

2025

Martini
GELATO

WE FEED YOUR PASSION

THE EXCELLENCE OF GELATO PASSION
AND FLAVOURS, ALL MADE IN ITALY

CATALOGUE

EN



WE FEED YOUR PASSION

THE EXCELLENCE OF GELATO PASSION
AND FLAVOURS, ALL MADE IN ITALY



Quality, passion, innovation, italianity

“The partner that provides every product solution for 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**



The excellence of gelato passion and flavours, all made in Italy

Martini Gelato is the Martini Professional brand for gelato and frozen dessert making.

This brand is the result of a perfect mix of passion, taste and flavours from Italy, the land where is the king.

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. Martini Gelato's products are the results of the highest attentions paid by Unigrà and the Martini family to the selection of the best raw materials and their processing into semi-finished products.



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.



Click and discover



Unigrà in the world

5
Unigrà
production
plants

30
Commercial
branches






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 (Stato di Johor)

BRAZIL
Unigrà Brasil LTDA
Sorocoba (Stato di Sao Paulo)

INFOGRAPHIC LEGEND

 Headquarter Unigrà SpA, Italy	 Production plants	 Sales branches
------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------	------------------------------------------------------------------------------------------------------

Certifications

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



ISO 14001 ENVIRONMENT

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



HALĀL ETHIC

With the certification, issued by the international body HCS (Halāl Certification Authority), the **company guarantees the availability of products suitable for Muslim consumers.**



RSPO SUSTAINABILITY

Unigrà is member of the Roundtable on Sustainable Palm Oil (RSPO) since March 2007. An association founded in 2004 that funds projects which aim to promote and define criteria for **reconverting tropical forests into palm oil plantations and to protect and conserve the identity of local populations.**



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.



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.



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.**



KOSHER ETHIC

Obtained from the certifying body **ORTODOX UNION. The company guarantees the availability of products suitable for Jewish consumers.**

15 NEW PRODUCT 2025

35 VARIEGATES

LE BRUNELLE36
FRUIT VARIEGATES40
CLASSIC VARIEGATES43

45 FLAVOURING PASTES

DIAMANTE46
FRUIT PASTES50
CLASSIC PASTES52

57 BASES FOR GELATO MAKING

PASTEURIZED LIQUID BASES58
POWDERED BASES
WITH DOSAGE.....62

71 AYMARA AND PURE CHOCOLATE/COCOA

AYMARA72
PURE CHOCOLATE/COCOA.....76

79 BASES READY TO USE

FRUTTUP! AND CENTRIFUGATI.....80
FRUITS85
AYMARA86
CLASSICS.....89

91 COATINGS AND STRACCIATELLAS

95 COLD CREAMS, SLUSHIES AND HOT CHOCOLATE

COLD CREAMS96
SLUSHIES97
GOLDEN CIOC100

103 SOFT SERVE

PASTEURIZED LIQUID BASES104
COMPLETE POWDERED BASES108

115 PASTRY

FROZEN PASTRY -18°/+4°116
TRADITIONAL PASTRY121

127 DECORATION AND PERSONALISATION INGREDIENTS

READY TO CRUMBLE128
TOPPINGS.....130

133 OTHER INGREDIENTS



**GLUTEN
FREE**



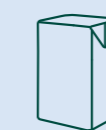
**WITHOUT
HYDROGENATED
FATS**



HOT USE



**FREE FROM
ADDED
SUGARS**



BRIK



JAR



**MILK
FREE
* IN RECIPE**



**WITHOUT
EMULSIFIERS**



**HALAL
CERTIFIED**



**LACTOSE
FREE
* IN RECIPE**



BUCKET



BOTTLE



**VEGAN
PRODUCT**



**COLD USE
(ROOM
TEMPERATURE)**



**KOSHER
CERTIFIED**



BAG



BAG IN BOX



BOX



New products 2025

Get ready for an explosion of taste and indulgence, because in 2025, gelato becomes genuinely delicious, signed Martini Gelato!

In 2025, Martini Gelato sets a new standard for excellence with a 100% **plant-based** line that revolutionizes the concept of plant-based gelato.

Among the standout innovations from Martini Gelato in 2025, the **Brunelle CROK Fusion** shines: two stable, spreadable creams crafted from carefully selected, premium ingredients, coming together in an irresistible blend of flavors.

But the surprises don't end here!

We're excited to introduce an **expanded Ready to Crumble** range, designed for those who seek an exceptional crunchy experience.

In addition, for **soft-serve gelato** experts, we've broadened our selection with the most popular flavors your customers love, ensuring every sweet craving is fulfilled.



WHERE PLANT-BASED MEETS FLAVOR



100% PLANT BASED

DISCOVER A WHOLE NEW WORLD OF PLEASURE 100% PLANT-BASED

OraSi Gelato is the new range of **4 plant-based liquid bases**, born from the expertise of **Martini Gelato** and the know-how of **OraSi**, the plant-based beverage brand.

WHY CHOOSE ORASI GELATO?



ETHICAL AND DELICIOUS



FOOD SAFETY AND QUALITY ASSURED



QUICK PREPARATION



ERROR PROOF



COMMUNICATION INVESTMENTS

EVER HEARD OF FLEXITARIANS?

They are 'flexible' vegetarians who prefer to follow a vegetarian diet, without giving up eating animal proteins and derivatives occasionally.

30%

EUROPEANS WITH A FLEXITARIAN DIET

Source: European vegetarian union

37%

EUROPEANS WITH A FLEXITARIAN, VEGAN OR VEGETARIAN DIET

Source: European vegetarian union

54%

EUROPEANS WHO CONSUME PLANT BASED DRINK

Source: European vegetarian Union






The projected growth of these consumer categories, combined with the increase in ethical consumption choices, makes **PLANT-BASED GELATO A TREND** to keep up with... and a key offering in your store!

**DISCOVER THE 4 ORASÌ GELATO PLANT-BASED LIQUID BASES,
FOR 100% PLANT-BASED ARTISAN ICE CREAMS.**

ORASÌ GELATO OAT

Code: **AV34EH**
Oat base. Flavoring is recommended to create numerous flavor combinations.

Technical characteristics:

-  MILK FREE
-  VEG
-  WITHOUT HYDROGENATED FATS
-  HALAL
-  KOSHER

Dosages: 4L per tub

Box:  x 12








**DISCOVER THE 4 ORASÌ GELATO PLANT-BASED LIQUID BASES,
FOR 100% PLANT-BASED ARTISAN ICE CREAMS.**

**ORASÌ GELATO
SALTED CARAMEL TASTE**

Code: **AV34EK**
Oat base with salted caramel taste.
Ready to use!

Technical characteristics:

-  MILK FREE
-  VEG
-  WITHOUT HYDROGENATED FATS
-  HALAL
-  KOSHER

Dosages: 4L per tub

Box:  x 12







READY TO USE!



ORASÌ GELATO SOY

Code: **AV34EI**
Soy base, with no added sugars.
Perfect with nut pastes.

Technical characteristics:

-  GLUTEN FREE
-  MILK FREE
-  VEG
-  WITHOUT HYDROGENATED FATS
-  HALAL
-  KOSHER

Dosages: 4L per tub

Box:  x 12

NO ADDED SUGARS








READY TO USE!



**ORASÌ GELATO
BISCUIT TASTE**

Code: **AV34EJ**
Oat base with biscuit taste.
Ready to use!

Technical characteristics:

-  MILK FREE
-  VEG
-  WITHOUT HYDROGENATED FATS
-  HALAL
-  KOSHER

Dosages: 4L per tub

Box:  x 12

LE BRUNELLE

NEW!

CROK FUSION

An irresistible fusion of taste

Le Brunelle CROK Fusion



LE BRUNELLE

NEW!

CROK FUSION

2 INCLUSIONS

Brunella CROK Pecan fusion

Stable and spreadable salted caramel cream, with inclusions of pecan nuts and cookie crumbles.



5 kg x 2

CODE	PRODUCT	TECHNICAL CHARACTERISTICS
AE37PW	BRUNELLA CROK PECAN FUSION	

2 INCLUSIONS

Brunella CROK Berry fusion

Stable and spreadable dark chocolate cream, with inclusions of berries and cacao nibs.



VEGAN



5 kg x 2

CODE	PRODUCT	TECHNICAL CHARACTERISTICS
AE37PI	BRUNELLA CROK BERRY FUSION	

LE BRUNELLE

NEW!

CROK

1 INCLUSION

Brunella CROK Frollino VEG

COD. AX43NE

Stable and spreadable gianduia cream with biscuit inclusions, **gluten-free**.



5 kg x 2



LE BRUNELLE

NEW!

CROK

1 INCLUSION

Brunella CROK Sueño

COD. AE37PY

Stable and spreadable **milk and hazelnut cream** with delicious wafer inclusions.



5 kg x 2



WITHOUT
HYDROGENATED
FATS

La Brunella CROK Sueño



LE BRUNELLE

NEW!

PLAIN

2 INCLUSIONS

Brunella CROK Royal

COD. AE37QA

Stable and spreadable white **chocolate cream** with pine nut and **cinnamon biscuits**.



5 kg x 2



Brunella salted caramel

COD. AX43ND

Delicious stable and spreadable **salted caramel** cream.



5 kg x 2



READY TO CRUMBLE

NEW!

GRAN MIX



GRAN MIX

SEEDS & CANDIED FRUITS



Gran Mix seeds and candied fruits

An exclusive **Cocoa Crumble** with a mix of toasted seeds (sesame, flax, buckwheat, chia seeds) orange, and candied apricot.



2,5 KG X 2

CODE: AE31AJ

READY TO

NEW!

CRUMBLE

Ready to crumble coconut

Delicious **coconut crumble**, with coconut powder.



2,5 KG X 2

CODE: AE31AK



LACTOSE

NEW!

FREE

FROZEN

NEW!

PASTRY



Yogurt flavored lactose free

COD. AI70EA

Complete base to make **yogurt-flavored gelato lactose free.**

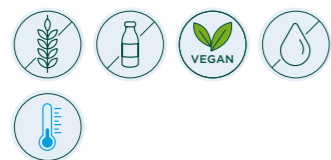


1,4 kg
x 9

FruttUP! Coconut W

COD. AI70EJ

Complete **coconut base, without milk.**



1,5 kg
x 9



Easy dessert

An easy-to-use powder mix, ideal for making semifreddo.

Perfect for creating effortless, delicious desserts!

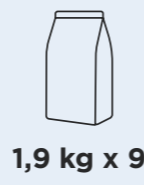


1 KG
X 8

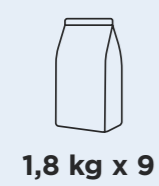
CODE: AI70EK

AYMARA **NEW!** AYMARA

Aymara dark



CODE	PRODUCT	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70DX	AYMARA DARK	1 bag + 2,1 L hot water	



Aymara black

CODE	PRODUCT	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70DY	AYMARA BLACK	1 bag + 2,5 L hot water	

Aymara white



CODE	PRODUCT	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70DZ	AYMARA WHITE	1 bag + 2,5 L warm water	

AYMARA **NEW!** AYMARA



SOFT SERVE

NEW!

GELATO



Soft as a cloud.

**Discover the new line
of powder bases
for soft serve gelato.**

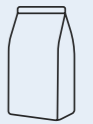
SOFT SERVE

NEW!

GELATO

Soft fiordilatte

Complete base to make fiordilatte soft-serve gelato.



2 kg x 6

CODE	PRODUCT	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70ED	SOFT FIORDILATTE	1 bag + 4 L of water at room temperature	

Soft white vanilla

Complete base to make white vanilla soft-serve gelato.



2 kg x 6

CODE	PRODUCT	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70EF	SOFT WHITE VANILLA	1 bag + 4 L of water at room temperature	

Soft gold vanilla

Complete base to make **yellow vanilla-flavored soft-serve gelato**.



2 kg x 6

CODE	PRODUCT	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70EE	SOFT GOLD VANILLA	1 bag + 4 L di water at room temperature	

Soft chocolate taste

Complete base to make **chocolate soft-serve gelato**.



2 kg x 6

CODE	PRODUCT	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70EB	SOFT CHOCOLATE TASTE	1 bag + 4 L di water at room temperature	

Soft yogurt tart

Complete base to make **yogurt soft-serve gelato, with a refreshing tangy note**.



2 kg x 6

CODE	PRODUCT	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70EG	SOFT YOGURT TART	1 bag + 4 L di water at room temperature	

Soft caramel

base to create **caramel soft-serve gelato**.



2 kg x 6

CODE	PRODUCT	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70EC	SOFT CARAMEL	1 bag + 4 L di water at room temperature	



Variegates

Thanks to Unigrà's ten-year experience in making confectionery products, Martini Gelato offers a wide range of soft creams for gelato making, and an assortment of fruit variegates with up to 80% fruit pieces content.

- **LE BRUNELLE**
LE BRUNELLE PLAIN
LE BRUNELLE CROK
- **FRUIT VARIEGATES**
- **CLASSIC VARIEGATES**

VARIEGATES
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.

UTILIZZO



Variegates for gelato cakes



Layers and cremini



Variegates for gelato



Traditional gelato and soft-serve toppings



Cone decorations



Praline filling

LE BRUNELLE PLAIN

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
NEW				
AX43ND	BRUNELLA SALTED CARAMEL	Delicious stable and spreadable salted caramel cream.	5 kg x 2 pcs	
AX43IA	BRUNELLA WHITE CHOCOLATE	White chocolate spreadable cream.	5 kg x 1 pc	
AX43MC	BRUNELLA DARK CHOCOLATE	Spreadable cream flavored dark chocolate.	5 kg x 2 pcs	
AX43IG	BRUNELLA GIANDUIA	Hazelnut cream taste gianduia.	5 kg x 1 pc	
AX43OB	BRUNELLA GIANDUIA TOP	Hazelnut spreadable cream taste gianduia with higher percentage of hazelnuts.	5 kg x 2 pcs	
AX43MD	BRUNELLA MILK COCOA	Spreadable cream flavoured milk and cocoa.	5 kg x 2 pcs	
AX43NM	BRUNELLA MILK HAZELNUT	Spreadable cream flavoured milk and hazelnut.	5 kg x 2 pcs	



How to use it

Click and find out how to use it!



Discover our Brunellario

Request it from your area account manager



LE BRUNELLE PLAIN

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AX43IB	BRUNELLA HAZELNUT	Hazelnut and chocolate spreadable cream.	5 kg x 1 pc	
AX43OA	BRUNELLA HAZELNUT TOP	Hazelnut spreadable cream with higher percentage of hazelnuts and cocoa.	5 kg x 2 pcs	
AX43AU	BRUNELLA NOCCIOCREAM	Spreadable cream flavoured hazelnuts and cocoa.	5 kg x 1 pc	
AX43ME	BRUNELLA PISTACHIO	Pistachio spreadable cream.	5 kg x 2 pcs	

LE BRUNELLE CROK

1 INCLUSION

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
NEW				
AX43NE	BRUNELLA CROK FROLLINO VEG	Stable and spreadable giandua cream with biscuit inclusions, gluten-free.	5 kg x 2 pcs	
NEW				
AE37PY	CROK SUEÑO	A milk and hazelnut spreadable cream with yummy wafer inclusions.	5 kg x 2 pcs	
AE37PS	BRUNELLA CROK SALTY PEANUT	Peanut spreadable cream with salted peanut grains.	5 kg x 2 pcs	
AX43MM	BRUNELLA CROK DARK BISCUIT	Dark chocolate flavored spreadable cream, with black cocoa biscuit inclusions.	5 kg x 2 pcs	
AX43NC	BRUNELLA CROK CORN CEREALS	Hazelnut spreadable cream with corn flakes inclusions.	5 kg x 2 pcs	
AX43MY	BRUNELLA CROK CRISPIES	Hazelnut and chocolate spreadable cream with puffed rice inclusions.	5 kg x 2 pcs	



LE BRUNELLE CROK

1 INCLUSION

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AX43NA	BRUNELLA CROK WHITE CRISPIES	White chocolate spreadable cream with puffed rice inclusions.	5 kg x 2 pcs	
AX43ML	BRUNELLA CROK SPECULOOS	Caramel spreadable cream with pieces of cinnamon biscuit.	5 kg x 2 pcs	
AX43MP	BRUNELLA CROK COCOA COOKIE	Cocoa and hazelnut spreadable cream, with cocoa shortcake inclusions.	5 kg x 2 pcs	
AX43MQ	BRUNELLA CROK VANILLA COOKIE	Hazelnut spreadable cream with vanilla biscuit inclusions.	5 kg x 2 pcs	
AE37PX	BRUNELLA CROK ROCK	Hazelnut spreadable cream with grains of hazelnut.	5 kg x 2 pcs	
AX43MX	BRUNELLA CROK PISTACHIO	Pistachio spreadable cream with roasted pistachio grains inclusions.	5 kg x 2 pcs	

LE BRUNELLE CROK

2 INCLUSIONS

NEW				
AE37PW	BRUNELLA CROK PECAN FUSION	Stable and spreadable salted caramel cream, with inclusions of pecan nuts and cookie crumbles.	5 kg x 2 pcs	
NEW				
AE37PI	BRUNELLA CROK BERRY FUSION	Stable and spreadable dark chocolate cream, with inclusions of berries and cacao nibs.	5 kg x 2 pcs	
NEW				
AE37QA	BRUNELLA CROK ROYAL	Stable and spreadable white chocolate cream with pine nut and cinnamon biscuits.	5 kg x 2 pcs	
AE37PL	BRUNELLA CROK COWAFELLO	A soft almond and white chocolate spreadable cream with an inclusion of wafer, shaved coconut and roasted almonds.	5 kg x 2 pcs	
AX43NI	BRUNELLA CROK CONQUISTADOR	Hazelnut spreadable cream with grains of wafer and hazelnut.	5 kg x 2 pcs	

VARIEGATES
**FRUIT
VARIEGATES**


















FRUIT VARIEGATES



FRUIT VARIEGATES

A perfect grip fruit ripple to swirl, with up to **80% fruit pieces content**.

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AJ01AL	APRICOT	With 50% apricots. Natural dyes and flavours.	3 kg x 2 pcs	    
AJ01AE	BLACK CHERRY	With 33% candied cherries and 17% concentrated black cherry juice.	3 kg x 2 pcs	   
AJ11AE			1,5 kg x 4 pcs	  
AJ01AF	RED SOUR CHERRY	With 33% candied cherries plus 17% concentrated black cherry juice. A more intense colour.	3 kg x 2 pcs	      
AJ01AO	ORANGE	With 60% orange, it contains orange peels. With natural flavors.	3 kg x 2 pcs	     
AJ01AP	FIG	With 75% of figs.	3 kg x 2 pcs	    
AJ01AB	STRAWBERRY	With 55% strawberries. With natural aromas and dyes.	3 kg x 2 pcs	      
AJ01AT	STRAWBERRY DELUXE	With 20% semi-candied strawberries and 18% concentrated juice of strawberry. With natural dyes.	3 kg x 2 pcs	    
AJ01AI	WILD BERRIES	With 50% of mixed berries (black currant, blueberries, blackberries, raspberries and wild strawberries).	3 kg x 2 pcs	      
AJ01AM	RASPBERRY	With 60% raspberries and natural flavors.	3 kg x 2 pcs	    



How to use it
































Click and find out how to use it!





CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AJ01AQ	LIME	With 25% lime juice and 22% of candied lemon peel.	3 kg x 2 pcs	    
AJ01AN	POMEGRANATE	With 80% pomegranate. With natural flavors and dyes.	3 kg x 2 pcs	    
AJ01AV	BLUEBERRY	With 50% of blueberries (of which 36% of wild blueberries in pieces). With natural dyes.	3 kg x 2 pcs	    
AJ01AG	PEAR	With 30% candied pears and 20% pear puree. With natural antioxidant (pineapple juice) and natural dyes.	3 kg x 2 pcs	      KOSHER
AJ01AS	PASSION FRUIT	With 75% passion fruit.	3 kg x 2 pcs	    
AJ01AC	PEACH	With 50% peach, pulp and pieces. With natural dyes.	3 kg x 2 pcs	      KOSHER
AJ01AU	SUMMER PARTY	Tropical fruit taste: with 26% Mango Alphonso and 34% pineapple. With natural dyes.	3 kg x 2 pcs	     
AJ01AH	GINGER	With 28% of candied ginger. With natural flavors and dyes.	3 kg x 2 pcs	       KOSHER

VARIEGATES CLASSIC VARIEGATES

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AJ01AX	MAPLE	With 16% maple syrup.	3 kg x 2 pcs	    
AJ01AJ	BLACK KISS	Varied with 35% pure licorice. Can also be used as a flavoring paste.	2,8 kg x 2 pcs	   
 AJ01AY	SINGLE ORIGIN COLOMBIA COFFEE	With a single-origin coffee Colombia 100% arabica.	3 kg x 2 pcs	    
AJ01AA	DULCE DE LECHE	Suitable for both gelato and pastry.	3 kg x 2 pcs	     KOSHER
AJ01AW	SALTED TOFFEE	Mou flavour, where the sweet meets salty.	3 kg x 2 pcs	   
AJ01AK	SIGNOR STRUDEL	With 52% apples, as well as raisin, pine nuts and cinnamon.	3 kg x 2 pcs	      KOSHER



Flavouring pastes

Top quality ingredients mix to make 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.















































- **DIAMANTE**
HAZELNUTS
PISTACHIOS
OTHER NUTS
- **FRUIT PASTES**
- **CLASSIC PASTES**

FLAVOURING PASTES
DIAMANTE



Our range of pastes especially focused on hazelnut, pistachio and other nuts.

HAZELNUT

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AY00CE	HAZELNUT CORTESE	100% Italian hazelnut paste.	3 kg x 2 pcs	80/100 g per kg of mix	      
AY00CB	HAZELNUT CREMOSA	Stabilised and flavoured hazelnut paste.	3 kg x 2 pcs	80/100 g per kg of mix	     
AY00BI			10 kg x 1 pc		
AY00CK	HAZELNUT CREMOSITA	Hazelnut paste with flavourings and emulsifiers.	3 kg x 2 pcs	80/100 g per kg of mix	     
AY00CJ	HAZELNUT INTENSA	Hazelnut paste with medium high roasting.	3 kg x 2 pcs	80/100 g per kg of mix	      
AY00CN	NOCCIOLA PIEMONTE PGI	"Hazelnut Piedmont PGI" paste.	3 kg x 2 pcs	80/100 g per kg of mix	    
AY00CA	HAZELNUT ROBUSTA	100% Italian hazelnut paste.	3 kg x 2 pcs	80/100 g per kg of mix	      
AY00CF	HAZELNUT RAW PESTO	Hazelnut pesto, for a gelato with a slightly grainy structure.	3 kg x 2 pcs	Pesto only: 100/120 g With paste: Hazelnut Pasta 80g + pesto 20/40g	      



How to use it

Click and find out how to use it!



PISTACHIOS

CODE	PRODUCT	DESCRIPTION	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AY50BC	PURE PISTACHIO	Paste with 100% pistachio.	3 kg x 2 pcs 80/100 g per kg of mix	
AY50BH	PURE PISTACHIO GREEN	Pistachio paste with natural dye.	3 kg x 2 pcs 80/100 g per kg of mix	
AY50BD	PISTACHIO GREEN	Pistachio paste with natural dye.	3 kg x 2 pcs 80/100 g per kg of mix	
AY50BJ	MEDITERRANEAN GREEN PISTACHIO	Pistachio paste for a green gelato.	3 kg x 2 pcs 80/100 g per kg of mix	
AY50BE	PISTACHIO RAW PESTO	Pistachio pesto for a slightly grainy gelato	3 kg x 2 pcs Pesto only: 100/120 g With paste: Pistachio paste 80 g + Pesto 20/40 g	

SALTY PEANUT

AE37PZ	SALTY PEANUT	Salty peanut paste.	3 kg x 2 pcs 80/100 g per kg of mix	
--------	--------------	---------------------	----------------------------------------	------------------

ALMOND

AE37PQ	ALMOND AVORIO	Almond paste.	3 kg x 2 pcs 80 g per kg of mix	
--------	---------------	---------------	------------------------------------	------------------



FLAVOURING PASTES
FRUIT PASTES

FRUIT PASTES



















































FRUIT PASTES

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AJ00AM	PINEAPPLE	With 80% pineapple.	3 kg x 2 pcs	50 g per kg of mix	      
AJ00AI	BANANA	Pasta with 75% banana.	3 kg x 2 pcs	50 g per kg of mix	      
AJ00AJ	COCONUT	Rich Rapè coconut paste, for a gelato with a grainy texture.	2,7 kg x 2 pcs	90 g per kg of mix	      
AJ00AC	STRAWBERRY M	With 82% of strawberries. Ideal on milk bases applications.	3 kg x 2 pcs	50 g per kg of mix	      
AJ00AB	STRAWBERRY W	With 80% of strawberries. Ideal for sorbet water bases.	3 kg x 2 pcs	50 g per kg of mix	      
AJ00AN	WILD BERRIES	With 80% of wild berries.	3 kg x 2 pcs	50 g per kg of mix	      
AJ00AU	RASPBERRY	With 50% of raspberries.	3 kg x 2 pcs	50 g per kg of mix	     
AJ00AA	MANGO ALPHONSO	With 60% Alphonso mango puree.	3 kg x 2 pcs	50 g per kg of mix	      
AJ00AF	MELON	With 50% of melon.	3 kg x 2 pcs	50 g per kg of mix	      
AJ00BA	PASSION FRUIT	With 60% puree passion fruit.	3 kg x 2 pcs	50 g per kg of mix	     
AJ00AL	PEACH	With 75% of peach.	3 kg x 2 pcs	50 g per kg of mix	     

FLAVOURING PASTES

CLASSIC PASTES

CODE	PRODUCT	DESCRIPTION	PACK	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AJ00BC	APPLE PIE	Paste with a traditional apple pie taste, with apples, cinnamon, butter, sugar.	 3 kg x 2 pcs	70 g per kg of mix	   
AE37PR	PEANUT	100% peanuts paste.	 3 kg x 2 pcs	80/100 g per kg of mix	   
AJ00AP	BISCUIT	Paste with biscuit flavour and vanilla notes.	 3 kg x 2 pcs	50 g per kg of mix	    
AJ00AG	COFFEE	Made with almost 40% instant and ground coffee.	 3 kg x 2 pcs	30/50 g per kg of mix	     
AJ00AK	CARAMEL	Paste with natural flavors and 50% caramel.	 3 kg x 2 pcs	50 g per kg of mix	     
AE37BU	CREMA ANTICA	Paste for custard making. Lightly flavoured with lemon zest.	 5 kg x 2 pcs	100/150 g per miscela	  
AE37BM	VANILLA CREAM	Paste with an intense flavours of vanilla and custard yellow colour.	 2,5 kg x 2 pcs	30/40 g per kg of mix	   
AE37BP	CREM CARAMEL	Crem caramel paste.	 2,5 kg x 2 pcs	80/100 g per kg of mix	  
AE37EC	CROCCANTINO PASTE WITH RUM	Paste to recreating the famous taste of croccante.	 3 kg x 2 pcs	80/100 g per kg of mix	   














































CLASSIC PASTES

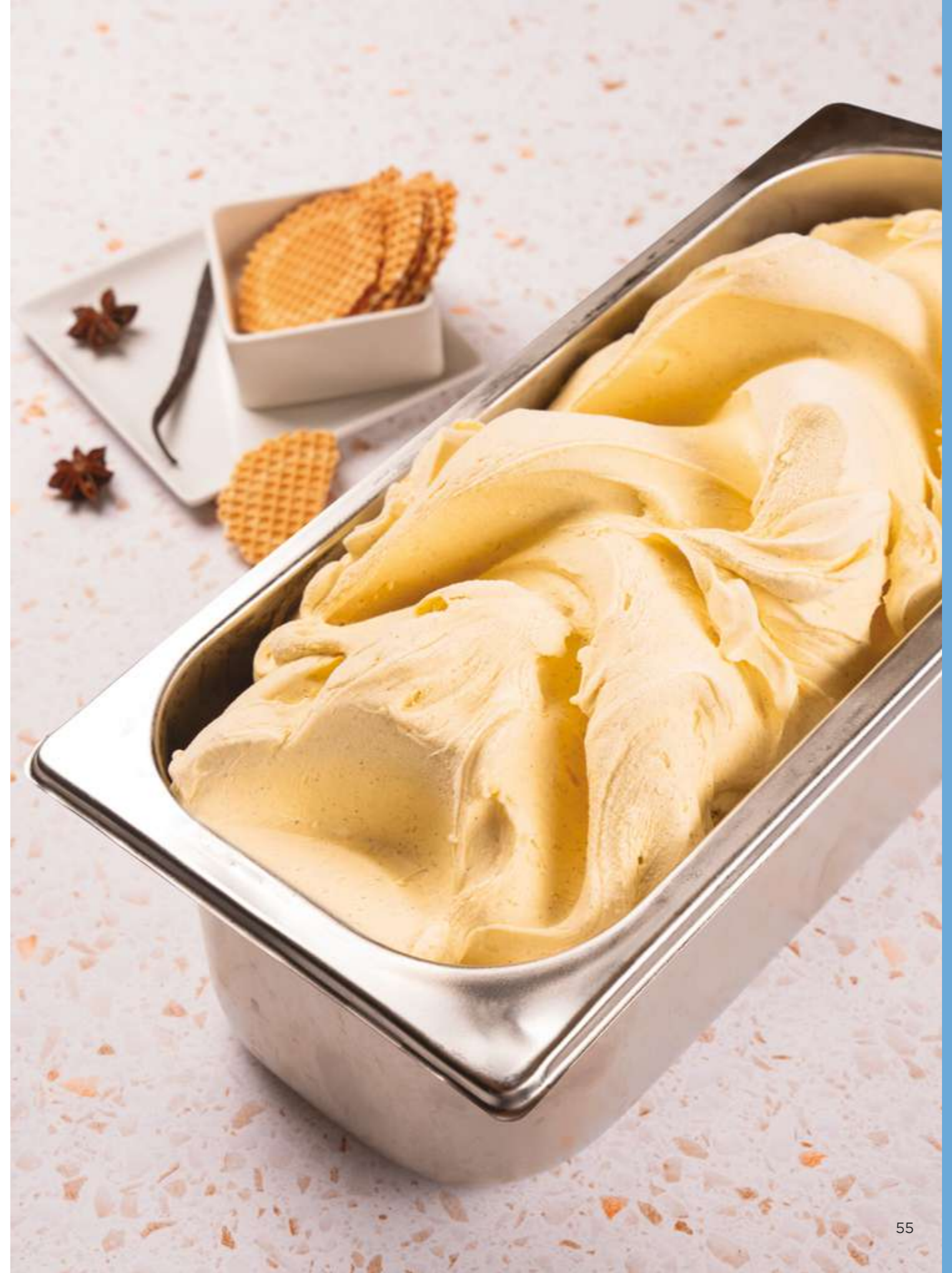


CLASSIC PASTES

CODE	PRODUCT	DESCRIPTION	PACK	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AJ00AV	FRENCH VANILLA	Paste made with vanilla beans.	 3 kg x 2 pcs	20 g per kg of mix	     
AX43AZ	GIANDUJA	Gianduja paste, with 55% of Italian hazelnut and chocolate.	 5 kg x 1 pcs	80/100 g per kg of mix	       
AX43AR	GIANDUJAMARA	Gianduja paste, with 75% of Italian haz and an intense colour.	 5 kg x 1 pc	80/100 g per kg of mix	       
AJ00AY	GUMMY BLUE	Bubblegum flavour blue paste.	 3 kg x 2 pcs	50 g per kg of mix	     
AJ00BE	GUMMY PINK	Bubblegum flavour pink paste.	 3 kg x 2 pcs	50 g per kg of mix	     
AE37EB	MALAGA	Paste with 30% raisin and marsala wine.	 3 kg x 2 pcs	80/100 g per kg of mix	     
AE37BQ	SWEET ALMOND	Paste with roasted almonds and sugar.	 2,5 kg x 2 pcs	80/100 g per kg of mix	   
AJ00AD	MINT	Paste with an intense green mint colour.	 3 kg x 2 pcs	50 g per kg of mix	       
AJ00AE	MENTA BIANCA	White paste with a mint flavour.	 3 kg x 2 pcs	50 g per kg of mix	       
AJ00BB	GENTLE GREEN MINT	Mint paste with a delicate taste and gentle green color.	 3 kg x 2 pcs	50 g per kg of mix	       



CODE	PRODUCT	DESCRIPTION	PACK	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AJ00AR	PANNA COTTA	Paste with a typical panna cotta taste.	 3 kg x 2 pcs	50 g per kg of mix	     KOSHER
AX60AH	WHITE CHOCOLATE PASTE	Paste with 21% white chocolate.	 3 kg x 2 pcs	80/100 g per kg of mix	   KOSHER
AE37DA	PIÙOVOVO	Egg yolk with 50% of sugar.	 1,25 kg x 6 pcs	100 g di Piùuovo equivalgono a 3 tuorli d'uovo + 50 g of sugar	  
AJ00AS	TIRAMISÙ	Paste made with egg yolk and mascarpone, with a light coffee taste note. Alcohol Free.	 3 kg x 2 pcs	50/70 g per kg of mix	   
AE37PK	NOUGAT	Paste with the characteristic ingredients of nougat.	 2 kg x 2 pcs	80/100 g per kg of mix	  
AE37BK	VANILLA	Light yellow vanilla paste.	 3,5 kg x 2 pcs	30 g per kg of mix	   
AJ00AH	VANILLA BOURBON	Paste with an intense taste of bourbon vanilla.	 3 kg x 2 pcs	20 g per kg of mix	      KOSHER
AJ00AT	SMART VANILLA	Paste made with vanilla beans for a soft yellow gelato.	 3 kg x 2 pcs	30 g per kg of mix	    
AJ00AO	ZABAIONE	Paste with egg yolk and Marsala, for making a gelato with an intense flavour alcoholic note.	 2,7 kg x 2 pcs	70 g per kg of mix	  
AJ00AX	TRIFLE	Paste with a typical trifle taste.	 3 kg x 2 pcs	50 g per kg of mix	  





Bases for gelato making

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!

- PASTEURIZED LIQUID BASES
- POWDERED BASES WITH DOSAGE



How to use it

Click and find out how to use it!

Pasteurized liquid bases

Powdered bases with dosage

BASES FOR GELATO MAKING

PASTEURIZED LIQUID BASES

WHY WOULD YOU CHOOSE A LIQUID PREMIX?



STORAGE



Once opened, keep the product refrigerated and use within 3/4 days.
If kept at room temperature after opening, use within the same day.



100% PLANT BASED BASES

CODE	PRODUCT	DESCRIPTION	PACK	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AV34EI	ORASÌ GELATO SOY FREE FROM ADDED SUGARS	Soy base without added sugars, 100% plant-based. Ideal for nut pastes.	1 L x 12	4 L per tub	
AV34EH	ORASÌ GELATO OAT	100% plant-based oat base, for a genuinely delicious gelato!	1 L x 12	4 L per tub	
AV34EK	ORASÌ GELATO SALTED CARAMEL TASTE	Ready to use oat base with salted caramel taste. 100% plant-based.	1 L x 12	4 L per tub	
AV34EJ	ORASÌ GELATO BISCUIT TASTE	Ready to use oat base with biscuit taste. 100% plant-based.	1 L x 12	4 L per tub	

WHITE BASES

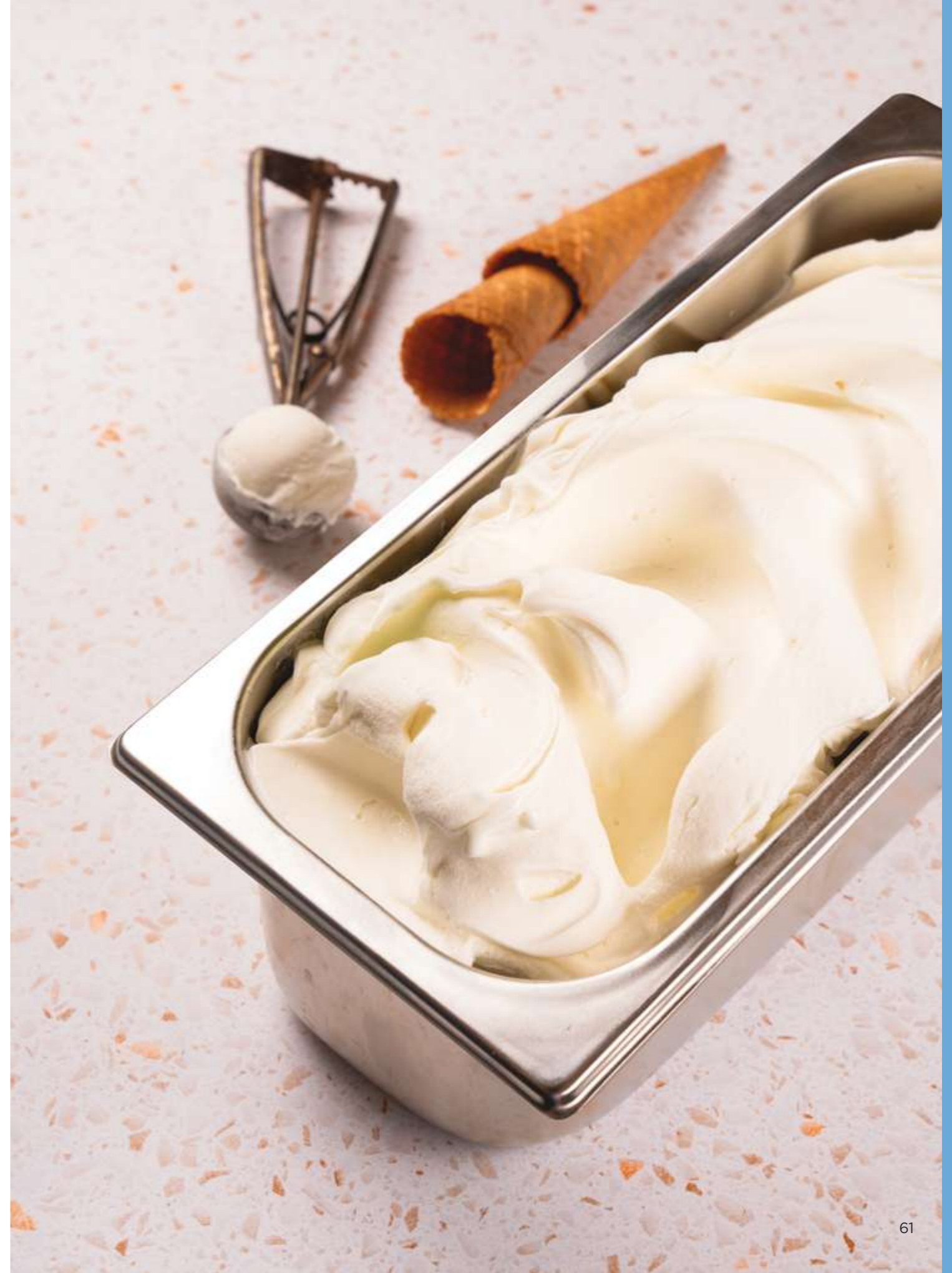
AV34ED	PASTORIZZATA BIANCA G.A	Base with milk and cream for an intense and natural taste.		1100 g + 100 g cream 33% m.g + 100 g of whole milk	
AV34EL	BIANCO	Base to prepare a white Fior di latte with a delicate vanilla note.		3 L per tub	
AV34EM					
AV34DP	BIANCOPANNA	Base to prepare a full-bodied "Fior di panna" made with fresh milk and cream.		3 L per tub	

CLASSIC BASES

CODE	PRODUCT	DESCRIPTION	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AV34AC	COCOA	Base for making chocolate gelato.	1 L x 12 pcs 3 L per tub	
AV34AF	VANILLIA	Base characterized by a light yellow colour and a delicate vanilla note.	1 L x 12 pcs 3 L per tub	

FRUITS BASES












AV34AE	LEMON BASE	Liquid base to prepare a lemon sorbet.	1 L x 12 pcs Pour into a jug and mix carefully	
AV34EG	EXTRAFRUTTA	Fruit syrup base already pasteurized with sugar and soluble neutral.	 5 L x 1 pc 1 L + 550 g of fruits	
AV34AD	FRUIT	Base to prepare fruit sorbets (gelato).	1 L x 12 pcs 2 L + 1,1 kg of fresh fruit	
AV34DD			 5 L x 1 pc	















BASES FOR GELATO
MAKING

POWDERED BASES WITH DOSAGE

SMARTY











CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70DR	SMARTY NATURE	Base with natural flavors, to make a gelato without pasteurization process.	2,5 kg x 6 pcs	330 gr per kg of mix	   
AI70BM	SMARTY 450 G.A.	Powder base to be completed with cream for make gelato without pasteurization process.	2,5 kg x 6 pcs	450 g of product + 900 g of warm water (50°) + 150 g of cream	  
AI70BN	SMARTY 500 G.V.	Powder base with vegetable fats, for make gelato without pasteurization process.	2,5 kg x 6 pcs	500 g of mix + 1 L of warm water (50°)	  

BIANCOLATTE

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70XI	BIANCOLATTE 50	Fat-free base for making a custom milk/cream gelato.	2 kg x 6 pcs	50 g per L of milk + 230/240 g of sugar	   
AI70AE	BIANCOLATTE 50 S.A.	Base without fat and without flavors, to realize a personalized gelato that enhance the flavors.	2 kg x 6 pcs	50 g per L of milk + 230/240 g of sugar	   
AI70XP	BIANCOLATTE 100	Base rich in milk, with refined vegetable fats, for silky and stable gelato thanks to the balance of its ingredients. Milk/cream taste.	2 kg x 6 pcs	100 g per L of milk + 230/250 g of sugar	  



BIANCOLATTE

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70XZ	BIANCOLATTE 100 F.C.	A gelato base with use both hot and cold, with refined vegetable fats and proteins for an excellent overrun in the showcase. Cream taste.	2 kg x 6 pcs	100 g per L of milk + 230/250 g of sugar	   
AI70XQ	BIANCOLATTE 100 S.A.	Base without flavors with natural milk taste, thanks to the rich presence of milk and dairy products. Excellent silkiness and stability of gelato.	2 kg x 6 pcs	100 g per L of milk + 230/250 g of sugar	   
AI70AK	BIANCOLATTE 125 S.A.	Base without aromas, with refined vegetable fats and milk proteins, from hot use, designed to make a high structure gelato.	2 kg x 6 pcs	125 g per L of milk + 250 g of sugar	  
AI70XR	BIANCOLATTE 150	Prebalanced base rich in milk and refined vegetable fats, to make an extremely creamy gelato, also suitable to be placed "high" in the pan. Milk taste.	2 kg x 6 pcs	150 g per L of milk + 225 g of sugar + 50 g of cream	   
AI70AS	BIANCOLATTE 150 S.A.	Prebalanced base rich in milk and refined vegetable fats, to make an extremely creamy gelato, without aromas to enhance the flavours.	2 kg x 6 pcs	150 g per L of milk + 200/220 g of sugar	   
AI70YX	BIANCOLATTE 160 S.A.	Prebalanced base, made with selected ingredients and carefully mixed for a gelato with a natural taste thanks to the absence of aromas and vegetable fats.	2 kg x 6 pcs	160 g per L of milk + 215 g of sugar + 175 g of cream	   
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. Complete and balanced base.	2 kg x 6 pcs	250 g per L of water (for a creamier gelato replace 1/3 of water with milk) + 250/270 g of sugar	    



BIANCOLATTE

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70BK	BIANCOLATTE 500	Complete and balanced base. Add the water to obtain a creamy gelato with an excellent overrun. Taste milk/cream.	10 kg x 2 pcs	1 L of water + 500 g of product	
AI70AD	BIANCOLATTE PLUS	Complete and balanced base. Add the water to obtain a very stable gelato with an excellent scoopability. Cream taste.	2,5 kg x 6 pcs	330 g of Biancolatte Plus + 670 g of water	

NATURE

AI70XK	NATURE 100	Base without emulsifiers with an exceptional overrun, made only with natural ingredients.	2 kg x 6 pcs	100 g per L of milk + 245 g of sugar + 200 g of cream + 25 g of skimmed milk powder	
AI70YF	NATURE 150 S.A.	Base without emulsified and aroma, made with natural ingredients for a gelato that enhances the various flavours.	2 kg x 6 pcs	150 g per L of milk + 245 g of sugar + 215 g of cream	
AI70YC	NATURE FRUTTA	Base with only natural ingredients, ideal for making sorbets with fresh or frozen fruit.	2 kg x 6 pcs	330 g non-hot water + 400 g of strawberries + 170 g of sugar + 100 g of product	
AI70BF	BIANCA 50 N	Natural base without vegetable fats, emulsifiers and aromas, characterized by the excellent exaltation of tastes and the established, in the showcase.	2 kg x 6 pcs	1L of milk + zucchero 230/250 g + Base 50 g	
AI70AH	SUPERVEG	Base with rice flour, cocoa butter and vegetable proteins to make a "vegan" gelato with an excellent taste.	2 kg x 6 pcs	200 g per L of boiling water + 230/250 g of sugar + 100 g of sunflower oil	



GOLD

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70YS	BASE GOLD 50 F.C.	Base without vegetable fats, rich in milk powder with use both hot and cold, taste milk.	2 kg x 6 pcs	50 g per L of milk + 230/250 g of sugar	
AI70AU	BASE GOLD 100 F.C.	Base with double use hot/cold, rich in milk powder and with refined vegetable fats. Excellent creaminess. Taste milk/cream.	2 kg x 6 pcs	1000 g of milk + 225/245 g of sugar + 100 g of product	

FREE FROM ADDED SUGARS



AI70CB	BIANCA ZERO	Base with stevia, no added sugar, and no fat, to make excellent creams gelato.	0,85 kg x 10 pcs	1 bag + 2,7 kg of milk + 0,15 kg of fresh cream	
AI70BD	FEEL GOOD	Complete base with stevia, no added sugar and rice flour to make a creamy "vegan" gelato. From the excellent maintenance in the window.	1,5 kg x 6 pcs	1 bag + 2,3 kg of boiling water	

LACTOSE FREE

AI70DQ	BASE 500 LACTOSE FREE	Base to realize a lactose free gelato. Ideal with flavouring pastes without lactose.	2 kg x 6 pcs	500 gr per L of water	
--------	-----------------------	--------------------------------------------------------------------------------------	--------------	-----------------------	--



CREAM TASTE

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70AI	BASE ARLECCHINO	Base with refined vegetable fats for a milk/vanilla gelato with excellent creaminess.	2 kg x 6 pcs	100 g per L of milk + 230/250 g of sugar	
AI70AX	BASE AMABILE	Base with an extremely silky texture and an excellent structure. Characterized by a slight vanilla note.	2 kg x 6 pcs	100 g per L of milk + 245 g of sugar	
AI70AF	FIOCCO DI PANNA	Base rich in cream powder with use both hot and cold, to make a cream gelato taste; ideal for fiordilatte.	2 kg x 6 pcs	40 g per L of milk + 215/230 g of sugar	
AI70YT	BASE NUVOLE	A lean base for gelato with excellent creaminess thanks to the balance of various sugars, without vegetable fats. Taste milk/cream.	2 kg x 6 pcs	100 g per L of milk + 200/230 g of sugar	
AI70XV	SUPERLATTE 100	Base with refined vegetable fats for a gelato with excellent scoopability, milk/cream taste.	2 kg x 6 pcs	100 g per L of milk + 200/230 g of sugar	
AI70YD	SUPERPANNA	Base without vegetable fat, rich in cream powder for a creamy gelato with an excellent overrun. Cream taste.	2 kg x 6 pcs	100 g per L of milk + 230/250 g of sugar	

NEUTRI

AR70AA	NEUTRO 5	Stabilizer with pure carob seed flour. Gives an excellent structure and texture to the gelato.	0,8 kg x 6 pcs	4-6 g of product per L of milk + 250 g of sugar	
AI70BY	NEUTRO 10	A mixture of emulsifiers and thickeners is useful to give structure to gelato and to slow the dripping.	1 kg x 8 pcs	10 g per 1 L of milk	
AI70BP	NEUTRO UNICO	Pure stabilizer with emulsifiers and thickeners is ideal for gelato and fruit sorbets.	0,8 kg x 8 pcs	4/7 g per kg of mix	






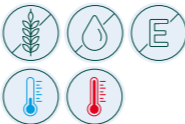


MIGLIORATORI



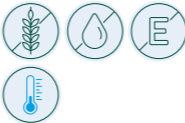
CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
NEW					
AI70EI	ORASÌ GELATO +	Structure enhancer for nut pastes.	0,8 kg x 3 pcs	The dosage instructions are provided on the product.	
NEW					
AI70EH	FIBER +	Structure enhancer for gelato.	1 kg x 8 pcs	10/30 g per Kg of mix	
AI70XB	+ CREAMY	Supplement for both gelato and fruit sorbets. Improves the scoopability, and the maintenance of the gelato in the showcase.	2 kg x 6 pcs	30/50 g on milk or water	
AI70AB	+ SOFT	20/30 g in all recipes to replace sugar is ideal to increase the scoopability of gelato, especially in cocoa gelato or dried fruit.	3 kg x 6 pcs	30/60 g per L of milk or water	
AI70BW	+ STRONG	Fat supplements and emulsifiers, make gelato warmer on the palate improving the structure.	1 kg x 8 pcs	20/60 g per L of milk	
AI70AC	+ SU	Ideal for fruit sorbets but also for creams, slows the dripping and improves the structure.	2,5 kg x 6 pcs	30/60 g per L of water or milk to replace sugar	
AI70YB	PROTEIN +	Protein supplements and maltodextrin specific for milk gelato, to maintain longer the silkiness of gelato. Warmer for the palate.	1 kg x 6 pcs	30/50 g per L of mix	



FLAVOURERS



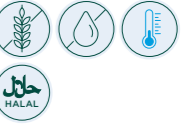


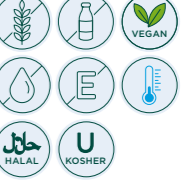

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70CW	LIMONE 50	Flavouring powder to recreate the characteristic flavours and sharpness of real lemons.	1 kg x 8 pcs	350 g of sugar + 50 g FRUTTA 50 CREM + 50 g LIMONE 50 + 1 L of water	
AI70DJ	LIMONE 50 S	Flavouring powder stabilized to recreate the characteristic flavour and acidity of real lemons.	1 kg x 8 pcs	1 L of water + 375 g of sugar + 25 g of dextrose + 50 g of mix	
AI70BU	MASCARPONE 30	Powder mix to give a distinctive mascarpone flavour to your gelato.	1 kg x 8 pcs	30 g per kg of mix	
AI70BR	QUARK 50	Powder mix to give gelato the slightly sour taste of fresh quark. Ideal for cheesecake flavour.	1 kg x 8 pcs	50 g per kg of mix	
AI70BQ	SAPORDIPANNA	Fresh cream-flavoured powder mix. Ideal used cold for fiordilatte and variegatos with a white base.	1 kg x 8 pcs	15/30 g per kg of mix	

YOGURT


AI70BZ	YOGURT 40	A flavouring powder mix rich in yogurt to recreate the taste of whole yogurt.	1 kg x 8 pcs	40/50 g per kg of mix	
AI70DL	YOGURT 40 MASTER	Rich powder mix to recreate a yogurt with a more pronounced tangy note.	1 kg x 8 pcs	40 g per kg of mix	
AI70DK	YOGURT 40 PLUS	Powdered yogurt mix to recreate the distinctive sour taste of fresh yogurt.	1 kg x 8 pcs	40 g per kg of mix	



FRUIT TASTE

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70XJ	FRUTTA 50	A fat-free base to be used cold for the preparation of deliciously creamy fruit sorbets.	2 kg x 6 pcs	325 g of non-hot water + 30 g of product + 210 g of sugar + 35 g of strawberry paste + 400 g of fresh strawberries	
AI70YQ	FRUTTA 50 CREAM	Base containing refined vegetable fats to create fruit sorbets with exceptional creaminess and scoopability.	2 kg x 6 pcs	50 g of product + 300 g of sugar + 1 L of water + 100 g of paste	
AI70BG	FRUTTA 50 N	A natural base to realize fruit sorbets containing no vegetable fats, emulsifiers or flavourings. Characterised by its excellent flavour enhancing properties and its stability in the gelato showcase.	2 kg x 6 pcs	1 Kg of water + 300 g of sugar + 100 g of paste + 50 g of product	
AI70AV	MIX FRUTTA N	A specially developed base for stable sorbets with a high fruit content.	1,08 kg x 12 pcs	920 g of water + 1080 g of product + 2000 g of strawberries	
AI70YC	NATURE FRUTTA	This base with all-natural ingredients is the ideal choice for making fruit sorbets.	2 kg x 6 pcs	330 g of non-hot water + 400 g of strawberries + 170 g of sugar + 100 g of product	
AI70AZ	STABILFRUTTA	Mixture for making sorbets that also have excellent stability thanks to the presence of refined vegetable fats.	1,1 kg x 12 pcs	1300 g of water + 1100 g of product + fruits (strawberries 1650 g)	

AYMARA

AI70BI	AYMARA UNIVERSAL	Neutral unflavoured mix base to add all types of chocolate in the various percentages of cocoa derivatives to enhance the characteristics of each.	1,55 kg x 10 pcs	2,7 L of boiling water + 1,55 kg of product + 1 Kg of Ariba discs	
--------	------------------	----------------------------------------------------------------------------------------------------------------------------------------------------	------------------	-------------------------------------------------------------------	---------------------------------------------------------------------------------------



Aymara and pure chocolate/ cocoa

The expertise of Martini Cioccolato joins forces with Martini Gelato and inspires the creation of new, top-quality chocolate gelato.

- **AYMARA**
- **PURE CHOCOLATE/COCOA**

AYMARA,
PURE CHOCOLATE/COCOA

AYMARA



Aymara line

A chocolate-only,
ready-for-use product range!

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



How to use it



Click and find out how to use it!



AYMARA

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
NEW					
AI70DY	AYMARA BLACK	Complete base with an intense chocolate taste.	1,8 kg x 9 pcs	1 bag + 2,5 L of boiling water	
NEW					
AI70DX	AYMARA DARK	Complete base for a delicious dark chocolate gelato.	1,9 kg x 9 pcs	1 bag + 2,1 L of boiling water	
NEW					
AI70DZ	AYMARA WHITE	Complete white chocolate base.	1,6 kg x 9 pcs	1 bag + 2,5 L of warm water	
AI70DB	AYMARA TUTTO EXTRADARK	Complete base dairy free, characterized by the intense taste of chocolate and intense dark colour.	1,8 kg x 9 pcs	1 bag + 2,5 L of boiling water	
AI70DF	AYMARA TUTTO DARK	Complete base dairy free, to make an exquisite dark chocolate gelato.	1,9 kg x 9 pcs	1 bag + 2,1 L of boiling water	
AI70DT	AYMARA MILKY GREZZO	Complete base for a milk chocolate gelato with cocoa nibs inclusions.	1,8 kg x 9 pcs	1 bag + 2,5 L of boiling water	
AI70CX	AYMARA TUTTO COCOA	Complete base to make a great and creamy chocolate gelato.	1,8 kg x 9 pcs	1 bag + 2,5 L of boiling water	
AI70CZ	AYMARA DARK RAW CHOCOLATE WITH "MODICA PGI CHOCOLATE"	Base complete with "chocolate modica PGI" for a gelato with a typical rough texture.	1,8 kg x 9 pcs	1 bag + 2,2 L of boiling water	
AI70DE	AYMARA SANTO DOMINGO	Complete base dairy free to realize a fantastic dark chocolate gelato single-origin Santo Domingo.	1,8 kg x 9 pcs	1 bag + 2,2 L of boiling water	
AI70CY	AYMARA SANTO DOMINGO MILK CHOCOLATE	Complete base to realize a creamy "milk chocolate" with 100% single-origin Santo Domingo cocoa.	1,8 kg x 9 pcs	1 bag + 2,5 L of boiling water	



AYMARA

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
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.	1,6 kg x 9 pcs	1 bag + 2,5 L of boiling water	

KIT AYMARA

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AK00GM	KIT AYMARA FONDENTE GREZZO CON CIOCCOLATO DI MODICA IGP	Kit including 7 bags of Aymara raw chocolate with "Modica PGI Chocolate" and 1 jar of dark stracciatella with "Modica IPGI Chocolate".	14 kg x 1 pcs	
AK00GC	KIT AYMARA FONDENTE	Kit including: 6 buckets of Ciocogel, 6 bags of Aymara 72% dark chocolate discs, and 2 sachets of Ariba cocoa 20/22 red.	17 kg x 1 pcs	

LACTOSE FREE


















































CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70DP	LACTOSE FREE AYMARA CIOCCOLATTE	Complete base to realize a lactose-free milk chocolate gelato.	1,7 kg x 9 pcs	1 bag + 2,3 L of boiling water	

Martini
CIOCCOLATO

AYMARA,
PURE CHOCOLATE/COCOA

PURE CHOCOLATE/COCOA

























COCOA

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AR48WN	ARIBA COCOA 10/12	Cocoa with 10/12% fat content.	1 kg x 9 pcs	       
AR48WR	ARIBA 10/12 NATURAL COCOA	Cocoa with 10/12% fat content, non-alkalised and golden brown in colour.	1 kg x 9 pcs	       
AR48WP	ARIBA COCOA 10/12 SANTO DOMINGO	Single-origin cocoa with 10/12% fat content, light brown in colour.	1 kg x 9 pcs	       
AR48WQ	ARIBA COCOA 20/22 RED	Cocoa with 20/22% fat content, red brown in colour.	1 kg x 9 pcs	       
AR48WL	ARIBA COCOA 22/24	Cocoa with 22/24% fat content.	1 kg x 9 pcs	       
AR48WO	ARIBA COCOA 22/24 BRUNO	Cocoa with 22/24% fat content, warm brown in colour.	1 kg x 9 pcs	       







CIOCCOLATO IN DISCHI



CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AQ49ZE	ARIBA FARACAO DARK CHOCOLATE SINGLE-ORIGIN MADAGASCAR	Dark chocolate single origin Madagascar. With 78% of cocoa.	5 kg x 2 pcs	   
AQ49ZA	ARIBA WATA CAO ARIBA WATA CAO DARK CHOCOLATE SINGLE-ORIGIN GHANA	Dark chocolate single origin Ghana. With 70% of cocoa.	5 kg x 2 pcs	   
AQ49IW	ARIBA FONDENTE 72 DISCHI	Dark chocolate with 72% cocoa and 38/40% cocoa butter content.	5 kg x 2 pcs	   
AQ49UU	ARIBA DARK 38/40 DISCS	Dark chocolate with 60% cocoa and 38/40 fat.	5 kg x 2 pcs	   
AQ49DD			10 kg x 1 pcs	
AQ70AB	AYMARA DARK CHOCOLATE 70 DISCS	Dark chocolate 70% with 39/41% fat.	10 kg x 1 pcs	  
AQ49UV	ARIBA MILK 34/36 DISCS	Milk chocolate with 34/36% fat. With 20% of milk.	5 kg x 2 pcs	 
AQ49IQ	ARIBA WHITE 36/38 DISCS	White chocolate with 36/38% fat. With 22% of milk.	5 kg x 2 pcs	 

CIOCCOLATO IN GOCCE

AX49EI	CENTRAMERICA DARK CHOCOLATE DROPS 1000/HG	Semi-finished 16% cocoa products.	10 kg x 1 pcs	   
--------	-------------------------------------------	-----------------------------------	---------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------



Bases ready to use

Complete powder bases, ready for use in just a few steps. Martini Gelato helps you create excellent gelatos in just a few, easy steps.

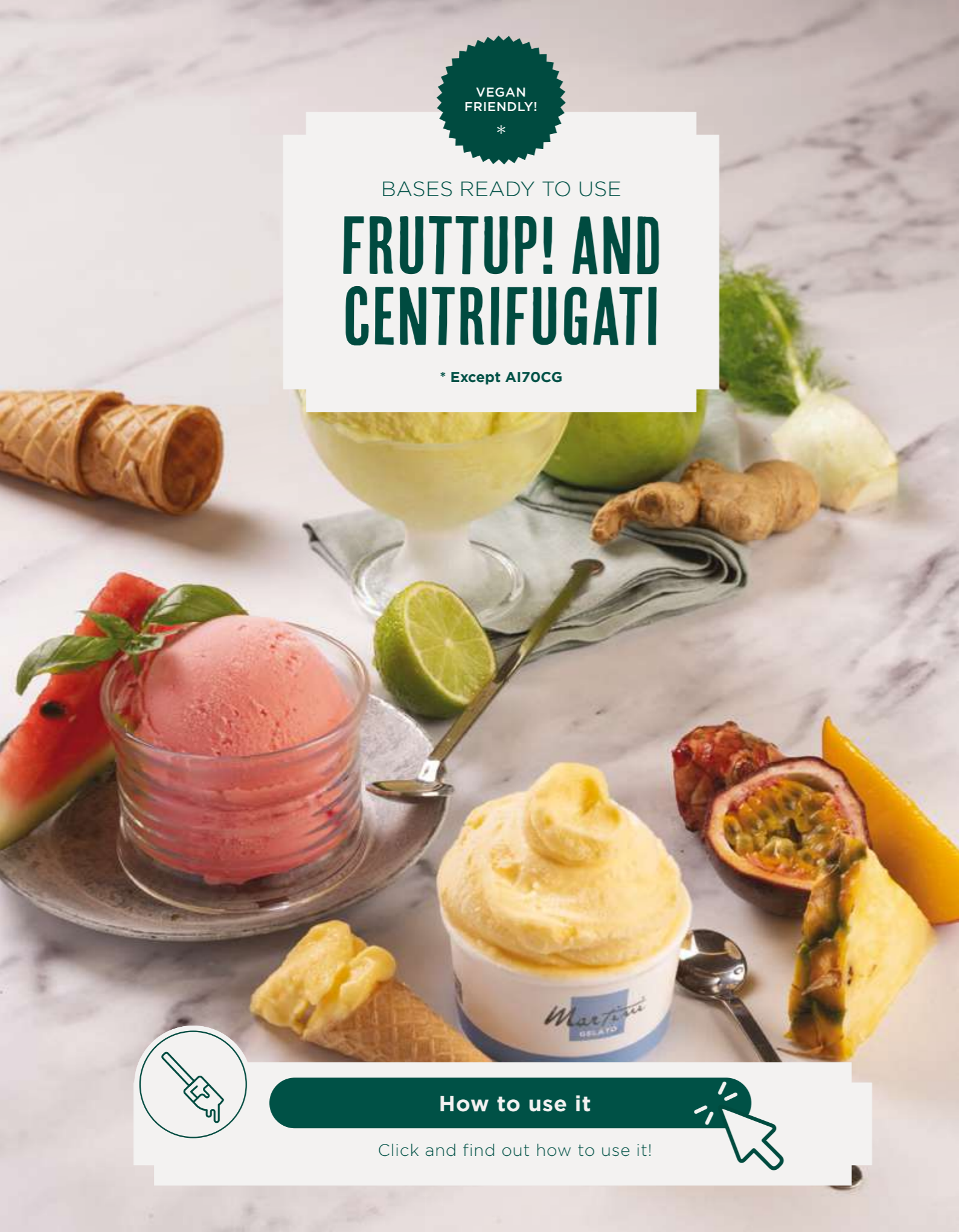
- FRUTTUP! E CENTRIFUGATI
- FRUITS
- AYMARA
- CLASSICS



BASES READY TO USE

FRUTTUP! AND CENTRIFUGATI

* Except AI70CG



How to use it

Click and find out how to use it!



A comprehensive range of extremely **versatile**, complete powder bases. Ideal for making artisan gelato, soft-serve gelato, and granita, with few and simple 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

DOSAGE PAGE 110



For granita



Room temperature water



Granita machine

DOSAGE PAGE 97



FRUTTUP!

CODE	PRODUCT		HOW TO USE IT	TECHNICAL CHARACTERISTICS
NEW				
AI70EJ	FRUTTUP! COCONUT W	1,5 x 9 pcs	1 bag + 2,5 L of water	
AI70CJ	FRUTTUP! PINEAPPLE	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CI	FRUTTUP! WATERMELON	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CH	FRUTTUP! BANANA	1,25 kg x 8 pcs	1 bag + 1,4 L of water + 1,4 L of milk	
AI70CG	FRUTTUP! COCONUT	1,3 kg x 8 pcs	1 bag + 3 L of milk	
AI70CQ	FRUTTUP! STRAWBERRY	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CS	FRUTTUP! WILD BERRIES	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CU	FRUTTUP! RASPBERRY	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CP	FRUTTUP! LIME	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CO	FRUTTUP! LEMON	1,35 kg x 8 pcs	1 bag + 2,8 L of water	
























FRUTTUP!
















CODE	PRODUCT		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70CN	FRUTTUP! MANGO	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CM	FRUTTUP! GREEN APPLE	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CL	FRUTTUP! MELON	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CT	FRUTTUP! PEACH	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CK	FRUTTUP! PASSION FRUIT	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CR	FRUTTUP! PINK GRAPEFRUIT	1,25 kg x 8 pcs	1 bag + 2,8 L of water	
AI70CV	FRUTTUP! RED GRAPE FLAVOUR	1,25 kg x 8 pcs	1 bag + 2,8 L of water	










CENTRIFUGATI

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70CD	DETOX	Complete base characterized by the taste of green apple, ginger, pineapple, fennel.	1,25 kg x 8 pcs	1 bag + 2,8 L of warm water	      
AI70CE	ENERGY	Complete base characterized by the taste of watermelon, basil, mango, lime.	1,25 kg x 8 pcs	1 bag + 2,8 L of warm water	      
AI70CF	EXOTIC	Complete base characterized by the taste of mango, pineapple, passion fruit and turmeric.	1,25 kg x 8 pcs	1 bag + 2,8 L of warm water	      

BASES READY TO USE FRUITS

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70BS	FRUTTA ZERO	A complete base with stevia and no added sugars for prepare sorbets rich in fruit.	1,05 kg x 8 pcs	1 kg of water + 1.050 g of product + 2 kg of strawberry	     
AI70CC	GRANCOCCO	Complete base with 19% of coconut.	1,3 kg x 8 pcs	1 bag + 3 L of milk	  
AI70XN	GRANLIMONE	Complete base to prepare lemon sorbet.	1,25 kg x 12 pcs	1 bag + 2,5 L of water	    

LACTOSE FREE

NEW					
AI70EA	YOGURT FLAVORED LACTOSE FREE	Complete base to make yogurt-flavored gelato.	1,4 kg x 9 pcs	1 bag + 2,5 L of water (20°)	  
AI70DN	LACTOSE FREE COMPLETE BASE	Complete base to realize a lactose-free gelato. Ideal for white, variegated or stracciatellas gelato without lactose.	1,5 kg x 8 pcs	1 bag + 2,5 L of hot water (50°)	   

BASES READY TO USE

AYMARA



UNEXPECTED TASTES

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

AYMARA

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
NEW					
AI70DY	AYMARA BLACK	Complete base with an intense chocolate taste.	1,8 kg x 9 pcs	1 bag + 2,5 L of boiling water	
NEW					
AI70DX	AYMARA DARK	Complete base for a delicious dark chocolate gelato.	1,9 kg x 9 pcs	1 bag + 2,1 L of boiling water	
NEW					
AI70DZ	AYMARA WHITE	Complete white chocolate base.	1,6 kg x 9 pcs	1 bag + 2,5 L of warm water	
AI70DB	AYMARA TUTTO EXTRADARK	Complete base dairy free, characterized by the intense taste of chocolate and intense dark colour.	1,8 kg x 9 pcs	1 bag + 2,5 L of boiling water	
AI70DT	AYMARA MILKY GREZZO	Complete base for a milk chocolate gelato with cocoa nibs inclusions.	1,8 kg x 9 pcs	1 bag + 2,5 L of boiling water	
AI70DF	AYMARA TUTTO DARK	Complete base dairy free, to make an exquisite dark chocolate gelato.	1,9 kg x 9 pcs	1 bag + 2,1 L of boiling water	
AI70CX	AYMARA TUTTO COCOA	Complete base to make a great and creamy chocolate gelato.	1,8 kg x 9 pcs	1 bag + 2,5 L of boiling water	



How to use it

Click and find out how to use it!





AYMARA

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70CZ	AYMARA DARK RAW CHOCOLATE WITH "MODICA PGI CHOCOLATE"	Base complete with "chocolate modica PGI" for a gelato with a typical rough texture.	1,8 kg x 9 pcs	1 bag + 2,2 L of boiling water	
AI70DE	AYMARA SANTO DOMINGO	Complete base dairy free to realize a fantastic dark chocolate gelato single-origin Santo Domingo.	1,8 kg x 9 pcs	1 bag + 2,2 L of boiling water	
AI70CY	AYMARA SANTO DOMINGO MILK CHOCOLATE	Complete base to realize a creamy "milk chocolate" with 100% single-origin Santo Domingo cocoa.	1,8 kg x 9 pcs	1 bag + 2,5 L 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.	1,6 kg x 9 pcs	1 bag + 2,5 L of boiling water	



KIT AYMARA

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AK00GM	KIT AYMARA DARK RAW CHOCOLATE WITH "MODICA PGI CHOCOLATE"	Kit including 7 bags of Aymara raw chocolate with "Modica PGI Chocolate" and 1 jar of dark stracciatella with "Modica IPGI Chocolate".	14 kg x 1 pc	
AK00GC	KIT AYMARA DARK CHOCOLATE	Kit including: 6 buckets of Ciocogel, 6 bags of Aymara 72% dark chocolate discs, and 2 sachets of Ariba cocoa 20/22 red.	17 kg x 1 pc	

LACTOSE FREE

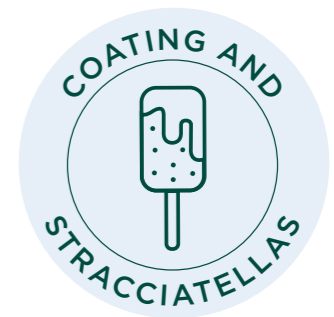
CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70DP	AYMARA CIOCCOLATTE LACTOSE FREE	Complete base to realize a lactose-free milk chocolate gelato.	1,7 kg x 9 pcs	1 bag + 2,3 L of boiling water	

BASES READY TO USE CLASSICS

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70DH	BLANCO	Complete base with white chocolate flavor.	1,6 kg x 9 pcs	1 bag + 2,5 L of boiling water	
AI70DI	COLOMBIA COFFEE SINGLE ORIGIN	Complete base for a Coffee Colombia single-origin gelato 100% arabica perfect pairing with "Coffee Colombia single-origin variegato".	1,25 kg x 8 pcs	1 bag + 3 L of warm milk	
AI70AG	SALTED BUTTER CARAMEL	Complete base without vegetable fat to realize a gelato flavored with caramel salted butter.	1,25 kg x 12 pcs	1 bag + 3 L of boiling milk	
AI70DG	CHEESECAKE	Add boiling water and sugar to realize a gelato with a characteristic ricotta cheese taste.	1,2 kg x 8 pcs	1 bag + 2,5 L of boiling water + 250 g of sugar	
AI70DM	BLACK LIQUORICE	Base complete with pure liquorice, characterized by intense taste and black colour. Ideal pairing with "Black Kiss".	1,6 kg x 5 pcs	1 bag + 2,5 L of warm water	
AE70XW	TUTTO BLU	Complete base with a cream taste characterized by blue colour.	1,15 kg x 10 pcs	1 bag + 3 L of warm milk	

YOGURT

AI70XY	TUTTO YOGURT	Mix powder rich in yogurt, without vegetable fats, cold use with only the addition of milk.	1 kg x 12 pcs	1 bag + 3 L of cold milk	
--------	--------------	---------------------------------------------------------------------------------------------	---------------	--------------------------	--



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

Click and find out how to use it!

Coatings

Stracciatellas

HOW TO USE IT

































Stracciatella



Cone coating



Gelato stick coating

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AE37PO	DARK STRACCIATELLA WITH "CIOCCOLATO DI MODICA PGI"	With Modica IGP chocolate for a crunchy gelato.	 1,4 kg x 4 pcs	                           



Cold creams, slushies and hot chocolate




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

- **COLD CREAMS**
- **SLUSHIES**
NEUTRAL
FRUTTUP!
CENTRIFUGATI
AYMARA!
- **GOLDENCIOC**



COLD CREAMS, SLUSHIES
AND HOT CHOCOLATE

COLD CREAMS

SORB'OLÈ

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AV30KC	COFFEE SORB'OLÈ	UHT brik ready product for a delicious coffee sorbet.	1 L x 12 pcs	 







COFFEE CREAM

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AI70CA	COFFEE CREAM	Complete base to make a coffee cream.	1,1 Kg x 12 pcs	

COLD CREAMS, SLUSHIES
AND HOT CHOCOLATE

SLUSHIES

NEUTRAL



CODE	PRODUCT		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70DO	NEUTRAL SLUSHY	2,5 kg x 6 pcs	150 gr per L of water	    

FRUTTUP!

AI70CJ	FRUTTUP! PINEAPPLE	1,25 kg x 8 pcs	1 bag + 3,8 L of water	      
AI70CI	FRUTTUP! WATERMELON	1,25 kg x 8 pcs	1 bag + 3,8 L of water	      
AI70CH	FRUTTUP! BANANA	1,25 kg x 8 pcs	1 bag + 3,8 L of water	      
AI70CG	FRUTTUP! COCONUT	1,3 kg x 8 pcs	1 bag + 3,8 L of milk	    
AI70CQ	FRUTTUP! STRAWBERRY	1,25 kg x 8 pcs	1 bag + 3,8 L of water	      
AI70CS	FRUTTUP! WILD BERRIES	1,25 kg x 8 pcs	1 bag + 3,8 L of water	      
AI70CU	FRUTTUP! RASPBERRY	1,25 kg x 8 pcs	1 bag + 3,8 L of water	     







FRUTTUP!


CODE	PRODUCT		HOW TO USE IT	TECHNICAL CHARACTERISTICS
A170CP	FRUTTUP! LIME	1,25 kg x 8 pcs	1 bag + 3,8 L of water	
A170CO	FRUTTUP! LEMON	1,35 kg x 8 pcs	1 bag + 3,8 L of water	
A170CN	FRUTTUP! MANGO	1,25 kg x 8 pcs	1 bag + 3,8 L of water	
A170CM	FRUTTUP! GREEN APPLE	1,25 kg x 8 pcs	1 bag + 3,8 L of water	
A170CL	FRUTTUP! MELON	1,25 kg x 8 pcs	1 bag + 3,8 L of water	
A170CT	FRUTTUP! PEACH	1,25 kg x 8 pcs	1 bag + 3,8 L of water	
A170CK	FRUTTUP! PASSION FRUIT	1,25 kg x 8 pcs	1 bag + 3,8 L of water	
A170CR	FRUTTUP! PINK GRAPEFRUIT	1,25 kg x 8 pcs	1 bag + 3,8 L of water	
A170CV	FRUTTUP! RED GRAPE FLAVOUR	1,25 kg x 8 pcs	1 bag + 3,8 L of water	



CENTRIFUGATI

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
A170CD	DETOX	Complete base characterized by the taste of green apple, ginger, pineapple, fennel.	1,25 kg x 8 pcs	1 bag + 3,8 L of water	
A170CE	ENERGY	Complete base characterized by the taste of watermelon, basil, mango, lime.	1,25 kg x 8 pcs	1 bag + 3,8 L of water	
A170CF	EXOTIC	Complete base characterized by the taste of mango, pineapple, passion fruit and turmeric.	1,25 kg x 8 pcs	1 bag + 3,8 L of water	






AYMARA

A170DB	AYMARA TUTTO EXTRADARK	Complete base without milk and derivatives, characterized by the intense taste of chocolate and the marked dark color.	1,8 kg x 9 pcs	1 bag (1,8 Kg) + 2 L of boiling water <i>mix well</i> + 1,5 L of water <i>cool and put in the slush machine</i>	
--------	---------------------------	------------------------------------------------------------------------------------------------------------------------	-------------------	------------------------------------------------------------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------

COLD CREAMS, SLUSHIES
AND HOT CHOCOLATE

GOLDEN CIOC

HOT CHOCOLATE

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AV31AA	GOLDEN CIOC	Ready product in UHT brik to prepare a velvety hot chocolate.	1 L x 12 pcs	   

SUGGERIMENTI DI PREPARAZIONE:



+



Coffee machine
steam wand

OPPURE



You can also use a microwave oven
or a chocolate maker

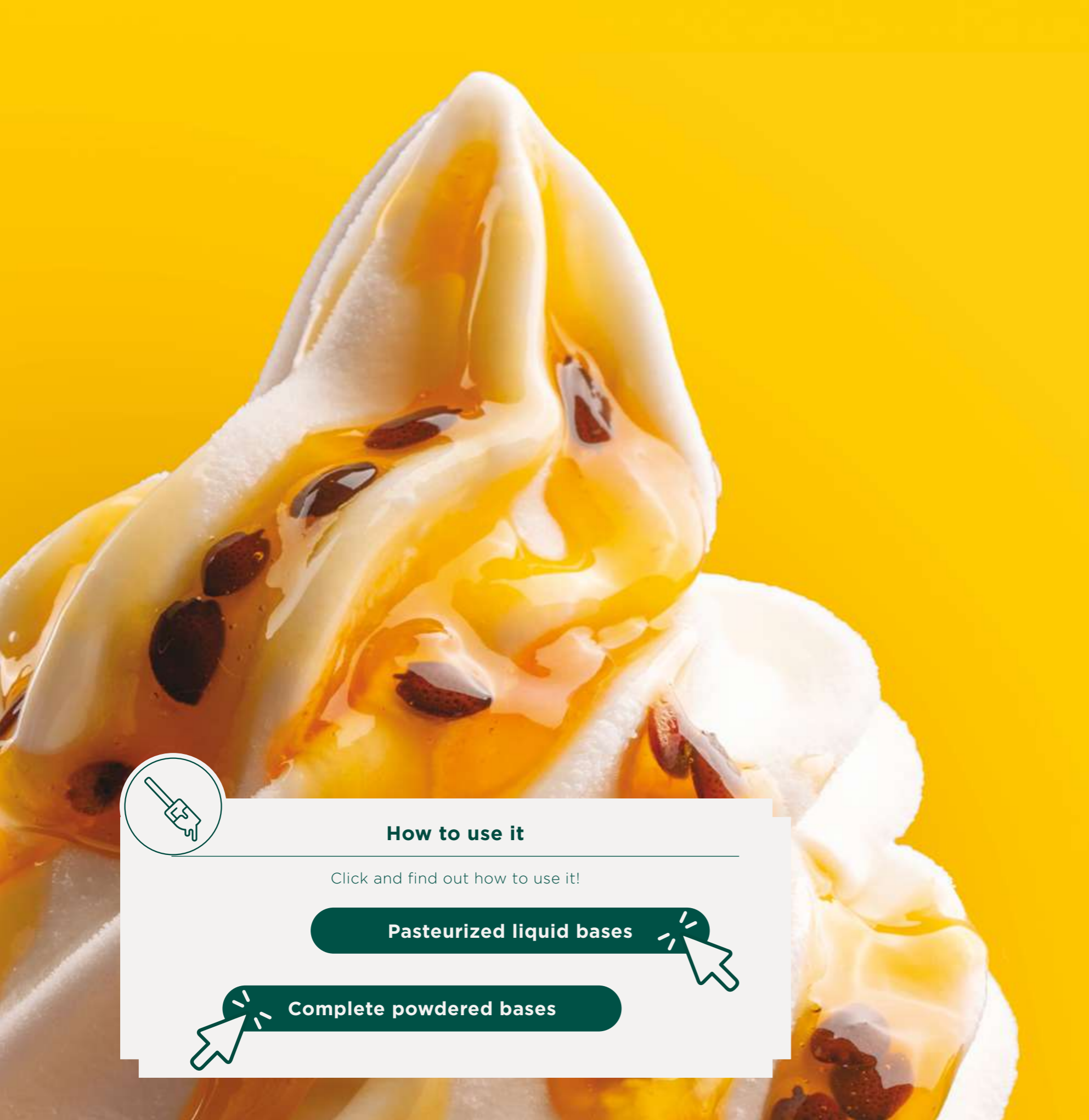


DECORATION SUGGESTIONS



PANNE UHT

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AE40UB	UHT CREAMS 35%	Professional cream for pastry or cooking applications, with 35% of fats.	1 L x 12 pcs	  
AE40UD	UHT CREAMS 38%	Professional cream for pastry or cooking applications, with 38% of fats.	1 L x 12 pcs	  



Soft serve

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

- **PASTEURIZED LIQUID BASES**
CLASSICS
YOGURT
- **COMPLETE POWDERED BASES**
CLASSICS
FRUTTUP!
CENTRIFUGATI
YOGURT



How to use it

Click and find out how to use it!

Pasteurized liquid bases

Complete powdered bases

SOFT SERVE
**PASTEURIZED
 LIQUID BASES**

WHY WOULD YOU CHOOSE A LIQUID PREMIX?



STORAGE



Once opened, keep the product refrigerated and use within 3/4 days.
 If kept at room temperature after opening, use within the same day.



CLASSICS

CODE	PRODUCT	DESCRIPTION	PACK	TECHNICAL CHARACTERISTICS
AV34EL	BIANCO	Base to prepare a white Fior di latte with a delicate vanilla note.	 1 L x 12 pcs	
AV34EM			 5 L x 1 pc	
AV34DP	BIANCOPANNA	Base to prepare a full-bodied Fior di panna" made with fresh milk and cream.	 5 L x 1 pc	
AV30NI	SOFT&SHAKE	White base with a milk flavour profile. Ideal for milkshake and soft serve.	 5 L x 1 pc	
AV34AC	CACAO	Base for making chocolate gelato.	 1 L x 12 pcs	
AV34AF	VANILLA	Base characterized by a light yellow colour and a delicate vanilla note.	 1 L x 12 pcs	

YOGURT

AV34DT	SOFT YOGHURT	Add water to realize a delicious soft-serve yogurt.	 5 L x 1 pc	
--------	--------------	-----------------------------------------------------	----------------	--



100% PLANT BASED BASES

CODE	PRODUCT	DESCRIPTION	PACK	TECHNICAL CHARACTERISTICS
AV34EI	ORASÌ GELATO SOY FREE FROM ADDED SUGARS	Soy base without added sugars, 100% plant-based. Ideal for nut pastes.	1 L x 12	
AV34EH	ORASÌ GELATO OAT	100% plant-based oat base, for a genuinely delicious gelato!	1 L x 12	
AV34EK	ORASÌ GELATO SALTED CARAMEL TASTE	Ready to use oat base with salted caramel taste. 100% plant-based.	1 L x 12	
AV34EJ	ORASÌ GELATO BISCUIT TASTE	Ready to use oat base with biscuit taste. 100% plant-based.	1 L x 12	



SOFT SERVE
**COMPLETE
POWDERED BASES**



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

COMPLETE



POWDERED BASES

CLASSICS

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
NEW AI70ED	SOFT FIORDILATTE	Complete base to make fiordilatte soft-serve gelato.	2 kg x 6 pcs	1 bag + 4 L of water at room temperature	    
NEW AI70EF	SOFT WHITE VANILLA	Complete base to make white vanilla-flavored soft-serve gelato.	2 kg x 6 pcs	1 bag + 4 L of water at room temperature	    
NEW AI70EE	SOFT GOLD VANILLA	Complete base to make yellow vanilla-flavored soft-serve gelato.	2 kg x 6 pcs	1 bag + 4 L of water at room temperature	    
NEW AI70EB	SOFT CHOCOLATE TASTE	Complete base to make chocolate-flavored soft-serve gelato.	2 kg x 6 pcs	1 bag + 4 Lt of water at room temperature	    
NEW AI70EC	SOFT CARAMEL	base to create caramel-flavored soft-serve gelato.	2 kg x 6 pcs	1 bag + 4 L of water at room temperature	    
NEW AI70EG	SOFT YOGURT TART	Complete base to make yogurt-flavored soft-serve gelato, with a refreshing tangy note.	2 kg x 6 pcs	1 bag + 4 L of water at room temperature	    
AI70AG	SALTED BUTTER CARAMEL	Complete base without vegetable fat to realize a soft-serve gelato flavored with caramel salted butter.	1,25 kg x 12 pcs	1 bag + 3,7/4 L of hot milk	   
AI70SC	CHOCOLATE	Add water to obtain a delicious soft-serve chocolate gelato.	2 kg x 6 pcs	1 bag + 4 L of water	  
AE70XW	TUTTO BLU	Complete base with a cream taste characterized by blue colour.	1,15 kg x 10 pcs	1 bag + 3,7/4 L of hot milk	  
AI70SD	VANILLA	Add water to obtain a delicious soft-serve vanilla gelato, with natural aroma.	2 kg x 6 pcs	1 bag + 4 L of water	   

COMPLETE



POWDERED BASES

CLASSICS

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70SE	WHITE VANILLA	Add water to obtain a delicious soft-serve white vanilla gelato.	1,5 kg x 6 pcs	1 bag + 3,5 L of water	

FRUTTUP!

CODE	PRODUCT		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70CJ	FRUTTUP! PINEAPPLE	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CI	FRUTTUP! ANGIURIA	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CH	FRUTTUP! BANANA	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CG	FRUTTUP! COCONUT	1,30 kg x 8 pcs	1 bag + 3,5/3,7 L of milk	
AI70CQ	FRUTTUP! STRAWBERRY	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CS	FRUTTUP! WILD BERRIES	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CU	FRUTTUP! RASPBERRY	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CP	FRUTTUP! LIME	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	

COMPLETE



POWDERED BASES

FRUTTUP!























CODE	PRODUCT		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70CO	FRUTTUP! LEMON	1,35 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CN	FRUTTUP! MANGO	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CM	FRUTTUP! GREEN APPLE	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CL	FRUTTUP! MELON	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CT	FRUTTUP! PEACH	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CK	FRUTTUP! PASSION FRUIT	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CR	FRUTTUP! PINK GRAPEFRUIT	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	
AI70CV	FRUTTUP! RED GRAPE FLAVOUR	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	

COMPLETE






POWDERED BASES




CENTRIFUGATI

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AI70CD	DETOX	Complete base characterized by the taste of green apple, ginger, pineapple, fennel.	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	      
AI70CE	ENERGY	Complete base characterized by the taste of watermelon, basil, mango, lime.	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	      
AI70CF	EXOTIC	Complete base characterized by the taste of mango, pineapple, passion fruit and turmeric.	1,25 kg x 8 pcs	1 bag + 3,3/3,5 L of water	      

YOGURT

AI70XY	TUTTO YOGURT	mix powder rich in yogurt, without vegetable fats, could use with only the addition of milk.	1 kg x 12 pcs	1 bag + 3 L of cold milk	  
--------	--------------	----------------------------------------------------------------------------------------------	---------------	--------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

LACTOSE FREE

NEW					
AI70EA	YOGURT FLAVORED LACTOSE FREE	Complete base to make yogurt-flavored gelato.	1,4 kg x 9 pcs	1 bag + 2,5 L of water (20°)	  





























Pastry

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

- **FROZEN PASTRY -18°/+4°**
POWDER BASES
FLAVOURING PASTES FOR SEMIFREDDO DESSERTS
- **TRADITIONAL PASTRY**
VEGETABLE CREAMS
JAMS AND PURÉES
SPREADABLE CREAMS
MIRROR GLAZES MIRALL
MARTINI CIOCCOLATO
CHOCOLATE COMPOUNDS

PASTRY
FROZEN
-18°/+4°

POWDERED BASES

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
NEW					
A170EK	EASY DESSERT	An easy-to-use powder mix, ideal for making semifreddo. Perfect for creating effortless, delicious desserts!	1 kg x 8	200 g of milk + 200 g of product + 1000 g of cream	  
A170BV	EASY TIRAMISÙ	Complete powder base to prepare tiramisù.	1 kg x 8 pcs	200 g of milk + 200 g of product + 1000 g of cream	   
A170BT	PANNATEX	Balanced mix to give structure to cream, mousse and semifreddo.	1 kg x 8 pcs	Cream: 45-50 g per kg of cream 35%	     
A170BE	PURO DESSERT	Clean label powder mix for desserts and semifreddo.	2 kg x 6 pcs	200 g of milk + 200 g of product + 1000 g of fresh cream	   
A170XL	TUTTO MOUSSE	Mix to prepare in planetary "hot gelato" or mousse.	2 kg x 6 pcs	350 g of product + 350 g of gelato mixture + 300 g of milk	  
A170XM	SEMIFREDDO	Balanced mix for semifreddo and dessert to be stored in negative temperature.	2 kg x 6 pcs	700 g of cold milk + 300g of cream + 500 g of product	  








































FROZEN



























PASTRY -18°/+4°

FLAVOURING PASTES FOR SEMIFREDDO

FRUITS

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AJ12AA	LEMON	Lemon-flavored pasta.	1,5 kg x 4 pcs	30/40 per kg of mix	       
AJ12AB	STRAWBERRY	Strawberry-flavored pasta.	1,5 kg x 4 pcs	40 per kg of mix	       
AJ12AC	ORANGE	Orange-flavored pasta.	1,5 kg x 4 pcs	30/40 per kg of mix	      
AJ12AD	TANGERINE OF CIACULLI (ITALY)	Tangerine-flavored pasta.	1,5 kg x 4 pcs	40 per kg of mix	      
AJ00AJ	COCONUT	Rich rapè coconut paste, for a gelato with a grainy texture.	2,7 kg x 2 pcs	90 g per kg of mix	       

HAZELNUT DIAMANTE

AY00CE	HAZELNUT CORTESE	100% Italian hazelnut paste.	3 kg x 2 pcs	80/100 g per kg of mix	       
AY00CA	HAZELNUT ROBUSTA	100% Italian hazelnut paste.	3 kg x 2 pcs	80/100 g per kg of mix	       
AY00CB	HAZELNUT CREMOSA	Stabilised and flavoured hazelnut paste.	3 kg x 2 pcs	80/100 g per kg of mix	       
AY00BI			10 kg x 1 pcs		



HAZELNUT DIAMANTE

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AY00CK	HAZELNUT CREMOSITA	Hazelnut paste with flavourings and emulsifiers.	3 kg x 2 pcs	80/100 g per kg of mix	
AY00CJ	HAZELNUT INTENSA	Hazelnut paste with medium high roasting.	3 kg x 2 pcs	80/100 g per kg of mix	

PISTACHIO DIAMANTE

AY50BH	PURE PISTACHIO GREEN	Pistachio paste with natural dye.	3 kg x 2 pcs	80/100 g per kg of mix	
AY50BC	PURE PISTACHIO	Pasta with 100% pistachio.	3 kg x 2 pcs	80/100 g per kg of mix	
AY50BD	PISTACHIO GREEN	Pistachio paste with natural dye.	3 kg x 2 pcs	80/100 g per kg of mix	
AY50BJ	MEDITERRANEAN GREEN PISTACHIO	Pistachio paste for a green gelato.	3 kg x 2 pcs	80/100 g per kg of mix	

OTHER DRIED FRUITS

AE37PQ	ALMOND AVORIO	Almond paste.	3 kg x 2 pcs	80 g per kg of mix	
AE37PR	PEANUT	Peanuts paste.	 3 kg x 2 pcs	80/100 g per kg of mix	



CLASSIC PASTES

CODE	PRODUCT	DESCRIPTION	PACK	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AJ00BC	APPLE PIE	Paste with a traditional apple pie taste, with apples, cinnamon, butter, sugar.	3 kg x 2 pcs	70 g per kg of mix	
AJ00AP	BISCUIT	Pasta with biscuit flavour and vanilla notes.	 3 kg x 2 pcs	50 g per kg of mix	
AJ01AJ	BLACK KISS	Varied with 35% pure licorice. Can also be used as a flavoring paste.	 2,8 kg x 2 pcs	50/70 gr perkg of mix	
AJ00AG	COFFEE	Made with almost 40% instant and ground coffee.	 3 kg x 2 pcs	30/50 g per kg of mix	
AJ00AK	CARAMEL	Paste with natural flavors and 50% caramel.	 3 kg x 2 pcs	50 g per kg of mix	
AX60AH	WHITE CHOCOLATE	Paste with 21% of white chocolate.	 3 kg x 2 pcs	80/100 g per kg of mix	
AE37BU	CREMA ANTICA	Paste for custard making. Lightly flavoured with lemon zest.	 5 kg x 2 pcs	100/150 g per miscela	
AE37BP	CREM CARAMEL	Crem caramel paste.	 2,5 kg x 2 pcs	80/100 g per kg of mix	
AE37EC	CROCCANTINO PASTE WITH RUM	Paste to recreating the famous taste of croccante.	 3 kg x 2 pcs	80/100 g per kg di miscela	

FROZEN



PASTRY -18°/+4°






CLASSIC PASTES

CODE	PRODUCT	DESCRIPTION	PACK	HOW TO USE IT	TECHNICAL CHARACTERISTICS
AX43AZ	GIANDUJA	Pasta gianduja, with 55% of Italian hazelnut and chocolate.	 5 kg x 1 pc	80/100 g per kg of mix	      
AX43AR	GIANDUJAMARA	Pasta gianduja, with 75% of Italian hazelnut. With an intense colour.	 5 kg x 1 pc	80/100 g per kg of mix	     
AJ00AR	PANNA COTTA	Pasta with a typical panna cotta taste.	 3 kg x 2 pcs	50 g per kg of mix	    
AE37DA	PIÙOVOVO	Egg yolk with 50% of sugar.	 1,25 kg x 6 pcs	100 g di Piùuovo equivalgono a 3 tuorli d'uovo + 50 g di zucchero	   
AJ00AS	TIRAMISÙ	Pasta made with egg yolk and mascarpone, with a light coffee taste note. Alcohol Free.	 3 kg x 2 pcs	50 g per kg of mix	   
AE37PK	NOUGAT	Pasta with the characteristic ingredients of nougat.	 2 kg x 2 pcs	80/100 g per kg of mix	   
AJ00AO	ZABAIONE	Pasta with egg yolk and Marsala, for making a gelato with an intense flavour alcoholic note.	 2,7 kg x 2 pcs	70 g per kg of mix	  
AJ00AX	TRIFLE	Pasta with a typical trifle taste.	 3 kg x 2 pcs	50 g per kg of mix	   



PASTRY

TRADIZIONAL

CHOCOLATE COMPOUNDS

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AX70BA	WHITE COMPOUND	White chocolate compound for glazing and coating.	10 kg x 1 pc	 
AX70AA	DARK CHOCOLATE COMPOUND	Dark chocolate compound for glazing and coating	10 kg x 1 pc	 

SPREADABLE CREAMS

AX72AB	SPREADABLE WHITE CREAM	Spreadable cream for filling and coating, with 30% milk. For use ante and post oven.	 13 kg x 1 pc	 
AX72AD	SPREADABLE HAZELNUT CREAM	Spreadable cream for filling and coating, with 10% of hazelnut. For use ante and post oven.	 13 kg x 1 pc	  
AX43AK	SPREADABLE PISTACHIO CREAM	Spreadable cream for filling and coating, with 15% of pistachio. For use ante and post oven.	 5 kg x 1 pc	  



TRADITIONAL PASTRY

MIRROR GLAZES MIRALL

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AF23EA	MIRALL DARK CHOCOLATE	30% chocolate, excellent coverage.	3 kg x 1 pc	
AF24EK	MIRALL WHITE CHOCOLATE	30% white chocolate, excellent coverage.	3 kg x 1 pc	
AF25EA	MIRALL CARAMEL	Sweet and delicate flavour.	3 kg x 1 pc	
AF22EA	MIRALL STRAWBERRY	5% seedless strawberry puree, bright color.	3 kg x 1 pc	
AF21EA	MIRALL LEMON	5% lemon juice, excellent coverage.	3 kg x 1 pc	
AF20EA	MIRALL NEUTRAL	Perfect transparency, neutral taste. Can be flavored and colored.	3 kg x 1 pc	
AF26EA	MIRALL PISTACHIO	6% pistachio, excellent coverage.	3 kg x 1 pc	
JAMS AND PURÉE				
AE40NA	APRICOT PURÉE	Apricot purée for stuffing and decoration, for doors and oven.	12,5 kg x 1 pc	








TRADITIONAL PASTRY

VEGETABLE CREAMS

UHT CREAMS

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AE40UB	PANNA (CREAM) UHT 35%	Professional cream for pastry or cooking applications, with 35% of fats.	1 L x 12 pcs	
AE40UD	PANNA (CREAM) UHT 38%	Professional cream for pastry or cooking applications, with 38% of fats.	1 L x 12 pcs	
UHT VEGETABLE CREAMS				
AV23AA	MASTER GOURMET GOLD	Bivalent vegetable creams with cream.	1 L x 12 pcs	
PLANT BASED				
AV10RA	MAXIME WITH SUGAR	Cream with 26% vegetable fats, ideal for semifreddo.	1 L x 12 pcs	
AV22XB	PLANT BASED + DUAL	Plant-based cream for both sweet and savory preparations. With fava bean protein.	1 L x 12 pcs	

TRADITIONAL PASTRY
MARTINI
CIOCCOLATO

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AQ49ZE	ARIBA FARACAO DARK CHOCOLATE SINGLE-ORIGIN MADAGASCAR	Dark chocolate single origin Madagascar.	5 kg x 2 pcs	    
AQ49ZA	ARIBA WATA CAO DARK CHOCOLATE SINGLE-ORIGIN GHANA	Dark chocolate single origin Ghana.	5 kg x 2 pcs	    
AQ49UU	ARIBA DARK 38/40 DISCS	Dark chocolate with 60% cocoa and 38/40 fat.	5 kg x 2 pcs	   
AQ49DD			10 kg x 1 pc	
AQ70AB	AYMARA DARK CHOCOLATE 70 DISCS	Dark chocolate 70% with 39/41% fat.	10 kg x 1 pc	  
AQ49VZ	AYMARA DARK CHOCOLATE DROP 1200/HG	Chocolate drops with 46% cocoa and 38/40 of fat.	5 kg x 2 pcs	 
AQ49UV	ARIBA MILK 34/36 DISCS	Milk chocolate with 34/36% fat.	5 kg x 2 pcs	 
AQ49IQ	ARIBA WHITE 36/38 DISCS	White chocolate with 36/38% fat.	5 kg x 2 pcs	 
CHOCOLATE DROPS				
AX49GP	CARAVELLA DARK CHOCOLATE DROPS 1000/HG	Semi-finished cocoa products.	10 kg x 1 pc	   





Decoration and personalisation ingredients

Make your preparations even yummiier with our vast assortment of **crumbles and toppings** from Martini Gelato.

- **READY TO CRUMBLE**
- **TOPPINGS**

DECORATION AND
PERSONALISATION INGREDIENTS

READY TO CRUMBLE

READY TO



CRUMBLE

GLUTEN-FREE

8 preparations based on crumbled shortcrust pastry made with **GLUTEN FREE RICE FLOUR!**

Ideal to add a twist of originality and crunchiness to all your creations: classic gelato, semifreddo desserts, soft serve gelato.

Are you ready to crumble?

HOW TO USE
































Gelato



Single-serving semifreddos



Other application

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
NEW AE31AJ	GRANMIX SEEDS & CANDIED FRUITS	An exclusive Cocoa Crumble with a mix of toasted seeds (sesame, flax, buckwheat, chia seeds) orange, and candied apricot.	2,5 kg x 2 pcs	   
NEW AE31AK	COCONUT	Delicious coconut crumble, with coconut powder.	2,5 kg x 2 pcs	 
AE31AL	LEMON VEG FLAVOUR	Preparations based on crumbled shortcrust pastry with lemon-flavoured rice flour.	2,5 kg x 2 pcs	   
AE31AH	COCOA VEG	Preparations based on crumbled shortcrust pastry with cocoa rice flour.	2,5 kg x 2 pcs	   
AE31AI	RED FRUIT VEG FLAVOUR	Preparations based on crumbled shortcrust pastry with red fruit-flavoured rice flour.	2,5 kg x 2 pcs	   
AE31AM	CLASSIC VEG	Preparations based on crumbled shortcrust pastry with rice flour classic taste characterized by a vanilla note.	2,5 kg x 2 pcs	   
AE31AF	PISTACHIO	Preparations based on crumbled shortcrust pastry with pistachio rice flour.	2,5 kg x 2 pcs	 
AE31AG	CARAMEL VEG	Preparations based on crumbled shortcrust pastry with caramel rice flour.	2,5 kg x 2 pcs	   

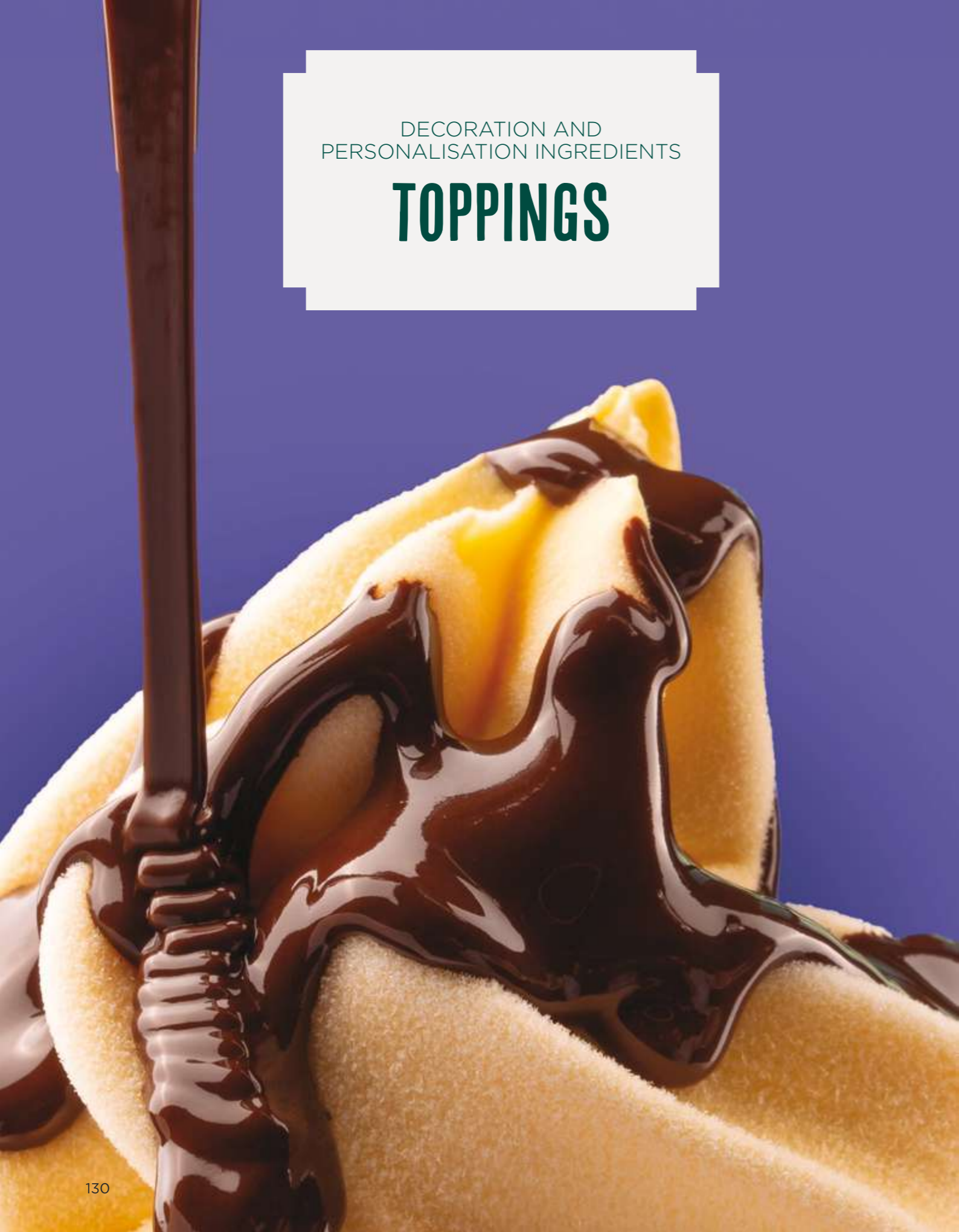




























Find out our recipe book

Request it from your area account manager

DECORATION AND
PERSONALISATION INGREDIENTS

TOPPINGS



CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AE37TE	BLACK CHERRY	With 24% black cherry puree.	1 kg x 4 pcs	    
AE37TA	COCOA	With 9% cocoa.	1 kg x 4 pcs	    
AE37TC	CARAMEL	With a caramel taste.	1 kg x 4 pcs	    
AE37TD	STRAWBERRY	With 37% strawberry puree.	1 kg x 4 pcs	    
AE37TB	WILD BERRIES	With 36% berries.	1 kg x 4 pcs	    



Other ingredients








The Martini Gelato portfolio includes **other useful ingredients to enrich your preparations.**

- **WHOLE AND GROUND HAZELNUTS**
- **PISTACHIOS**
- **POWDERED MILK**
- **SOUR CHERRY SYRUP**













OTHER INGREDIENTS

WHOLE AND GROUND HAZELNUTS

WHOLE HAZELNUTS








CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AY10LM	WHOLE HAZELNUTS 13/15	Toasted whole hazelnuts. Size 13/15.	1 kg x 5 pcs	     

GROUND HAZELNUTS

AY10AI	GROUND HAZELNUTS 2/4	Toasted hazelnut grains. Calibre 2/4.	1 kg x 5 pcs	     
AY10AL	GROUND HAZELNUTS 4/6	Toasted hazelnut grains. Calibre 4/6.	1 kg x 5 pcs	     







OTHER INGREDIENTS

PISTACHIOS

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AE37DF	GROUND PISTACHIOS 2/4	Toasted pistachio grains. Calibre 2/4.	1 kg x 10 pcs	     







OTHER INGREDIENTS

POWDER MILK

CODE	PRODUCT	DESCRIPTION		TECHNICAL CHARACTERISTICS
AE70VB	SKIMMED MILK POWDER	Granular skimmed milk powder high in protein.	1 kg x 12 pcs	  
AE70VA	WHOLE MILK POWDER	Granulated whole milk powder to rebuild liquid milk.	1 kg x 12 pcs	 

OTHER INGREDIENTS

SOUR CHERRY SYRUP

CODE	PRODUCT	DESCRIPTION		HOW TO USE IT	TECHNICAL CHARACTERISTICS
AE37DD	NATURAL SOUR CHERRY 18/20	60% whole and candied cherries and 40% syrup.	5 kg x 1 pc	Q.b.	    



martinigelato.it



Via Gardizza 9/b - 48017 Conselice (RA) - Italia
www.martiniprofessional.it/martini-gelato



Martini Professional is the Unigrà brand for the artisanal and HoReCa sector:

its innovative, top-quality products are created to meet the needs of pastry chefs, bakers, chocolatiers, gelato makers, and Hospitality and Catering operators.

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