



Master Martini

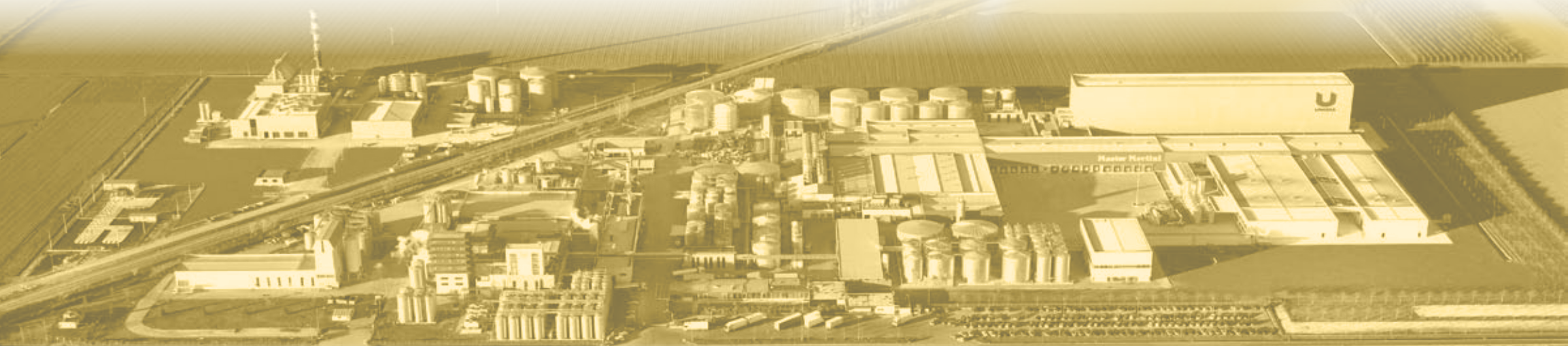


Master Martini / Bakery Line

Build up your success with Master Martini Products



Master Martini



www.unigra.it

Master Martini / Bakery Line

Quality products since 1972
for the professional market.
The right choice for great results.



Master Martini is the brand name that marks the Bakery division of Unigrà Spa, an Italian leading company in processing and selling of edible oils and fats, margarines and semi-finished products for the food and confectionery industry.

Master Martini has developed over the years a leading position in the Bakery market, not only in Italy but also in foreign countries thanks to its deep and continuous attention to the whole production chain, from the purchasing of raw materials to the production and products' delivery, by using modern technologies on

forefront systems together with a widespread sales network.

Master Martini offers to the customers a wide and complete range of products which includes margarines and vegetable fats, chocolate, chocolate compounds, UHT non dairy toppings, powder mixes, ice-creams liquid bases and frying oils. All these goods are produced in several varieties, size and packaging in order to grant to all kinds of clients, from the big industry to the bakery artisan, the possibility to choose the most suitable product, according to their own needs.



Master Martini



Melange

A high quality by combining butter taste with vegetable margarine performances

The range Melange is the ideal product which grants high quality results and was developed in order to satisfy the necessity to combine butter taste and vegetable margarine

performances. Two lines are available in Master Martini range: **Melange Gold HB** (High Butter), with high butter content, and **Melange** with a lower butter content.



Melange

Product	Code	Usage	Unit	Sales Unit	Pallet Size
MELANGE GOLD HB CREAM	AS1BBE	creams, short pastry, cakes dough and leavened dough	2.5 kg block	20 kg carton	480 kg (4 layers / 6 cartons each)
MELANGE GOLD PLUS HB CRS/SF	AS5ABE	croissants, Danish pastry, sweet and savoury puff pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)
MELANGE CREAM	AS1BBA	creams, short pastry, cakes dough and leavened dough	2.5 kg block	20 kg carton	480 kg (4 layers / 6 cartons each)
MELANGE PLUS CROISSANT	AS4ABA	croissants, Danish pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)
MELANGE PLUS SFOGLIA	AS5ABA	sweet and savoury puff pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)



Master Martini



Maxime

MAXIME is a line of Melanges and Margarines without hydrogenated fats

Master Martini has developed a wide range of melanges and margarines without hydrogenated fats thanks to Unigra' big experience in refining and treatment of edible oils and thanks to its deep knowledge of raw materials and state-of-the-art technology.

Melanges and margarines with the same high-level performances of traditional ones has been produced by using a physical fractionation process which allows to modify fats' consistency and to develop a balanced formulation.



● Maxime Melange

MAXIME MELANGE combines margarine's advantages and traditional butter taste according to the new market trends. Moreover in MAXIME MELANGE the organoleptic features are heightened by using innovative flavourings which give to the final product a unique taste.

Product	Code	Usage	Unit	Sales Unit	Pallet Size
MELANGE MAXIME CREAM	AS1BBT	creams, short pastry, cakes dough and leavened dough	2.5 kg block	20 kg carton	480 kg (4 layers / 6 cartons each)
MELANGE MAXIME SFOGLIA	AS5BBT	puff pastry	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
MELANGE MAXIME SFOGLIA/CROISSANT	AS5ABU	croissants, Danish pastry, sweet and savoury puff pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)

● Maxime margarines

MAXIME MARGARINES are without hydrogenated fats and trans-fat content is lower than 1%. This line offers margarines with high performances, suitable for high confectionery preparations.

Product	Code	Usage	Unit	Sales Unit	Pallet Size
MAXIME CREAM	AG1BBT	creams, short pastry, cakes dough and leavened dough	2.5 kg block	20 kg carton	480 kg (4 layers / 6 cartons each)
MAXIME SFOGLIA	AG5BBT	puff pastry	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
MAXIME SFOGLIA / CROISSANT	AG5ABT	croissants, Danish pastry, sweet and savoury puff pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)



Master Martini



Gioia

A fine taste and a high quality for creams, short pastry, cakes and leavened doughs

GIOIA is the margarine line suitable for the preparation of creams and whipped or leavened dough, short pastry and fine tea biscuits, featured by a fine taste with a great quality. Especially **GIOIA Gold** is a multi-purpose margarine which provides the same palatability and crispiness as butter, without any difficulties during the preparation process.



Product	Code	Usage	Unit	Sales Unit	Pallet Size
GIOIA	AG1FAB	creams, cakes dough	10 kg bucket	10 kg bucket	550 kg (5 layers / 11 buckets each)
GIOIA GOLD	AG3BBB	creams, cakes dough, short pastry and whipped short pastry	2.5 kg block	20 kg carton	480 kg (4 layers / 6 cartons each)



Master Martini



Gran Master

High Quality Margarine with unique flavours which grants an excellent taste to the finished product

Gran Master is a complete line, for its sizes and types, featured by its extraordinary quality of raw materials and big range of flavours that gives an excellent taste to the finished product.



Product	Code	Usage	Unit	Sales Unit	Pallet Size
GRAN MASTER CREAM	AG1BBB	creams, cakes dough and leavened dough	2.5 kg block	20 kg carton	480 kg (4 layers / 6 cartons each)
GRAN MASTER FROLLA PATISSERIE	AG2BBB	short pastry and whipped short pastry	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
GRAN MASTER SFOGLIA	AG5BBB	sweet and savoury puff pastry	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
GRAN MASTER PLUS CROISSANT	AG4ABB	croissants, Danish pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)
GRAN MASTER PLUS SFOGLIA	AG5ABB	sweet and savoury puff pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)



Master Martini



Master One

A complete line
of vegetable margarines
in block

Master One with its recognizable block shape, is a line of vegetable margarines fit for the artisans who care for the use of traditional working methods, particularly in puff pastry production.



Product	Code	Usage	Unit	Sales Unit	Pallet Size
MASTER ONE GATEAUX	AG1BBI	creams	2.5 kg block	20 kg carton	480 kg (4 layers / 6 cartons each)
MASTER ONE CAKE	AG2BBI	short pastry, risen and beaten products	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
MASTER ONE PASTRY FORTE	AG5BBI	extra developed puff pastry	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
MASTER ONE PASTRY EQUILIBRATA	AG6BBI	limited developed puff pastry	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)



Master Martini



Martini

Perfect balance between quality and cheapness

A complete line, for size and type, that provides a high-level answer to artisans asking for an excellent quality-price policy.



Product	Code	Usage	Unit	Sales Unit	Pallet Size
MARTINI GATEAUX	AG1BBC	creams	2.5 kg block	20 kg carton	480 kg (4 layers / 6 cartons each)
MARTINI CAKE	AG2BBC	short pastry, risen and beaten products	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
MARTINI SFOGLIA	AG5BBC	sweet and savoury puff pastry	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
MARTINI PLUS CROISSANT	AG4ABC	croissants, Danish pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)
MARTINI PLUS SFOGLIA	AG5ABC	sweet and savoury puff pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)



Master Martini



Master Export

Margarines
for medium-big
laboratories with the
need to reduce costs



Product	Code	Usage	Unit	Sales Unit	Pallet Size
MASTER EXPORT GATEAUX	AG1BBE	creams	2.5 kg block	20 kg carton	480 kg (4 layers / 6 cartons each)
MASTER EXPORT "C"	AG2BBE	short pastry, risen and beaten products	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
MASTER EXPORT SFOGLIA	AG5BBE	puff pastry	2.5 kg block	20 kg carton	600 kg (5 layers / 6 cartons each)
MASTER EXPORT PLUS CROISSANT	AG4ABE	croissants, Danish pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)
MASTER EXPORT PLUS SFOGLIA	AG5ABE	sweet and savoury puff pastry	2 kg sheet	10 kg carton	660 kg (11 layers / 6 cartons each)



Master Martini



UHT non dairy toppings



A complete range of substitutes for dairy cream

Easy to use, fast preparation, constant quality and long shelf life make UHT vegetable creams the ideal alternative to dairy creams. They are suitable for all patisserie and bakery applications, ice cream and food service. Master Martini has developed different formulations, each of them suitable for a specific final application.

Decor Up

With sugar, ready to be whipped, suitable for cakes' decoration and filling, chantilly creams preparation, mousse, frozen dessert, praline filling. The most important advantage of **Decor Up** is the great overrun up to 3,5 lts and it can be re-whipped. **Decor Up** has a great texture and stability: the whipped cream keeps long life without collapsing and syneresis (liquid loss).

Master Gourmet

Without sugar, with milk taste note. It is suitable for savoury recipes and cooking preparation. By adding sugar this product is suitable for patisserie preparation. **Master Gourmet** once whipped has a long life without collapsing.

Master Gourmet Chef

It has a thicker formulation, suitable for dressing and for warm and cold cooking preparation.



UHT non dairy toppings

Product	Code	Usage	Unit	Sales Unit	Pallet Size
DECOR UP	AV10AA	fillings and decorations	Tetra-brik 1 l	12 briks carton	1008 l (7 layers / 12 cartons each)
MASTER GOURMET	AV20AA	confectionery fillings and decorations – cooking use	Tetra-brik 1 l	12 briks carton	1008 l (7 layers / 12 cartons each)
MASTER GOURMET CHEF	AV20AC	savoury preparations and cooking use	Tetra-brik 1 l	12 briks carton	1008 l (7 layers / 12 cartons each)



Master Martini



Pure Chocolate

ARIBA is the line of Master Martini pure chocolate

From the combination of the finest cocoa beans stemming from Ivory Coast and the carefully selected raw material comes the wide range of chocolate products available in different formats (blocks, discs, drops, droplets) and tastes (dark, milk, white, giandujia).

Unigrà has paid great attention to the customers need, investing big resources in chocolate production development and department. The recipes as well as the full process are carefully checked. The modern production lines are full automatic and the final product can satisfy even the most demanding artisan.



Product	Code	Usage	Unit	Sales Unit	Pallet Size
ARIBA FONDENTE (DARK) 38/40 discs	AQ49DD	for chocolate shelled applications and high quality coatings		10 kg carton	600 kg (4 layers / 15 cartons each)
ARIBA FONDENTE (DARK) 36/38 discs	AQ49DF	for chocolate shelled applications and high quality coatings		10 kg carton	600 kg (4 layers / 15 cartons each)
ARIBA FONDENTE (DARK) 32/34 discs	AQ49DH	for chocolate shelled applications and high quality coatings		10 kg carton	600 kg (4 layers / 15 cartons each)
ARIBA FONDENTE (DARK) 72% discs	AQ49FF	for chocolate shelled applications and high quality coatings		10 kg carton	600 kg (4 layers / 15 cartons each)
ARIBA LATTE (MILK) 34/36 discs	AQ49DL	for chocolate shelled applications and high quality coatings		10 kg carton	600 kg (4 layers / 15 cartons each)
ARIBA BIANCO (WHITE) discs	AT12CB	for chocolate shelled applications and high quality coatings		10 kg carton	560 kg (4 layers / 14 cartons each)
ARIBA FONDENTE (DARK) 36/38 blocks	AQ49BH	for all the applications in confectionery	2.5 kg blocks	10 kg carton	550 kg (5 layers / 11 cartons each)
ARIBA LATTE (MILK) 34/36 blocks	AQ49BB	for all the applications in confectionery	2.5 kg blocks	10 kg carton	550 kg (5 layers / 11 cartons each)
ARIBA GIANDUJA 38/40 blocks	AQ49BP	for all the applications in confectionery	2.5 kg blocks	10 kg carton	550 kg (5 layers / 11 cartons each)
ARIBA FONDENTE (DARK) 72% blocks	AQ49BJ	for all the applications in confectionery	2.5 kg blocks	10 kg carton	550 kg (5 layers / 11 cartons each)
ARIBA FONDENTE (DARK) drops (8,500/kg)	AQ49GF	for filling and decoration of biscuits and leavened products		10 kg carton	600 kg (4 layers / 15 cartons each)
ARIBA FONDENTE (DARK) droplets (10,000/kg)	AQ49GP	for filling and decoration of biscuits and leavened products		10 kg carton	600 kg (4 layers / 15 cartons each)
ARIBA FONDENTE (DARK) droplets (12,000/kg)	AQ49GR	for filling and decoration of biscuits and leavened products		10 kg carton	600 kg (4 layers / 15 cartons each)
ARIBA FONDENTE (DARK) droplets (15,000/kg)	AQ49GQ	for filling and decoration of biscuits and leavened products		10 kg carton	600 kg (4 layers / 15 cartons each)
COCOA POWDER 22/24 alkalized	AQ48ZA	creams and decorations	1 kg bag	5 kg carton	300 kg (4 layers / 15 cartons each)



Master Martini



Compound Chocolate

CENTRAMERICA and CARAVELLA are Master Martini compound chocolate lines. Raw materials' high quality, full range, easy to use products are the main features of these lines



- **Centramerica**

Centramerica is a superior quality compound chocolate. Snap, shining and performances make the product suitable for excellent coating and glazing.

- **Caravella**

Caravella is the compound chocolate line for coating and decoration, featured by an excellent price-quality ratio, available in different formats – discs, drops, droplets, flakes and spreadable creams – and tastes – bitter, milk and white. Suitable for biscuits' coating and decoration, fillings of cakes, croissant, leavened products and shells production. The lack of hydrogenated fats in the most of the creams makes them in step with the newest trends of the market.

Compound Chocolate

- **Centramerica**

Product	Code	Usage	Unit	Sales Unit	Pallet Size
CENTRAMERICA FONDENTE (DARK) discs	AX49CE	coating		10 kg carton	600 kg (4 layers / 15 cartons each)
CENTRAMERICA LATTE (MILK) discs	AX49OE	coating		10 kg carton	600 kg (4 layers / 15 cartons each)
CENTRAMERICA WHITE discs	AX49ME	coating		10 kg carton	600 kg (4 layers / 15 cartons each)

- **Caravella (moulded)**

Product	Code	Usage	Unit	Sales Unit	Pallet Size
CARAVELLA FONDENTE (DARK) discs	AX49DF	coating and hollow figures		10 kg carton	600 kg (4 layers / 15 cartons each)
CARAVELLA FONDENTE (DARK) discs / FL	AX49DE	coating and hollow figures		10 kg carton	600 kg (4 layers / 15 cartons each)
CARAVELLA LATTE (MILK) discs	AX49DL	coating and hollow figures		10 kg carton	600 kg (4 layers / 15 cartons each)
CARAVELLA BIANCO (WHITE) discs	AX49DA	coating and hollow figures		10 kg carton	600 kg (4 layers / 15 cartons each)
CARAVELLA FONDENTE (DARK) drops (8,500/kg)	AX49GF	for filling of biscuits and leavened products		10 kg carton	600 kg (4 layers / 15 cartons each)
CARAVELLA FONDENTE (DARK) droplets (10,000/kg)	AX49GP	for filling of biscuits and leavened products		10 kg carton	600 kg (4 layers / 15 cartons each)
CARAVELLA FONDENTE (DARK) flakes	AX49SF	decorations	2 kg bag	20 kg carton	800 kg (5 layers / 8 cartons each)
CARAVELLA LATTE (MILK) flakes	AX49SL	decorations	2 kg bag	20 kg carton	800 kg (5 layers / 8 cartons each)
CARAVELLA BIANCO (WHITE) flakes	AX49SA	decorations	2 kg bag	20 kg carton	800 kg (5 layers / 8 cartons each)

Compound Chocolate

- **Caravella (cream)**

Product	Code	Usage	Unit	Sales Unit	Pallet Size
CARAVELLA CREAM AVORIO (WHITE)	AX44CA	bakery filling		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA CREAM AVORIO (WHITE)	AX44LF	bakery filling		5 kg bucket	525 kg (7 layers / 15 cartons each)
CARAVELLA CREAM CACAO (COCOA)	AX44CC	bakery filling and flavouring		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA CREAM CACAO (COCOA)	AX44LA	bakery filling and flavouring		5 kg bucket	525 kg (7 layers / 15 cartons each)
CARAVELLA CREAM NOCCIOLA (HAZELNUT)	AX44CN	bakery filling		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA CREAM NOCCIOLA (HAZELNUT)	AX44LB	bakery filling		5 kg bucket	525 kg (7 layers / 15 cartons each)
CARAVELLA COVER CACAO (COCOA)	AX44CB	coating		5 kg bucket	525 kg (7 layers / 15 cartons each)
CARAVELLA COVER WHITE	AX44CU	coating		5 kg bucket	525 kg (7 layers / 15 cartons each)
CARAVELLA CAKE AVORIO (WHITE)	AX44CV	"butter creams" and "basic creams" for filling		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA FOUR NOCCIOLA (HAZELNUT)	AX44FO	bakery filling (before and after baking)		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA FLUIFOUR CACAO (COCOA)	AX44FC	bakery filling (before and after baking)		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA FLUIFOUR CACAO (COCOA)	AX44LC	bakery filling (before and after baking)		5 kg bucket	525 kg (7 layers / 15 cartons each)
CARAVELLA FLUIFOUR NOCCIOLA (HAZELNUT)	AX44FN	bakery filling (before and after baking)		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA FLUIFOUR NOCCIOLA (HAZELNUT)	AX44LD	bakery filling (before and after baking)		5 kg bucket	525 kg (7 layers / 15 cartons each)
CARAVELLA FLUIFOUR GIANDUJI'	AX44FG	bakery filling (before and after baking)		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA FLUIFOUR GIANDUJI'	AX44AL	bakery filling (before and after baking)		5 kg bucket	525 kg (7 layers / 15 cartons each)
CARAVELLA ANTE-FORNO CACAO (COCOA)	AX44BC	oven stable filling for puff pastry and leavened products:		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA ANTE-FORNO CACAO (COCOA)	AX44LG	oven stable filling for puff pastry and leavened products:		5 kg bucket	525 kg (7 layers / 15 cartons each)
CARAVELLA ANTE-FORNO NOCCIOLA (HAZELNUT)	AX44BN	oven stable filling for puff pastry and leavened products:		13 kg bucket	715 kg (5 layers / 11 cartons each)
CARAVELLA ICE CACAO (COCOA)	AX44IC	ice-cream and soft ice-cream coating		13 kg bucket	715 kg (5 layers / 11 cartons each)



Master Martini



Confectionery mixes



FiorFiore is a range of semi-finished powder mixes for different confectionery applications, such as custard creams preparation or the production of cakes dough, puff pastry, croissants, Danish pastry, leavened dough and fried sweet products

Thanks to the perfect balance of the ingredients and to specific recipes, they offer a lot of advantages such as: constant quality during the application and on the final product, easiness of use and speed of preparation, flexibility and possibility to customize the finished product.



Confectionery mixes

- **Custard creams**

Product	Code	Usage	Sales Unit	Pallet Size
FIORFIORE Royal	AM50AA	instant custard cream for cold preparations	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Royal	AM50CA	instant custard cream for cold preparations	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Olympia	AM50AF	instant custard cream for cold preparations	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Olympia	AM50CF	instant custard cream for cold preparations	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Queen	AM50AC	instant custard cream for cold preparations	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Queen	AM50CC	instant custard cream for cold preparations	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Easy	AM50AB	instant custard cream for cold preparations	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Easy	AM50CB	instant custard cream for cold preparations	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Felicia	AM50CI	instant custard cream for cold preparations	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Divina	AM50CD	custard cream for warm preparations	10 kg bag	720 kg (12 layers / 6 bags each)

Confectionery mixes



• Cakes Doughs

Product	Code	Usage	Sales Unit	Pallet Size
FIORFIORE Pan di Spagna	AM30AE	sponge cake and roll cake (genoise)	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Pan di Spagna morbido	AM30AL	sponge cake and roll cake (genoise) with improved softness	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Paradiso	AM30AH	Margherita pie, Amorpholenta	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Paradiso	AM30CH	Margherita pie, Amorpholenta	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Multicake	AM30AV	Plum Cake, batter dough cake	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Multicake	AM30LS	Plum Cake, batter dough cake	10 kg bag	720 kg (12 layers / 6 bags each)

• Pastry Doughs

Product	Code	Usage	Sales Unit	Pallet Size
FIORFIORE Croissant & Brioche	AM30AC	croissants, buns, Danish pastry	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Croissant Gel	AM30AI	croissants, buns, Danish pastry (for freezing)	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Granbuffet	AM30AB	savoury croissant, savoury products	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Sfoglia	AM30AD	puff pastry	25 kg bag	750 kg (10 layers / 3 bags each)

• Leavened Doughs

Product	Code	Usage	Sales Unit	Pallet Size
FIORFIORE Leaven-Gold	AM30AP	panettone, pandoro, colomba, traditional leavened products with natural yeast	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Naturalife	AM30CO	natural yeast for traditional leavened products	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Nobile	AM30AU	panettone, pandoro, colomba, traditional leavened products with natural yeast	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Nobile	AM30CU	panettone, pandoro, colomba, traditional leavened products with natural yeast	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Lievi-Vit	AM30AA	leavened products	25 kg bag	750 kg (10 layers / 3 bags each)

Confectionery mixes



• Improvers

Product	Code	Usage	Sales Unit	Pallet Size
FIORFIORE Sfoglia Plus	AM10AN	puff pastry improver	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Sfoglia Plus	AM10CC	puff pastry improver	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Sfoglia Gel	AM10AO	improver for frozen puff pastry	25 kg bag	750 kg (10 layers / 3 bags each)

• Specialities

Product	Code	Usage	Sales Unit	Pallet Size
FIORFIORE Krapfen	AM30AT	fried leavened products	25 kg bag	750 kg (10 layers / 3 bags each)
FIORFIORE Krapfen	AM30CT	fried leavened products	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Frittellino	AM30CZ	fried products	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Laglassa	AM30CQ	glaze for Christmas and Easter cakes such as Veneziana and Colomba types	10 kg bag	720 kg (12 layers / 6 bags each)

• Cocoa mixes

Product	Code	Usage	Sales Unit	Pallet Size
FIORFIORE Brownie	AM40CA	brownie	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Chocopan	AM40CB	cocoa sponge cake and roll cake	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Plentycream Cacao (COCOA)	AM40CC	cocoa cakes	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Completo Cacao (COCOA)	AM40CD	cake bases and Sacher	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Chocomuffin	AM40CE	cocoa muffin	10 kg bag	720 kg (12 layers / 6 bags each)

• Concentrated mixes

Product	Code	Usage	Sales Unit	Pallet Size
FIORFIORE Croissant & Brioche	AM30XE	croissants, buns, Danish pastry – concentrated rating 25%	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Lievi-Vit	AM30XF	leavened products – concentrated rating 25%	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Pan di Spagna	AM30XA	sponge cake and roll cake (genoise) – concentrated rating 25%	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Pan di Spagna soft	AM30XB	sponge cake and roll cake (genoise) with improved softness – concentrated rating 25%	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Paradiso	AM30XC	whipped cakes (plum cakes, Margherita pies) – concentrated rating 25%	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Muffin	AM30XD	muffin – concentrated rating 20%	10 kg bag	720 kg (12 layers / 6 bags each)
FIORFIORE Multicake	AM30XG	plumcakes and batter dough cakes - concentrated rating 25%	10 kg bag	720 kg (12 layers / 6 bags each)



Master Martini



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Bread Mixes



The ideal products for bakers

MasterPan line fits the modern demands for bakery production of different types of bread, pizza, focaccia, according to specific recipes. The use of high quality ingredients, balanced in an optimal way and mixed in technologically advanced plants, grants a constant quality on finished products. The wide range allows the production of traditional breads as well as special ones, some of them characterized by special ingredients such as soya, rye and so on.



Product	Code	Usage	Sales Unit	Pallet Size
MASTER PAN Soja	AM20AA	soja bread in small pieces	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER PAN Multicereali	AM20AD	cereal bread (corn, rice, grain)	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER PAN Pugliese	AM20AC	Puglia bread with durum wheat	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER PAN Segale	AM20AB	rye bread	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER PAN Arabo all' Avena	AM20AE	Arab bread with oats	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER PAN Tartù	AM20AF	"Tartaruga" bread	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER Soffypan 100	AM20AG	hamburgers, hot dogs and soft bread	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER PAN Pizza	AM20AI	soft pizza	25 kg bag	750 kg (10 layers / 3 bags each)

● Concentrated Mixes

Product	Code	Usage	Sales Unit	Pallet Size
MASTER PAN Ciabatta	AM20XB	Italian "Ciabatta" bread – concentrated rating 10%	10 kg bag	720 kg (12 layers / 6 bags each)
MASTER Soffypan 100	AM20XE	hamburgers, hot dogs and soft bread – concentrated rating 20%	10 kg bag	720 kg (12 layers / 6 bags each)
MASTER PAN Focaccia	AM20XD	soft mediterranean flat loaf with potatoes – concentrated rating 20%	10 kg bag	720 kg (12 layers / 6 bags each)
MASTER PAN Baguette	AM20XC	French Baguette – concentrated rating 10%	10 kg bag	720 kg (12 layers / 6 bags each)
MASTER PAN Pizza	AM20XA	soft pizza – concentrated rating 20%	10 kg bag	720 kg (12 layers / 6 bags each)



Master Martini



Bread improvers



Bread improvers to grant the best results

MasterPan line includes also a wide range of improvers based on emulsifiers, enzymes or lecithin, necessary to grant the best results on each type of preparation, including frozen bread.



● In powder (with E472)

Product	Code	Usage	Sales Unit	Pallet Size
MASTER Control	AM10AB	medium concentration, for the production of all types of bread	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER Control	AM10CB	medium concentration, for the production of all types of bread	10 kg bag	720 kg (12 layers / 6 bags each)
MASTER Diretto	AM10AA	small buns, highly risen, and leavened dough with fat and sugar content	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER PAN Freeze	AM10AD	leavened pastries, uncooked frozen cakes, breads with blocked rising	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER PAN Freeze	AM10CD	leavened pastries, uncooked frozen cakes, breads with blocked rising	10 kg bag	720 kg (12 layers / 6 bags each)
MASTER PAN8	AM10AC	concentrate for the production of all types of bread	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER Robur	AM10AJ	aid for the production of all types of bread	25 kg bag	750 kg (10 layers / 3 bags each)

● Aids (without E472)

MASTER Bio	AM10AF	enzyme and malted wheat based, for medium to large bread	25 kg bag	750 kg (10 layers / 3 bags each)
MASTER Asset	AM10AI	medium concentrated, enzyme and malted wheat based, for medium to large bread	25 kg bag	750 kg (10 layers / 3 bags each)

● With lecithin or acid

NATURAL MASTER Classic	AM10AG	for all types of bread	25 kg bag	750 kg (10 layers / 3 bags each)
NATURAL MASTER Plus	AM10AH	for all types of bread	25 kg bag	750 kg (10 layers / 3 bags each)
LECI MASTER	AM10AE	for all types of bread	25 kg bag	750 kg (10 layers / 3 bags each)

● Malted flour

MASTER MALT PLUS	AE45AA	for greater crunchiness and colouring of crust for medium – large bread	25 kg bag	750 kg (10 layers / 3 bags each)
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Master Martini



Frying Products

A full range of oils and fats is at artisan's disposal, with different features according to the final frying needs, in order to solve every problem in the best way



Frying Products

Product	Code	Usage	Unit	Sales Unit	Pallet Size
FRIGGITUTTO	AH10DD	frying smoke point > 230 °C		25 liters tin	825 liters (3 layers / 11 tins each)
FRIGGITUTTO	AH10HI	frying smoke point > 230 °C		10 liters tin	560 liters (4 layers / 14 tins each)
MASTER FRIT	AH10EC	frying smoke point > 220 °C		25 liters tin	825 liters (3 layers / 11 tins each)
MASTER FRIT	AH20MF	frying smoke point > 220 °C		10 liters tin	560 liters (4 layers / 14 tins each)
FRIT	AC04FO	frying smoke point > 215 °C	2.5 kg block	20 kg	720 kg (6 layers / 6 cartons each)
OLIO DI PALMA RAFFINATO	AC04EB	frying		25 kg carton	900 kg (4 layers / 9 cartons each)



Master Martini



Jams - Marmelade - Candied Fruit

Master Martini offers a wide range of products for fruit fillings and confectionary decorations that includes jams, marmelade, candied fruit and glazing products



Product	Code	Usage	Unit	Sales Unit	Pallet Size
SEMILAV. MARMELLATA ARANCE (ORANGE)	AE40VF	filling and decorations before or after baking		3 kg bucket	594 kg (6 layers / 33 buckets each)
SEMILAV. CONFETTURA SUSINE (PLUM)	AE40VB	filling and decorations before or after baking		3 kg bucket	594 kg (6 layers / 33 buckets each)
SEMILAV. CONFETTURA AMARENE (SOUR BLACK CHERRY)	AE40VA	filling and decorations before or after baking		3 kg bucket	594 kg (6 layers / 33 buckets each)
SEMILAV. CONFETTURA MORE (BLACKBERRY)	AE40VC	filling and decorations before or after baking		3 kg bucket	594 kg (6 layers / 33 buckets each)
SEMILAV. CONFETTURA ALBICOCCHE (APRICOT)	AE40VD	filling and decorations before or after baking		3 kg bucket	594 kg (6 layers / 33 buckets each)
SEMILAV. CONFETTURA MIRTILLI (BLUEBERRY)	AE40VE	filling and decorations before or after baking		3 kg bucket	594 kg (6 layers / 33 buckets each)
SEMILAV. CONFETTURA LAMPONI (RASPBERRY)	AE40VG	filling and decorations before or after baking		3 kg bucket	594 kg (6 layers / 33 buckets each)
SEMILAV. CONFETTURA CILIEGIE (CHERRY)	AE40VI	filling and decorations before or after baking		3 kg bucket	594 kg (6 layers / 33 buckets each)
PASSATA ALBICOCCA (APRICOT) "M"	AE40NA	filling and decorations before or after baking		12.5 kg bucket	650 kg (4 layers / 13 buckets each)
PASSATA ALBICOCCA (APRICOT) "M"	AE40EA	filling and decorations before or after baking		25 kg bucket	600 kg (3 layers / 8 buckets each)
PASSATA ALBICOCCA (APRICOT)	AE40NB	filling and decorations before or after baking		12.5 kg bucket	650 kg (4 layers / 13 buckets each)
MASTERGEL GOLD NEUTRO (JELLY)	AE40GN	cold glazing and decorations		6 kg buckets	600 kg (5 layers / 20 buckets each)
GELATINA ALBICOCCA (APRICOT JELLY)	AE40VH	warm glazing and decorations		3 kg bucket	594 kg (6 layers / 33 buckets each)
MASTERGEL NEUTRO (JELLY)	AE40NC	warm glazing and decorations		12.5 kg bucket	650 kg (4 layers / 13 buckets each)
MASTERGEL ALBICOCCA (APRICOT JELLY)	AE40ND	warm glazing and decorations		12.5 kg bucket	650 kg (4 layers / 13 buckets each)
CILIEGIE ROSSE 20/22 (RED CHERRIES)	AE42PA	decorations		5 kg bucket	450 kg (6 layers / 15 buckets each)
CILIEGIE ROSSE 22/24 (RED CHERRIES)	AE42PE	decorations		5 kg bucket	450 kg (6 layers / 15 buckets each)
CILIEGIE VERDI 20/22 (GREEN CHERRIES)	AE42PC	decorations		5 kg bucket	450 kg (6 layers / 15 buckets each)
CILIEGIE GIALLE 20/22 (YELLOW CHERRIES)	AE42PD	decorations		5 kg bucket	450 kg (6 layers / 15 buckets each)
CILIEGIE (CHERRIES) "MARASCHINO"	AE42MG	decorations	1.9 kg pot	7.6 kg carton	547,2 kg (6 layers / 12 cartons each)
CUBETTI D'ARANCIA CANDITA (CANDIED ORANGE CUBES)	AE42AC	filling		10 kg carton	800 kg (10 layers / 8 cartons each)



Master Martini



Ice-Cream Liquid Bases

GOLDEN ICE is the brand of ice-cream liquid UHT bases specific to produce high quality artisanal ice-creams

Once sterilized, they are put to a homogenization treatment at high pressure to obtain a creamy ice-cream. Ready to use, personalizable and so easy to use, they are the ideal products to start an entrepreneurial activity in the world of artisanal ice-cream shops. Furthermore when using GOLDEN ICE, there is no need to buy expensive pasteurizers and ageing vats. All the items are hydrogenated fats free and preservatives and colours free; they are also included into the handbook of the ASSOCIAZIONE ITALIANA CELIACHIA (Coeliacs Italian Association).



Product	Code	Usage	Unit	Sales Unit	Pallet Size
WHITE BASE	AV30AA	for Fiordilatte ice-cream or, by adding aromatizing pastes, for any other kind of cream ice-creams	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)
WHITE BASE	AV30DA	for Fiordilatte ice-cream or, by adding aromatizing pastes, for any other kind of cream ice-creams	5 l bag in box	5 l bag in box	480 l (4 layers / 24 cartons each)
WHITE BASE	AV30CA	for Fiordilatte ice-cream or, by adding aromatizing pastes, for any other kind of cream ice-creams	10 l bag in box	10 l bag in box	720 l (3 layers / 24 cartons each)
WHITE BASE PG	AV30GA	already balanced white base for the addition of fatty pastes	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)
WHITE BASE PG	AV30GD	already balanced white base for the addition of fatty pastes	5 l bag in box	5 l bag in box	480 l (4 layers / 24 cartons each)
WHITE BASE PZ	AV30ZA	already balanced white base for the addition of sugar pastes	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)
WHITE BASE PZ	AV30ZD	already balanced white base for the addition of sugar pastes	5 l bag in box	5 l bag in box	480 l (4 layers / 24 cartons each)
FRUIT BASE	AV30AD	for fruit ice-creams or sorbets without milk nor fats	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)
FRUIT BASE	AV30DD	for fruit ice-creams or sorbets without milk nor fats	5 l bag in box	5 l bag in box	480 l (4 layers / 24 cartons each)
COCOA BASE	AV30AC	for chocolate ice-cream	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)
COCOA BASE	AV30DC	for chocolate ice-cream	5 l bag in box	5 l bag in box	480 l (4 layers / 24 cartons each)
COCOA BASE	AV30CC	for chocolate ice-cream	10 l bag in box	10 l bag in box	720 l (3 layers / 24 cartons each)
VANILLA BASE	AV30AF	for vanilla ice-cream	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)
VANILLA BASE	AV30DF	for vanilla ice-cream	5 l bag in box	5 l bag in box	480 l (4 layers / 24 cartons each)
VANILLA BASE	AV30CF	for vanilla ice-cream	10 l bag in box	10 l bag in box	720 l (3 layers / 24 cartons each)
CUSTARD BASE	AV30AB	for custard ice-cream	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)
IMPROVER	AV30AH	milk concentrated base, with high content of proteins and fats. It must be diluted with whole milk and charged with sugars to obtain a White Base	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)
IMPROVER	AV30DH	milk concentrated base, with high content of proteins and fats. It must be diluted with whole milk and charged with sugars to obtain a White Base	5 l bag in box	5 l bag in box	480 l (4 layers / 24 cartons each)



Master Martini



SORB'olé

SORB'olé is the UHT product range for the preparation of excellent iced creams

Ideals products for bars, restaurants, hotels, bathing establishment, ice-cream shops, they are ready to use and needs only a cold drink machine to obtain a delicious iced cream.



Product	Code	Usage	Unit	Sales Unit	Pallet Size
SORB'olé COFFEE	AV30KC	for the production of an iced coffee cream	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)
SORB'olé LEMON	AV30KD	for the production of a lemon sorbet	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)



Master Martini



Golden Cioc

GOLDEN CIOC is a thick and creamy chocolate ready to drink

You simply have to pour GOLDEN CIOC into a chocolate machine in order to obtain an excellent hot chocolate made with the best cocoa and high quality dark chocolate. If poured into a cold drink machine, GOLDEN CIOC becomes a fresh and tempting summer drink. GOLDEN CIOC is ideal also for excellent ice cream with chocolate poured over it and can be added with Rhum, Gran Marnier, Cointreau, mint, coconut, etc.



Product	Code	Usage	Unit	Sales Unit	Pallet Size
GOLDEN CIOC	AV31AA	hot or cold chocolate ready to drink	Tetra-brik 1 l	12 briks carton	864 l (6 layers / 12 cartons each)



Master Martini



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Golden Line Dessert

GOLDEN LINE DESSERT is the UHT line of liquid preparations suitable for the production of excellent desserts

Not hydrogenated vegetable fats-based preparations, they are extremely easy to be used: a few steps are enough in order to get a very fine dessert, which can be decorated at will.



Golden Line Dessert

Product	Code	Usage	Unit	Sales Unit	Pallet Size
GOLDEN DESSERT WHITE	AV40AA	Panna Cotta dessert	Tetra-brik 1 l	12 briks carton	1008 l (7 layers / 12 cartons each)
GOLDEN DESSERT CARMEL	AV40AB	Creme Caramel dessert	Tetra-brik 1 l	12 briks carton	1008 l (7 layers / 12 cartons each)
GOLDEN DESSERT CHOCOLATE	AV40AC	Chocolate pudding	Tetra-brik 1 l	12 briks carton	1008 l (7 layers / 12 cartons each)
GOLDEN DESSERT CREMA CATALANA	AV40AD	Catalana Cream	Tetra-brik 1 l	12 briks carton	1008 l (7 layers / 12 cartons each)
GOLDEN DESSERT CREMA AL MASCARPONE	AV40AE	Mascarpone Cream	Tetra-brik 1 l	12 briks carton	1008 l (7 layers / 12 cartons each)

Master Martini certified quality



For Master Martini, the search for high quality standards is a priority choice at all levels, not only in production but also in relations with the sales network and with customer services.

The company has obtained the certification UNI EN ISO 9001 for its Quality System which provides guide lines for raw material selection, products development, production planning, quality control, and customer service for the application of the final product and has adopted UNI EN ISO 14001:2004 regulation in order to organize his own Environmental management system, integrated with the Quality one, and has obtained in 2007 UNI EN ISO 14001:2004 certification.



Master Martini



Master Martini Export

Master Martini has developed its presence in more than 40 countries around the world through a network of local distributors. In some of these countries Unigrà has its own organisation with independent business offices (Spain, Russia, Czech Republic, Ukraine, Greece, Poland, Hong Kong).

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