

# Ariba



## Master Martini

Born out of passion, Ariba is the line of Martini Master chocolate. The accuracy in the selection of raw materials to the places of origin, the exclusive use of cocoa butter and natural vanilla, the research in the harmony of flavours, the variety of flavours, are the parameters that guarantee a high quality chocolate.



**Pralines, shells, tablets, fillings, coatings, decorations, mousses, ice cream.**

The formulations of the range Ariba have been designed to meet the need of the artisan in the different applications of chocolate and confectionery production. What we get is a chocolate easy to use, versatile, that ensures an high level result. This result can be achieved only thanks to the use of a manufacturing plant technologically advanced that ensure the highest quality of the finished product. Through continuous monitoring during all phases of the production process, you get a high quality Italian chocolate.

- Fluidity
- Shine
- Taste
- Colour
- Cracking

Master Martini Ariba chocolate, the passion that unites.

## DIAMONDS

With extract of vanilla bean from Madagascar



	Cocoa content %	Milk content %	Fat content %	1 kg bag	5 kg bag	10 kg carton	Fluidity	Taste intensity
<b>Dark</b>	<b>72</b>	-	<b>38/40</b>	✓	✓	✓	●●●●○	1 2 3 4 5
<b>Milk</b>	<b>31</b>	20	<b>32/34</b>	✓	✓	✓	●●●●○	1 2 3 4 5
<b>White</b>	-	22	<b>36/38</b>	✓	✓	✓	●●●●○	1 2 3 4 5

APPLICATION

	Pralines	Shells	Fillings	Coatings	Decoration	Mousse	Ice cream
<b>Dark</b>	✓		✓	✓	✓	✓	✓
<b>Milk</b>	✓	✓	✓	✓	✓	✓	✓
<b>White</b>	✓	✓	✓	✓	✓	✓	✓

## DISCS

DARK

Cocoa content %	Cocoa butter %	1 kg bag	5 kg bag	10 kg carton	Fluidity	Taste intensity
<b>72</b>	<b>38/40</b>			✓	●●●●○	1 2 3 4 5
<b>60</b>	<b>38/40</b>	✓	✓	✓	●●●●○	1 2 3 4 5
<b>60</b>	<b>35/37</b>			✓	●●●●○	1 2 3 4 5
<b>57</b>	<b>36/38</b>			✓	●●●●○	1 2 3 4 5
<b>54</b>	<b>32/34</b>	✓	✓	✓	●●●●○	1 2 3 4 5
<b>50</b>	<b>30/32</b>			✓	●●●●○	1 2 3 4 5

MILK

Cocoa content %	Milk content %	Fat content %	1 kg bag	5 kg bag	10 kg carton	Fluidity
<b>32</b>	20	<b>34/36</b>	✓	✓	✓	●●●●○
<b>36</b>	24	<b>36/38</b>			✓	●●●●○

WHITE

Cocoa content %	Milk content %	Fat content %	1 kg bag	5 kg bag	10 kg carton	Fluidity
<b>31</b>	22	<b>36/38</b>	✓	✓	✓	●●●●○

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Cocoa Content %	Pralines	Shells	Tablets	Fillings	Coatings	Decoration	Mousse	Ice Cream
<b>72</b>	✓				✓		✓	✓
<b>60</b> %BC 38/40	✓	✓			✓	✓	✓	
<b>60</b> %BC 35/37	✓	✓		✓			✓	✓
<b>57</b>	✓	✓			✓			
<b>54</b>	✓	✓	✓	✓		✓		
<b>50</b>		✓	✓			✓		
<b>32</b>	✓	✓		✓	✓	✓	✓	
<b>36</b>	✓	✓		✓	✓	✓	✓	
<b>31</b>	✓	✓		✓	✓	✓	✓	✓

MILK

WHITE

## BLOCKS



	Cocoa content %	Milk content %	Fat content %	1 kg block	2,5 kg block
<b>Dark</b>	<b>72</b>	-	<b>38/40</b>	✓	✓
<b>Dark</b>	<b>57</b>	-	<b>36/38</b>	✓	✓
<b>Milk</b>	<b>32</b>	20	<b>34/36</b>	✓	✓
<b>White</b>	-	22	<b>36/38</b>	✓	✓

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## DROPS AND DROPLETS



	Cocoa content %	Milk content %	Cocoa butter content %	1 kg bag Droplets per hg	5 kg bag Drops per hg	10 kg carton Drops per hg
<b>Dark</b>	<b>46</b>		<b>26/29</b>	●	●	●●●●●
<b>Milk</b>		24	<b>24/26</b>		●	●

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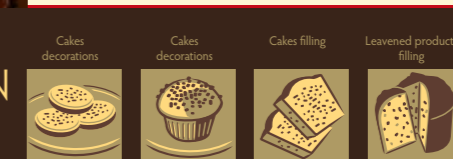


## CHUNKS



	Cocoa content %	Milk content %	Fat content %	1 kg bag	5 kg bag
<b>Dark</b>	<b>44</b>		<b>26/29</b>	✓	✓
<b>Milk</b>		24	<b>24/26</b>	✓	✓
<b>White</b>		26	<b>28/30</b>	✓	✓

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## BITTER COCOA POWDER



	Cocoa content %	Cocoa butter %	1 kg bag
<b>100</b>		22/24	✓

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