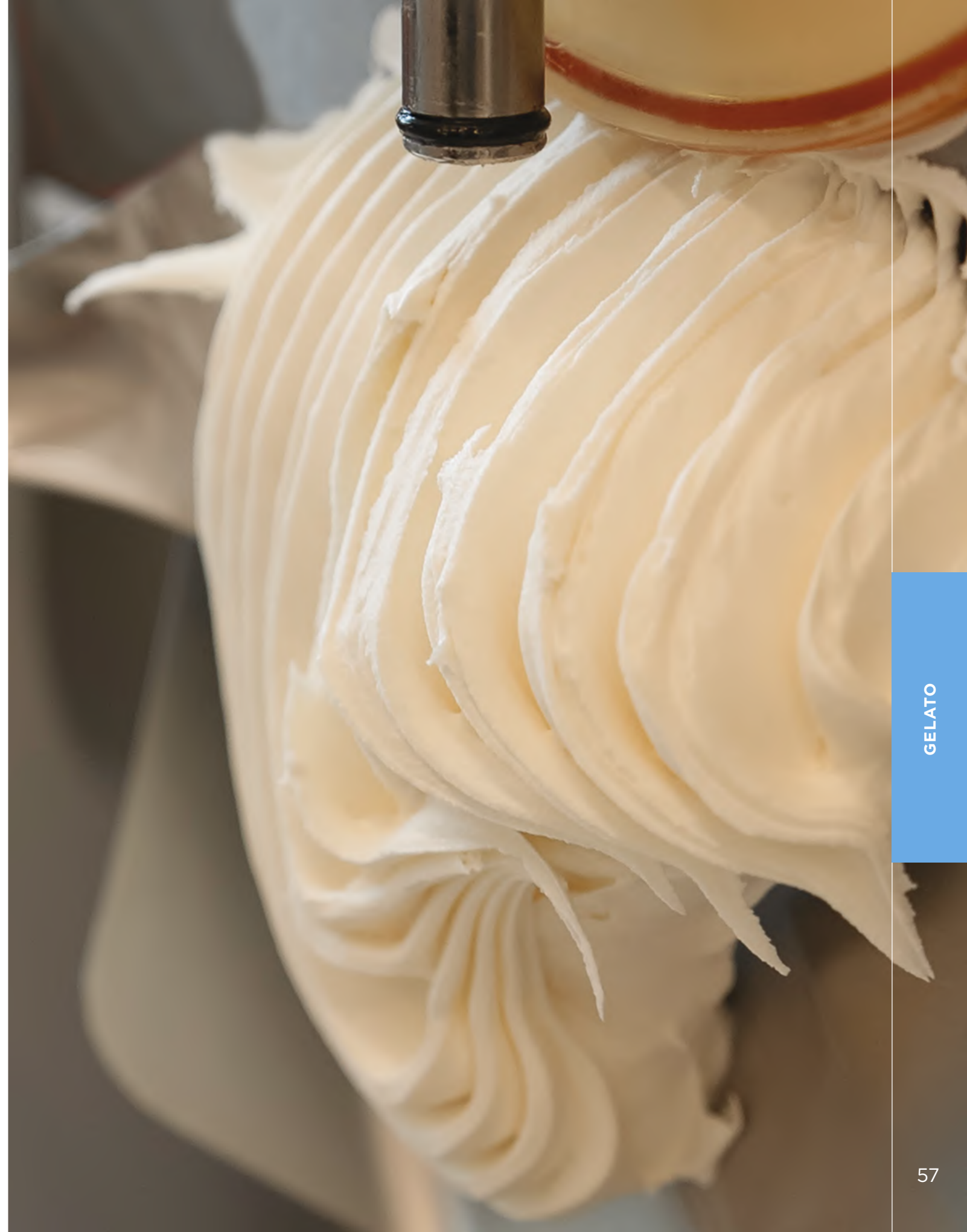
CODE	PRODUCT	DESCRIPTION	PACKAGING	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70XB	CREMOSO +	Supplement for both gelato and fruit sorbets. Improves the scoopability, and the maintenance of the gelato in the showcase.	4,41 Lb x 6 pcs	1,06/1,76 oz (30/50 g) on milk or water	

FLAVOURERS

AI70CW	LIMONE 50	Flavouring powder to recreate the characteristic flavours and sharpness of real lemons.	2,20 Lb x 8 pcs	12,35 oz (350 g) of sugar + 1,76 oz (50 g) FRUTTA 50 CREM + 1,76 oz (50 g) LIMONE 50 + 33,81 oz (liter) of water	
AI70BU	MASCARPONE 30	Powder mix to give a distinctive mascarpone flavour to your gelato.	2,20 Lb x 8 pcs	1,06 oz (30 g) per 35,2 oz (1 kg) of mix	
AI70BR	QUARK 50	Powder mix to give gelato the slightly sour taste of fresh quark. Ideal for cheesecake flavour.	2,20 Lb x 8 pcs	1,76 oz (50 g) per 35,2 oz (1 kg) of mix	

FRUITS TASTE

AI70XJ	FRUTTA 50	A fat-free base to be used cold for the preparation of deliciously creamy fruit sorbets.	4,41 Lb x 6 pcs	11,46 oz (325 g) of non-hot water + 1,06 oz (30 g) of product + 7,41 oz (210 g) of sugar + 1,23 oz (35 g) of strawberry paste + 14,11 oz (400g) of fresh strawberries	
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AYMARA LINE

AYMARA



Click and find out how to use it!



Aymara



Thanks to Martini Cioccolato's expertise in the production and processing of chocolate, a new range of products for gelato-making professionals was developed. **Aymara is our line of complete powder bases for chocolate-flavoured gelato.** Experience in production processes and quality of selected ingredients: this is the recipe for a product range with astonishing taste profiles.

How to use it



+








Boiling water











+



Batch freezer

CODE	PRODUCT	DESCRIPTION	 HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70DB	AYMARA TUTTO EXTRADARK	Complete base dairy free, characterized by the intense taste of chocolate and intense dark colour.	3,97 Lb x 9 pcs 1 bag + 84,54 oz (2,5 lt) of boiling water	     
AI70DF	AYMARA TUTTO DARK	Complete base dairy free, to make an exquisite dark chocolate gelato.	4,2 Lb x 9 pcs 1 bag + 71 oz (2,1 lt) of boiling water	     

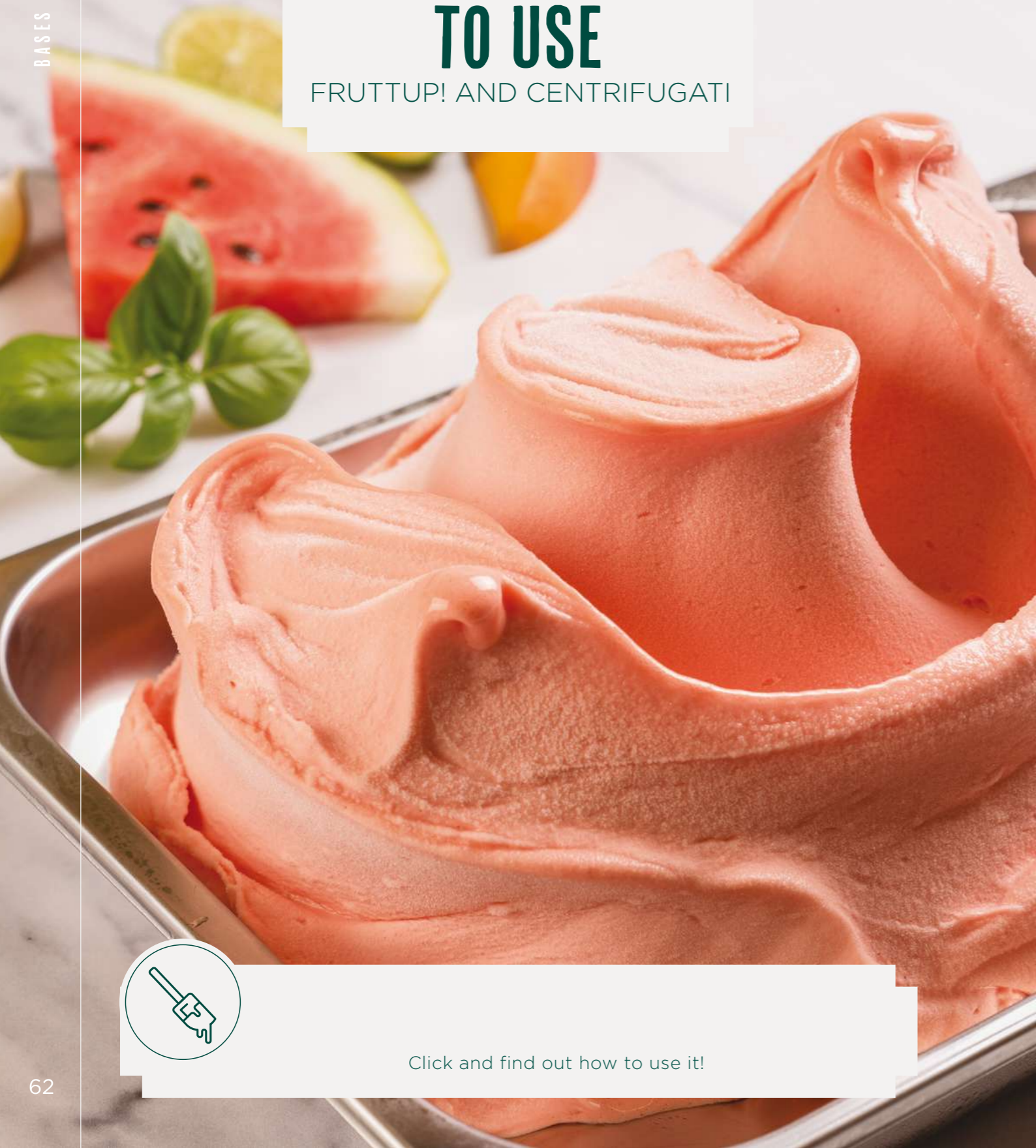


CODE	PRODUCT	DESCRIPTION	 HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70CX	AYMARA TUTTO COCOA	Complete base to make a great and creamy chocolate gelato.	3,97 Lb x 9 pcs 1 bag + 84,54 oz (2,5 lt) of boiling water	    
AI70DA	AYMARA TUTTO WHITE CHOCOLATE	Complete base rich in cocoa butter for a gelato with an enveloping taste and exceptional creaminess. Suitable to be rippled with fruit and classical variegates.	3,53 Lb x 9 pcs 1 bag + 84,54 oz (2,5 lt) of boiling water	   



BASES READY TO USE

FRUTTUP! AND CENTRIFUGATI



Click and find out how to use it!



FruttUP! and centrifugati



A comprehensive range of extremely versatile, complete powder bases. Ideal for making artisan gelato and soft serve alike, in just a few, easy steps. **Fruttup** is our fruit-only offering, whereas our **centrifugati** are perfect blends of fruit, vegetables and spices, in a carefully selected mix that enhances the beneficial and nutritional properties of every ingredient.

How to use it



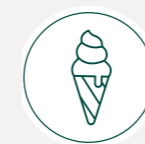
For artisan gelato



Room temperature water



Batch freezer



For soft serve



Room temperature water




Soft serve machine

FRUTTUP! E CENTRIFUGATI

CODE	PRODUCT	HOW TO USE	TECHNICAL CHARACTERISTICS
AI70CJ	FRUTTUP! PINEAPPLE	1 bag + 94,7 oz (2,8 lt) of water	




FRUTTUP! E CENTRIFUGATI

CODE	PRODUCT		HOW TO USE	TECHNICAL CHARACTERISTICS
AI70CH	FRUTTUP! BANANA	2,76 Lb x 8 pcs	1 bag + 47,3 oz (1,4 lt) of water + 47,3 oz (1,4 lt) of milk	
AI70CG	FRUTTUP! COCONUT	2,87 Lb x 8 pcs	1 bag + 101,44 oz (3 lt) of milk	
AI70CQ	FRUTTUP! STRAWBERRY	2,76 Lb x 8 pcs	1 bag + 94,7 oz (2,8 lt) of water	
AI70CS	FRUTTUP! WILD BERRIES	2,76 Lb x 8 pcs	1 bag + 94,7 oz (2,8 lt) of water	
AI70CU	FRUTTUP! RASPBERRY	2,76 Lb x 8 pcs	1 bag + 94,7 oz (2,8 lt) of water	
AI70CO	FRUTTUP! LEMON	2,98 Lb x 8 pcs	1 bag + 94,7 oz (2,8 lt) of water	
AI70CN	FRUTTUP! MANGO	2,76 Lb x 8 pcs	1 bag + 94,7 oz (2,8 lt) of water	
AI70CK	FRUTTUP! PASSION FRUIT	2,76 Lb x 8 pcs	1 bag + 94,7 oz (2,8 lt) of water	

BASES READY TO USE

CLASSICS

CODE	PRODUCT	DESCRIPTION		HOW TO USE	TECHNICAL CHARACTERISTICS
AI70DH	BLANCO	Complete base with white chocolate flavor.	3,53 Lb x 9 pcs	1 bag + 84,54 oz (2,5 lt) of boiling water	
AI70AG	SALTED BUTTER CARAMEL	Complete base without vegetable fat to realize a gelato flavored with caramel salted butter.	2,76 Lb x 12 pcs	1 bag + 101,44 oz (3 lt) of warm milk	
AI70DG	CHEESECAKE	Add boiling water and sugar to realize a gelato with a characteristic ricotta cheese taste.	2,65 Lb x 8 pcs	1 bag + 84,54 oz (2,5 lt) of boiling water + 8,82 oz (250g) of sugar	
YOGURT					
AI70XY	TUTTO YOGURT	Mix powder rich in yogurt, without vegetable fats, cold use with only the addition of milk.	2,20 Lb x 12 pcs	1 bag + 101,44 oz (3 lt) of cold milk	

COATINGS AND STRACCIATELLAS



Coatings and stracciatellas



From our expertise in the production and processing of chocolate, Martini Gelato's range of coatings and stracciatellas was developed. It was created to easily make coatings and stracciatellas: an irresistible crunchy bite!

How to use it



Stracciatella

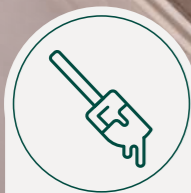


Cone coating



Gelato stick coating

CODE	PRODUCT	DESCRIPTION	 TECHNICAL CHARACTERISTICS
AX43AG	SUPERIOR DARK STRACCIATELLA COATING	With 64% chocolate.	11 Lb x 1 pcs    
AX43AF	STRACCIATELLA COATING	Chocolate with 15% cocoa.	11 Lb x 1 pcs    
AX43BW	SUPERIOR WHITE STRACCIATELLA COATING	With a delicate white chocolate taste, with 65% chocolate.	11 Lb x 1 pcs    
AX43HD	PINGUINI STRAWBERRY COATING	Cover with a strawberry flavour.	6,61 Lb x 2 pcs    
AX43HE	PINGUINI LEMON COATING	Cover with a lemon flavour.	6,61 Lb x 2 pcs    
AX43HF	PINGUINI PISTACHIO COATING	Cover with a pistachio flavour.	6,61 Lb x 2 pcs    



COLD CREAMS, SLUSHIES AND HOT CHOCOLATE






Cold cream





Not just artisan gelato-making: Martini Gelato helps you broaden your offering with slushies and cold coffee -and lemon- flavoured creams. Then, when the weather gets colder, our Hot Chocolate is ready in just a few, easy steps.

SORB'OLÈ

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AV30KC	COFFEE SORB'OLÈ	UHT brik ready product for a delicious coffee sorbet.	33,81 oz (liter) x 12 pcs	 

COFFEE CREAM











A170CA	COFFEE CREAM	Complete base to make a coffee cream.	 2,42 Lb x 12 pcs	
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Slushies





Fruttup! can also be used to make tasty and fresh slushies

FRUTTUP!

CODE	PRODUCT		HOW TO USE	TECHNICAL CHARACTERISTICS
AI70CJ	FRUTTUP! PINEAPPLE	2,76 Lb x 8 pcs	1 bag + 1 gallon of water	
AI70CH	FRUTTUP! BANANA	2,76 Lb x 8 pcs	1 bag + 1 gallon of water	
AI70CG	FRUTTUP! COCONUT	2,87 Lb x 8 pcs	1 bag + 1 gallon of milk	
AI70CQ	FRUTTUP! STRAWBERRY	2,76 Lb x 8 pcs	1 bag + 1 gallon of water	
AI70CS	FRUTTUP! WILD BERRIES	2,76 Lb x 8 pcs	1 bag + 1 gallon of water	
AI70CU	FRUTTUP! RASPBERRY	2,76 Lb x 8 pcs	1 bag + 1 gallon of water	
AI70CO	FRUTTUP! LEMON	2,98 Lb x 8 pcs	1 bag + 1 gallon of water	
AI70CN	FRUTTUP! MANGO	2,76 Lb x 8 pcs	1 bag + 1 gallon of water	
AI70CK	FRUTTUP! PASSION FRUIT	2,76 Lb x 8 pcs	1 bag + 1 gallon of water	



CHOCOLATE SLUSHIES

CODE	PRODUCT	DESCRIPTION		HOW TO USE	TECHNICAL CHARACTERISTICS
AI70DB	AYMARA TUTTO EXTRADARK	Complete base without milk and derivatives, characterized by the intense taste of chocolate and the marked dark color.	3,97 Lb x 9 pcs	1 bag + 67,6 oz (2 lt) of boiling water mix well + 50,7 oz (1,5 lt) of water cool and put in the slush machine	

Hot chocolate

How to use it





Coffee machine steam wand



You can also use a microwave oven or a chocolate maker

HOT CHOCOLATE

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AV31AA	GOLDEN CIOC	Ready product in UHT brik to prepare a velvety hot chocolate.	33,81 oz (liter) x 12 pcs	

SOFT SERVE

COMPLETE
POWDERED BASES



Click and find out how to use it!

Martini
GELATO

Soft serve



Not just artisan gelato-making:
Martini Gelato's products
can often be used to make delicious
soft serve too.

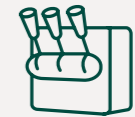
Easy to make



Pour the water
into the jug




















Pour the premix
into the water
and blend
with a mixer

































































Pour the mix
into the soft
serve machine

CLASSICS






CODE	PRODUCT	DESCRIPTION		HOW TO USE	TECHNICAL CHARACTERISTICS
AI70AG	SALTED BUTTER CARAMEL	Complete base without vegetable fat to realize a soft-serve gelato flavored with caramel salted butter.	2,76 Lb x 12 pcs	1 bag + 125/135 oz (3,7/4 lt) of hot milk	   
AI70SC	CHOCOLATE	Add water to obtain a delicious soft-serve chocolate gelato.	4,41 Lb x 6 pcs	1 bag + 1,06 gal (4 lt) of water	   
AI70SD	VANILLA	Add water to obtain a delicious soft-serve vanilla gelato, with natural aroma.	4,41 Lb x 6 pcs	1 bag + 1,06 gal (4 lt) of water	   
AI70SE	WHITE VANILLA	Add water to obtain a delicious soft-serve white vanilla gelato.	3,31 Lb x 6 pcs	1 bag + 118,4 oz (3,5 lt) of water	   

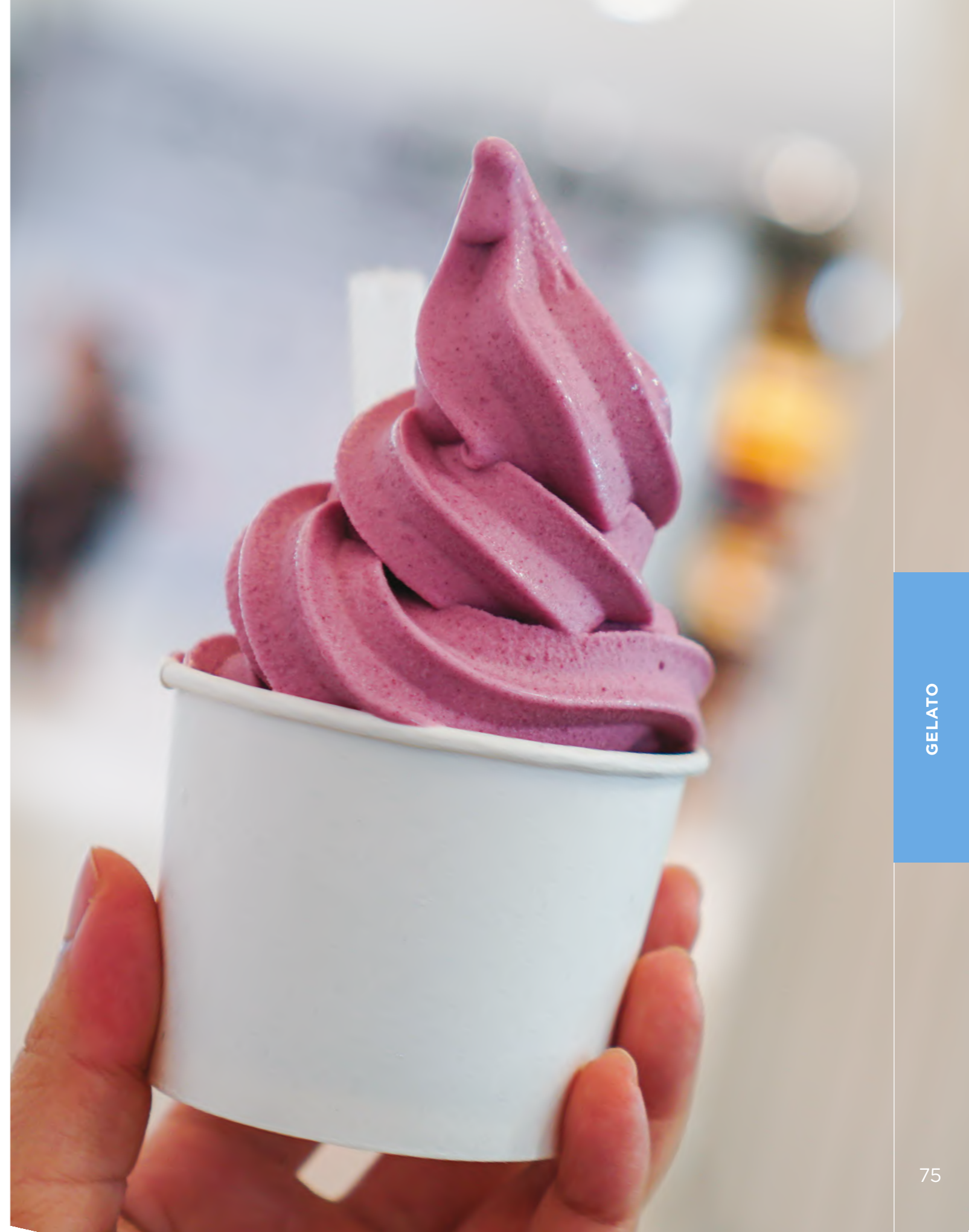


FRUTTUP

CODE	PRODUCT		HOW TO USE	TECHNICAL CHARACTERISTICS
A170CJ	FRUTTUP! PINEAPPLE	2,76 Lb x 8 pcs	1 bag + 111,6/118,4 oz (3,3/3,5 lt) of water	      
A170CH	FRUTTUP! BANANA	2,76 Lb x 8 pcs	1 bag + 111,6/118,4 oz (3,3/3,5 lt) of water	      
A170CG	FRUTTUP! COCONUT	2,87 Lb x 8 pcs	1 bag + 118,4/125 oz (3,5/3,7 lt) of water	     
A170CQ	FRUTTUP! STRAWBERRY	2,76 Lb x 8 pcs	1 bag + 111,6/118,4 oz (3,3/3,5 lt) of water	      
A170CS	FRUTTUP! WILD BERRIES	2,76 Lb x 8 pcs	1 bag + 111,6/118,4 oz (3,3/3,5 lt) of water	      
A170CU	FRUTTUP! RASPBERRY	2,76 Lb x 8 pcs	1 bag + 111,6/118,4 oz (3,3/3,5 lt) of water	     
A170CO	FRUTTUP! LEMON	2,98 Lb x 8 pcs	1 bag + 111,6/118,4 oz (3,3/3,5 lt) of water	      
A170CN	FRUTTUP! MANGO	2,76 Lb x 8 pcs	1 bag + 111,6/118,4 oz (3,3/3,5 lt) of water	      
A170CK	FRUTTUP! PASSION FRUIT	2,76 Lb x 8 pcs	1 bag + 111,6/118,4 oz (3,3/3,5 lt) of water	      

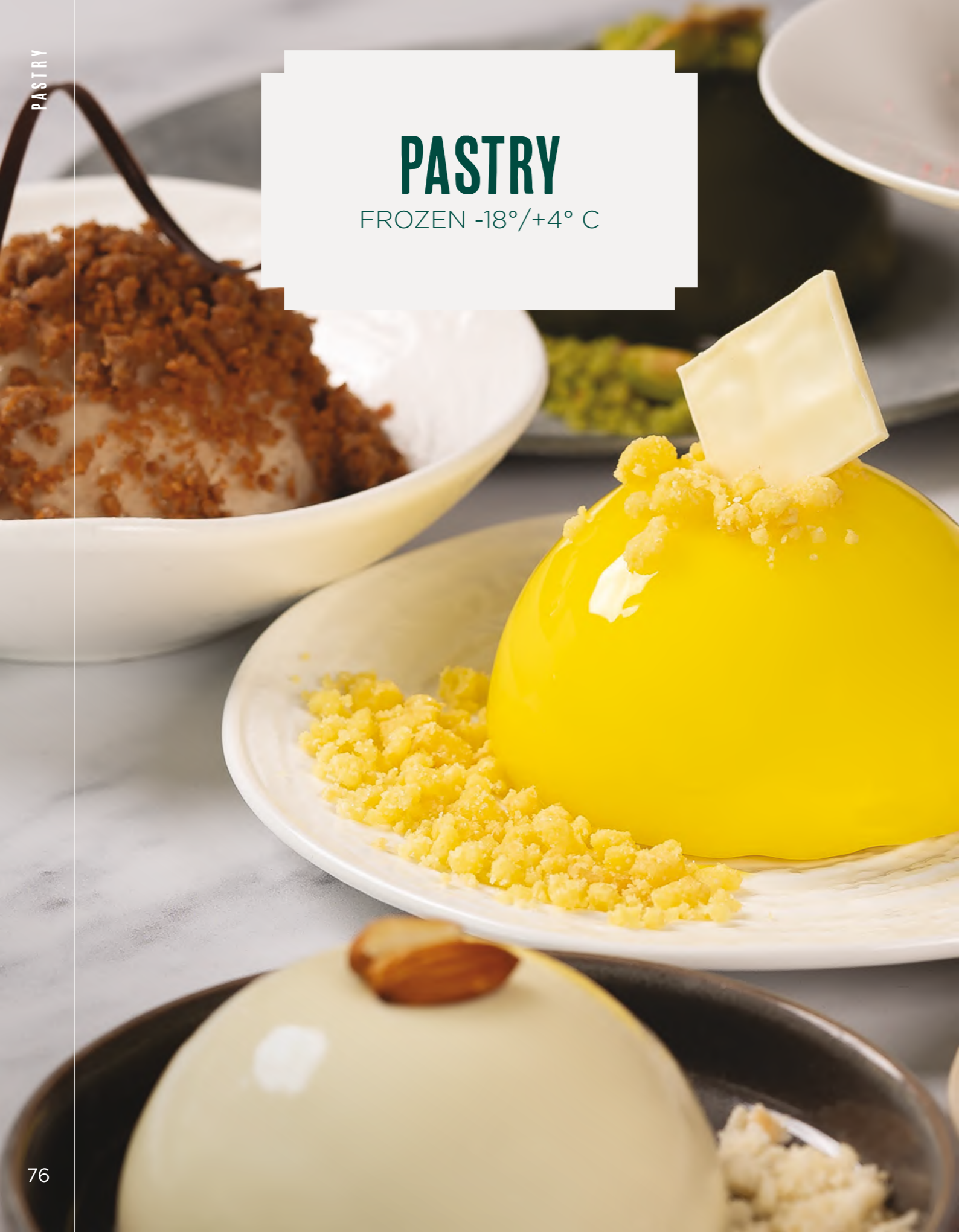
YOGURT

A170SA	YOGURT	Add water to realize a delicious soft-serve yogurt.	 2,76 Lb x 12 pcs	1 bag + 1,06 gal (4 lt) of water	   
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PASTRY


















FROZEN -18°/+4° C



Frozen pastry



Martini Gelato's products are **extremely versatile**, and many of them can be used to prepare traditional pastries and frozen desserts too.

CODE	PRODUCT	DESCRIPTION	 HOW TO USE	TECHNICAL CHARACTERISTICS
AI70BV	EASY TIRAMISÙ	Complete powder base to prepare tiramisù.	 2,20 Lb x 8 pcs 7,05 oz (200g) of milk + 7,05 oz (200g) of product + 2,20 Lb (kg) of cream	    
AI70BT	PANNATEX	Balanced mix to give structure to cream, mousse and semifreddo.	 2,20 Lb x 8 pcs Cream: 1,76 oz (50 g) per 35,2 (1 kg) of cream 35%	    
AI70XL	TUTTO MOUSSE	Mix to prepare in planetary "hot gelato" or mousse.	 2,20 Lb x 6 pcs 12,35 oz (350 g) of product + 12,35 oz (350 g) of gelato mix + 10,58 oz (300g) of milk	  

OTHER INGREDIENTS

WHOLE HAZELNUTS AND PISTACHIOS










Whole hazelnut and pistachios









Martini Gelato provides the essential raw material and all the necessary equipment to produce the highest quality gelato.

WHOLE HAZELNUTS

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AY10LM	WHOLE HAZELNUTS 13/15	Toasted whole hazelnuts. Size 13/15	2,20 Lb x 5 pcs	     

PASTACHIOS

AE37DC	GROUND PISTACHIOS 2/4	Toasted pistachio grains. Calibre 2/4.	2,20 Lb x 4 pcs	     
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Frozen

We create excellent products that satisfy both savory and sweet cravings using artisanal techniques, sourdough, and premium ingredients.

- SWEET
- SAVOURY

SWEET



Cornetti

All our pastries are made with our sourdough, a baking tradition that begun over a hundred years ago and still gets refreshed every day.










Legend



Weight



Units per box

	CODE	PRODUCT	DESCRIPTION		
	1900C	PLAIN GRAN CORNETTO	Ready to bake at 168°C/329°F for 27 minutes	3 Oz	54
	1901C	APRICOT GRAN CORNETTO	Ready to bake at 168°C/329°F for 27 minutes	3 Oz	54
	1902C	CUSTARD GRAN CORNETTO	Ready to bake at 168°C/329°F for 27 minutes	3 Oz	54
	1903C	CHOCOLATE GRAN CORNETTO	Ready to bake at 168°C/329°F for 27 minutes	3 Oz	54
 	5090C	PLAIN VEGAN CORNETTO	Ready to bake at 168°C/329°F for 27 minutes	2,47 Oz	70
	5202C	PISTACHIO STRAIGHT CROISSANT	Ready to bake at 170°C/338°F for 23-25 minutes	2,82 Oz	50



Fried specialties

Krapfen and doughnuts, essential classics for a full breakfast selection, are available in a variety of formats to meet every need, with an irresistible taste and aroma.




Legend

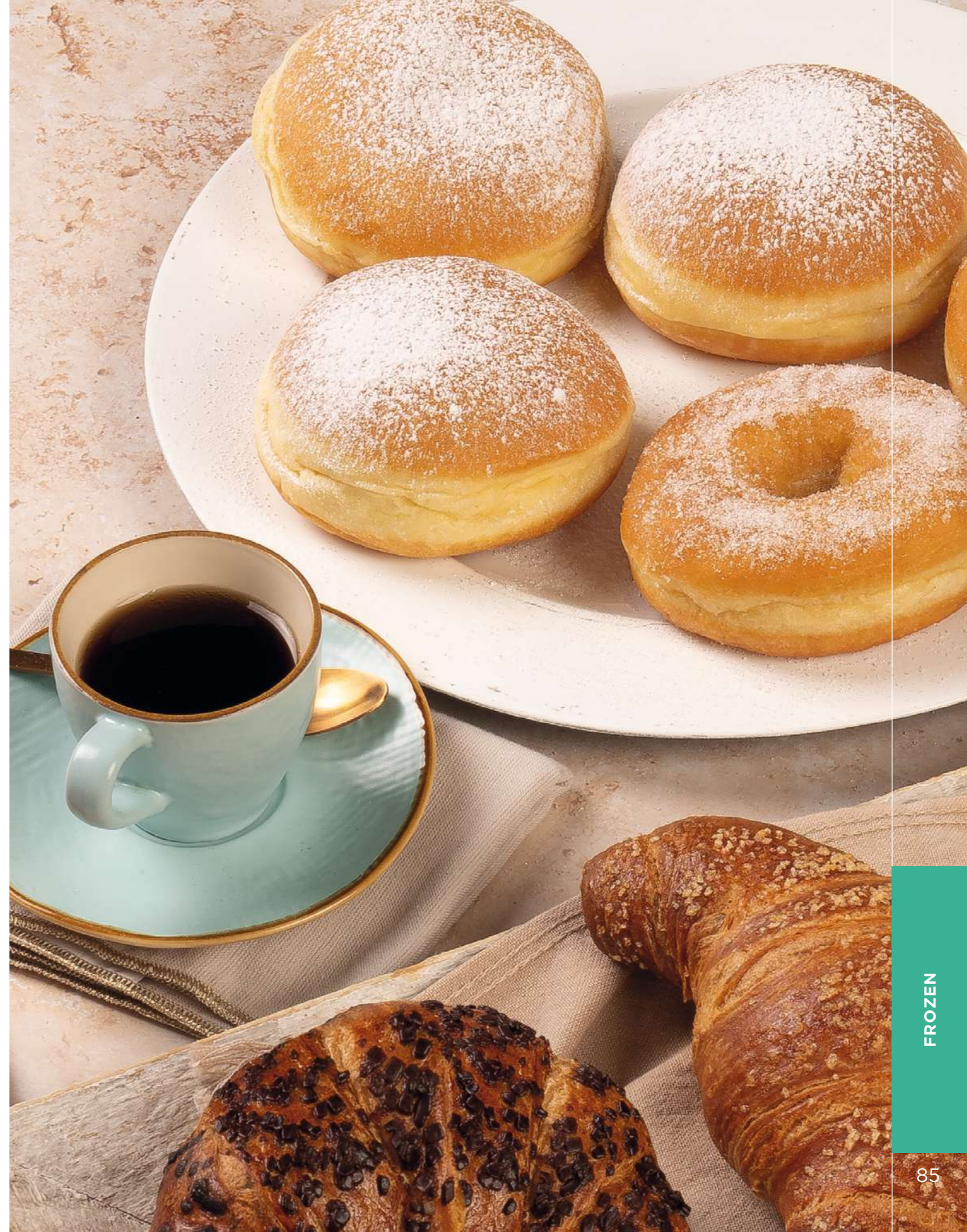


Weight



Units per box

	CODE	PRODUCT	DESCRIPTION		
	10116A	PLAIN KRAPFEN	Ready to serve	2,12 Oz	36



SAVOURY



Focaccia

A constantly expanding array of new, quick and easily-prepared savoury delicacies developed to support you every day with the utmost professionalism and reliability.

Thanks to the careful selection of ingredients and the skilled processing of all our products, you can create your own exquisite offering by adding your creative touch.

Legend



Format



Weight



Units per box

	CODE	PRODUCT	DESCRIPTION			
	10280A	HAPPY HOURS CLASSIC	Pre-baked, heat at 250° for 6 minutes	30x9	5,29 Oz	10
	10282A	HANDMADE "ALLA PALA" FOCACCIA	Pre-baked, heat at 250° for 6 minutes	40x30	17,64 Oz	10
	10279A	HANDMADE FOCACCIA Ø 30	Pre-baked, heat at 250° for 6 minutes	30	8,82 Oz	16

Legend

Applications



**CREAM
FLAVOURING**



**CAKES
COATING**



SHELLS



**CROISSANT
FILLING**



**BISCUIT
COATING**



TABLETS



**SEMFREDDO
ICING**



**BISCUITS
DECORATION**



FILLINGS



**SEMFREDDO
PREPARATION**



**CAKE
DECORATION**



COATINGS



**CAKE
AND SPONGE
ROLL FILLING**



**CAKE
FILLING**



DECORATION



**PROFITEROLES
COATING**



**LEAVENED
PRODUCT
FILLING**



MOUSSE



**BISCUIT
FILLING**



**CAKE
GLAZING**



GELATO



**PIE AND TART
FILLING**



**MODERN
PASTRY
GLAZING**



**CAKE
AND SWEET ROLL
FLAVOURING**



**GANACHE FOR
CHOCOLATES**



PRALINES

Technical characteristics



**NO
PRESERVATIVES**



**GLUTEN
FREE**



**MILK
FREE**



**VEGAN
PRODUCT**



**WITHOUT
HYDROGENATED
FATS**



**WITHOUT
EMULSIFIERS**



COLD USE



HOT USE



**HALAL
CERTIFIED**



**KOSHER
CERTIFIED**

Packaging



BRIK



**BAG
IN BOX**



BAG



BUCKET



BOTTLE



BOX



**FLAT
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