DISCS

DARK

Born out of passion, Ariba is the line of Martini Master chocolate. The accuracy in the selection of raw materials to the places of origin, the exclusive use of cocoa butter and natural vanilla, the research in the harmony of flavours, the variety of flavours, are the parameters that guarantee a high quality chocolate.

100%

Pralines, shells, tablets, fillings, coatings, decorations, mousses, ice cream.

The formulations of the range Ariba have been designed to meet the need of the artisan in the different applications of chocolate and confectionery production. What we get is a chocolate easy to use, versatile, that ensures an high level result. This result can be achieved only thanks to the use of a manufacturing plant technologically advanced that ensure the nighest quality of the finished product. Through continuous monitornig during all phases of the production process, you get a high quality Italian chocolate.

Master Martini

Master Martini Ariba chocolate, the passion that unites.

DIAMONDS With extract of vanilla bean from Madag
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	Cocoa content %	Milk content %	Fat content %	1 kg bag	5 kg bag	10 kg carton	Fluidity	Taste intensity
Dark	72	-	38/40	~	\checkmark	\checkmark	***	
Milk	31	20	32/34	~	\checkmark	\checkmark	** *	
White		22	36/38	~	\checkmark	\checkmark	***	

APPLICATION

	Pralines	Shells	Filings	Coatings	Decoration	Mousse	Ice cream
Dark	v		v			~	v
Milk	✓	v	v	v	v	~	v
White	v	v	v	v	v	~	v

APPLICATION	Cocoa Content %	Praines	Shells	Tablets
DARK	72	~		
	60 %BC 38/40	~	~	
	60 %BC 35/37	~	~	
	57	~	~	
	54	v	v	~
	50		~	~
ЛILK	32	\checkmark	 Image: A start of the start of	
VIILN	36	~	 Image: A start of the start of	
X/HITE	31	\checkmark	 	

	Atomer Martine	
		Puba .
N	Contraction of the second seco	6).



Cocoa content %	Cocoa butter %	1 kg bag	5 kg bag	10 kg carton	Fluidity	Taste intensity	10
72	38/40			v	** *		00
60	38/40	v	~	v	****]
60	35/37			v	***		
57	36/38			v	***		
54	32/34	~	\checkmark	v	**		
50	30/32			v	** 000		

	Cocoa content %	Milk content %	Fat content %	1 kg bag	5 kg bag	10 kg carton	Fluidity	
MILK	32	20	34/36	\checkmark	\checkmark	\checkmark	***	
	36	24	36/38			×	** *	
	Cocoa content %	Milk content %	Fat content %	1 kg bag	5 kg bag	10 kg carton	Fluidity	
WHITE	31	22	36/38	\checkmark	¥	~	***	1 K

BLOCKS



APPLICATION



DROPS AND DROPLETS

4		Cocoa content %	Milk content %	Cocoa butter content %	1 kg bag Droplets per hg	5 kg bag Drops per hg		10 kg carton Drops per hg	
	Dark	46		26/29	3000	3000	850	1200 1500 •	3000
	Milk		24	24/26		1000			
PPLICATION	Biscuits decoration	Cakes decoration	Cakes filling	Leavened products filling					







		Cocoa content %	Milk content %	Fat content %	1 kg bag	5 kg bag
CA-D	Dark	44		26/29	v	 Image: A start of the start of
Nr.	Milk		24	24/26	×	✓
YON	White		26	28/30	\checkmark	



TANK CON	Cocoa content %	Cocoa butter %	1 kg b
	100	22/24	v
APPLICATION	kes and sweet roll Flavouring Decoration	Mousse	

