

# Bakery Line

BUILD YOUR SUCCESS WITH MASTER MARTINI PRODUCTS



Master Martini

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Master Martini is the brand dedicated to the line of artisan products by Unigrà, a company with more than 40 years' experience in the transformation and sale of oils and fats, margarines and semi-processed products for use in the food sector, in particular bread and pastry making.



Since 1972, Master Martini has offered professionals in the bread and pastry making sector a complete range of dedicated products.

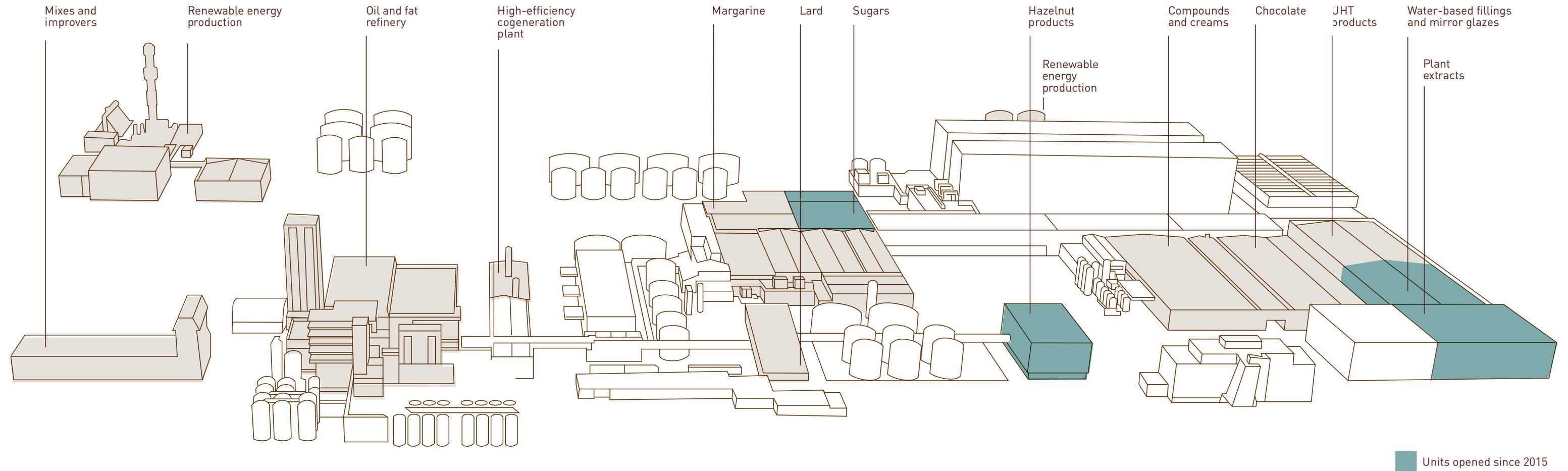
Our mission is to offer solutions distinguished by a high level of service and added value, consistently satisfying the varied and specific needs of our clients.

High product specialisation, best quality standards and a 360° service have forever been the cornerstone of Master Martini, a company that has increasingly diversified its offer over time to cover all the major segments of the bread and pastry making industry.

Innovation and diversification are the strategic drivers behind Master Martini's leading role in both Italian and foreign markets, ensuring the company's continuous growth over the years.

# The production facilities

**Unigrà:** all in one. From the production of raw materials to the development of finished products, supported by sustainable energy technologies, we look after the entire process from a single location.



# Mélange & Margarines

Unigrà considers margarine to be one of its most strategic products. Many years of experience in the oils and fats industry, intended as both raw materials and technology, have truly set us apart.

Each fat phase involved in our margarines production process is “planned” down to the smallest of details: spreadability and chemical-physical properties are meticulously defined, using very strict parameters, based on the specific application of the finished product. Our internal refinery is responsible for satisfying these requirements, insofar as genuine technical specifications. Refined fat phases are then sent to special tanks in the margarine production unit, each dedicated to a specific raw material, stored in an inert atmosphere, protected against oxidation and consumed in just a few hours; all this serves to guarantee the absolute “freshness” of the raw materials.

Our in-depth knowledge of fats is complemented by our similarly extensive experience in processing technologies: the result is maximum reliability in the

development of products tailor-made to suit the needs of individual business owners in a range of different applications, as well as flexibility and continuously improved production. Our ten separate production lines allow us to offer a diversified range of products, set apart by the nature and quality of their fat phase, format and application.

The production process continues and is completed in automatic refrigerated warehouses, where products are managed by robotic shuttles and stacker cranes with maximum respect for specific maturation times and temperatures.



BAKERY LINE

# Maxime Mélange

Maxime is the Mélange line without hydrogenated fats.

**Maxime Mélange** combines all the advantages of margarine with the taste, texture, smell and appearance of butter. The line includes a variety of products featuring different percentages of butter content. In Maxime Mélange, sensory qualities are further enhanced by the addition of innovative aromas, offering finished products a truly unique flavour.



Product name	Code	Use	Format	Package	Palletisation
<b>MAXIME MÉLANGE CREAM</b>	AS1BBT	Creams, shortbread, doughs	2.5 Kg block	20 Kg box	480 Kg (6 boxes x 4 layers)
<b>MAXIME MÉLANGE CRS/SF</b>	AS5ABU	Croissants, Danish pastries, sweet and savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)
<b>MAXIME MÉLANGE 50 SF/CRS</b>	AS5ABS	Croissants, Danish pastries, sweet and savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)
<b>MAXIME MÉLANGE Armonia CREMA/CAKE block</b>	AS1BBQ	Creams, shortbread, doughs	2.5 Kg block	20 Kg block	600 Kg (6 boxes x 5 layers)
<b>MAXIME MÉLANGE Armonia SFOGLIA flat pack</b>	AS5ABQ	Croissants, Danish pastries, sweet and savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)
<b>MAXIME MÉLANGE Armonia SFOGLIA block</b>	AS5BBQ	Croissants, Danish pastries, sweet and savoury puff pastry	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)



  
Master Martini

BAKERY LINE

# Mélange

The Mélange range is the ideal solution for guaranteed outstanding results, combining the flavour of butter with the added advantages of using a vegetable margarine.

Master Martini offers two different lines:  
**Mélange Gold HB** (High Butter), with a high percentage of butter, and **Mélange**, with a lower butter content.



Product name	Code	Use	Format	Package	Palletisation
<b>MÉLANGE GOLD CREAM HB</b>	AS1BBE	Creams, shortbread, doughs	2.5 Kg block	20 Kg box	480 Kg (6 boxes x 4 layers)
<b>MÉLANGE GOLD PLUS HB CRS/SF</b>	AS5ABE	Croissants, Danish pastries, sweet and savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)
<b>MÉLANGE CREAM</b>	AS1BBA	Creams, shortbread, doughs	2.5 Kg block	20 Kg box	480 Kg (6 boxes x 4 layers)
<b>MÉLANGE PLUS CROISSANT</b>	AS4ABA	Croissants, Danish pastries	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)
<b>MÉLANGE PLUS SFOGLIA</b>	AS5ABA	Sweet and savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)



BAKERY LINE

# Maxime Margarine

**Maxime** is the line of margarines without hydrogenated fats, featuring high-performance technical products designed for high-end baking.



Product name	Code	Use	Format	Package	Palletisation
<b>MAXIME CREAM</b>	AG1BBT	Creams, shortbread, doughs	2.5 Kg block	20 Kg box	480 Kg (6 boxes x 4 layers)
<b>MAXIME SFOGLIA</b>	AG5BBT	Puff pastry	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>MAXIME SFOGLIA/CROISSANT</b>	AG5ABT	Croissants, Danish pastries, sweet and savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)



# Gioia

**Gioia** is the line of margarines dedicated to the production of creams, whipped and leavened doughs, shortbreads and fine biscuits distinguished by a delicate flavour of the highest quality.

In particular, **Gioia Gold** offers the same crispness as when using butter, without the usual processing difficulties.



Product name	Code	Use	Format	Package	Palletisation
<b>GIOIA</b>	AG1FAB	Creams, doughs	10 Kg bucket	10 Kg bucket	550 Kg (11 buckets x 5 layers)
<b>GIOIA GOLD</b>	AG3BBB	Creams, doughs, rolled out or whipped shortbread mix	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)



# Gran Master

**Gran Master** is a comprehensive line in terms of format and variety, featuring top quality ingredients and a rich array of aromas, ensuring the unparalleled flavour of finished products.



Product name	Code	Use	Format	Package	Palletisation
<b>GRAN MASTER FROLLA PATISSERIE</b>	AG2BBB	Rolled out or whipped shortbread mix	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>GRAN MASTER SFOGLIA</b>	AG5BBB	Sweet or savoury puff pastry	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>GRAN MASTER PLUS CROISSANT</b>	AG4ABB	Croissants, Danish pastries	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)
<b>GRAN MASTER PLUS SFOGLIA</b>	AG5ABB	Sweet or savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)



BAKERY LINE

# Master One

The block format is a special feature of **Master One**, a line of vegetable margarines perfect for bakers that prefer traditional processing methods, particularly in the puff pastry sector.



Product name	Code	Use	Format	Package	Palletisation
<b>MASTER ONE GATEAUX</b>	AG1BBI	Creams	2.5 Kg block	20 Kg box	480 Kg (6 boxes x 4 layers)
<b>MASTER ONE CAKE</b>	AG2BBI	Shortbread mixes, leavened, whipped	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>MASTER ONE PASTRY FORTE</b>	AG5BBI	Extra flaky puff pastry	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>MASTER ONE PASTRY EQUILIBRATA</b>	AG6BBI	Standard puff pastry	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)



BAKERY LINE

# Martini Generation

A line of margarines especially formulated to cater to the rising tendency in the baking sector, whereby chilling techniques (0-4°C or -18°C) are being increasingly used for preservation purposes.

**Martini Generation** maintains its properties both in "chilled" processing (today for tomorrow) and "blast chilled" processing (frozen) techniques, guaranteeing the continuity of leavening, aromas and flavour.



Product name	Code	Use	Format	Package	Palletisation
<b>MARTINI GENERATION DANESE</b>	AG4CCB	Danish pastries, croissants	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>MARTINI GENERATION SFOGLIA</b>	AG5CCB	Sweet or savoury puff pastry	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>MARTINI GENERATION SF/CROISS</b>	AG5CCA	Croissants, Danish pastries, sweet and savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)



BAKERY LINE

# Martini

A comprehensive line featuring a broad selection of formats and different varieties, catering to clients in search of best value for money.



Product name	Code	Use	Format	Package	Palletisation
<b>MARTINI GATEAUX</b>	AG1BBC	Creams	2.5 Kg block	20 Kg box	480 Kg (6 boxes x 4 layers)
<b>MARTINI CAKE</b>	AG2BBC	Shortbread mixes, leavened, whipped	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>MARTINI SFOGLIA</b>	AG5BBC	Sweet and savoury puff pastry	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>MARTINI PLUS CROISSANT</b>	AG4ABC	Croissants, Danish pastries	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)
<b>MARTINI PLUS SFOGLIA</b>	AG5ABC	Sweet and savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)



# Master Export

A line especially developed for medium and large-sized production facilities with cost containment requirements.



Product name	Code	Use	Format	Package	Palletisation
<b>MASTER EXPORT GATEAUX</b>	AG1BBE	Creams	2.5 Kg block	20 Kg box	480 Kg (6 boxes x 4 layers)
<b>MASTER EXPORT "C"</b>	AG2BBE	Shortbread mixes, leavened, whipped	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>MASTER EXPORT SFOGLIA</b>	AG5BBE	Puff pastry	2.5 Kg block	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>MASTER EXPORT PLUS CROISSANT</b>	AG4ABE	Croissants, Danish pastries	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)
<b>MASTER EXPORT PLUS SFOGLIA</b>	AG5ABE	Sweet and savoury puff pastry	2 Kg flat pack	10 Kg box	660 Kg (6 boxes x 11 layers)



# UHT Non Dairy Toppings

UHT non dairy toppings are a complex mix of ingredients, each with a specific function and all complementary to each other.

The added value of Master Martini lies in its in-depth knowledge of ingredients, an attribute allowing different formulas to be developed based on the specific characteristics of finished products: volume of whipped product, stability, scoopability or creaminess, and the possibility for combination with other ingredients or condiments in both baking and fine food applications. No less important is the attention afforded to the production process,

with a high focus on processing parameters: from homogenisation, where emulsions must be perfectly stabilised, to sterilisation, a delicate process during which microbiological stability must be guaranteed without compromising the chemical-physical properties, taste, texture, smell and appearance of the mix.



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# Sweetened UHT Non Dairy Toppings

**Sweetened UHT Non Dairy Toppings** represent an excellent alternative to dairy creams in the baking sector. They are easy to use and can be prepared in just a few minutes, guaranteeing consistency and a perfect hold, without collapsing or losing any water, even after 24 hours. Their smooth, creamy, light structure makes these creams perfect for decorations and fillings, as well as to prepare mousses and semifreddo products. The perfectly balanced recipes also encourage personalisation, enhancing the flavour and colour of any additional ingredients.



Product name	Code	Use	Format	Package	Palletisation
<b>DECOR UP</b>	AV10TA	Sweetened, for filling and decoration	1 L tetra brik	tray of 12 tetra briks	1008 L (12 boxes x 7 layers)
<b>DECOR UP CIOCCOLATO</b>	AV12AE	Sweetened, chocolate-flavoured, for filling and decoration	1 L tetra brik	tray of 12 tetra briks	1008 L (12 boxes x 7 layers)
<b>MONNALISA</b>	AV50AT	Sweetened, for decoration	1 L tetra brik	tray of 12 tetra briks	1008 L (12 boxes x 7 layers)
<b>MAXIME ZUCCHERATA</b>	AV10RA	Without hydrogenated fats, sweetened, for filling and decoration	1 L tetra brik	tray of 12 tetra briks	1008 L (12 boxes x 7 layers)



# Unsweetened UHT Non Dairy Toppings

**UHT Unsweetened Non Dairy Toppings** are separated into those used for condiments and fine food preparation, and multi-purpose creams. The latter can be used in cooking, or if sweetened, can be whipped and used in baking applications for decorations and fillings.

In both fine food and baking applications, these products can be enriched by additional special ingredients, thanks to their well-balanced formula.



Product name	Code	Use	Format	Package	Palletisation
<b>MASTER GOURMET</b>	AV20TA	Unsweetened, for filling and decoration in baking and fine food preparation	1 L tetra brik	tray of 12 tetra briks	1008 L (12 boxes x 7 layers)
<b>MASTER GOURMET CHEF</b>	AV20IP	Unsweetened, for condiments and fine food preparation	1 L tetra brik	tray of 12 tetra briks	1008 L (12 boxes x 7 layers)
<b>MASTER GOURMET GOLD</b>	AV23AA	With cream, unsweetened, for condiments and fine food preparation	1 L tetra brik	tray of 12 tetra briks	1008 L (12 boxes x 7 layers)
<b>MAXIME CHEF</b>	AV20RC	Without hydrogenated fats, sweetened, for condiments and fine food preparation	1 L tetra brik	tray of 12 tetra briks	1008 L (12 boxes x 7 layers)



BAKERY LINE

# Chocolate

Chocolate, the object of special attention by Master Martini, has continued to stir up sensations and emotions like no other product can, since the 15th century when it was first “discovered” by the Americas.

Primary ingredients are carefully selected in the countries where they are grown, cocoa mass blends of different origins (yet always from the equatorial belt of Africa and Central/South America) are mixed together in carefully studied and balanced proportions, only natural vanilla is used, and each recipe is scrupulously perfected in terms of its cocoa and cocoa butter content. All these aspects help to guarantee the superior taste, texture, smell and appearance of the chocolate, but also its excellent processing qualities for all types of applications.

The expert use of cutting-edge production techniques is essential in developing a chocolate as prestigious as this. Master Martini has thus dedicated multiple processing lines to its chocolate production, each erected using the latest technology available on the market, guaranteeing the meticulous control and monitoring of the entire production

process. High-tech mixers guarantee the excellent assimilation of all ingredients.

Pre-refiners and roller refiners equipped with laser control ensure the correct particle size of products. Modern conches are able to automatically monitor temperature and conching times, thus eliminating the acidity naturally found in cocoa and ensuring the perfect balance of flavours in the chocolate. Moulding takes place in a cooling tunnel up to 90 metres long. The tempered chocolate is then cooled slowly and evenly to ensure the perfect crystallisation of the cocoa butter and thus flawless results. Moreover, the entire range of chocolate is nut-free, gluten-free and Kosher certified. Milk-free and Kosher Parve dark chocolates are also available, as well as chocolates with UTZ certification, one of the most important in the cocoa sector in terms of social sustainability.



BAKERY LINE

# Ariba

Created out of passion, **Ariba** is the Master Martini chocolate line. The careful selection of primary ingredients grown in their countries of origin, the exclusive use of cocoa butter and natural vanilla, the continuous search for a harmonious blend of flavours, combined with excellent processing qualities, are the main factors contributing to the well-earned prestige of this sophisticated chocolate.

Pralines, hollow shells, bars, fillings, coverings, decorations, mousses and ice cream: recipes in the Ariba range are designed to satisfy the broadest range of applications in the chocolate and confectionery sector. The result is a chocolate that is easy to use and versatile, guaranteeing best results.



## Diamanti

Product name	Code	Use	Format	Package	Palletisation
<b>ARIBA DIAMANTI FONDENTI 72%</b>	AQ49DB	Pralines, fillings, mousses	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA DIAMANTI FONDENTI 72%</b>	AQ49UQ	Pralines, fillings, mousses	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA DIAMANTI FONDENTI 72%</b>	AQ47RA	Pralines, fillings, mousses	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>ARIBA DIAMANTI LATTE 32/34 mg</b>	AQ49EB	Pralines, hollow shells, fillings, coverings, decorations, mousses	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA DIAMANTI LATTE 32/34 mg</b>	AQ49UR	Pralines, hollow shells, fillings,	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA DIAMANTI LATTE 32/34 mg</b>	AQ47RB	Pralines, hollow shells, fillings, coverings, decorations, mousses	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>ARIBA DIAMANTI BIANCHI 36/38 mg</b>	AQ48CE	Pralines, hollow shells, fillings, coverings, decorations, mousses	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA DIAMANTI BIANCHI 36/38 mg</b>	AQ49US	Pralines, hollow shells, fillings, coverings, decorations, mousses	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA DIAMANTI BIANCHI 36/38 mg</b>	AQ47RC	Pralines, hollow shells, fillings, coverings, decorations, mousses	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)



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## Discs

Product name	Code	Use	Format	Package	Palletisation
<b>ARIBA FONDENTE 72% 38/40 mg</b>	AQ49FF	Pralines, fillings, mousses	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA FONDENTE 60% 38/40 mg</b>	AQ49DD	Pralines, hollow shells, coverings, decorations, mousses	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA FONDENTE 60% 38/40 mg</b>	AQ49UU	Pralines, hollow shells, coverings, decorations, mousses	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA FONDENTE 60% 38/40 mg</b>	AQ47RP	Pralines, hollow shells, coverings, decorations, mousses	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>ARIBA FONDENTE 60% 35/37 mg</b>	AQ49DP	Pralines, hollow shells, fillings, mousses	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA FONDENTE 57% 36/38 mg</b>	AQ49DF	Pralines, hollow shells, coverings	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA FONDENTE 54% 32/34 mg</b>	AQ49DH	Pralines, hollow shells, bars, fillings, decorations	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA FONDENTE 54% 32/34 mg</b>	AQ49UT	Pralines, hollow shells, bars, fillings, decorations	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA FONDENTE 54% 32/34 mg</b>	AQ47RO	Pralines, hollow shells, bars, fillings, decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>ARIBA FONDENTE 50% 30/32 mg</b>	AQ49DC	Hollow shells, bars	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA LATTE 34/36 mg</b>	AQ49DL	Pralines, hollow shells, fillings, coverings, decorations, mousses	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA LATTE 34/36 mg</b>	AQ49UV	Pralines, hollow shells, fillings, coverings, decorations, mousses	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA LATTE 34/36 mg</b>	AQ47RQ	Pralines, hollow shells, fillings, coverings, decorations, mousses	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>ARIBA LATTE 36/38 mg</b>	AQ49CP	Pralines, hollow shells, fillings, coverings, decorations, mousses	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA BIANCO 36/38 mg</b>	AQ48AA	Pralines, hollow shells, fillings, coverings, decorations, mousses	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA BIANCO 36/38 mg</b>	AQ49IQ	Pralines, hollow shells, fillings, coverings, decorations, mousses	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA BIANCO 36/38 mg</b>	AQ49IM	Pralines, hollow shells, fillings, coverings, decorations, mousses	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)

## Blocks

Product name	Code	Use	Format	Package	Palletisation
<b>ARIBA FONDENTE 72% 38/40 mg</b>	AQ49CF	Pralines, fillings, mousses	1 Kg block	10 Kg box	800 Kg (20 boxes x 4 layers)
<b>ARIBA FONDENTE 72% 38/40 m.g</b>	AQ49BJ	Pralines, fillings, mousses	2.5 Kg block	10 Kg box	770 Kg (11 boxes x 7 layers)
<b>ARIBA FONDENTE 57% 36/38 mg</b>	AQ49CE	Pralines, hollow shells, coverings	1 Kg block	10 Kg box	800 Kg (20 boxes x 4 layers)
<b>ARIBA FONDENTE 57% 36/38 mg</b>	AQ49BH	Pralines, hollow shells, coverings	2.5 Kg block	10 Kg box	770 Kg (11 boxes x 7 layers)
<b>ARIBA LATTE 34/36 mg</b>	AQ49CD	Pralines, hollow shells, fillings, coverings, decorations, mousses	1 Kg block	10 Kg box	800 Kg (20 boxes x 4 layers)
<b>ARIBA LATTE 34/36 mg</b>	AQ49BB	Pralines, hollow shells, fillings, coverings, decorations, mousses	2.5 Kg block	10 Kg box	770 Kg (11 boxes x 7 layers)
<b>ARIBA BIANCO 36/38 mg</b>	AQ49CC	Pralines, hollow shells, fillings, coverings, decorations, mousses	1 Kg block	10 Kg box	800 Kg (20 boxes x 4 layers)
<b>ARIBA BIANCO 36/38 mg</b>	AQ48CF	Pralines, hollow shells, fillings, coverings, decorations, mousses	2.5 Kg block	10 Kg box	770 Kg (11 boxes x 7 layers)

## Large and small drops

Product name	Code	Use	Format	Package	Palletisation
<b>ARIBA FONDENTE LARGE DROPS (850/hg)</b>	AQ49GF	Fillings for doughs and decorations	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA FONDENTE SMALL DROPS (1200/hg)</b>	AQ49GR	Fillings for doughs and decorations	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA FONDENTE SMALL DROPS (1500/hg)</b>	AQ49GQ	Fillings for doughs and decorations	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA FONDENTE SMALL DROPS (3000/hg)</b>	AQ49GL	Fillings for doughs and decorations	-	10 Kg box	810 Kg (9 boxes x 9 layers)
<b>ARIBA FONDENTE SMALL DROPS (3000/hg)</b>	AQ49UZ	Fillings for doughs and decorations	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA FONDENTE SMALL DROPS (3000/hg)</b>	AQ47RL	Fillings for doughs and decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>ARIBA LATTE SMALL DROPS 1000/hg</b>	AX49AA	Fillings for doughs and decorations	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)

## Chunks

Product name	Code	Use	Format	Package	Palletisation
<b>ARIBA FONDENTE CHUNKS</b>	AQ48RC	Filling for doughs	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>ARIBA FONDENTE CHUNKS</b>	AQ49UI	Filling for doughs	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA LATTE CHUNKS</b>	AQ48RK	Fillings and doughs	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>ARIBA LATTE CHUNKS</b>	AQ49UJ	Fillings and doughs	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>ARIBA BIANCO CHUNKS</b>	AQ48RX	Fillings and doughs	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>ARIBA BIANCO CHUNKS</b>	AQ49UK	Fillings and doughs	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)

## Vermicelli

<b>VERMICELLI FONDENTI</b>	AQ48RD	Decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
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## Flakes

<b>SCAGLIETTE FONDENTI Flakes</b>	AQ48RB	Decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>SCAGLIETTE LATTE Flakes</b>	AQ48RA	Decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)

## Cocoa

<b>BITTER COCOA POWDER alkalisied 22/24</b>	AQ48ZA	Flavouring, decoration, mousses	1 Kg bag	5 Kg box	300 Kg (15 boxes x 4 layers)
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BAKERY LINE

# Compounds & Creams

By combining Unigrà expertise in the refinement and transformation of plant-based oils and fats, experience in sourcing cocoa and its derivatives, along with sound knowledge of hazelnut processing techniques, today, Master Martini is able to offer a range of superior quality creams and compounds, catering to a broad range of business needs.

There are three main factors making our products unique: the possibility to choose oils with different botanical origins, the ability to customise fat phase formulations for specific applications, and the great advantage of being able to use freshly refined oils and fats. Thanks to a department equipped with specific production lines characterised by cutting-edge technology and a dedicated Research & Development team, we are able to satisfy all the expectations and desires of our professional clientele.

Master Martini compounds are set apart by their quality, snap, shine and superior spreadability, thus guaranteeing high-quality coverings, glazing and excellent baking properties, without compromising on their

unique sensory qualities. In addition to the more traditional dark, milk and white chocolate compounds in various formats (discs, drops and flakes), today the range also includes hazelnut compounds, as well as flavoured and coloured compounds obtained using natural aromas and colourants.

Master Martini creams on the other hand are distinguished by their exclusive structure and creamy texture, designed for use both after and during baking, as well as their extraordinary flavour whether used as a filling, glaze or aroma. Creams are available in classic hazelnut, cocoa and white chocolate flavours, as well as in more innovative milk and pistachio formulas.



BAKERY LINE

# Centramerica

**Centramerica** is the Master Martini line of chocolate compounds, characterised by quality, snap, shine and superior spreadability, guaranteeing high-quality coverings and glazing. Available in versions with or without hydrogenated fats, the Centramerica range features a variety of different coloured and flavoured products.



## Centramerica without hydrogenated fats

Product name	Code	Use	Format	Package	Palletisation
<b>CENTRAMERICA SGI FONDENTE DISCS</b>	AX47AF	Coverings and glazing		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CENTRAMERICA SGI FONDENTE DISCS</b>	AX47AD	Coverings and glazing	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>CENTRAMERICA SGI LATTE DISCS</b>	AX47AL	Coverings and glazing		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CENTRAMERICA SGI LATTE DISCS</b>	AX47AE	Coverings and glazing	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>CENTRAMERICA SGI BIANCO DISCS</b>	AX47AB	Coverings and glazing		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CENTRAMERICA SGI BIANCO DISCS</b>	AX47AC	Coverings and glazing	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>CENTRAMERICA SGI FONDENTE DROPS</b>	AX47AG	Fillings for doughs and decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>CENTRAMERICA SGI BIANCO DROPS (200/hg)</b>	AX49MJ	Fillings for doughs and decorations		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CENTRAMERICA SGI BIANCO DROPS (200/hg)</b>	AX47BF	Fillings for doughs and decorations	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>CENTRAMERICA SGI FONDENTE FLAKES</b>	AX47AH	Decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)

## Centramerica coloured and flavoured

<b>CENTRAMERICA SGI LIMONE DISCS</b>	AX48HC	Glazing and decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>CENTRAMERICA SGI ARANCIA DISCS</b>	AX48HB	Glazing and decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>CENTRAMERICA SGI FRAGOLA DISCS</b>	AX48HA	Glazing and decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>CENTRAMERICA PISTACCHIO SGI DISCS</b>	AX48HD	Glazing and decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>CENTRAMERICA SGI BLU DISCS</b>	AX48HE	Glazing and decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)
<b>CENTRAMERICA SGI NOCCIOLA DISCS</b>	AX48FI	Glazing and decorations	1 Kg bag	10 Kg box	400 Kg (8 boxes x 5 layers)

## Centramerica

<b>CENTRAMERICA FONDENTE DISCS</b>	AX47BG	Coverings and glazing	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>CENTRAMERICA LATTE DISCS</b>	AX47BH	Coverings and glazing	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)
<b>CENTRAMERICA BIANCO DISCS</b>	AX47BE	Coverings and glazing	5 Kg bag	10 Kg box	480 Kg (12 boxes x 4 layers)



BAKERY LINE

# Caravella

**Caravella** offers a complete range of compounds boasting excellent value for money and ease of use, thus satisfying the broadest range of baking needs: coverings, fillings and decorations for biscuits, cakes, croissants, leavened and semifreddo products. The range includes discs, drops and flakes.



Product name	Code	Use	Format	Package	Palletisation
<b>CARAVELLA FONDENTE DISCS</b>	AX49DF	Coverings and hollow shells		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CARAVELLA FONDENTE DISCS/FL</b>	AX49DE	Coverings and hollow shells		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CARAVELLA LATTE DISCS</b>	AX49DL	Coverings and hollow shells		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CARAVELLA BIANCO DISCS</b>	AX49DA	Coverings and hollow shells		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CARAVELLA FONDENTE DROPS (850/hg)</b>	AX49GF	Filling and decoration of biscuits and leavened products		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CARAVELLA FONDENTE SMALL DROPS (1000/hg)</b>	AX49GP	Filling and decoration of biscuits and leavened products		10 Kg box	810 Kg (9 boxes x 9 layers)
<b>CARAVELLA FONDENTE FLAKES</b>	AX48SF	Decoration	2 Kg bag	16 Kg box	640 Kg (8 boxes x 5 layers)
<b>CARAVELLA LATTE FLAKES</b>	AX48SL	Decoration	2 Kg bag	16 Kg box	640 Kg (8 boxes x 5 layers)
<b>CARAVELLA BIANCO FLAKES</b>	AX48SA	Decoration	2 Kg bag	16 Kg box	640 Kg (8 boxes x 5 layers)



BAKERY LINE

# Caravella

**Caravella** is also a line of fat-based fillings, unique to its kind in terms of variety and specificity. The range includes products that can be used not only before baking, but also afterwards - whether as a filling or aroma - as well as a wide variety of flavours.

All creams are free of hydrogenated fats.



Product name	Code	Use	Package	Palletisation
<b>CARAVELLA GRAN PISTACCHIO</b>	AX52DD	Ready-to-use filling and flavouring	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA GRAN LATTE E NOCCIOLE</b>	AX52DC	Ready-to-use filling and flavouring	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA GRAN CIOCCO AVORIO</b>	AX52DE	Ready-to-use filling and flavouring	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA GRAN NOCCIOLA</b>	AX52CJ	Ready-to-use filling and flavouring	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA GRAN NOCCIOLA</b>	AX52CX	Ready-to-use filling and flavouring	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA GRAN MORA</b>	AX44MO	Ready-to-use filling and flavouring	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA GRAN MORA</b>	AX44MN	Ready-to-use filling and flavouring	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA CREMAROMA CACAO DARK</b>	AX44MP	Flavouring	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA CREAM AVORIO</b>	AX52CA	Ready-to-use filling	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA CREAM AVORIO</b>	AX44LF	Ready-to-use filling	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA CREAM CACAO</b>	AX52CC	Ready-to-use filling and flavouring	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA CREAM CACAO</b>	AX44LA	Ready-to-use filling and flavouring	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA CREAM NOCCIOLA</b>	AX52CN	Ready-to-use filling	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA CREAM NOCCIOLA</b>	AX44LB	Ready-to-use filling	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA CREAM NUTS</b>	AX44CQ	Ready-to-use filling	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA COVER CACAO</b>	AX52CB	Coverings	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA COVER AVORIO</b>	AX52CU	Coverings	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA CAKE AVORIO</b>	AX52CV	Butter creams, base creams for fillings, coverings, decorations	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA GRAN PRALINÉ</b>	AX44BM	Ready-to-use filling	13 Kg bucket	715 Kg (11 buckets x 5 layers)



BAKERY LINE

Product name	Code	Use	Package	Palletisation
<b>CARAVELLA FLUIFOUR CACAO</b>	AX52FC	Pre-bake filling for biscuits and tarts	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA FLUIFOUR CACAO</b>	AX44LC	Pre-bake filling for biscuits and tarts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA FLUIFOUR NOCCIOLA</b>	AX52FN	Pre-bake filling for biscuits and tarts	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA FLUIFOUR NOCCIOLA</b>	AX44LD	Pre-bake filling for biscuits and tarts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA FLUIFOUR GIANDUJIA</b>	AX52FG	Pre-bake filling for biscuits and tarts	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA FLUIFOUR GIANDUJIA</b>	AX44AL	Pre-bake filling for biscuits and tarts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA FOUR CACAO</b>	AX44FF	Pre-bake filling for biscuits and tarts	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA FOUR NOCCIOLA</b>	AX52FO	Pre-bake filling for biscuits and tarts	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA ANTEFORNO CACAO</b>	AX52BC	Pre-bake filling for pastries and leavened products	13 Kg bucket	715 Kg (11 buckets x 5 layers)
<b>CARAVELLA ANTEFORNO CACAO</b>	AX44LG	Pre-bake filling for puff pastries and leavened products	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA ANTEFORNO NOCCIOLA</b>	AX52BN	Pre-bake filling for puff pastries and leavened products	13 Kg bucket	715 Kg (11 buckets x 5 layers)

**Fillings**

Product name	Code	Use	Package	Palletisation
<b>CARAVELLA GRAN RIPIENO CACAO</b>	AX52RD	Praline fillings	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA GRAN RIPIENO NOCCIOLA</b>	AX52RO	Praline fillings	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAVELLA GRAN RIPIENO AVORIO</b>	AX52RB	Praline fillings	5 Kg bucket	600 Kg (15 buckets x 8 layers)



BAKERY LINE

# Bread & Patisserie Mixes

Working alongside bread and pastry makers to ensure consistently impeccable results: our high-performance semi-processed baking products in powder form allow us to offer solutions of the highest quality.

We continuously research, study and test the best primary ingredients and most innovative functional components, which, thanks to our consolidated expertise, are skilfully blended to develop a wide range of solutions, satisfying client expectations with tangible results. A high production capacity combined with versatile processing systems, guarantees flexibility in handling large volumes and a diversified range of products, allowing the mixing of ingredients with different chemical-physical properties - such as particle size or density - without compromising on efficiency and precision.

Three production lines erected in separate areas ensure the separation of patisserie mixes from those containing cocoa and cream powders. This type of set-up is critical in guaranteeing the safety and consistency of products, avoiding contamination between ingredients and the presence of unwanted allergens. High-level automation, accurate dosing and efficient mixing through the use of high-tech processing systems, guarantees the consistent quality of each and every production batch.



BAKERY LINE

# FiorFiore Pasticceria

**FiorFiore Pasticceria** is a line of semi-processed baking products in powder form offering a high level of technology and service. Primary ingredients are carefully selected and balanced in order to guarantee best quality results, thanks to high-performance processing and the unique sensory characteristics of finished products.

The range features a selection of professional products specifically designed for different types of processing - from puff pastry to festive yeast leavened cakes, from confectionery creams to whipped mixtures - all guaranteeing ease of use and the consistent quality of finished products, with significant time savings.



## Puff pastries

Product name	Code	Use	Package	Palletisation
<b>SUPREMO</b>	AM30CJ	Croissants and brioches	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>CROISSANT &amp; BRIOCHE</b>	AM30CC	Croissants and brioches	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>GRANBUFFET</b>	AM30CG	Savoury croissants and other fine food products	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>PUFF PASTRY</b>	AM30CS	Puff pastry	10 Kg bag	720 Kg (6 bags x 12 layers)

## Whipped mixtures

Product name	Code	Use	Package	Palletisation
<b>SPONGE CAKE</b>	AM30CE	Sponge cake and rolls	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>SOFT SPONGE CAKE</b>	AM30CL	Sponge cake and rolls	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>CONCENTRATED SPONGE CAKE</b>	AM30CR	Sponge cake and rolls	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>CHOCOPAN</b>	AM40CB	Chocolate-flavoured sponge cake and rolls	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>MULTI-CAKE</b>	AM30LS	Cakes in moulds and pans, Madeleines, ring cake	10 Kg bag	720 Kg (6 bags x 12 layers)

## Specialities

Product name	Code	Use	Package	Palletisation
<b>FRITTELLINO</b>	AM30CZ	Pancakes and deep-fried Carnival specialities	10 Kg bag	720 Kg (6 bags x 12 layers)



BAKERY LINE

## Festive yeast leavened cakes

Product name	Code	Use	Package	Palletisation
<b>LEAVEN-GOLD</b>	AM30CP	Festive yeast leavened doughs	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>NATURALIFE</b>	AM30CO	Natural dry yeast	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>NOBILE</b>	AM30CU	Festive yeast leavened doughs	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>LA GLASSA</b>	AM30CQ	Almond-flavoured decorative glaze	10 Kg bag	720 Kg (6 bags x 12 layers)

## Confectionery creams

Product name	Code	Use	Package	Palletisation
<b>SUPERB</b>	AM50CV	Ready-to-use confectionery cream	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>ROYAL</b>	AM50CA	Ready-to-use confectionery cream	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>EASY</b>	AM50CB	Ready-to-use confectionery cream	10 Kg bag	720 Kg (6 bags x 12 layers)
<b>DIVINA PLUS</b>	AM50CZ	Confectionery cream for cooking	10 Kg bag	720 Kg (6 bags x 12 layers)



BAKERY LINE

# FiorFiore Panificazione

The **FiorFiore Panificazione line** assists professional bakers with exceptional products for the production of bread and other baked goods. The broad range includes traditional and special bread mixes, improvers and processing aids, offering practical solutions that respond to client expectations.

The perfect balancing of carefully selected ingredients, together with formulas characterised by a high technological and innovative content, guarantee best production and processing results, as well as exceptional ease of use.



**Mix**

Product name	Code	Use	Package	Palletisation
<b>PAN CASALE</b>	AM20TA	Multigrain dark bread with natural yeast and no emulsifiers	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>AZTECO</b>	AM20TK	Chia, quinoa and sunflower seed bread with yeast starter and no emulsifiers	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>PAN&amp;FARRO</b>	AM20TL	Wholegrain spelt flour bread with natural yeast and no emulsifiers	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>UNICO</b>	AM20TM	For all common bread types, with yeast starter and no emulsifiers	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>BOCCONCINO</b>	AM20TN	Soft bread with durum wheat, oat, barley, milk	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>SOY 50</b>	AM20TO	50% concentration for soy bread	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>SOY</b>	AM20TJ	Soy bread	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>MULTIGRAIN</b>	AM20TD	White multigrain bread	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>RYE</b>	AM20TB	Rye bread	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>PUGLIESE</b>	AM20TC	Apulian-style bread with durum wheat semolina without emulsifiers	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>ARABO ALL'AVENA</b>	AM20TE	Oat Pita bread	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>TARTU'</b>	AM20TF	Bread with corn flour and oat flakes	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>SOFFYPAN 100</b>	AM20TG	Soft bread	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>CRACKERS</b>	AM20TH	Crackers, breadsticks and other bread substitutes	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>PIZZA</b>	AM20TI	Pizza and focaccia	15 Kg bag	750 Kg (4 bags x 13 layers)



BAKERY LINE

## Improvers

Product name	Code	Use	Package	Palletisation
<b>LOGIC</b>	AM10TK	Multi-purpose for all types of bread and processing, excellent value for money	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>VIRTUS</b>	AM10TV	Multi-purpose for all types of bread and processing, suitable for controlled leavening	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>CONTROL</b>	AM10TB	For all types of bread, optimal tolerance and leavening	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>DIRETTO</b>	AM10TA	For all types of bread, ideal for small formats	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>ROBUR</b>	AM10TJ	For all types of bread, good value for money	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>FREEZE</b>	AM10TD	For quick freezing of both bread and baked products	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>LECIMASTER</b>	AM10TE	With lecithin for improved tolerance, leavening	15 Kg bag	750 Kg (4 bags x 13 layers)

## Processing aids

Product name	Code	Use	Package	Palletisation
<b>MADREVIS</b>	AM10TN	With wheat starter in powder form and wheat germ sourdough	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>LIEVI-NAT</b>	AM10TO	With natural yeast for direct processing	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>AGILE</b>	AM10TM	Suitable for all types of processing, for small-medium seasoned and unseasoned bread	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>BIO</b>	AM10TF	For unseasoned common bread types, improves dough shape and leavening during baking	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>ASSET</b>	AM10TI	For all types of unseasoned bread, good value for money	15 Kg bag	750 Kg (4 bags x 13 layers)
<b>NATURAL MASTER PLUS</b>	AM10TH	With natural yeast, superior freshness and crispness	15 Kg bag	750 Kg (4 bags x 13 layers)

## Malted flour

Product name	Code	Use	Package	Palletisation
<b>MASTER MALT PLUS</b>	AE45AA	Malted wheat flour with high diastasic power	25 Kg bag	750 Kg (3 bags x 10 layers)

## Decoration

Product name	Code	Use	Package	Palletisation
<b>GRANI BIANCHI (LIGHT GRAINS)</b>	AE45CA	Buckwheat and sesame seed grits	12 Kg box (12 bags x 1 kg)	588 Kg (7 boxes x 7 layers)
<b>GRANI NERI (DARK GRAINS)</b>	AE45CB	Golden linseeds, millet seeds and blue poppy seeds	12 Kg box (12 bags x 1 kg)	588 Kg (7 boxes x 7 layers)



BAKERY LINE

# Water-based fillings & Mirror Glazes

Versatility and high quality at the service of pastry making: ready-to-use water-based fillings and mirror glazes.

Texture and consistency, viscosity and scoopability, grip and palatability, thermoreversibility (the product assumes a fluid state when heated, and a gelatinous state when cooled), and ease of cutting: these are just a few of the characteristics taken into account during product formulation and quality control. Characteristics obtained thanks to the use of key primary ingredients: respectively starch and hydrocolloids, responsible for structuring the aqueous matrix of products with specific characteristics.

Liquids and powders are mixed in a reactor according to strict protocols until they are completely homogeneous. These subsequently undergo a specific heat treatment, with the twofold aim of lending products their final characteristics, while also ensuring their microbiological stability. Hence, our Hydrall water-based fillings and Mirall mirror glazes come to be.



BAKERY LINE

# Hydrall

**Hydrall** is the new line of water-based fillings by Master Martini, developed using high-quality primary ingredients and transformed using latest-generation technology. Ready to use, they are available in 2 different versions: ANTE, ideal for pre-bake fillings, and POST, for post-bake fillings and decorations.

They have a 12 month shelf life at room temperature, are free of hydrogenated fats and are gluten-free. The Hydrall line features 3 flavours: vanilla, smooth and velvety for a classic, delicate taste, lemon, with 5% lemon juice and chocolate, with 15% chocolate.



## Hydrall Ante

Product name	Code	Use	Format	Palletisation
<b>VANILLA</b>	AF10AA	Filling for leavened products, tarts, croissants and Danish pastries	5 Kg bucket	600 Kg (15 buckets x 8 layers)
	AF10BA	Filling for leavened products, tarts, croissants and Danish pastries	12 Kg bucket	792 Kg (11 buckets x 6 layers)
<b>CHOCOLATE</b>	AF11AA	Filling for leavened products, tarts, croissants and Danish pastries	5 Kg bucket	600 Kg (15 buckets x 8 layers)
	AF11BA	Filling for leavened products, tarts, croissants and Danish pastries	12 Kg bucket	792 Kg (11 buckets x 6 layers)
<b>LEMON</b>	AF12AA	Filling for leavened products, tarts, croissants and Danish pastries	5 Kg bucket	600 Kg (15 buckets x 8 layers)
	AF12BA	Filling for leavened products, tarts, croissants and Danish pastries	12 Kg bucket	792 Kg (11 buckets x 6 layers)

## Hydrall Post

Product name	Code	Use	Format	Palletisation
<b>VANILLA</b>	AF14AA	Pastry rolls, cakes and mousses	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CHOCOLATE</b>	AF16AA	Pastry rolls, cakes and mousses	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>LEMON</b>	AF15AA	Pastry rolls, cakes and mousses	5 Kg bucket	600 Kg (15 buckets x 8 layers)



BAKERY LINE

# Mirall

**Mirall** is the line of mirror glazes by Master Martini, offering a touch of elegance and shine to baked creations. Gluten free and without hydrogenated fats.

The Mirall range features 9 different flavours: neutral, which can be flavoured and coloured as desired, dark chocolate, with 30% chocolate, white chocolate, with 30% white chocolate, strawberry, made from a strawberry purée, lemon, with a well-balanced mix of lemon juice and zest flavours, pistachio, with 7% pistachios, caramel, with a sweet and delicate taste, kiwi, with 5% kiwi purée, and passion-fruit, with 15% passion-fruit purée.



Product name	Code	Use	Format	Palletisation
<b>NEUTRAL</b>	AF20AA	Traditional and modern pastry making, cakes, mousses, semifreddo products, Bavarian creams, desserts, shot-glass desserts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>DARK CHOCOLATE</b>	AF23AA	Traditional and modern pastry making, cakes, mousses, semifreddo products, Bavarian creams, desserts, shot-glass desserts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>WHITE CHOCOLATE</b>	AF24AA	Traditional and modern pastry making, cakes, mousses, semifreddo products, Bavarian creams, desserts, shot-glass desserts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>STRAWBERRY</b>	AF22AA	Traditional and modern pastry making, cakes, mousses, semifreddo products, Bavarian creams, desserts, shot-glass desserts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>LEMON</b>	AF21AA	Traditional and modern pastry making, cakes, mousses, semifreddo products, Bavarian creams, desserts, shot-glass desserts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>PISTACHIO</b>	AF26AA	Traditional and modern pastry making, cakes, mousses, semifreddo products, Bavarian creams, desserts, shot-glass desserts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>CARAMEL</b>	AF25AA	Traditional and modern pastry making, cakes, mousses, semifreddo products, Bavarian creams, desserts, shot-glass desserts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>KIWI</b>	AF27AB	Traditional and modern pastry making, cakes, mousses, semifreddo products, Bavarian creams, desserts, shot-glass desserts	5 Kg bucket	600 Kg (15 buckets x 8 layers)
<b>PASSION-FRUIT</b>	AF28AA	Traditional and modern pastry making, cakes, mousses, semifreddo products, Bavarian creams, desserts, shot-glass desserts	5 Kg bucket	600 Kg (15 buckets x 8 layers)



BAKERY LINE

# Fondant & Sugar Paste

With a view towards product diversification and our aim to offer a complete service, we have developed two new product types: fondant and sugar paste.

In a completely automated production line, by varying the ratio of ingredients, the types of sugars used, their crystallisation conditions and the maturation times of packaged products, we are able to develop the best solutions for the most varied applications, from Cassata to éclair or profiterole glazings. Aware of the broad-ranging uses and subjectivity of these products, we carefully modulate all product characteristics, from their sensory qualities - taste, texture, smell and appearance - to their chemical-physical features - viscosity, grip, hardness and fragility - using different ingredient ratios and processing conditions.

Our fondant is also a key ingredient in the Irys range of sugar pastes, guaranteeing its consistent and high-level technical properties. Sugar pastes are therefore the product

of a mixture of different types of sugars and other ingredients, in both a liquid and powder form, kneaded at a controlled temperature so as to guarantee consistency, without compromising the initial chemical-physical properties of the different components. The result is a fine sugar paste, delicate on the palate, which is easy to use and clean during processing; two factors representing the lowest common denominators of all our products. Characteristics such as malleability and elasticity, which are adapted to suit the final application, depend on the product's formulation.

Hence, the 3 versions of our Irys line are obtained: copertura (covering), modellaggio (modelling) and Copri&Modella.



BAKERY LINE

# Fondant

The white nature of **sugar products**, combined with their versatile consistency, makes them ideal for glazed coverings or decorations (croissants, Cassata, profiteroles, Sospiri, éclairs...).

The classic version, available in both a Raw Cane Sugar and Beet Sugar version, has been enhanced by a new, smoother formula to satisfy all processing needs. By lightly heating and diluting the fondant with water, it is easy to obtain a variety of different results for both the preparation and final glazing phase. Similarly, these products can easily be coloured using water soluble food colourants.

Product name	Code	Use	Format	Package	Palletisation
<b>FONDANT</b>	AP46AA	Glaze for Sicilian Cassata or profiteroles, doughs	20 Kg box	20 Kg box	900 Kg (9 boxes x 5 layers)
<b>CANE SUGAR FONDANT</b>	AP46BA	Glaze for Sicilian Cassata or profiteroles, doughs	15 Kg bucket	15 Kg bucket	990 Kg (11 buckets x 6 layers)
<b>SMOOTH CANE SUGAR FONDANT</b>	AP46BB	Glaze for Sicilian Cassata or profiteroles, doughs	15 Kg bucket	15 Kg bucket	990 Kg (11 buckets x 6 layers)



BAKERY LINE

# Irys da Copertura (covering)

**Irys da Copertura (covering)** is a line of refined sugar pastes with a delicate flavour. The malleability of Irys da Copertura makes it perfect as a covering, lending a touch of elegance to baked creations. It is easy to roll out, does not tear or sweat and cuts perfectly. It is available in a wide range of colours and does not contain gluten, milk derivatives and hydrogenated fats.

The top of the range is Irys Topic with cocoa butter, perfect for processing even at high temperatures; its smooth and velvety texture makes it ideal for cake and cupcake coverings, even in the presence of high humidity rates.



Product name	Code	Use	Format	Package	Palletisation
<b>TOPIC</b>	AL20AA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
	AL20BA	Covering	2 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>WHITE</b>	AL01BA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
	AL01BB	Covering	2 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>BLUE</b>	AL07BA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>PINK</b>	AL05BA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>RED</b>	AL06BA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>GREEN</b>	AL04BA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>YELLOW</b>	AL02BA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>BROWN</b>	AL10BA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>BLACK</b>	AL08BA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>MAGENTA</b>	AL11BA	Covering	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)



BAKERY LINE

# Irys da Modellaggio (modelling)

**Irys da Modellaggio** is perfect for modelling decorative objects and flowers, thanks to its excellent consistency and workability. This type of paste is similarly available in a variety of colours and does not contain gluten, milk derivatives and hydrogenated fats.



Product name	Code	Use	Format	Package	Palletisation
<b>WHITE</b>	AL01AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
	AL01AB	Modelling	2 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>BLUE</b>	AL07AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>PINK</b>	AL05AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>RED</b>	AL06AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>GREEN</b>	AL04AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>YELLOW</b>	AL02AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>BROWN</b>	AL10AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>BLACK</b>	AL08AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>MAGENTA</b>	AL11AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>SKIN PINK</b>	AL09AA	Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)



BAKERY LINE

# Irys Copri&Modella

**Irys Copri&Modella**, available in a selection of intense colours including blue, yellow, green and red, offers the versatility of twofold use: it can be used both as a covering on baked creations, or as a decorative element for cakes. Featuring a delicate vanilla-flavoured aroma, which doesn't alter the flavour of baked products, this sugar paste is similarly free of gluten, milk derivatives and hydrogenated fats.



Product name	Code	Use	Format	Package	Palletisation
<b>RED</b>	AL31AA	Covering and Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>YELLOW</b>	AL32AA	Covering and Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>BLUE</b>	AL33AA	Covering and Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)
<b>GREEN</b>	AL34AA	Covering and Modelling	1 Kg flat pack	8 Kg box	576 Kg (12 boxes x 6 layers)



BAKERY LINE

# Hazelnuts

The nutritional and health benefits of hazelnuts are now well-known all around the world. And yet the unique aroma and unmistakably delicate flavour of this fruit has forever made it one of the most popular and commonly used ingredients in the pastry making sector.

Hence, our primary objective at Master Martini is to respect this primary ingredient and preserve its qualities. This is achieved first and foremost through the careful selection of growers, scrupulous checks on all incoming and outgoing products, and the adoption of the strictest testing protocols during production. This process, which combines tradition and cutting-edge transformation technology, allows us to preserve and enhance the nutritional and sensory qualities of hazelnuts, thus guaranteeing unparalleled quality control.

In particular, the critical and delicate roasting phase has been perfected to ensure the typical golden colour of this fruit, enhanced aromas and just the right level of crispness. The hazelnuts, either whole or after being chopped, are then immediately vacuum packaged in order to protect their flavour and sensory qualities.



BAKERY LINE

# Le Toste

This dedicated line includes two types of products with different uses, yet both characterised by high quality: **whole roasted and peeled hazelnuts** and **chopped roasted hazelnuts**. Our whole roasted hazelnuts are evenly sized and feature a beautiful amber colour, delicate flavour and unique aroma. Chopped hazelnuts are available in three sizes: 1/3 mm, 2/4 mm, 4/6 mm, irresistibly crunchy with a sophisticated taste and aroma.



Product name	Code	Use	Format	Package	Palletisation
<b>WHOLE ROASTED, PEELED HAZELNUTS size 13-15</b>	AY10LA	Nougats, pralines and chocolate bars	1 Kg bag	10 Kg box	500 Kg (10 boxes x 5 layers)
<b>WHOLE ROASTED, PEELED HAZELNUTS size 13-15</b>	AY10MA	Nougats, pralines and chocolate bars	5 Kg bag	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>ROASTED, CHOPPED HAZELNUTS 1/3 mm</b>	AY10AA	Baking and ice cream decorations, for inclusion in creams, pralines and fillings	1 Kg bag	10 Kg box	500 Kg (10 boxes x 5 layers)
<b>ROASTED, CHOPPED HAZELNUTS 1/3 mm</b>	AY10BA	Baking and ice cream decorations, for inclusion in creams, pralines and fillings	5 Kg bag	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>ROASTED, CHOPPED HAZELNUTS 2/4 mm</b>	AY10AB	and ice cream decorations, for inclusion in creams, pralines and fillings	1 Kg bag	10 Kg box	500 Kg (10 boxes x 5 layers)
<b>ROASTED, CHOPPED HAZELNUTS 2/4 mm</b>	AY10BB	Baking and ice cream decorations, for inclusion in creams, pralines and fillings	5 Kg bag	20 Kg box	600 Kg (6 boxes x 5 layers)
<b>ROASTED, CHOPPED HAZELNUTS 4/6 mm</b>	AY10AC	Baking and ice cream decorations, for inclusion in creams, pralines and fillings	1 Kg bag	10 Kg box	500 Kg (10 boxes x 5 layers)
<b>ROASTED, CHOPPED HAZELNUTS 4/6 mm</b>	AY10BC	Baking and ice cream decorations, for inclusion in creams, pralines and fillings	5 Kg bag	20 Kg box	600 Kg (6 boxes x 5 layers)



BAKERY LINE

# Frying Products

Quality, crispness, flavour. Perfect frying calls for the right type of oil with minimal waste, which is compatible with the frying method, frequency, temperatures, type of product being fried and even the “duration” of the fried product.

Thanks to our extensive experience in this sector, we are 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. These products are supplied in a range of formats to satisfy a variety of user needs.



BAKERY LINE

# Frying Products

A range of **oils** and **fats** with different characteristics is available to satisfy all professional frying needs.



Product name	Code	Use	Format	Package	Palletisation
<b>FRIGGITUTTO</b>	AH10DD	Frying smoke point 230°		25-Litre can	825 litres (11 cans x 3 layers)
<b>FRIGGITUTTO</b>	AH10HI	Frying smoke point 230°		10-Litre can	560 litres (14 cans x 4 layers)
<b>FRIGGITUTTO</b>	AH20FB	Frying smoke point 230°		20-Litre bag-in-box	960 litres (12 BIB x 4 layers)
<b>FRIGGITUTTO</b>	AH10DK	Frying smoke point 230°		10-Litre bag-in-box	960 litres (24 BIB x 4 layers)
<b>MASTER FRIT</b>	AH10EC	Frying smoke point 220°		25-Litre can	825 litres (11 cans x 3 layers)
<b>MASTER FRIT</b>	AH20MF	Frying smoke point 220°		10-Litre can	560 litres (14 cans x 4 layers)
<b>FRIT</b>	AC04FO	Frying smoke point 215°	2.5 Kg block	20 Kg box	720 Kg (6 boxes x 6 layers)
<b>REFINED PALM OIL</b>	AC04EB	Frying		25 Kg box	900 Kg (9 boxes x 4 layers)
<b>MASTER MARTINI SOLEIL</b>	AH10HO	High oleic sunflower oil for frying		25-Litre can	825 litres (11 cans x 3 layers)



# Jams, Sieved Fruit & Gelatine

All the flavour of fruit to enhance the colour and freshness of every baked recipe. The rich range of fruit-based fillings has been designed to satisfy all professional needs, perfect for use both after and during baking.

Stable even when frozen, these products are perfect for use as fillings in tarts, puff pastry, croissants, biscuits, leavened and other baked products.



BAKERY LINE

# Jams, Sieved Fruit & Gelatine

Master Martini offers a wide and comprehensive range of **fruit-based products used as fillings and decorations in baked goods**, as well as products for glazing and glossing.



Product name	Code	Use	Package	Palletisation
<b>MASTER ARANCIA</b>	AE40AC	Filling and decorations, before and after baking	3 Kg bucket	594 Kg (33 buckets x 6 layers)
<b>MASTER SUSINA</b>	AE40AG	Filling and decorations, before and after baking	3 Kg bucket	594 Kg (33 buckets x 6 layers)
<b>MASTER AMARENA</b>	AE40AE	Filling and decorations, before and after baking	3 Kg bucket	594 Kg (33 buckets x 6 layers)
<b>MASTER MORA</b>	AE40AH	Filling and decorations, before and after baking	3 Kg bucket	594 Kg (33 buckets x 6 layers)
<b>MASTER ALBICOCCA</b>	AE40AD	Filling and decorations, before and after baking	3 Kg bucket	594 Kg (33 buckets x 6 layers)
<b>MASTER MIRTILLO</b>	AE40AF	Filling and decorations, before and after baking	3 Kg bucket	594 Kg (33 buckets x 6 layers)
<b>MASTER LAMPONE</b>	AE40AB	Filling and decorations, before and after baking	3 Kg bucket	594 Kg (33 buckets x 6 layers)
<b>MASTER CILIEGIA</b>	AE40AA	Filling and decorations, before and after baking	3 Kg bucket	594 Kg (33 buckets x 6 layers)
<b>ALBICOCCA PASSATA "M"</b>	AE40NA	Filling and decorations, before and after baking	12.5 Kg bucket	650 Kg (13 buckets x 4 layers)
<b>ALBICOCCA PASSATA</b>	AE40NB	Filling and decorations, before and after baking	12.5 Kg bucket	650 Kg (13 buckets x 4 layers)
<b>MASTERGEL GOLD NEUTRO</b>	AE40GN	Ready-to-use glazing and decorations	6 Kg bucket	600 Kg (20 buckets x 5 layers)
<b>MASTER ALBIGEL</b>	AE40AK	Pre-bake glazing and decorations	3 Kg bucket	594 Kg (33 buckets x 6 layers)
<b>MASTER NEUTRO (NEUTRAL)</b>	AE40NC	Pre-bake glazing and decorations	12.5 Kg bucket	650 Kg (13 buckets x 4 layers)
<b>MASTER ALBICOCCA (APRICOT)</b>	AE40ND	Pre-bake glazing and decorations	12.5 Kg bucket	650 Kg (13 buckets x 4 layers)



BAKERY LINE

# Certifications

**Unigrà** believes that the search for high quality standards and respect for environmental laws and regulations, also through continuous improvement strategies, must be a priority at every level of business.

The company currently holds **ISO 9001:2015** certification, the international standard for quality management published by ISO (International Organization of Standardization), which for Unigrà represents a genuine tool for the quality control of its processes and products.

Similarly, in an effort to develop its own food safety Management System, the company has taken a proactive approach, choosing

to adopt the international food safety standards recognised by GFSI (Global Food Safety Initiative), obtaining **BRC Food** and **FSSC 22000** certification. Through the application of the **ISO 14001:2004** international standard for internal environmental management, Unigrà has also made significant improvements in terms of the environmental impact of its production activities. These include reduced atmospheric emissions, reduced water and energy consumption, and improved waste sorting practices.





Master Martini is well established in over 80 countries worldwide where it operates thanks to its subsidiaries and an extensive network of sales organisations.

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