

# NEW PRODUCTS

## Fruit creams



Master Martini

### CARAVELLA GRAN FRUTTA

The Caravella line has been enriched by the Gran Frutta line: a range of creams with a very intense taste that let you add new flavours to your creations, to give rise to original combinations and unleash the fruity flavour.

Ready to use, they are easy to include in your recipes thanks to their creamy texture; they are immediately spreadable, are perfect for filling after baking and for adding flavouring.

The Caravella Gran Frutta creams are made with natural flavourings and colourings and do not have hydrogenated fats.



#### Caravella Gran Fragola

The strawberry cream from the Caravella line lets you enrich your creations with an **intense strawberry flavour** and colour them with the fruit's typical pink tone.

It has a rich, creamy and soft taste, leaving an extremely pleasant feeling on the palate.

Ideal for filling after baking and for adding flavouring.

#### Caravella Gran Limone

The perfect solution for adding a surprising touch of colour and taste to your creations: Caravella Gran Limone perfectly combines the sweetness of cream with the **sour flavour of lemons** in a product that meets every need.

Ideal for filling after baking and for adding flavouring.



#### Caravella Gran Arancia

When **oranges**, with their **sweet and tart flavour**, come together with the sweetness of cream, Caravella Gran Arancia is born.

Perfect for adding a touch of freshness and colour to your recipes.

Ideal for filling after baking and for adding flavouring.





## NEW PRODUCTS

Line	Product	Code	Package (bucket)	Palletisation
CRUNCH MORA	COCOA	AX52GA	5 kg	600 kg (15 buckets x 8 layers)
CRUNCH CIOCCO AVORIO	WHITE	AX52GD	5 kg	600 kg (15 buckets x 8 layers)
CRUNCH PISTACCHIO	PISTACHIO	AX52GC	5 kg	600 kg (15 buckets x 8 layers)
CRUNCH NOCCIOLA	HAZELNUT	AX52GB	5 kg	600 kg (15 buckets x 8 layers)
GRAN FRAGOLA	STRAWBERRY	AX52GE	5 kg	600 kg (15 buckets x 8 layers)
GRAN LIMONE	LEMON	AX52GG	5 kg	600 kg (15 buckets x 8 layers)
GRAN ARANCIA	ORANGE	AX52GF	5 kg	600 kg (15 buckets x 8 layers)

## CREAMS

Line	Product	Code	Package (bucket)	Palletisation
GRAN MORA	COCOA	AX44MO AX44MN	13 kg 5 kg	715 kg (11 buckets x 5 layers) 600 kg (15 buckets x 8 layers)
GRAN CIOCCO AVORIO	WHITE	AX52DE	5 kg	600 kg (15 buckets x 8 layers)
GRAN PISTACCHIO	PISTACHIO	AX52DD	5 kg	600 kg (15 buckets x 8 layers)
GRAN NOCCIOLA	HAZELNUT	AX52CJ AX52CX	13 kg 5 kg	715 kg (11 buckets x 5 layers) 600 kg (15 buckets x 8 layers)
GRAN LATTE E NOCCIOLE	MILK&HAZELNUT	AX52DC	5 kg	600 kg (15 buckets x 8 layers)
CREMAROMA CACAO DARK	COCOA	AX44MP	13 kg	715 kg (11 buckets x 5 layers)
CREAM	COCOA	AX52CC	13 kg	715 kg (11 buckets x 5 layers)
	COCOA	AX44LA	5 kg	600 kg (15 buckets x 8 layers)
	WHITE	AX52CA	13 kg	715 kg (11 buckets x 5 layers)
	WHITE	AX44LF	5 kg	600 kg (15 buckets x 8 layers)
	HAZELNUT	AX52CN	13 kg	715 kg (11 buckets x 5 layers)
	HAZELNUT	AX44LB	5 kg	600 kg (15 buckets x 8 layers)
CREAM NUTS		AX52CQ	13 kg	715 kg (11 buckets x 5 layers)
COVER	COCOA	AX52CB	5 kg	600 kg (15 buckets x 8 layers)
	WHITE	AX52CU	5 kg	600 kg (15 buckets x 8 layers)
GRAN RIPIENO	COCOA	AX52RD	5 kg	600 kg (15 buckets x 8 layers)
	HAZELNUT	AX52RO	5 kg	600 kg (15 buckets x 8 layers)
	WHITE	AX52RB	5 kg	600 kg (15 buckets x 8 layers)
GRAN PRALINÉ		AX44BM	13 kg	715 kg (11 buckets x 5 layers)
FLUIFOUR	COCOA	AX52FC	13 kg	715 kg (11 buckets x 5 layers)
	COCOA	AX44LC	5 kg	600 kg (15 buckets x 8 layers)
	HAZELNUT	AX52FN	13 kg	715 kg (11 buckets x 5 layers)
	HAZELNUT	AX44LD	5 kg	600 kg (15 buckets x 8 layers)
	GIANDUJA	AX52FG	13 kg	715 kg (11 buckets x 5 layers)
	GIANDUJA	AX55AL	5 kg	600 kg (15 buckets x 8 layers)
FOUR	HAZELNUT	AX52FO	13 kg	715 kg (11 buckets x 5 layers)
	COCOA	AX44FF	13 kg	715 kg (11 buckets x 5 layers)
ANTEFORNO	COCOA	AX52BC	13 kg	715 kg (11 buckets x 5 layers)
	COCOA	AX44LG	5 kg	600 kg (15 buckets x 8 layers)
	HAZELNUT	AX52BN	13 kg	715 kg (11 buckets x 5 layers)



Via Gardizza, 9/B  
48017 Conselice (RA)  
Tel. +39 0545 989511  
Fax +39 0545 989617  
Info@unigra.it  
[www.unigra.it](http://www.unigra.it)



Master Martini



Creams

*Caravella*

Build your success with Master Martini products

# NEW PRODUCTS

## Creams with added pieces



Master Martini

### CARAVELLA CRUNCH

Master Martini's Caravella Crunch creams arose from the pairing of the classic Caravella products and delicious added **crunchy pieces**.

The Caravella Crunch were designed to amaze you and let you have fun playing with different consistencies in your creations. They are ideal for filling cakes and tarts, but can also be used to fill croissants. These creams are gluten-free and are free from hydrogenated fats.



#### Caravella Crunch Mora

Caravella Crunch Mora was created by adding **cocoa nibs** to the classic Gran Mora cream.

Thanks to the play on consistencies, we have created a cream with an intense cocoa flavour which is both soft and crunchy thanks to the cocoa nibs. Ideal for filling and use after baking.

#### Caravella Crunch Ciocco Avorio

The search for consistencies that your palate will fall in love with has given rise to Crunch Ciocco Avorio: a **white chocolate cream** with **flakes of crunchy wafers** that add an extra touch to make the cream one of a kind.

The crunchy addition lets you add a new flavour to your creations by combining the softness of Caravella Gran Ciocco Avorio with the crunchiness of wafers. Ideal for filling and use after baking.



#### Caravella Crunch Pistacchio

The intense flavour of Gran Pistacchio enriched with **pistachio grain** makes the new Crunch Pistacchio the perfect cream for filling thanks to the combination of consistencies with a similar flavour. Ideal for filling and use after baking.

#### Caravella Crunch Nocciola

Caravella Crunch Nocciola is the combination of **hazelnut grain** with the flavour of Caravella Gran Nocciola. Designed to make the most classic recipes more innovative and crunchy. Ideal for filling and use after baking.





# CARAVELLA CREAMS

## After baking



Master Martini

### CRUNCH MORA



Croissant filling



Cake and sponge roll filling



Semifreddo preparation

#### Type

Gran Mora is enriched with cocoa nibs to add the bitter crunchiness of cocoa beans. Perfect for filling your goods and impressing your customers. Free from hydrogenated fats, with natural flavourings.

#### Flavours

Cocoa 24% and Hazelnut 13%, Cocoa nibs 10%

#### Fluidity



#### Uses

Filling for croissants, cakes and sponge rolls, semifreddo preparation.



### CRUNCH CIOCCO AVORIO



Croissant filling



Cake and sponge roll filling



Semifreddo preparation

#### Type

The delicate white chocolate cream is enriched with the crunchiness of wafers, ideal for enriching bakery goods with a filling that is both soft and crunchy. Free from hydrogenated fats.

#### Flavours

White chocolate 10%, Wafers 15%

#### Fluidity



#### Uses

Filling for croissants, cakes and sponge rolls, semifreddo preparation.



### CRUNCH PISTACCHIO



Croissant filling



Cake and sponge roll filling



Semifreddo preparation

#### Type

Cream with an intense pistachio flavour that is also crunchy thanks to the added pistachio grain. Highly versatile, perfect for filling. Free from hydrogenated fats.

#### Flavours

Pistachio 15%, Pistachio grain 10%

#### Fluidity



#### Uses

Filling for croissants, cakes and sponge rolls, semifreddo preparation.



### CRUNCH NOCCIOLA



Croissant filling



Cake and sponge roll filling



Semifreddo preparation

#### Type

Hazelnut cream enriched with hazelnut grain for a very intense flavour. One of a kind, it has been created to inspire pastry chefs in their creation of fillings with new consistencies. Free from hydrogenated fats.

#### Flavours

Hazelnut 12%, Hazelnut grain 10%

#### Fluidity



#### Uses

Filling for croissants, cakes and sponge rolls, semifreddo preparation.



### GRAN FRAGOLA



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

#### Type

Cream with an intense strawberry flavour and characteristic pink colour. Highly versatile, it is ideal for fillings or flavouring. Free from hydrogenated fats, with natural colourings and flavourings.

#### Flavours

Strawberry

#### Fluidity



#### Uses

Filling for croissants, cakes and sponge rolls, semifreddo preparation and flavouring.



### GRAN LIMONE



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

#### Type

Spreadable cream with the typical sour flavour of lemons. Perfect for flavouring and filling after baking. Free from hydrogenated fats, with natural colourings and flavourings.

#### Flavours

Lemon

#### Fluidity



#### Uses

Filling for croissants, cakes and sponge rolls, semifreddo preparation and flavouring.



### GRAN ARANCIA



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

#### Type

Highly versatile ready-to-use cream with the intense flavour of oranges. Perfect for flavouring and filling after baking. Free from hydrogenated fats, with natural colourings and flavourings.

#### Flavours

Orange

#### Fluidity



#### Uses

Filling for croissants, cakes and sponge rolls, semifreddo preparation and flavouring.



# CARAVELLA CREAMS

## After baking



Master Martini

### GRAN MORA



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

Type	Ready-to-use spreadable cream with the intense colour of bitter cocoa and a balanced hazelnut and cocoa flavour. Free from hydrogenated fats. Only natural flavourings.
Flavours	Cocoa <b>24%</b> and hazelnut <b>13%</b>
Fluidity	●●●●●
Uses	Flavouring and colouring for pastry creams, whipped cream, butter creams, creams for fillings, mousses.

### GRAN CIOCCO AVORIO



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

Type	Cream with the delicate flavour of white chocolate, highly spreadable, for fillings and flavouring. Great versatility. Free from hydrogenated fats.
Flavours	White chocolate: <b>10%</b>
Fluidity	●●●●●
Uses	Filling for croissants, cakes and sponge rolls, semifreddo preparation and flavouring.

### GRAN PISTACCHIO



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

Type	Highly spreadable cream with an intense pistachio flavour, ideal for fillings or flavouring. Great versatility. Free from hydrogenated fats, with natural colourings.
Flavours	Pistachio: <b>15%</b>
Fluidity	●●●●●
Uses	Filling for croissants, cakes and sponge rolls, semifreddo preparation and flavouring.

### GRAN NOCCIOLA



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

Type	Highly spreadable cream with an intense hazelnut flavour, ideal for fillings or flavouring. Great versatility. Free from hydrogenated fats.
Flavours	Hazelnut: <b>12%</b>
Fluidity	●●●●●
Uses	Filling for croissants, cakes and sponge rolls, semifreddo preparation and flavouring.

### GRAN LATTE E NOCCIOLE



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

Type	Excellently spreadable cream with a balanced flavour of milk and hazelnut, ideal for fillings or flavouring. Great versatility. Without hydrogenated fats, with natural flavourings and sunflower lecithin.
Flavours	Hazelnut <b>10%</b> and milk <b>22.5%</b>
Fluidity	●●●●●
Uses	Filling for croissants, cakes and sponge rolls, semifreddo preparation and flavouring.

### CREMAROMA CACAO DARK



Flavouring doughs



Flavouring

Type	Spreadable cream with the colour and intense flavour of cocoa. For flavouring creams and doughs with cocoa. Free from hydrogenated fats.
Flavours	Cocoa: <b>22%</b>
Fluidity	●●●●●
Uses	Flavouring and colouring for pastry creams, whipped cream, butter creams, creams for fillings, mousses.

# CARAVELLA CREAMS

## After baking



Master Martini

### CREAM



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

Type	Spreadable cream for filling and flavouring or as a base when preparing creams. Its specific formulation allows its use in the flavouring of doughs as well.
Flavours	Cocoa: <b>32%</b> /Avorio: <b>10%</b> skimmed milk/Hazelnut: <b>8%</b>
Fluidity	●●●●●
Uses	Filling for croissants, cakes and sponge rolls, preparation of ganaches, coating profiteroles, flavouring doughs and creams.

### CREAM NUTS



Croissant filling



Cake and sponge roll filling



Semifreddo preparation



Flavouring

Type	Highly spreadable hazelnut-flavoured cream, ideal for fillings and flavouring. Highly versatile and good quality/price ratio. Free from hydrogenated fats.
Flavours	Hazelnut: <b>2%</b>
Fluidity	●●●●●
Uses	Filling for croissants, cakes and sponge rolls, semifreddo preparation and flavouring.

### COVER



Sacher coating



Tart coating

Type	Spreadable cream specifically for coatings. Smooth, glossy and even application guaranteed; even after being stored in a refrigerator it maintains its elasticity. Free from hydrogenated fats.
Flavours	Cocoa: <b>20%</b> /Avorio: <b>30%</b> milk
Fluidity	●●●●●
Uses	Sacher and tart coating.

### CARAVELLA GRAN RIPIENO



Ganache for chocolates

Type	Spreadable creams specifically for filling chocolates. Ready-to-use ganache or as flavouring. Easy to use and with only natural flavourings.
Flavours	Hazelnut: <b>8%</b> /Cocoa: <b>20%</b> /Milk: <b>27%</b>
Fluidity	●●●●●
Uses	Ganache for chocolates.

#### Recommended use temperature

	Cocoa	Hazelnut	Avorio
As is	28-30°C	26-28°C	28-30°C
Flavoured*	28°C.	26°C.	26°C.

\* addition of 10% flavouring fat-based paste to the product melted at 40°C

### CARAVELLA GRAN PRALINÉ



Semifreddo preparation



Croissant filling



Cake and sponge roll filling

Type	Ready-to-use spreadable cream with a perfectly balanced cocoa and hazelnut flavour. Free from hydrogenated fats.
Flavours	Cocoa <b>8%</b> and hazelnut <b>8%</b>
Fluidity	●●●●●
Uses	Ideal for filling after cooking.

**Recommendations for use:** the rich formulation of products with cocoa can lead to the formation of lumps if stored at temperatures below 12°C. The product's recommended use is at 18°C-20°C, mixing before use.

# CARAVELLA CREAMS

## Bake stable



Master Martini

Wide range of creams that meet a traditional pastry shop's every need. Each product features a distinct taste and flavouring that make it unique and special.

### FLUIFOUR



Pie and tart filling



Biscuit filling



Semifreddo icing

Type	Bake-stable spreadable cream. Maintains good fluidity as a biscuit and tart filling. It can also be used for cooking in direct contact with heat and for pastries which must be stored at freezing temperatures. Free from hydrogenated fats.
Flavours	Cocoa: <b>15%</b> Hazelnut: <b>15%</b> Gianduja: <b>11% hazelnut</b>
Fluidity	●●●●●
Uses	Filling biscuits, pies and tarts, glazing and semifreddos.

### FOUR



Pie and tart filling



Biscuit filling

Type	Bake-stable spreadable cream, ideal for filling. It remains soft and compact even after direct contact with heat. This characteristic makes it ideal for packaged products, as it does not stick to the package. Also suitable for frozen products. Free from hydrogenated fats.
Flavours	Cocoa: <b>15%</b> Hazelnut: <b>15%</b>
Fluidity	●●●●●
Uses	Filling biscuits, pies and tarts.

### ANTEFORNO



Leavened products and puff pastry filling



Croissant filling

Type	Bake-stable spreadable cream specifically for filling and subsequently cooking leavened products and puff pastries. Thanks to its particular formulation, it stays exactly where applied during cooking and remains creamy and soft. It can also be used to fill frozen croissants which are then leavened and cooked. Free from hydrogenated fats.
Flavours	Cocoa: <b>16%</b> Hazelnut: <b>8%</b>
Fluidity	●●●●●
Uses	Filling leavened products (croissants and the like) and puff pastries.

**Recommendations for use:** the rich formulation of products with cocoa can lead to the formation of lumps if stored at temperatures below 12°C. The product's recommended use is at 18°C-20°C, mixing before use.