



## THE COMPANY HISTORY

Since 1972, Master Martini has offered professional 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 360° service have forever been the cornerstone of Master Martini, a company that has increasingly diversified its offer over time to come all the major segments of bread and pastry making industry.

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



The Ariba line is born from Master Martini's great passion for chocolate. The accuracy in the selection of raw ingredients in their places of origin, the exclusive use of cocoa butter and natural vanilla, the research in terms of harmony of flavors, their variety and the excellent processability are what makes Ariba a chocolate of the finest quality. Pralines, shells, bars, fillings, coatings, decorations, mousses and ice-cream: the products of the Ariba line are designed to meet all the artisans' needs in the various applications of chocolate-making and traditional patisserie.

## Dark Chocolates

### Ariba Dark 72 | Prod No: AQ49FF

Cocoa: 72% Fluidity:

Use: pralines, filling cream, ganaches, mousses.

Packaging: 10kg in carton box

### Ariba Dark 60 | Prod No: AQ49DD

Cocoa: 60% Fluidity:

Use: pralines, filling cream, ganaches, mousses.

Packaging: 10kg in carton box

### Ariba Dark 57 | Prod No: AQ49DF

Cocoa: 57% Fluidity:

Use: pralines, filling cream, ganaches, mousses.

Packaging: 10kg in carton box

### Ariba Dark 54 | Prod No: AQ49DH

Cocoa: 54% Fluidity:

Use: pralines, filling cream, ganaches, mousses

Packaging: 10kg in carton box

## Milk Chocolates

### Ariba Milk 32 | Prod No: AQ49DL

Cocoa: 32% Fluidity:

Use: pralines, filling cream, ganaches, mousses.

Packaging: 10kg in carton box

## White Chocolates

### Ariba White 31 | Prod No: AQ48AA

Cocoa: 31% Fluidity:

Use: pralines, filling cream, ganaches, mousses.

Packaging: 10kg in carton box

## Caribe Chocolate Compounds

### Caribe Dark | Prod No: AX39CT

Use: pralines, filling cream, ganaches, mousses

Packaging: 20kg in carton box

### Caribe Milk | Prod No: AX39LD

Use: pralines, filling cream, ganaches, mousses

Packaging: 20kg in carton box

### Caribe White | Prod No: AX43EI

Use: pralines, filling cream, ganaches, mousses

Packaging: 20kg in carton box





**Mirall** is Master Martini's mirror glaze line to embellish and give brilliance to any preparation. A mirror effect that stays unaltered both below and above 0°C temperatures. Ready to use with no need to be diluted, it only requires to be heated up to 40/45° C. Usable at both positive and negative temperatures, the glazes stay elastic and soft, don't freeze and don't get matt up to -35° C. Excellent freeze/thaw stability. Perfect coverage: they don't drip or make surface bubbles. Excellent coverage: the glaze remains even and flawless even on cake edges. Clean cut. With its delicate, balanced taste, it doesn't alter your preparations. Free of gluten and hydrogenated fats.

## Advantages

**Ease of use:** ready to use, they do not need to be diluted; just warm them to 40/45° C.

**They can be used at both high and low temperatures:** the glazes stay elastic and soft, they do not freeze or become opaque at up to -35° C.

**Excellent stability** to freeze/thaw cycles.

**Perfect coverage:** they do not dribble or form surface bubbles.

**Excellent hod:** the glazing remains smooth and perfect even on the cake sides.

**Guarantees a clean and smooth cut.**

**Delicate and balanced taste,** will not affect the taste of your personal creations.

**Gluten free.**

**Long-life conservation** at room temperature.

## Applications

Traditional and modern baking, cakes, mousses, semifreddo, Bavarian creams, desserts, and dessert shooters.



## Mirall Dark chocolate | Prod No: AF23AA

Use: mirror glazing

Packaging: 1 bucket × 3kg



## Mirall White Chocolate | Prod No: AF20AA

Use: mirror glazing

Packaging: 1 bucket × 5kg

## Mirall Neutral | Prod No: AF24AA

Use: mirror glazing

Packaging: 1 bucket × 5kg





# Caravella Cream

Caravella is the line of spreadable creams that has no equal in terms of range width and depth, as it includes fillings and flavorings intended for before and after baking application, in a rich variety of flavors. The Caravella spreads are characterized by their texture, creaminess and taste, whichever their use: filling, glazing or flavoring. The whole line is hydrogenated-fat-free.



## Gran Nocciola - Hazelnut | Prod No: AX52CO

**Type:** highly spreadable cream with a intense hazelnut flavour, ideal for fillings, of flavouring. Great versatility. Free from hydrogenated fats.

**Flavour:** hazelnut 12%

**Use:** filling for croissants, cakes and sponge rolls, semifreddo preparation and flavouring.

**Packaging:** 1 bucket × 5kg



## Caravella Cover Cocoa | Prod No: AX52ZB

**Type:** Spreadable cream specially for coating. Smooth, glossy and even application guaranteed: even after being stored in a refrigerator it maintains its elasticity. Free from hydrogenated fats.

**Flavour:** cocoa 12%

**Use:** cakes coating, sacher, tart coating and more.

**Packaging:** 1 bucket × 5kg



The water-based creams of the Hydrall Ante line feature a full, harmonious flavor and a smooth creamy texture; they are thermostable, keeping their qualities unaltered when baked and frozen. Perfect for garnishing with piping bags. Suitable for filling leavened goods, shortcakes, croissants and Danish pastries.



## Hydrall Ante Lemon | Prod No: AF12CA

**Type:** With a soft and velvety consistency, Hydrall ante lemon contains 5% lemon juice which gives a fresh and balanced taste between the juice and the zest, ideal for any pre-oven filling.

**Flavour:** lemon 5%

**Use:** filling for croissants, cakes and sponge rolls, tarts, muffins, cupcakes. Bake and freeze stable.

**Packaging:** 1 bucket × 5kg



## Diamante Pistachio Paste | Prod No: AY50BD

**Type:** Pistachio paste with natural colouring, for ice cream with a distinctive green colour.

**Flavour:** pistachio

**Use:** chocolate ganaches, gelato, ice-cream bases

**Packaging:** 1 bucket × 3kg



# MAXIME GIOIA MARGARINE



## Maxime Gioia Margarine | Prod No: AG1FCB

**Type:** margarine with butter aroma, zero hydrogenated fats, butter replacement.

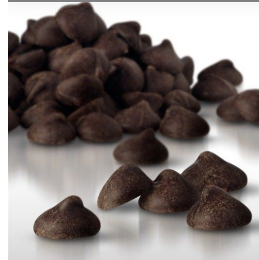
**Flavour:** butter aroma

**Use:** Gioia is our margarine line specifically intended for the preparation of creams, whipped batters, risen doughs, shortcakes and biscuits, marked by a delicate, high-quality taste

**Packaging:** 1 carton × 20kg



# Decoration Ranges



## Caribe Dark Chips 8500 | Prod No: AX39FS

**Flavour:** chocolate

**Use:** decoration for cakes, donuts, muffins, cupcakes, ice-creams, gelatos and more.

**Packaging:** 1 carton × 20kg



## Caribe Dark Flakes | Prod No: AX39FS

**Flavour:** chocolate

**Use:** decoration for cakes, donuts, muffins, cupcakes, ice-creams, gelatos and more.

**Packaging:** 1 carton × 20kg



## Bitter Alkalized Cocoa Powder | Prod No: AQ48ZA

**Type:** bitter alkalized cocoa powder 22/24%

**Flavour:** Bitter Cocoa

**Use:** gelato, ice-cream, sponge cakes, breads and rolls, decoration for cakes and more.