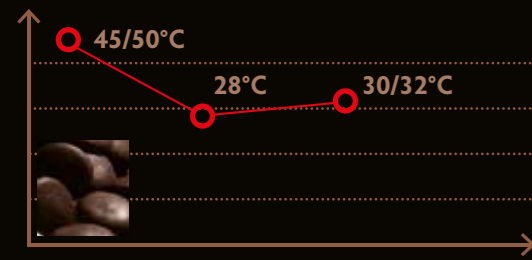
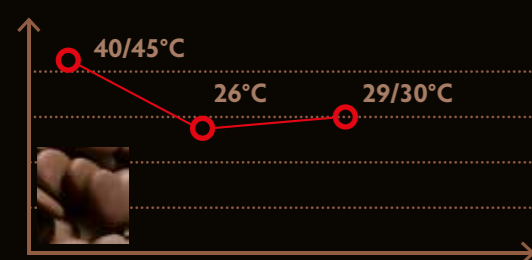


TEMPERING

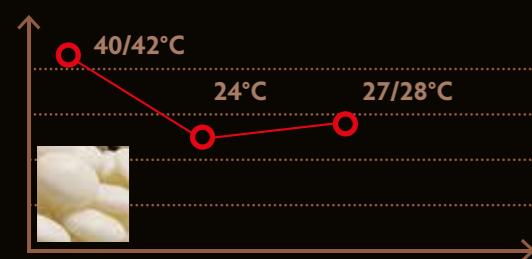
DARK



MILK



WHITE



RIGHT STORAGE



Temperature
Store
between
16° - 20° C



Humidity
Store in a place
with maximum
humidity of
65%



Light
The taste of
chocolate
deteriorates rapidly
when exposed to
sunlight

After taking the product, always close the package
in order to avoid absorption of moisture
and odours.



Master Martini

DIAMONDS	Taste	Code	Cocoa content %	Milk content %	Fat content %	Unit (bag)	Sales unit (carton)	Pallet Size	
DARK		AQ49DB	72	-	38/40	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49UQ	72	-	38/40	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
		AQ47RA	72	-	38/40	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
MILK		AQ49EB	31	20	32/34	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49UR	31	20	32/34	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
		AQ47RB	31	20	32/34	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
WHITE		AQ48CE	-	22	36/38	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49US	-	22	36/38	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
		AQ47RC	-	22	36/38	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
DISCS	Taste	Code	Cocoa content %	Milk content %	Fat content %	Unit (bag)	Sales unit (carton)	Pallet Size	
DARK		AQ49FF	72	-	38/40	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49DD	60	-	38/40	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49DP	60	-	35/37	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49DF	57	-	36/38	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49DH	54	-	32/34	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49DC	50	-	30/32	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49UU	60	-	38/40	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
		AQ47RP	60	-	38/40	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
		AQ49UT	54	-	32/34	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
		AQ47RO	54	-	32/34	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
MILK		AQ49DL	32	22	34/36	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49UV	32	22	34/36	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
		AQ47RQ	32	22	34/36	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
		AQ49CP	36	22	36/38	-	10 kg	810 kg (9 cartons x 9 layers each)	
WHITE		AQ48AA	31	22	36/38	-	10 kg	810 kg (9 cartons x 9 layers each)	
		AQ49IQ	31	22	36/38	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
		AQ47IM	31	22	36/38	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
BLOCKS	Taste	Code	Cocoa content %	Milk content %	Fat content %	Unit (block)	Sales unit (carton)	Pallet Size	
DARK		AQ49CF	72	-	38/40	1 kg	10 kg	800 kg (20 cartons x 4 layers each)	
		AQ49BJ	72	-	38/40	2,5 kg	10 kg	770 kg (11 cartons x 7 layers each)	
		AQ49CE	57	-	36/38	1 kg	10 kg	800 kg (20 cartons x 4 layers each)	
		AQ49BH	57	-	36/38	2,5 kg	10 kg	770 kg (11 cartons x 7 layers each)	
MILK		AQ49CD	32	20	34/36	1 kg	10 kg	800 kg (20 cartons x 4 layers each)	
		AQ49BB	32	20	34/36	2,5 kg	10 kg	770 kg (11 cartons x 7 layers each)	
WHITE		AQ49CC	-	22	36/38	1 kg	10 kg	800 kg (20 cartons x 4 layers each)	
		AQ48CF	-	22	36/38	2,5 kg	10 kg	770 kg (11 cartons x 7 layers each)	
DROPS AND DROPLETS	Taste	Code	Drops/hg	Cocoa content %	Milk content %	Fat content %	Unit (bag)	Sales unit (carton)	Pallet Size
DARK		AQ49GF	850	46	-	26/29	-	10 kg	810 kg (9 cartons x 9 layers each)
		AQ49GR	1200	46	-	26/29	-	10 kg	810 kg (9 cartons x 9 layers each)
		AQ49GQ	1500	46	-	26/29	-	10 kg	810 kg (9 cartons x 9 layers each)
		AQ49GL	3000	46	-	26/29	-	10 kg	810 kg (9 cartons x 9 layers each)
		AQ49UZ	3000	46	-	26/29	5 kg	10 kg	480 kg (12 cartons x 4 layers each)
		AQ47RL	3000	46	-	26/29	1 kg	10 kg	400 kg (8 cartons x 5 layers each)
MILK		AQ49AA	1000	-	24	24/26	5 kg	10 kg	480 kg (12 cartons x 4 layers each)
CHUNKS	Taste	Code	Cocoa content %	Milk content %	Fat content %	Unit (block)	Sales unit (carton)	Pallet Size	
DARK		AQ48RC	44	-	26/29	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
		AQ49UI	44	-	26/29	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
MILK		AQ48RK	-	24	24/26	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
		AQ49UK	-	24	24/26	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
WHITE		AQ48RC	-	26	28/30	1 kg	10 kg	400 kg (8 cartons x 5 layers each)	
		AQ48RC	-	26	28/30	5 kg	10 kg	480 kg (12 cartons x 4 layers each)	
COCOA POWDER	Taste	Code	Butter content %	Unit (block)	Sales unit (carton)	Pallet Size			
BITTER COCOA POWDER		AQ48ZA	22/24	1 kg	5 kg	300 kg (15 cartons x 4 layers each)			



Via Gardizza, 9/B
48017 Conselice (RA)
Tel. +39 0545 989511
Fax +39 0545 989617
info@unigra.it
www.unigra.it



Chocolate

Ariba
The passion that unites us