

MASTER
Martini



BAKERY CATALOGUE

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Martini
PROFESSIONAL



QUALITY | PASSION | INNOVATION | ITALIANITY

“The partner that provides every product solution for craftsmen and the catering trade”

WE FEED YOUR PASSIONS



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 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,
Martini Food Service.



Butter

BUTTER HAS A
UNIQUE AND
DISTINCTIVE
ORGANOLEPTIC
QUALITY THAT
MAKES IT ONE OF
THE MOST WIDELY
USED AND VALUED
INGREDIENTS IN
CONFECTIONERY.

Italianness, innovation, quality, flexibility and service are the key words that describe Master Martini butter. With **a fat content of 82%**, it is produced from a raw material of outstanding quality combined with a high technical worth, using a state-of-the-art

production process. The items in the range are, therefore, distinguished by controlled as well as uniform physical, chemical and microbiological properties, coupled with high-value performance and unmistakable flavour and aroma.



Butter



Technical butter with type-specific melting points allow for improved workability and more effective application of the different sizes. The result is excellent palatability, softness or crispness of creams, doughs, shortcrust pastries and plasticity and flakiness of croissants, puff pastries and leavened puff pastries; all combined with a unique flavour and aroma.

CODE	PRODUCT	FEATURES	FORMAT	PACKAGE	PALLETIZATION
ABU3CA	BURRO PER PASTICCERIA	Creams, leavened or whipped doughs, whipped or moulded shortcrust pastry. Melting point: 30-32°C.	2,5 kg block	10 kg box (4 x 2,5 kg)	840 kg (14 boxes x 6 layers)
ABU3DA	82% m.g.		10 kg block	10 kg box	
ABU5AA	BURRO PER PASTICCERIA	Croissants, Danish pastries, sweet and savoury puff pastry. Melting point: 34-36 °C.	1 kg flat pack	10 kg box (10 x 1 kg)	600 kg (6 boxes x 10 layers)
ABU5BA	82% m.g.		2 kg flat pack	10 kg box (5 x 2 kg)	





Cream

**PROFESSIONAL
CREAM, FOR PASTRY
OR COOKING,
WITH CONSISTENT
QUALITY AND HIGH
PERFORMANCE.**

Italian centrifuge cream is heat-treated in a process that retains its natural characteristics of colour and aroma. UHT treatment guarantees

excellent shelf life and stability, and the different percentages of fat make it suitable for a variety of applications.



Cream



Professional creams for pastry or cooking applications, with varying percentages of fat. For pastry, it can be whipped as it is or sugar added, it guarantees optimal overrun and can be used for fillings, decorations, mousse or semifreddi and also in gelato-shop. The one used for cooking is ideal for condiments, either as it is or in combination with other ingredients.

CODE	PRODUCT	FEATURES	FORMAT	PACKAGE	PALLETIZATION
AE40UB	PANNA UHT 35%	Pastry, ice cream and cooking uses	1 L Tetrasquare	12 L Box (12 x 1 L)	780 kg (13 boxes x 5 layers)
AE40UD	PANNA UHT 38%	Pastry and ice cream uses	1 L Tetrasquare	12 L Box (12 x 1 L)	780 kg (13 boxes x 5 layers)
AE40UC	PANNA UHT 23%	For condiments and cooking	1 L Tetrasquare	12 L Box (12 x 1 L)	780 kg (13 boxes x 5 layers)





Melange

THE ORGANOLEPTIC PROPERTIES OF BUTTER ARE BROUGHT TOGETHER WITH THE HIGH PERFORMANCE QUALITIES OF MARGARINE TO PRODUCE MELANGES WHOSE FORMULATION MAY CONTAIN DIFFERING PERCENTAGES OF BUTTER TO IMPART A UNIQUE CHARACTER TO THE FINISHED PRODUCT.

The Master Martini melange range features a number of lines that differ in their varying butter content in combination, and expertly balanced with, non-hydrogenated vegetable oils and fats from different sources.

The aroma and flavour of butter complement the typical characteristics and

performance of margarine, both during processing and in the finished product.

This is all bolstered by an in-depth knowledge of raw materials and the use of state-of-the-art equipment to produce excellent pastry products for high-end patisseries.



MELANGE Maxime



Maxime is the top-quality Melange line, featuring a high butter content that confers a unique organoleptic experience.

The flat version has a high degree of plasticity that ensures excellent workability along with consistent quality and consistency of the finished product.

The block version, on the other hand, which is specifically intended for creams, shortcrust pastries and doughs, provides the ideal incorporation of air, crispness or the right consistency depending on the application.

It is also carefully formulated with new market trends in mind, which are increasingly conscious of the health aspects and 'natural' attributes of products.

LEGEND









gluten free



hydrogenated fats free



lactose free (lactose <1%)

CODE	PRODUCT	FEATURES	CLAIM	FORMAT	PACKAGE	PALLETIZATION
ASIBBP	MAXIME MELANGE GOLD CREAM	Creams, leavened or whipped doughs, whipped or moulded shortcrust pastry	  	2,5 kg block	10 kg box (4 x 2,5 kg)	480 Kg (12 boxes x 4 layers)
ASSABS	MAXIME MELANGE 50 SF/CR	Croissants, Danish pastries, sweet and savoury puff pastry	  	2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)

MELANGE

Gran Master



Gran Master Melange is a new line of melanges with a butter content of 25%, which provides excellent organoleptic properties both on the product as such and, more importantly, on the finished product. This is all coupled with outstanding processing performance - excellent plasticity for the production of puff pastries and balanced absorption of air and liquids or crispness for the preparation of whipped doughs (creams, whipped shortcrust pastries, doughs) or moulded shortcrust pastries.

LEGEND









gluten free



hydrogenated fats free



lactose free (lactose <1%)

CODE	PRODUCT	FEATURES	CLAIM	FORMAT	PACKAGE	PALLETIZATION
AS1BDM	GRAN MASTER MELANGE CREAM/ CAKE	Creams, leavened or whipped doughs, whipped or moulded shortcrust pastry	  	2,5 kg block	10 kg box (4 x 2,5 kg)	480 Kg (12 boxes x 4 layers)
AS5ADM	GRAN MASTER MELANGE SF/CRS	Croissants, Danish pastries, sweet and savoury puff pastry	  	2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)

MELANGE

Gioia



Gioia Melange is the item in a bucket, specifically formulated for the preparation of creams, doughs and whipped shortcrust pastries. Flavour and aroma are provided by a high butter content (26%) and characterise the finished product as well.

LEGEND






gluten free



hydrogenated fats free



lactose free (lactose <1%)

CODE	PRODUCT	FEATURES	CLAIM	PACKAGE	PALLETIZATION
ASIAAE	GIOIA MELANGE	Creams, leavened or whipped doughs, whipped shortcrust pastry	  	10 kg bucket	550 Kg (11 buckets x 5 layers)

Selection



MELANGE

Martini



Martini Melange is a line featuring an excellent balance between butter content and the performance and quality attributes of a margarine, which also ensures excellent value for money.

LEGEND









gluten free



hydrogenated fats free



lactose free (lactose <1%)

CODE	PRODUCT	FEATURES	CLAIM	FORMAT	PACKAGE	PALLETIZATION
OSIBCF	MARTINI MELANGE CREAM/CAKE	Creams, leavened or whipped doughs, whipped or moulded shortcrust pastry	  	2,5 kg block	20 kg box (8 x 2,5 kg)	480 Kg (6 boxes x 4 layers)
AS5ACF	MARTINI MELANGE SF/CRS	Croissants, Danish pastries, sweet and savoury puff pastry	  	2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)

Classic

MELANGE

Romea



Romea Melange is a line formulated primarily to meet the requirements of cost-effectiveness while guaranteeing the typical organoleptic properties of butter, albeit in a less pronounced manner.

LEGEND












gluten free



hydrogenated fats free



lactose free (lactose <1%)

CODE	PRODUCT	FEATURES	CLAIM	FORMAT	PACKAGE	PALLETIZATION
AS1BDR	ROMEIA MELANGE CREAM/CAKE	Creams, leavened or whipped doughs, whipped or moulded shortcrust pastry	  	2,5 kg block	20 kg box (8 x 2,5 kg)	480 Kg (6 boxes x 4 layers)
AS5ADR	ROMEIA MELANGE SF/CRS	Croissants, Danish pastries, sweet and savoury puff pastry	  	2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)
AS5BDR	ROMEIA MELANGE SFOGLIA	Sweet and savoury puff pastry	  	2,5 kg block	20 kg box (8 x 2,5 kg)	600 Kg (6 boxes x 5 layers)

Classic



Margarines

**PROFESSIONAL
MARGARINES
DESIGNED TO MEET
THE PROFESSIONAL
REQUIREMENTS
AND TAILORED FOR
DIFFERENT PATISSERIE
APPLICATIONS.
ALL LINES EMPLOY
NON-HYDROGENATED
FATS TO GUARANTEE
PARAMETERS IN
ACCORDANCE WITH
CURRENT LEGISLATION
AND ARE NATURALLY
LACTOSE-FREE.**

Master Martini's range of margarines, which is complete in terms of type, application and size, arises from their extensive experience in the processing of fats and their high degree of specialisation.

The fats used are selected at source, in accordance with strict, controlled and certified quality standards. The varying formulations deliver high levels of performance for all customer needs.



MARGARINA

Maxime



The Maxime line encapsulates all Master Martini's experience and expertise in the world of margarines, from the choice of raw materials to production processes, and provides the most comprehensive response to new market trends, increasingly mindful of a healthy, balanced lifestyle.

Maxime margarines are hydrogenated fat-free, preservative- and colour-free, contain lemon juice, are naturally lactose-free, gluten-free and suitable for vegans.

They are 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, while retaining its characteristics in terms of development, aroma and flavour.

LEGEND



gluten free



hydrogenated fats free



senza lactose

CODE	PRODUCT	FEATURES	CLAIM	FORMAT	PACKAGE	PALLETIZATION
AG1BDT	MAXIME CREAM / CAKE	Creams, leavened or whipped doughs, whipped or moulded shortcrust pastry		2,5 kg block	10 kg box (4 x 2,5 kg)	600 Kg (12 boxes x 5 layers)
AG5ADT	MAXIME SF/CR	Croissants, Danish pastries, sweet and savoury puff pastry		2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)

Selection

MARGARINA

Gran Master



The items that constitute the Gran Master line are formulated using fats with high quality and performance characteristics and are notable for their unique bouquet of aromas that impart an excellent flavour to the finished product.

LEGEND


















gluten free



hydrogenated fats free



lactose free

CODE	PRODUCT	FEATURES	CLAIM	FORMAT	PACKAGE	PALLETIZATION
OG1BDM	GRAN MASTER CREMA	Creams, leavened or whipped doughs, whipped shortcrust pastry	  	2,5 kg block	10 kg box (4 x 2,5 kg)	480 Kg (12 boxes x 4 layers)
OG2BDM	GRAN MASTER FROLLA PATISSERIE	Moulded shortcrust pastry	  	2,5 kg block	10 kg box (4 x 2,5 kg)	600 Kg (12 boxes x 5 layers)
AG5BDM	GRAN MASTER SFOGLIA	Sweet and savoury puff pastry	  	2,5 kg block	10 kg box (4 x 2,5 kg)	600 Kg (12 boxes x 5 layers)
AG4ACB	GRAN MASTER PLUS CROISSANT	Croissants, leavened puff pastry	  	2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)
AG5AAG	GRAN MASTER PLUS SFOGLIA	Sweet and savoury puff pastry	  	2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)

MARGARINA







Gioia



Gioia is a line of margarines specifically for the production of creams and whipped and leavened doughs, shortcrust pastries and fine biscuits that feature a delicate flavour and superior quality. Gioia Gold provides the same crispness as butter without the associated processing difficulties that are required.

LEGEND



CODE	PRODUCT	FEATURES	CLAIM	FORMAT	PACKAGE	PALLETIZATION
AG1FAB	GIOIA	Creams, leavened or whipped doughs, whipped shortcrust pastry	  	10 kg bucket	10 kg bucket	550 Kg (11 buckets x 5 layers)
AG3BBE	GIOIA GOLD	Creams, leavened or whipped doughs, moulded shortcrust pastry	  	2,5 kg block	10 kg box (4 x 2,5 kg)	600 Kg (12 boxes x 5 layers)



MARGARINA Martini



A complete, contemporary line of margarines in terms of size and variety, featuring ideal formulations for all applications, both in patisseries and bakeries – creams, doughs, shortcrust pastries, croissants, Danish pastries, and puff pastries, with the assurance of optimum performance.

LEGEND



gluten free



hydrogenated fats free



lactose free

CODE	PRODUCT	FEATURES	CLAIM	FORMAT	PACKAGE	PALLETIZATION
OG1BBA	MARTINI GATEAUX	Creams, whipped shortcrust pastry		2,5 kg block	20 kg box (8 x 2,5 kg)	480 Kg (6 boxes x 4 layers)
AG2BBY	MARTINI CAKE	Leavened or whipped doughs, moulded shortcrust pastry		2,5 kg block	20 kg box (8 x 2,5 kg)	600 Kg (6 boxes x 5 layers)
AG5BBY	MARTINI SFOGLIA	Sweet or savoury puff pastry		2,5 kg block	20 kg box (8 x 2,5 kg)	600 Kg (6 boxes x 5 layers)
AG4AAN	MARTINI PLUS CROISSANT	Croissants, leavened puff pastry		2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)
AG5ATA	MARTINI PLUS SFOGLIA	Sweet or savoury puff pastry		2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)
AG1ACZ	MARTINI CREAM/CAKE	Creams, leavened or whipped doughs, whipped shortcrust pastry, bread-making		10 kg bucket	10 kg bucket	550 Kg (11 buckets x 5 layers)

Classic

MARGARINA

Romea



A line for artisans or small patisseries who are sensitive to the need to be economical.

LEGEND


















gluten free



hydrogenated fats free



lactose free

CODE	PRODUCT	FEATURES	CLAIM	FORMAT	PACKAGE	PALLETIZATION
OG1BDR	ROMEA GATEAUX	Creams, whipped shortcrust pastry	  	2,5 kg block	20 kg box (8 x 2,5 kg)	480 Kg (6 boxes x 4 layers)
OG2BDR	ROMEA CAKE	Leavened or whipped doughs, moulded shortcrust pastry	  	2,5 kg block	20 kg box (8 x 2,5 kg)	600 Kg (6 boxes x 5 layers)
AG5BDR	ROMEA SFOGLIA	Sweet or savoury puff pastry	  	2,5 kg block	20 kg box (8 x 2,5 kg)	600 Kg (6 boxes x 5 layers)
AG4ADR	ROMEA PLUS CROISSANT	Croissants, leavend puff pastry	  	2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)
AG5ADR	ROMEA PLUS SFOGLIA	Sweet or savoury puff pastry	  	2 kg flat pack	10 kg box (5 x 2 kg)	660 Kg (6 boxes x 11 layers)



MASTER MARTINI
OFFERS A WIDE
AND VARIED
PORTFOLIO OF
VEGETABLE
UHT CREAMS
FOR PATISSERIE
PROFESSIONAL
USERS AND
RESTAURANT
CHEFS, THE
IDEAL CREAM
ALTERNATIVES
WITHOUT
COMPROMISES
ON TASTE AND
PERFORMANCE.

Vegetable UHT Creams

The added value delivered by Master Martini is its in-depth knowledge of individual ingredients. This allows to create different formulas based on the required features of the finished product the volume of the whipped product, its stability, spreadability or creaminess also in combination with other ingredients or condiments for use in patisseries or restaurants. Master Martini takes great care of production process paying

meticulous attention to the processing parameters. These include homogenisation, during which the correct degree of emulsion stability must be achieved, and sterilisation, a delicate process during which the microbiological stability must be guaranteed with no alteration to the chemical, physical and organoleptic properties of the mix.



VEGETABLE UHT CREAMS



Sweetened vegetable UHT creams provide an excellent alternative to dairy cream. Easy to whip, they mount in a few minutes guaranteeing perfect hold, without collapsing or syneresis, even after 24 hours. The smooth, light and creamy structure makes these creams ideal for decorations, including delicate designs, and for fillings, for preparing mousses and semifreddo dishes and for ice creams. The range of non-sweetened vegetable UHT creams is subdivided according to the products' specific use as condiments in savoury recipes, multipurpose or pastry applications.

LEGEND



lactose free



resistant to acid ingredients



plant based



suitable for freezing










with cream





hydrogenated fats free

CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	FORMAT	PACKAGE	PALLETIZATION
SWEETENED							
AV13BA	DECOR UP GOLD	31% of fats		For filling and decoration	1 L TetraBrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
UNSWEETENED							
AV23AA	MASTER GOURMET GOLD	34% of fats		For cooking and whipping	1 L TetraBrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)

Selection

CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	FORMAT	PACKAGE	PALLETIZATION
AV22XB	PLANT BASED + DUAL	32% of fats With bean proteins	   	For cooking and whipping	1 L Tetraedje	12 L tray (12 x 1 L)	780 L (13 boxes x 5 layers)
AV10RA	MAXIME ZUCCHERATA	26% of fats		For mousse and filling	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV20RC	MAXIME CHEF	24% of fats		For condiments and cooking use	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV24AA	MAXIME CUISINE	16% of fats		For sauces and condiments	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)

SWEETENED

AV10TA	DECOR UP	27% of fats		For mousse, filling and decoration	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV10VC	DECOR UP VELVET	24% of fats	Milky taste	For filling and decoration	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV12AG	DECOR UP CACAO	17% of fats		For mousse, filling and decoration	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV14AA	DECOR UIP	24% of fats		For mousse, filling and decoration	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV50AT	MONNA LISA	29% of fats	 	For decoration and confectionary use	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV51AC	MONNA LISA DELUXE	25% of fats		For decoration and confectionary use	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)

UNSWEETENED

AV21AU	DECOR UP SUGAR FREE	28% of fats	0% of sugar	Ideal for filling and decoration. Also for cooking.	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV20TA	MASTER GOURMET	26% of fats		For whipping and cooking	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV29AA	MASTER GOURMET 34	34% of fats		For whipping and cooking	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)
AV20IP	MASTER GOURMET CHEF	24% of fats		For condiments and cooking use	1 L Tetrabrik	12 L tray (12 x 1 L)	1008 L (12 boxes x 7 layers)



Spreadable creams

SPREADABLE
CREAMS WITH
AN INTENSE
FLAVOUR,
CREAMY
TEXTURE AND
EXCELLENT
WORKABILITY
ARE DESIGNED
TO SATISFY
EVEN THE MOST
DEMANDING
PALATES.

By combining Unigrà's know-how in the refining and processing of fats and vegetable oils, its experience in sourcing cocoa and its derivatives, and its familiarity

of hazelnut processing techniques, Master Martini is now able to provide a range of superior quality spreadable creams to meet a broad range of artisanal requirements.



SPREADABLE CREAMS

Caravella



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.


















































































LEGEND

































































































Selection

Classic

CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	FORMAT	PALLETIZATION
AX52GC	CRUNCH PISTACCHIO	12,5% pistachio, 15% pistachio grain	 	  	5kg bucket	300kg (15 buckets x 4 layers)
AX52GB	CRUNCH NOCCIOLA	10% hazelnut 15% hazelnut grain		  	5kg bucket	600kg (15 buckets x 8 layers)
AX52GA	CRUNCH MORA	23% cocoa, 8% hazelnut, 10% cocoa nibs	  	  	5kg bucket	600kg (15 buckets x 8 layers)
AX52GO	CRUNCH CIOCCO AVORIO	9% white chocolate, 20% milk, 10% wafer		  	5kg bucket	600kg (15 buckets x 8 layers)
AX52GE	GRAN FRAGOLA	With natural colouring	 	   	5kg bucket	600kg (15 buckets x 8 layers)
AX52GG	GRAN LIMONE	With natural colouring	 	   	5kg bucket	600kg (15 buckets x 8 layers)
AX52GF	GRAN ARANCIA	With natural colouring	 	   	5kg bucket	600kg (15 buckets x 8 layers)

CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	FORMAT	PALLETIZATION
- 	GRAN CARAMELLO	7% caramel	 	   	5kg bucket	300kg (15 buckets x 4 layers)
AX52FW	GRAN CAFFÈ	8% ground coffee		   	5kg bucket	300kg (15 buckets x 4 layers)
AX52FX	GRAN NOCCIOLA SUPERIOR	20% hazelnut, high in fibers content, reduced sugar	  	   	5kg bucket	600kg (15 buckets x 8 layers)
AX52CJ	GRAN NOCCIOLA 12% hazelnut			   	13kg bucket	858kg (11 buckets x 6 layers)
AX52CX				   	5kg bucket	600kg (15 buckets x 8 layers)
AX52DH	GRAN NOCCIOLA NEXT	12% hazelnut	 	   	13kg bucket	858kg (11 buckets x 6 layers)
AX52DC	GRAN LATTE E NOCCIOLA	22.5% milk 10% hazelnut	 	   	5kg bucket	600kg (15 buckets x 8 layers)
AX52CN	CREAM NOCCIOLA	8% hazelnut		    	13kg bucket	858kg (11 buckets x 6 layers)
AX52EA	CREAM GIANDUIA	8% hazelnut		    	13kg bucket	858kg (11 buckets x 6 layers)
AX44BM	GRAN PRALINE'	8% hazelnut		  	13kg bucket	858kg (11 buckets x 6 layers)
AX52CQ	CREAM NUTS	2% hazelnut		   	13kg bucket	858kg (11 buckets x 6 layers)
AX52DD	GRAN PISTACCHIO	15% pistachio	 	   	5kg bucket	300kg (15 buckets x 4 layers)
AX52EB	CREAM PISTACCHIO	10% pistachio		    	13kg bucket	572kg (11 buckets x 4 layers)
	GRAN CIOCCO FONDENTE	14% cocoa, 10% chocolate	  	   	5kg bucket	600kg (15 buckets x 8 layers)

CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	FORMAT	PALLETIZATION
AX44MO	GRAN MORA	26% cocoa, 8% hazelnut	  	   	13kg bucket	858kg (11 buckets x 6 layers)
AX44MQ					5kg bucket	600kg (15 buckets x 8 layers)
AX52CC	CREAM CACAO	32% cocoa, 8% hazelnut		    	13kg bucket	858kg (11 buckets x 6 layers)
AX44GZ					5kg bucket	525kg (15 buckets x 7 layers)
AX44MP	CREMAROMA CACAO DARK	22% cocoa		 	13kg bucket	858kg (11 buckets x 6 layers)
AX52DE	GRAN CIOCCO AVORIO	22% milk, 10% white chocolate		   	5kg bucket	600kg (15 buckets x 8 layers)
AX52CA	CREAM AVORIO	10% milk		    	13kg bucket	858kg (11 buckets x 6 layers)
AX44LF					5kg bucket	600kg (15 buckets x 8 layers)
 AX52ES	EASY NOCCIOLA	14% hazelnut	 	  	5kg bucket	600kg (15 buckets x 8 layers)
 AX52EP	EASY CACAO	15% cocoa	 	  	5kg bucket	600kg (15 buckets x 8 layers)
 AX52ER	EASY LATTE	8% milk	 	  	5kg bucket	600kg (15 buckets x 8 layers)
 AX52EQ	EASY BIANCO	11% milk	 	  	5kg bucket	600kg (15 buckets x 8 layers)
AX52CB	COVER CACAO	20% cocoa			5kg bucket	600kg (15 buckets x 8 layers)
AX52CU	COVER AVORIO	30% milk			5kg bucket	600kg (15 buckets x 8 layers)
AX44RQ	GRAN RIPIENO NOCCIOLA	8% hazelnut	 		5kg bucket	600kg (15 buckets x 8 layers)
AX44RM	GRAN RIPIENO CACAO	20% cocoa	 		5kg bucket	600kg (15 buckets x 8 layers)
AX44RB	GRAN RIPIENO AVORIO	25% milk	 		5kg bucket	600kg (15 buckets x 8 layers)

CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	FORMAT	PALLETIZATION
AX52FO	FOUR NOCCIOLA	15% hazelnut		 	13kg bucket	858kg (11 buckets x 6 layers)
AX44AZ					5kg bucket	600kg (15 buckets x 8 layers)
AX52FN	FLUIFOUR NOCCIOLA	15% nocciola		 	13kg bucket	858kg (11 buckets x 6 layers)
AX44LD					5kg bucket	600kg (15 buckets x 8 layers)
AX52FG	FLUIFOUR GIANDUJI'	11% hazelnut		 	13kg bucket	858kg (11 buckets x 6 layers)
AX44AL					5kg bucket	600kg (15 buckets x 8 layers)
AX52BN	ANTEFORNO NOCCIOLA	8% hazelnut		  	13kg bucket	858kg (11 buckets x 6 layers)
AX52HU					5kg bucket	600kg (15 buckets x 8 layers)
AX52FC	FLUIFOUR CACAO	15% cocoa		 	13kg bucket	858kg (11 buckets x 6 layers)
AX44LC					5kg bucket	600kg (15 buckets x 8 layers)
AX52BC	ANTEFORNO CACAO	16% cocoa		  	13kg bucket	858kg (11 buckets x 6 layers)
 AX52HB	ANTEFORNO PISTACCHIO	15% pistachio		  	5kg bucket	300kg (15 buckets x 4 layers)
 AX52MA	ANTEFORNO AVORIO	5% milk		  	5kg bucket	600kg (15 buckets x 8 layers)



Compound

**THREE FACTORS
MAKE MASTER
MARTINI COMPOUND
UNIQUE - FLAVOUR,
SHINE AND
OUTSTANDING
PERFORMANCE.**

Master Martini's compound is created from top-quality vegetable fats.

This is due to a selection of diverse botanical fat sources, the tailor-made formulation of fat stages for each application, and the distinct advantage

of being able to use freshly refined oils and fats. Their flavour, opacity, shine and outstanding performance make them ideal for a wide variety of patisserie applications, ensuring that they are practical and rapid in use.



COMPOUND

Centramerica

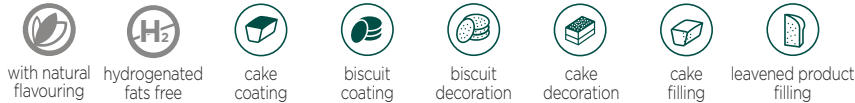


Centramerica's extensive line of compound is ideal for a wide variety of patisserie applications, ranging from covering to decorating. The range is split into **Gran Centramerica** and **Centramerica**.

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.

Gran Centramerica NEO and **Gran Centramerica NEO Reduced Sugar** were created to respond to new market trends in terms of flavour and colour. 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.





































LEGEND












CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	PACKAGE	PALLETIZATION
AX47HB	GRAN CENTRAMERICA	20% cocoa			10kg box	810kg (9 boxes x 9 layers)
AX49CZ	FONDENTE DISCS				10kg box (1kg x 10)	400kg (8 boxes x 5 layers)
AX35AG	GRAN CENTRAMERICA FONDENTE NEXT DISCS	16% cocoa, with cocoa butter			10kg box	810kg (9 boxes x 9 layers)
AX47FB	GRAN CENTRAMERICA	19,5% milk			10kg box	810kg (9 boxes x 9 layers)
AX48CS	LATTE DISCS				10kg box (1kg x 10)	400kg (8 boxes x 5 layers)
AX47BS	GRAN CENTRAMERICA BIANCO+ DISCS	20% milk			10kg box (5kg x 2)	480kg (12 boxes x 4 layers)

Selection



CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	PACKAGE	PALLETIZATION
AX47HA	GRAN CENTRAMERICA	12% milk	 	 	10kg box	810kg (9 boxes x 9 layers)
AX48CA	BIANCO DISCS				10kg box (1kg x 10)	400kg (8 boxes x 5 layers)
AX35AF	GRAN CENTRAMERICA BIANCO NEXT DISCS	12% milk, with cocoa butter	 	 	10kg box	810kg (9 boxes x 9 layers)
AX48DE	GRAN CENTRAMERICA ARANCIA DISCS	With natural colouring	 	 	10kg box (1kg x 10)	400kg (8 boxes x 5 layers)
AX48DA	GRAN CENTRAMERICA LIMONE DISCS	With natural colouring	 	 	10kg box (1kg x 10)	400kg (8 boxes x 5 layers)
AX48CR	GRAN CENTRAMERICA PISTACCHIO DISCS	With natural colouring	 	 	10kg box (1kg x 10)	400kg (8 boxes x 5 layers)
AX48CK	GRAN CENTRAMERICA FRAGOLA DISCS	With natural colouring	 	 	10kg box (1kg x 10)	400kg (8 boxes x 5 layers)
AX48DO	GRAN CENTRAMERICA BLU DISCS	With natural colouring	 	 	10kg box (1kg x 10)	400kg (8 boxes x 5 layers)
AX47HF	GRAN CENTRAMERICA NEO FONDENTE DISCS	18% cocoa		 	10kg box (5kg x 2)	480kg (12 boxes x 4 layers)
AX47HI	GRAN CENTRAMERICA NEO LATTE DISCS	13% milk		 	10kg box (5kg x 2)	480kg (12 boxes x 4 layers)
AX47HC	GRAN CENTRAMERICA NEO BIANCO DISCS	19% milk		 	10kg box (5kg x 2)	480kg (12 boxes x 4 layers)
AX47HL	GRAN CENTRAMERICA NEO REDUCED SUGAR FONDENTE DISCS	18% cocoa, high in fibers content, reduced sugar		 	10kg box (5kg x 2)	480kg (12 boxes x 4 layers)
AX47HK	GRAN CENTRAMERICA NEO REDUCED SUGAR BIANCO DISCS	19% milk, high in fibers content, reduced sugar		 	10kg box (5kg x 2)	480kg (12 boxes x 4 layers)
AX48DN	GRAN CENTRAMERICA FONDENTE SCAGLIETTE	16% cocoa	 	 	10kg box (1kg x 10)	400kg (8 boxes x 5 layers)
AX48DK	GRAN CENTRAMERICA FONDENTE GOCCE 1000/hg	16% cocoa	 	   	10kg box (1kg x 10)	400kg (8 boxes x 5 layers)

CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	PACKAGE	PALLETIZATION
AX49EP	CENTRAMERICA FONDENTE	16% cocoa			10kg box	810kg (9 boxes x 9 layers)
AX49ET	DARK DISCS				10kg box (5kg x 2)	480kg (12 boxes x 4 layers)
AX49EG	CENTRAMERICA FONDENTE DISCS	16% cocoa			10kg box	810kg (9 boxes x 9 layers)
AX49EQ	CENTRAMERICA LATTE DISCS	10% milk			10kg box	810kg (9 boxes x 9 layers)
AX49EN	CENTRAMERICA BIANCO DISCS	8% milk			10kg box	810kg (9 boxes x 9 layers)
AX48CJ	CENTRAMERICA FONDENTE SCAGLIETTE	16% cocoa			16kg box (2kg x 8)	640kg (8 boxes x 5 layers)
AX48DX	CENTRAMERICA LATTE SCAGLIETTE	10% milk			16kg box (2kg x 8)	640kg (8 boxes x 5 layers)
AX48DV	CENTRAMERICA BIANCO SCAGLIETTE	8% milk			16kg box (2kg x 8)	640kg (8 boxes x 5 layers)
AX49EK	CENTRAMERICA FONDENTE GOCCE 850/hg	16% cocoa			10kg box	810kg (9 boxes x 9 layers)
AX49EI	CENTRAMERICA FONDENTE GOCCE 1000/hg	16% cocoa			10kg box	810kg (9 boxes x 9 layers)





Pastry

MASTER MARTINI
SUPPORTS
PASTRY CHEFS
TO PRODUCE
A FLAWLESS
RESULT EVERY
TIME. IT
PROVIDES A
TOP-QUALITY
RESPONSE WITH
ITS VERSATILE
RANGE OF
SEMI-FINISHED
POWDER
PRODUCTS.

FiorFiore Pasticceria is the range of semi-finished powder products with a high-tech and versatile content. The raw materials are carefully selected and balanced to guarantee an excellent end result, both in terms of processing performance and the organoleptic properties of the finished product.

The high production capacity together with major system versatility guarantee flexible volumes and an ever more diverse range, mixing ingredients with varying chemical and physical characteristics, such as particle size or density, without compromising the quality and the end result.



PASTRY MIXES

FiorFiore





FiorFiore Pasticceria range consists of specific professional-quality solutions for different applications: puff pastry, leavened doughs for special-occasion, custard creams, whipped doughs, thus guaranteeing easy processing and high-quality finished products, together with notable time-saving. Three production lines in separate environments make it possible to maintain distinct processing procedures for white mixes, for those containing chocolate and for powdered creams. The choice of different production systems ensures product safety and consistency while avoiding the cross-contamination of ingredients and the presence of unwanted allergens.


CODE	PRODUCT	APPLICATION	FORMAT	PALLETIZATION
PUFF PASTRY MIXES				
AM30CJ	SUPREMO	Citrus-flavoured and intense-coloured croissants and brioches	10 kg bag	720 kg (6 bags x 12 layers)
AM30CC	CROISSANT & BRIOCHES	Croissants and brioches	10 kg bag	720 kg (6 bags x 12 layers)
AM30CS	SFOGLIA	Puff pastry, excellent rise	10 kg bag	720 kg (6 bags x 12 layers)
AM30CG	GRANBUFFET	Savoury croissants and other gastronomic products	10 kg bag	720 kg (6 bags x 12 layers)
CAKE AND SPONGE CAKE MIXES				
AM30CE	PAN DI SPAGNA	Sponge cake and rolls, perfect hold and fast preparation	10 kg bag	720 kg (6 bags x 12 layers)
AM30CL	PAN DI SPAGNA MORBIDO	Sponge cake and rolls, lighter whipping, softer consistency	10 kg bag	720 kg (6 bags x 12 layers)
AM30CR	PAN DI SPAGNA CONCENTRATO	Sponge cake and rolls. Concentrated 50%	10 kg bag	720 kg (6 bags x 12 layers)
AM30DN	SOFFYMIX	Sponge cake, rolls and typical Italian patisserie products ("sospiri" and "tette delle monache")	10 kg bag	720 kg (6 bags x 12 layers)

CODE	PRODUCT	APPLICATION	FORMAT	PALLETIZATION
AM30LS	MULTICAKE	Cakes in moulds, plumcakes and muffins. Long-lasting softness, very stable toppings	10 kg bag	720 kg (6 bags x 12 layers)
AM30DC	MULTICAKE YOGURT	Cakes in moulds, plumcakes and muffins. With 10% yogurt powder	10 kg bag	720 kg (6 bags x 12 layers)
AM40CB	CHOCOPAN	Chocolate-flavoured sponge cake and rolls	10 kg bag	720 kg (6 bags x 12 layers)
AM31CK	MUFFIN	Plumcakes and muffins, customisable at will	10 kg bag	720 kg (6 bags x 12 layers)

SEASONAL LEAVENED MIXES

AM30DF	DOLCI LIEVITATI	Seasonal leavened doughs like Panettone, with sourdough	10 kg bag	720 kg (6 bags x 12 layers)
				
AM30CP	LEAVEN-GOLD	Seasonal leavened doughs like Panettone. Ideal in combination with Naturalife	10 kg bag	720 kg (6 bags x 12 layers)
AM30CO	NATURALIFE	Powdered sourdough. Ideal in combination with Leaven-Gold	10 kg bag	720 kg (6 bags x 12 layers)
AM30CQ	LA GLASSA	Almond-flavoured decorative icing	10 kg bag	720 kg (6 bags x 12 layers)
AM30DY	LA GLASSA MANDORLA	Decorative icing with 12.5% of almond flour.	10 kg bag	720 kg (6 bags x 12 layers)
				

CUSTARD CREAM MIXES

AM50CA	ROYAL	Cold process custard cream for use with water or milk. High-quality custard cream, silky texture and opaque appearance	10 kg bag	720 kg (6 bags x 12 layers)
AM50CV	SUPERB	Cold process custard cream for use with water or milk. High-quality custard cream, smooth and glossy appearance	10 kg bag	720 kg (6 bags x 12 layers)
				
AM50CB	EASY	Cold process custard cream for use with water or milk. Excellent value for money	10 kg bag	720 kg (6 bags x 12 layers)
AM50CH	BLISS	Cold process custard cream. Excellent value for money. Ideal for semi-industrial labos	10 kg bag	720 kg (6 bags x 12 layers)
AM50CZ	DIVINA PLUS	Hot process custard cream. It can be customised with the addition of egg yolk. Preparation with or without industrial cream cooker	10 kg bag	720 kg (6 bags x 12 layers)



Bakery

THE MASTER
MARTINI
“FIORFIORE
PANIFICAZIONE”
RANGE IS
CREATED WITH
TOP QUALITY
INGREDIENTS
AND THE MOST
INNOVATIVE
FUNCTIONAL
COMPONENTS.
A VARIETY OF
MIXES CAPABLE
OF MEETING
EVERY BAKER’S
NEEDS.

The **FiorFiore Panificazione** range supports the work of professionals in the art of breadmaking and other baking processes with top-of-the-range products. This wide assortment includes mixes for both traditional and special

types of bread, improvers and clean label improvers capable of offering a practical response to the needs of every client. High levels of automation, accurate dosage and efficient mixing systems ensure reliably high-quality end-products.



MIX PANIFICAZIONE















FiorFiore

























The perfect balance of the selected ingredients, the high-tech content and innovative formulation guarantee the best results for each type of preparation and ease of use in processing. All the mixes in the “FiorFiore Panificazione” range are enriched with sourdough yeast.

LEGEND



CODE	PRODUCT	CLAIM	APPLICATION	FORMAT	PALLETIZATION
BREAD-MAKING MIXES					
AM20TA	PAN CASALE	 	Multigrain bread with 8 grains/seeds	15 kg bag	720 kg (4 bags x 12 layers)
AM20TP	CURCUMINO	 	Turmeric bread with rye flakes and sunflower seeds	15 kg bag	720 kg (4 bags x 12 layers)
AM20TL	PAN & FARRO	 	Bread made from wholemeal spelt flour	15 kg bag	720 kg (4 bags x 12 layers)
AM20TK	AZTECO	 	Bread made from chia, quinoa and sunflower seeds. Made from wholemeal wheat flour and durum wheat semolina	15 kg bag	720 kg (4 bags x 12 layers)
AM20TQ	PAN RUSTIQUE	 	Multigrain bread with extruded corn	15 kg bag	720 kg (4 bags x 12 layers)
AM20TD	MULTICEREALI	 	White bread with a selected mix of 6 grains and 3 seeds	15 kg bag	720 kg (4 bags x 12 layers)
AM20TJ	SOIA	 	Small soya loaves	15 kg bag	720 kg (4 bags x 12 layers)

CODE	PRODUCT	CLAIM	APPLICATION	FORMAT	PALLETIZATION
AM20TB	SEGALE	 	Dark rye bread with malted barley flour	15 kg bag	720 kg (4 bags x 12 layers)
AM20TS	FIBERLINE	 	Fiber-rich wholemeal rye flour bread, wheat and soya middlings	15 kg bag	720 kg (4 bags x 12 layers)
AM20TV	IL RUSTICO	 	Bread with wholemeal flour, remilled durum wheat, oatmeal, sunflower, sesame and millet seeds	15 kg bag	720 kg (4 bags x 12 layers)
AM20TE	ARABO ALL'AVENA	 	Arabic bread or Greek pita bread with oatmeal	15 kg bag	720 kg (4 bags x 12 layers)
AM20TG	SOFFYPAN 100		Soft bread with milk and lard. Also ideal for savoury pies and focaccia, hamburger buns, sandwich bread and shortcrust pastry	15 kg bag	720 kg (4 bags x 12 layers)
AM20TU	PANE MORBIDO 50		50% concentrated mix to prepare soft buns, hamburger buns and sandwich bread. Extra softness thanks to the milk and lard	15 kg bag	720 kg (4 bags x 12 layers)
AM20TW	GRAN BURGER		Soft bread enriched with vegetable fats.	15 kg bag	720 kg (4 bags x 12 layers)
AM20TC	PUGLIESE	 	Medium/large loaves with remilled durum wheat semolina	15 kg bag	720 kg (4 bags x 12 layers)
AM20TI	PIZZA	 	Pizza and focaccia	15 kg bag	720 kg (4 bags x 12 layers)
AM20TT	LA FOCACCIA - PATATE		Focaccia and pizza bases with potato flakes	15 kg bag	720 kg (4 bags x 12 layers)
AM20TN	BOCCONCINO	 	Soft bread made from durum wheat flour, oats, barley and milk	15 kg bag	720 kg (4 bags x 12 layers)
AM20TF	TARTÙ	 	Moulded "turtle" bread loaf with cornflour and oatmeal	15 kg bag	720 kg (4 bags x 12 layers)
AM20TH	CRACKERS	 	Crackers, breadsticks and other bread products	15 kg bag	720 kg (4 bags x 12 layers)

IMPROVERS, CLEAN LABEL IMPROVERS AND SOURDOUGH

FiorFiore

The “FiorFiore Panificazione” range containing improvers and clean label improvers provides a perfect response to the needs of today’s bakers, supporting them in their daily work. These products guarantee versatility, high dough tolerance, certainty of the end result and constant quality. They are suitable for all production processes. The range of FiorFiore improvers without emulsifiers meets the need for a “clean label”, at the same time guaranteeing excellent results.

CODE	PRODUCT	DOSAGGIO	APPLICATION	FORMAT	PALLETIZATION
IMPROVERS					
AM10TV	VIRTUS	1%	All types of small and medium-sized loaves that need a strong start. Ideal for all processes, also suitable for retarding	15 kg bag	720 kg (4 bags x 12 layers)
AM10TD	FREEZE	1%	Short freezing of bakery products, also suitable for retarding	15 kg bag	720 kg (4 bags x 12 layers)
CLEAN-LABEL IMPROVERS					
AM10TN	MADREVIS	3-5%	Made from a wheat starter powder and wheat germ sourdough. Ideal for large loaves of traditional rustic bread	15 kg bag	720 kg (4 bags x 12 layers)
AM10TO	LIEVI-NAT	3-5%	Made from a natural yeast, for all types of bread, especially large loaves	15 kg bag	720 kg (4 bags x 12 layers)
ACTIVE SOURDOUGH					
AE45CC	ACTI-VIS	4%	Made from a soft wheat starter with active ingredients. For all types of bread-making, it is ideal as a substitute for bigas and pre-doughs	10 kg box (10 bags x 1kg)	400 kg (8 boxes x 5 layers)
IMPROVERS					
AM10TE	LECIMASTER	1%	All types of bread and processing. With lecithin	15 kg bag	720 kg (4 bags x 12 layers)
AM10TJ	ROBUR	1,5%	All types of bread. Ideal for those looking for a great quality/price ratio	15 kg bag	720 kg (4 bags x 12 layers)
AM10TK	LOGIC	1%	Ideal for maggiolino-like crunchy bread. Great quality/price ratio	15 kg bag	720 kg (4 bags x 12 layers)
AM10TA	DIRETTO	1%	Small loaves with direct processing	15 kg bag	720 kg (4 bags x 12 layers)
AM10TB	CONTROL	1%	All types of bread with direct processing	15 kg bag	720 kg (4 bags x 12 strati)
AM10TS	ATTIVO 4000	1%	All types of small loaves that need strong development (“Beetle”, “turtle”, “biove”)	15 kg bag	720 kg (4 bags x 12 strati)

Selection

Classic

CODE	PRODUCT	DOSAGGIO	APPLICATION	FORMAT	PALLETIZATION
CLEAN-LABEL IMPROVERS					
AM10TM	AGILE	1%	All types of small to medium-sized bread, even seasoned. Ideal for direct processing and retarding	15 kg bag	720 kg (4 bags x 12 layers)
AM10TI	ASSET	1,5%	All types of unseasoned bread. Great quality/price ratio	15 kg bag	720 kg (4 bags x 12 layers)
AM10TF	BRIO	1%	All types of unseasoned bread	15 kg bag	720 kg (4 bags x 12 layers)
AM10TH	NATURAL MASTER PLUS	3%	With natural yeast, ideal for large bread loaves	15 kg bag	720 kg (4 bags x 12 layers)
AM10TQ	N 5000 FRESH	1%	Made from soft wheat sourdough, ideal for all types of bread	15 kg bag	720 kg (4 bags x 12 layers)
AM10TR	JOLLY	1,5%	All types of bread, especially large-sized	15 kg bag	720 kg (4 bags x 12 layers)
MALTED FLOUR					
AE45AA	MASTER MALT PLUS		Malted wheat flour with high diastatic power	25 kg bag	750 kg (3 bags x 10 layers)
AE45AC	ORZOMALT PLUS		Malted barley flour	25 kg bag	750 kg (3 bags x 10 layers)
DECORATION					
AE45CD	GRANI DECO'		Grains blend for bread topping.	12 kg bag	504 kg (7 bags x 6 layers)



Hydrated creams

HYDRALL
IS MASTER
MARTINI'S LINE
OF WATER-
BASED CREAMS
MADE FROM
HIGH-QUALITY
RAW MATERIALS
AND PROCESSED
WITH STATE-
OF-THE-ART
TECHNOLOGY.

Texture and consistency, viscosity and spreadability are just some of the attributes that are carefully taken into account during formulation and quality

control. This is achieved by the use of key raw materials, which structure the aqueous matrix with specific properties in the products.



HYDRATED CREAMS

Hydrall



Easy and ready to use, Hydrall water-based creams are available in 4 flavors. The Hydrall range is suitable for pre-baking and after-baking use: they maintain their characteristics both during baking and freezing. The entire range is distinguished by excellent softness and creaminess, with a velvety texture that makes it stand out.

LEGEND



gluten free



hydrogenated fats free



croissant filling



cake and sponge roll filling



pie and tart filling



leavened product filling

	CODICE	PRODOTTO	CARATTERISTICHE	PLUS DI PRODOTTO	APPLICAZIONI	CONFEZIONE	PALLETIZZAZIONE
Classic	AF10HA	HYDRALL VANIGLIA	Classic and delicate taste of vanilla			12kg bucket	792kg (11 buckets x 6 layers)
	AF10GA	HYDRALL VANIGLIA SOFT	Classic and delicate taste of vanilla			5kg bucket	600kg (15 buckets x 8 layers)
	AF14GA	HYDRALL VANIGLIA SOFT	Classic and delicate taste of vanilla			5kg bucket	600kg (15 buckets x 8 layers)
	AF11GA	HYDRALL CIOCCOLATO	15% chocolate			5kg bucket	600kg (15 buckets x 8 layers)
	AF12GA	HYDRALL LIMONE	5% lemon juice			5kg bucket	600kg (15 buckets x 8 layers)
	AE03BC	CREMA MIELE	35% honey			6kg bucket	600kg (20 bucket x 5 layers)





INSPIRED
BY ITALIAN
PATISSERIE
TRADITION AND
A CAREFULLY
BALANCED
RECIPE, MIRALL
IS A LINE OF
MIRROR GLAZES
BY MASTER
MARTINI.

Mirror glazes

Mirall mirror glazes are the result of a combination of high-quality raw materials and a state-of-the-art production system. With their carefully balanced recipe, flawless shine, pure colour and delicate flavour, they are ideal for

embellishing haute patisserie confections. Mirall glazes stay elastic and soft, ensuring full coverage and excellent adhesion. The 'mirror' effect persists at both positive and negative temperatures.



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.

LEGEND



gluten free



hydrogenated fats free



cakes glazing



modern pastry glazing

CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	PACKAGE	PALLETIZATION
AF20EA	MIRALL NEUTRA	Perfect transparency and neutral taste, it can be flavoured and coloured as desired			3kg bucket	360kg (15 buckets x 8 layers)
AF21EA	MIRALL LIMONE	5% lemon juice, perfect coverage			3kg bucket	360kg (15 buckets x 8 layers)
AF22EA	MIRALL FRAGOLA	5% seedless strawberry purée, shiny look			3kg bucket	360kg (15 buckets x 8 layers)
AF23EA	MIRALL CIOCCOLATO FONDATE	30% chocolate, perfect coverage			3kg bucket	360kg (15 buckets x 8 layers)
AF24EK	MIRALL CIOCCOLATO BIANCO	30% white chocolate, perfect coverage			3kg bucket	360kg (15 buckets x 8 layers)
AF25EA	MIRALL CARMELLO	Sweet and delicate taste			3kg bucket	360kg (15 buckets x 8 layers)
AF26EA	MIRALL PISTACCHIO	6% pistachio, perfect coverage			3kg bucket	360kg (15 buckets x 8 layers)
AF28EA	MIRALL MARACUJA	15% seedless maracuja purée			3kg bucket	360kg (15 buckets x 8 layers)

Classic





Jellies

THE
APPEARANCE
OF A DESSERT
PLAYS AN
IMPORTANT
ROLE IN THE
PURCHASING
DECISION OF
CUSTOMERS.
BRILL JELLIES
PROVIDE
UNPARALLELED
SHINE AND
BRIGHTNESS
FOR PATISSERIE
PRODUCTS.

Jellies are a key factor in enhancing the shine and aesthetic appeal of patisserie

products, an essential quality that grabs the attention of all customers.



JELLIES Brill



With their superior transparency and brilliance, **Brill jellies** not only contribute to **enhancing the unaltered colour and visual appeal of finished products**, but also preserve their flavour and structure, protecting their quality and freshness. They are ideal for embellishing patisserie products with a distinctive glossy touch and protecting them from oxidation. The range caters to all needs, including jellies for both hot and cold use and sprays. They are **gluten-free, vegan and do not contain any food colourings**.

LEGEND



vegan



gluten free



free from colours



fruit






































fruit desserts



tarts



bakery products

CODE	PRODUCT	FEATURES	CLAIM	APPLICATION	PACKAGE	PALLETIZATION
AF00AA	BRILL A FREDDO NEUTRA	Ready to use; colour and flavour can be customised; freezing resistant	  	   	4kg bucket	480kg (15 buckets x 8 layers)
AF01AA	BRILL A CALDO NEUTRA (DILUIZIONE 20-30%)	Colour and flavour can be customised	  	   	13kg bucket	858kg (11 buckets x 6 layers)
AF02AA	BRILL A CALDO NEUTRA (DILUIZIONE 30-50%)	Colour and flavour can be customised	  	   	4kg bucket	480kg (15 buckets x 8 layers)
AF01BA	BRILL A CALDO ALBICOCCA (DILUIZIONE 20-30%)	15% apricot	  	   	13kg bucket	858kg (11 buckets x 6 layers)
AF02BA	BRILL A CALDO ALBICOCCA (DILUIZIONE 30-50%)	15% apricot	  	   	4kg bucket	480kg (15 buckets x 8 layers)

Classic





Jams and sieved fruit

MASTER MARTINI
PURÉES AND
JAMS ARE
DESIGNED
TO MEET ALL
PROFESSIONAL
REQUIREMENTS,
OBSERVING
THE AUTHENTIC
FLAVOUR AND
NATURALNESS
OF THE FRUIT.

Our extensive experience in research and development, meticulous selection of raw materials and production

plant technologies ensure the highest standards of quality and stability for all our semi-finished fruit products.



JAMS AND SIEVED FRUIT



All the flavour of fruit to enhance the colour and freshness of every baked recipe. The wide range of **fruit-based fillings** meets all confectioners' needs since they are **suitable for cold use and when baking**. Stable even when frozen, these products are perfect for use as fillings in tarts, puff pastry, croissants, biscuits, leavened and other baked products.

CODE	PRODUCT	PACKAGE	PALLETIZATION
AE40AA	MASTER CILIEGIA	3kg bucket	594kg (33 buckets x 6 layers)
AE40AB	MASTER LAMPONE	3kg bucket	594kg (33 buckets x 6 layers)
AE40AC	MASTER ARANCIA	3kg bucket	594kg (33 buckets x 6 layers)
AE40AD	MASTER ALBICOCCA	3kg bucket	594kg (33 buckets x 6 layers)
AE40AE	MASTER AMARENA	3kg bucket	594kg (33 buckets x 6 layers)
AE40AF	MASTER MIRTILLO	3kg bucket	594kg (33 buckets x 6 layers)
AE40AH	MASTER MORA	3kg bucket	594kg (33 buckets x 6 layers)
AE40AJ	MASTER FRUTTI DI BOSCO	3kg bucket	594kg (33 buckets x 6 layers)
AE40AM	MASTER MIRTILLO NERO	2,8kg bucket	554,4kg (33 buckets x 6 layers)
AE40NA	ALBICOCCA PASSATA M	12,5kg bucket	650kg (13 buckets x 4 layers)





Oils and fats

DIFFERENT NEEDS,
WHETHER FOR
SOFT BREAD,
SEASONED
DOUGHS OR
FRAGRANT AND
FLAVOURSOME
FRITTERS,
REQUIRE SPECIFIC
OILS OR REFINED
FATS WITH
WELL-DEFINED
CHARACTERISTICS.

Thanks to extensive experience in this sector, Master Martini is able to consistently offer the best solutions: refined oils and fats, fractionated oils or oil blends, or even oils supplemented by other

functional frying ingredients. All available in multiple formats to meet the varying needs of Artisans.



PRODUCTS FOR FRYING



Quality, crispness, flavour: for best frying results, it is important to choose the right type of oil depending on the frying method, its frequency, temperatures and type of product being fried. A range of oils and fats, with varying properties is available to the artisan for all their frying needs.

	CODE	PRODUCT	FEATURES	FORMAT	PACKAGE	PALLETIZATION
Selection	AH10DD			25 L drum	25 L drum	825 L (11 drums x 3 layers)
	AH10HI	FRIGGITUTTO	Double-fractionated palm oil Frying smoke point > = 230°C	10 L drum	10 L drum	560 L (14 drums x 4 layers)
	AH20FB			Bag-in-box 20 L	Bag-in-box 20 L	960 L (12 BIB x 4 layers)
	AH10DK			Bag-in-box 10 L	Bag-in-box 10 L	960 L (24 BIB x 4 layers)
	AH10HA	OLIO GIRASOLE	High oleic sunflower oil. Frying smoke point > = 230°C	25 L drum	25 L drum	825 L (11 drums x 3 layers)
AH10HD	ALTO OLEICO	10 L tank		10 L tank	800 L (20 tanks x 4 layers)	
Classic	AH10EC	MASTER FRIT	Fractionated palm oil. Frying smoke point 220°C	25 L drum	25 L drum	825 L (11 drums x 3 layers)
	AH10MF			10 L drum	10 L drum	560 L (14 drums x 4 layers)
	AH10DB	PREMIUM FRIT	Blend of vegetable oils (sunflower, palm, high oleic sunflower) with antioxidant and anti-foaming agent. Frying smoke point 220°C	25 L drum	25 L drum	825 L (11 drums x 3 layers)
	AH10DC			10 L tank	10 L tank	800 L (20 tanks x 4 layers)
	AH10DP			Bag-in-box 10 L	Bag-in-box 10 L	960 L (24 BIB x 4 layers)
	AH10GQ	GIGA FRIT	Blend of vegetable oils (high oleic sunflower, rapeseed) with flavouring and anti-foaming agent. Frying smoke point 220°C	Bag-in-box 10 L	Bag-in-box 10 L	960 L (24 BIB x 4 layers)
	AC04GO	FRIT	Palm fat. Frying smoke point 215°C	2,5 kg block	20 kg box (8 X 2,5 kg)	720 kg (6 boxes x 6 layers)

LARD AND FATS



Vegetable fats or animal fats or a blend of both, with the possible addition of functional ingredients, are available to bakers or pastry chefs for the production of seasoned or speciality doughs.

CODE	PRODUCT	FEATURES	PACKAGE	PALLETIZATION
AH200M	OLIPAN S	Vegetable oils and fats + 8% extra virgin olive oil	12,5 kg box	787,5 Kg (9 boxes x 7 layers)
AE53AA	STRUTTO V	Untreated lard	25 kg box	750 Kg (6 boxes x 5 layers)
AH10PM	CONDI-OIL	Refined lard + 10% extra virgin olive oil	10 kg bucket	550 Kg (11 buckets x 5 layers)
AC01IT	GRA STRUTTO ITALIAN LARD	Refined lard	25 kg box	900 kg (9 boxes x 4 layers)
AC01CU	STRUTTO RAFFINATO	Refined lard	25 kg bucket	450 kg (6 buckets x 3 layers)
AC01CT	STRUTTO RAFFINATO	Refined lard	10 kg bucket	550 kg (11 buckets x 5 layers)
AC01DV	STRUTTO RAFFINATO/TN	Refined lard + antioxidant	25 kg box	900 kg (9 boxes x 4 layers)
AC01NA	STRUTTO NEVE	Refined lard	25 kg box	900 kg (9 boxes x 4 layers)
AC01PA	STRUTTO DELUXE	Refined lard	25 kg box	900 kg (9 boxes x 4 layers)
AC01PC	STRUTTO DELUXE-PL	Refined lard + antioxidant	25 kg box	900 kg (9 boxes x 4 layers)
AH10AC	UNIPAN ORO	Refined lard (69.5%) emulsified	25 kg box	900 kg (9 boxes x 4 layers)
AH10CC	CONDIBENE	Refined lard (57.5%) emulsified	25 kg box	900 kg (9 boxes x 4 layers)
AU60TD	UNIGRAL S 401	Blend of non-hydrogenated vegetable fats and oils for bread-making	25 kg box	900 kg (9 boxes x 4 layers)

Selection

Classic



Sugar

**AWARE OF
THE MYRIAD
APPLICATION
METHODS AND THE
SUBJECTIVE WAY
IN WHICH SUGARS
ARE USED, WE
FINE-TUNE ALL THE
CHARACTERISTICS
OF THE PRODUCT
- PALATABILITY,
SWEETNESS,
VISCOSITY, AND
ADHESION - BY
CALIBRATING THE
INGREDIENTS AND
THE PROCESS
CONDITIONS.**

Master Martini fondant sugar is created by varying the ingredients and their proportions, the nature of the sugars used, their crystallisation conditions and the maturation of the packaged product on a fully automated production line. By adjusting the organoleptic and physical and

chemical characteristics of the product, optimum solutions are obtained for the glazing of the most varied finished applications: Sicilian cassata, éclairs or bigné. The assortment is also extended by items for decoration - sugar granules, water-repellent powder and icing sugar.



SUGAR



The **Master Martini fondant sugar** range is ideal for icing Sicilian cassata, bignè, éclairs and other confectionery items, to which it provides a sweet, pleasant taste and a soft, glossy coating. It is notable for its **optimal plasticity, viscosity and consistency**. From the classic, brown sugar-based version, a creamier, ready-to-use formula is available that requires no dilution and keeps its lustre over time on whatever item it is used on. These products can be coloured by mixing with water-soluble dyes. **Decorating sugars** are made with technologies designed for the highest degree of service and application. They guarantee outstanding performance, such as **ease of distribution over the product and excellent durability once applied**. The products stay dry, do not clump and their performance is not affected by the absorption of liquids.

LEGEND



CODICE	PRODOTTO	CARATTERISTICHE	APPLICAZIONI	FORMATO	PALLETIZZAZIONE
AE01BB	STANDARD CANE FONDANT SUGAR	Perfect coverage and firmness		15kg bucket	990kg (11 buckets x 6 layers)
AE02BB	SHINY CANE SUGAR FONDANT	Long and elastic structure		15kg bucket	990kg (11 buckets x 6 layers)
AE03BB	SOFT CANE SUGAR FONDANT	Soft and elastic structure, freezing resistant, perfect and white coverage, with emulsifier		13kg bucket	858kg (11 buckets x 6 layers)
AE42ZA	INVERTED SUGAR SYRUP	Thick syrup with a straw-yellow color and a sweet taste. Dry residue at 73%		14 kg jerrycan	840kg (20 jerrycans x 3 layers)
AE42ZG	GRANULATED SUGAR			10kg box	720kg (9 boxes x 8 layers)
AE42ZI	ENCAPSULATED ICING SUGAR			10kg bag	780kg (6 bags x 13 layers)
AE42ZW	ICING SUGAR			5kg bag (5kg x 3)	540kg (9 bags x 6 layers)

Classic





Hazelnuts

STRICT
CONTROLS AND A
COMBINATION OF
TRADITION AND
STATE-OF-THE-
ART PROCESSING
TECHNOLOGIES
ENSURE THAT
MASTER MARTINI
ROASTED
HAZELNUTS FULLY
PRESERVE THEIR
ORGANOLEPTIC
AND NUTRITIONAL
QUALITY.

The processing, a combination of tradition and technology, preserves and enhances its qualities, ensuring an unparalleled standard of control.

In particular, the roasting phase - a stage that is as vital as it is delicate - is carried out to perfection. Roasting gives the product its typical golden

colour, enhances the aroma and provides it with the right degree of crunchiness.

To obtain the grains, hazelnuts undergo a graining process and both whole hazelnuts and grains are then immediately vacuum-packed so that the flavour profile is fully preserved.



HAZELNUTS

Le Toste



The **Le Toste** range comprises two types of products, ideal for all purposes, and both are high-quality - roasted and husked hazelnut kernels and roasted hazelnut grains.

Our **roasted hazelnuts kernels** are evenly sized and feature a beautiful amber colour, delicate flavour and unique aroma. The **hazelnut grains**, on the other hand, are available in three sizes (1/3 mm, 2/4 mm, 4/6 mm) and have a sophisticated aroma, flavour and irresistible crunch.

CODE	PRODUCT	APPLICATION	PACKAGE	PALLETIZATION
AY10LB	WHOLE ROASTED, PEELED HAZELNUTS size 11/13	Nougats, pralines and chocolate bars	10kg box (1kg x 10)	500kg (10 boxes x 5 layers)
AY10MA	WHOLE ROASTED, PEELED HAZELNUTS size 13/15	Nougats, pralines and chocolate bars	20kg box (5kg x 4)	480kg (6 boxes x 4 layers)
AY10LA			10kg box (1kg x 10)	500kg (10 boxes x 5 layers)
AY10BA	ROASTED, CHOPPED HAZELNUTS 1/3 mm	Baking and ice cream decorations, for inclusion in creams, pralines and fillings	20kg box (5kg x 4)	480kg (6 boxes x 4 layers)
AY10AA			10kg box (1kg x 10)	500kg (10 boxes x 5 layers)
AY10BB	ROASTED, CHOPPED HAZELNUTS 2/4 mm	Baking and ice cream decorations, for inclusion in creams, pralines and fillings	20kg box (5kg x 4)	480kg (6 boxes x 4 layers)
AY10AB			10kg box (1kg x 10)	500kg (10 boxes x 5 layers)
AY10AC	ROASTED, CHOPPED HAZELNUTS 4/6 mm	Baking and ice cream decorations, for inclusion in creams, pralines and fillings	10kg box (1kg x 10)	500kg (10 boxes x 5 layers)





Dessert

A RANGE OF UHT
LIQUID PRODUCTS
FOR CREATING
DESSERTS AND
SPOON DESSERTS
EASILY AND
RAPIDLY.

Master Martini dessert mixes, distinguished by top quality raw materials, are extremely easy to use – only a few steps

are required to create excellent desserts that can be finished and decorated as desired.



DESSERT



Easy and quick to prepare, these products are UHT sterilised and ensure uniform quality. For storage of unopened packages, a cool, dry location is required (max. 20°C).

CODE	PRODUCT	FEATURES	FORMAT	PACKAGE	PALLETIZATION
AV40IA	DESSERT AL MASCARPONE PER TIRAMISU'	UHT mascarpone ready base. For the tiramisù preparation.	1 L Tetrabrik	12 L tray (12 x 1 l)	864 l (12 tray x 6 layers)
AV40FA	DESSERT AL GUSTO PANNA COTTA	UHT ready base for panna cotta dessert preparation	1 L Tetrabrik	12 L tray (12 x 1 l)	864 l (12 tray x 6 layers)
AV40GA	DESSERT PER CREMA CATALANA	UHT ready base for crema catalana preparation	1 L Tetrabrik	12 L tray (12 x 1 l)	864 l (12 tray x 6 layers)
AV40EA	DESSERT AL CIOCCOLATO	UHT ready base for chocolate pudding preparation	1 L Tetrabrik	12 L tray (12 x 1 l)	864 l (12 tray x 6 layers)
AV40HA	DESSERT PER CRÈME CAMEL	UHT ready base for crème caramel dessert preparation	1 L Tetrabrik	12 L tray (12 x 1 l)	864 l (12 tray x 6 layers)



Certifications

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



FOOD SECURITY BRC AND FSSC 22000

BRC (defined by the British Retail Consortium) and FSSC 22000 certifications are specific global standards for agri-food safety management systems that certify the compliance of a company according to the criteria established by the GFSI (Global Food Safety Initiative). Unigrà has been certified for several years and this is a guarantee for its customers of the strict food safety system maintained by the company.



COCOA AND COCONUT SUSTAINABILITY

The Rainforest Alliance is an international non-profit organization whose mission it is create a more sustainable world by using social and market forces to protect nature and improve the lives of farmers and forest communities.



HALĀL CERTIFICATION

With the certification issued by the international organization HCS (Halal Certification Authority), the Company guarantees the availability of suitable products for consumers of the Muslim religion.



KOSHER CERTIFICATION

With the Kosher certification, issued by the Orthodox Union, Unigrà guarantees the availability of suitable products for consumers of Jewish religion.



ISO 14001 (ENVIRONMENTAL MANAGEMENT SYSTEM)

The ISO 14001 standard provides a management structure for the integration of environmental management practices, pursuing environmental protection, pollution prevention, as well as the reduction of energy and resource consumption.



RSPO SUSTAINABILITY

Unigrà has been a member of the Roundtable on Sustainable Palm Oil (RSPO) since March 2007. The Association, born in 2004, funds projects aimed at promoting and defining criteria both for the conversion of tropical forests into palm plantations and for the preservation of the identity of local populations.

UNIGRÀ S.p.A.

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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 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.

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