

LIQUID BASES

CODE	PRODUCT	DESCRIPTION	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE	
UHT LIQUID BASES						
AV34PA	Biancoppanna	A base for preparing a dense "Fior di Panna" gelato, made with fresh milk and cream, without vegetable fats, and with the natural taste of cream. Excellent for preparing all kinds of creamy gelato with the addition of flavouring pastes.	Fior di panna: 3 l for one pan/ice cream prepared with pastes made from oily seeds. 3 l + 300 g of paste + 60 g dextrose/ice cream prepared with sweetened pastes: 3 l + 300 g of paste + 150 g cream.	1 l	Brik	12
AV34DP				5 l	Bag in box	1
AV34AG	Bianco +	Base for preparing a "Fior di latte" gelato that is whiter, warmer on the palate, with more flavour and a better structure. Excellent for preparing all kinds of creamy gelato with the addition of flavouring pastes.	Fior di latte: 3 l for one pan/ice cream prepared with pastes made from oily seeds. 3 l + 300 g of paste + 60 g dextrose/ice cream prepared with sweetened pastes: 3 l + 300 g of paste + 150 g cream.	1 l	Brik	12
AV34DU				5 l	Bag in box	1
AV34AA	White	A base for preparing a white "Fior di latte" gelato with a delicate hint of vanilla. It can be used to prepare all kinds of creamy gelato with the addition of flavouring pastes.	Fior di latte: 3 l for one pan/ice cream prepared with pastes made from oily seeds. 3 l + 300 g of paste + 60 g dextrose/ice cream prepared with sweetened pastes: 3 l + 300 g of paste + 150 g cream.	1 l	Brik	12
AV34DA				5 l	Bag in box	1
AV34AD	Fruit	Base for preparing fruit sorbets (ice creams). Milk and fat free.	2l + 1.1 kg of fresh fruit.	1 l	Brik	12
AV34DD				5 l	Bag in box	1
AV34AC	Cocoa	A base for making chocolate ice cream with the typical colour of milk chocolate. Milk-based.	3 l per one pan.	1 l	Brik	12
AV34DC				5 l	Bag in box	1
AV34AN	Extra Dark	A base for making dark chocolate ice cream with a strong taste of bitter cocoa. Milk-free.	3 l per one pan.	1 l	Brik	12
AV34CN				5 l	Bag in box	1
AV34AF	Vanilla	Made from the precious vanilla of Madagascar, it has a pale yellow colour and a delicate hint of vanilla. Milk-based.	3 l per one pan.	1 l	Brik	12
AV34AB	Custard	A base for making custard ice cream with 3% egg yolks. It has a strong yellow colour and a pronounced flavour of egg yolks. Milk-based.	3 l per one pan.	1 l	Brik	12

SOFT UHT LIQUID BASES

CODE	PRODUCT	DESCRIPTION	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE
AV34DQ	Bianco soft (white)	A base for preparing soft, white "Fior di latte" gelato with a delicate hint of vanilla.	5 l	Bag in box	1
AV34DR	Cacao soft (cocoa)	A base for making an excellent soft chocolate ice cream with the typical colour of milk chocolate. With 15% of cocoa powder and milk-based.	5 l	Bag in box	1
AV43DT	Yogurt soft	A base for making a soft, white, yoghurt ice cream with a distinctive taste.	5 l	Bag in box	1

UHT LIQUID BASES SORBETS

CODE	PRODUCT	DESCRIPTION	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE
AV30KC	Sorb'olé Caffè (coffee)	A ready-to-use UHT product in a brik for a delicious coffee sorbet.	1 l	Brik	12
AV30KD	Sorb'olé Limone (lemon)	A ready-to-use UHT product in a brik for a delicious lemon sorbet.	1 l	Brik	12

FRUIT PASTES

CODE	PRODUCT	DESCRIPTION	AMOUNTS	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE
FRUTTOLATI						
AE37AA	Fruttolato Banana	Complete base in paste form With 30% fruit and no colourants and emulsifiers.	1 bucket + 2 buckets (2.3 kg) of water.	1.5 kg	Bucket	6
AE37AB	Fruttolato Pineapple	Complete base in paste form with 32% fruit.	1 bucket + 2 buckets (2.3 kg) of water.	1.5 kg	Bucket	6
AE37AC	Fruttolato Coconut	Complete base in paste form with 14.5% fruit and no colourants and emulsifiers.	1 bucket + 1 bucket (1.15 kg) of milk + 1 bucket (1.15 kg) of water.	1.5 kg	Bucket	6
AE37AD	Fruttolato Strawberry	Complete base in paste form with 50% fruit.	1 bucket + 2 buckets (2.3 kg) of water.	1.5 kg	Bucket	6
AE37AE	Fruttolato Wild Berries	Complete base in paste form with 52% fruit (strawberries, blackcurrants, blackberries).	1 bucket + 2 buckets (2.3 kg) of water.	1.5 kg	Bucket	6
AE37AF	Fruttolato Melon	Complete base in paste form with 3.5% fruit.	1 bucket + 2 buckets (2.3 kg) of water.	1.5 kg	Bucket	6
AE37AG	Fruttolato Blackcurrant	Complete base in paste form.	1 bucket + 2 buckets (2.3 kg) of water.	1.5 kg	Bucket	6
AE37AH	Fruttolato Peach	Complete base in paste form with 35% peaches and no emulsifiers.	1 bucket + 2 buckets (2.3 kg) of water.	1.5 kg	Bucket	6

FRUIT PASTES

CODE	PRODUCT	DESCRIPTION	AMOUNTS	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE
AE37BV	Coconut Paste	Paste with 17% coconut and grated coconut.	100 g per kg of mix.	1.5 kg	Bucket	3
AE37BB	Pineapple Paste	Paste with fruit bits. With 40% fruit.	Substitution: 70 g per 1 kg of mix/ Integration: 40/50 g per kg of mix.	1.5 kg	Bucket	3
AE37BE	Melon paste	Smooth paste. With 40% fruit.	Substitution: 70 g per 1 kg of mix/ Integration: 40/50 g per kg of mix.	1.5 kg	Bucket	3
AE37BC	Strawberry Paste	Paste with pulp, bits and seeds. With 45% fruit.	Substitution: 70 g per 1 kg of mix/ Integration: 40/50 g per kg of mix.	1.5 kg	Bucket	3
AE37BF	Peach Paste	Paste with pulp and fruit bits. With 45% fruit.	Substitution: 70 g per 1 kg of mix/ Integration: 40/50 g per kg of mix.	1.5 kg	Bucket	3
AE37BA	Banana paste	Smooth paste. With 25% fruit.	Substitution: 70 g per 1 kg of mix/ Integration: 40/50 g per kg of mix.	1.5 kg	Bucket	3
AE37BD	Wild Berry Paste	Paste with pulp and seeds. With 21% fruit.	Substitution: 70 g per 1 kg of mix/ Integration: 40/50 g per kg of mix.	1.5 kg	Bucket	3

VARIEGATES

CODE	PRODUCT	DESCRIPTION	AMOUNTS	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE
AE37CD	Fig Variegata	With 65% fig bits. Natural colourants.	As required.	1.5 kg	Bucket	3
AE37CB	Sour black cherry Variegata	With 40% sour black cherries, whole and bits. Natural colourants.	As required.	1.5 kg	Bucket	3
AE37CA	Wild Berry Variegata	With 40% wild berries. Natural colourants.	As required.	1.5 kg	Bucket	3
AE37CC	Orange Zest Variegata	With 20% fruit and 5% zest. Natural colourants.	As required.	1.5 kg	Bucket	3
AE37CG	Ciaculli Mandarin Variegata	With 65% Ciaculli Mandarin bits. With natural flavourings.	As required.	3.5 kg	Bucket	2
AE37CF	Pomegranate Variegata	With 40% pomegranate. With seeds.	As required.	1.5 kg	Bucket	3
AE37CH	Peach and Orange Variegata	With peach, orange juice, and lemon pulp and juice. With bits. Natural colourants.	As required.	3.5 kg	Bucket	2
AE37CE	Ginger variagata	Variagata rich in with candied ginger cubes and natural flavourings and colourants.	As required.	2.5 kg	Bucket	2

GENERAL CATALOGUE

MARTINI
LINEA GELATO



A taste explosion!

POWDER BASES

CODE	PRODUCT	DESCRIPTION	AMOUNTS	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE
FRUIT BASES						
AE70XJ	Frutta 50	Cold base for the preparation of stable, creamy fruit sorbets eliminating problems of syneresis. Gluten free. Milk free.	325 g water + 30 g base mix + 210 g sugar + 35 g strawberry paste + 400 g fresh strawberries.	2 kg	bag	6
CREAM BASES						
CREAM BASES 50 g						
AE70XI	Biancolatte 50	Base for preparing a creamy, structured, milk/cream-flavoured ice cream Fat-free, gluten free.	50 g per l of milk + 230/240 g sugar.	2 kg	bag	6
CREAM BASES 100 g						
AE70XP	Biancolatte 100	A base for preparing a silky ice cream with a milk flavour and excellent overrun. Without hydrogenated fats. Gluten free.	100 g per l of milk + 230/250 g sugar.	2 kg	bag	6
CREAM BASES 250 g						
AE70XO	Biancolatte 250	A base rich in with milk and cream. Use only with water. For a creamy, milk-flavoured ice cream. For an even creamier ice cream, substitute one part of water with milk. Gluten free.	250 g per l of water (for creamier ice cream, substitute 1/3 of the water with milk) + 250/270 g sugar.	2 kg	bag	6

CHOCOLATE BASES

AE70XE	Aymara Tutto Cacao (Cocoa)	Complete base for a creamy chocolate gelato that is easy to scoop. With a high percentage of cocoa.	1 bag + 2.5 kg of boiling water.	1.80 kg	bag	7
AE70XU	Aymara Tutto Fondente (Dark)	Complete base with a high percentage of dark cocoa powder. With 100% Caribbean cocoa, rich in cocoa butter. Without milk and its by-products.	1 bag + 2.2 kg of boiling water.	1.80 kg	bag	7

YOGHURT BASES

AE70XX	Yogurt 40	Rich yoghurt powder-based mix for flavouring.	40/50 g per litre of mix.	2 kg	bag	3
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CREAM PASTES

CODE	PRODUCT	DESCRIPTION	AMOUNTS	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE
HAZELNUT PASTE						
AY00AO	Pasta nocciola 100% Piemonte IGP	Hazelnut paste from strong toasting, made exclusively with PGI hazelnuts from Piedmont. Without flavourings.	80/100 g per kg of mix.	3 kg	Bucket	2
AY00AS	Pasta nocciola scura (dark)	Hazelnut paste from strong toasting.	80/100 g per kg of mix.	3 kg	Bucket	2
PISTACHIO PASTE						
AY50AB	Pasta pistacchio 100% Sicilia	Paste obtained from the best Sicilian pistachios Without colourants.	80/100 g per kg of mix.	3 kg	Bucket	2
AY50AC	Pasta pistacchio Green	Bright green pistachio paste with natural colourant.	80/100 g per kg of mix.	3 kg	Bucket	2
AY50AA	Pasta pistacchio 100%	100% pistachio paste Without colourants.	80/100 g per kg of mix.	3 kg	Bucket	2

CREAM PASTES

CODE	PRODUCT	DESCRIPTION	AMOUNTS	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE
CLASSIC PASTES						
AE37BI	Coffee paste	Paste with the flavour and colour of quality coffee. Without colourants and flavourings.	50 g per kg of mix.	3.5 kg	Bucket	2
AX43AY	Chocolate paste	Paste for preparing rich milk chocolate gelato With 50% cocoa powder, 10% hazelnuts and 10% almonds ad natural vanilla flavouring.	80/100 g per kg of mix.	5 kg	Bucket	1
AX43AZ	Gianduja paste	Paste for preparing rich gianduja gelato. With 55% Italian hazelnuts, it has a balanced taste of hazelnuts and cocoa.	80/100 g per kg of mix.	5 kg	Bucket	1
AE37BP	Crème Caramel paste	Caramel-flavoured and coloured paste.	80/100 g per kg of mix.	2.5 kg	Bucket	2
AE37BQ	Sweet almond paste	Paste with sweet almonds and sugar.	80/100 g per kg of mix.	2.5 kg	Bucket	2
AE37BL	Panna Cotta paste	For the typical flavour of panna cotta dessert.	50 g per kg of mix.	3.5 kg	Bucket	2
AE37BT	Peanut paste	Paste made 100% from peanuts.	100 g per kg of mix.	3 kg	Bucket	2
AE37BO	Tiramisù paste (no alcohol)	Tiramisù-flavoured paste with no alcohol.	80/100 g per kg of mix.	2.5 kg	Bucket	2
AE37BR	Nougat paste	Paste made with classic nougat ingredients - toasted hazelnuts, honey and egg whites - for a gelato with a typical nougat flavour.	80/100 g per kg of mix.	2.5 kg	Bucket	2
AE37BY	Mint paste	Paste with a classic green mint flavour, ideal for making "After Eight".	50 g per kg of mix.	3.5 kg	Bucket	2
AE37BN	Zabaglione paste	Yellow paste with Marsala wine and egg yolk and the typical taste of zabaglione.	100 g per kg of mix.	2.5 kg	Bucket	2
AE37BS	Zuppa Inglese paste	Paste with the taste of "zuppa inglese" (trifle).	80/100 g per kg of mix.	2.5 kg	Bucket	2
AE37BH	Cookie paste	Paste with sugar, egg yolks and milk with a typical cookie flavour. Ideal combined with hazelnut Brunella with vanilla cookies.	50 g per kg of mix.	3.5 kg	Bucket	2
AE37DA	Piuuovo	To substitute or supplement the use of fresh eggs. Only fresh pasteurised egg yolks and sugar.	100 g of Piuuovo are the equivalent of 3 egg yolks + 50 g of sugar.	1.25 kg	Jar	6
AE37BJ	Crema Stregata	Cream-yellow paste with the classic taste of the "Strega" herb liqueur from Benevento.	50 g per kg of mix.	3.5 kg	Bucket	2
AE37BU	Crema Antica	Paste made from milk, egg yolks and the delicate flavour of lemon zest to transform a white base into an excellent cream.	100/150 g per kg of mix.	5 kg	Tin	2
AE37BW	Malaga paste	Paste to create the flavour of Malaga raisins With 25% raisins. and 17% Marsala wine.		3.5 kg	Bucket	2
AE37BK	Vanilla paste	Pale yellow paste with the delicate flavour of vanilla. With pods.	30 g per kg of mix.	3.5 kg	Bucket	2



BRUNELLA, STRACCIATELLA AND CHOCOLATE FOR GELATO

PRODUCT	CODE	DESCRIPTION	FORMAT	PACKAGE TYPE	PIECES PER UNIT OF SALE
BRUNELLA					
AX43AB	Brunella hazelnut	Hazelnut cream, soft and easy-to-scoop at ice cream temperature. With 10% hazelnuts and the well-balanced flavour of hazelnuts.	5 kg	Bucket	1
AX43CI	Brunella Gianduja	Hazelnut cream, soft and easy-to-scoop at ice cream temperature. With 9% hazelnuts.	5 kg	Bucket	1
AX43AC	Brunella dark	Dark chocolate-flavoured, soft cream, easy-to-scoop at ice cream temperature. With 12% cocoa.	5 kg	Bucket	1
AX43AA	Brunella white	White chocolate-flavoured, soft cream, easy-to-scoop at ice cream temperature. With 14% milk and cocoa butter.	5 kg	Bucket	1
AX43AI	Brunella hazelnut with vanilla biscuit	Hazelnut cream with vanilla biscuit, soft and easy-to-scoop at ice cream temperature. Irresistibly crunchy!	5 kg	Bucket	1
AX43AM	Brunella dark with amaretto biscuit	Dark chocolate-flavoured cream with amaretti biscuits, soft and easy-to-scoop at ice cream temperature. Irresistibly crunchy!	5 kg	Bucket	1
AX43AL	Brunella white with cocoa biscuit	White chocolate-flavoured cream with chocolate biscuit, soft and easy-to-scoop at ice cream temperature. Irresistibly crunchy!	5 kg	Bucket	1
AX43CK	Brunella strawberry	Strawberry and cream-flavoured cream, soft and easy-to-scoop at ice cream temperature. With natural flavourings and colourants.	5 kg	Bucket	1
AX43CJ	Brunella orange	Orange-flavoured cream, soft and easy-to-scoop at ice cream temperature. With natural flavourings and colourants.	5 kg	Bucket	1
AX43CF	Brunella lemon	Lemon-flavoured cream, soft and easy-to-scoop at ice cream temperature. With natural flavourings and colourants.	5 kg	Bucket	1
AX43CS	Brunella caramel	Caramel-flavoured cream, soft and easy-to-scoop at ice cream temperature. With 13% caramel.	5 kg	Bucket	1
AX43CQ	Brunella yoghurt	Yoghurt cream, soft and easy-to-scoop at ice cream temperature. With 6% yoghurt.	5 kg	Bucket	1
AX43AD	Brunella milk cocoa	Cream with the balanced flavour of milk and cocoa, soft and easy-to-scoop at ice cream temperature. With 12% milk and 8% cocoa.	5 kg	Bucket	1
AX43CO	Brunella pistachio	Pistachio-flavoured cream, soft and easy-to-scoop at ice cream temperature. With 20% pistachio.	5 kg	Bucket	1
AX43AN	Brunella milk hazelnut	Cream with the balanced flavour of milk and hazelnut, soft and easy-to-scoop at ice cream temperature. With 18% hazelnuts.	5 kg	Bucket	1
AX43CH	Brunella coffee	Coffee-flavoured cream, soft and easy-to-scoop at ice cream temperature.	5 kg	Bucket	1
AX43CG	Brunella zabaglione	Zabaglione cream, soft and easy-to-scoop at ice cream temperature.	5 kg	Bucket	1

STRACCIATELLA

AX43AG	Superior Dark Stracciatella Cover	Rich, dark chocolate-flavoured stracciatella cover with 64% chocolate.	5 kg	Bucket	1
AX43AH	Superior White Stracciatella Cover	Delicately flavoured white chocolate stracciatella cover with 65% chocolate.	5 kg	Bucket	1