

CENTRAMERICA AND CARAVELLA

Moulded products



CENTRAMERICA WITHOUT HYDROGENATED FATS Centramerica Without Hydrogenated Fats is the high-quality chocolate substitute line for artisans and laboratories sensitive to new market trends.

Type	DISCS
Flavours	Dark (20% cocoa), milk (19% milk), White (12% milk)
Description	The excellent fluidity and shine make it ideal for high-quality coating. Flavours: natural vanilla. Without hydrogenated fats.
Fluidity	●●●●●
Snap	○ 1 2 3 4 5 ○
Shine	○ 1 2 3 4 5 ○
Application	Cake coating and biscuit glazing
Type	DROPS
Flavours	White
Size	200/hg (drops)
Use	Bake stable, they can be used for decoration or as ingredients in the mixture before baking (they do not "spot" the mixture). Ideal for leavened products.
Application	Decoration for biscuits, cake filling and decoration, filling for leavened products

CENTRAMERICA The Centramerica line features a high-quality chocolate substitute with an excellent snap, shine and organoleptic properties.

Type	DISCS
Flavours	Dark, White, Milk
Use	The excellent fluidity and shine make it ideal for high quality coating and icing. A ready-to-use product that melts easily and crystallises quickly.
Fluidity	●●●●●
Snap	○ 1 2 3 4 5 ○
Shine	○ 1 2 3 4 5 ○
Melting time	Dark 45°C White 45°C Milk 40°C
Application	Cake coating and biscuit glazing

CARAVELLA Available in a variety of different flavours, the Caravella line includes specific products for coating, filling and decorating biscuits, cakes, croissants, leavened products and semifreddo

Type	DISCS
Flavours	Dark, White, Milk
Use	Easy-to-use, this product is suitable for all types of icing and coating. Excellent quality/price ratio.
Fluidity	●●●
Snap	○ 1 2 3 4 5 ○
Shine	○ 1 2 3 4 5 ○
Melting time	Dark 45°C White 40°C Milk 40°C
Application	Cake and biscuit coating
Type	DROPS / DROPLETS
Flavours	Dark
Size	850/hg (drops) 1000/hg (droplets)
Use	Bake stable, they can be used for decoration or as an ingredient in the mixture before baking (they do not "spot" the mixture). Ideal for leavened products.
Application	Decoration for biscuits, cake filling and decoration, filling for leavened products
Type	FLAKES
Flavours	Dark, White, Milk
Use	To use as decoration. Heat stable.
Application	Biscuit and cake decoration



CREAMS

Line	Product	Code	Sales Unit (bucket)	Pallet Layout
GRAN PISTACCHIO		AX52DD	5 kg	600 kg (15 buckets x 8 layers)
GRAN LATTE E NOCCIOLE		AX52DC	5 kg	600 kg (15 buckets x 8 layers)
GRAN CIOCCO AVORIO		AX52DE	5 kg	600 kg (15 buckets x 8 layers)
GRAN NOCCIOLA		AX52CJ	13 kg	715 kg (11 buckets x 5 layers)
		AX52CX	5 kg	600 kg (15 buckets x 8 layers)
GRAN MORA		AX52MO	13 kg	715 kg (11 buckets x 5 layers)
		AX44MN	5 kg	600 kg (15 buckets x 8 layers)
CREMAROMA CACAO DARK		AX52MP	13 kg	715 kg (11 buckets x 5 layers)
CREAM	COCOA	AX52CC	13 kg	715 kg (11 buckets x 5 layers)
	COCOA	AX44LA	5 kg	600 kg (15 buckets x 8 layers)
	WHITE	AX52CA	13 kg	715 kg (11 buckets x 5 layers)
	WHITE	AX44LF	5 kg	600 kg (15 buckets x 8 layers)
	HAZELNUT	AX52CN	13 kg	715 kg (11 buckets x 5 layers)
	HAZELNUT	AX44LB	5 kg	600 kg (15 buckets x 8 layers)
CREAM NUTS		AX52CQ	13 kg	715 kg (11 buckets x 5 layers)
COVER	COCOA	AX52CB	5 kg	600 kg (15 buckets x 8 layers)
	WHITE	AX52CU	5 kg	600 kg (15 buckets x 8 layers)
GRAN RIPIENO	COCOA	AX52RD	5 kg	600 kg (15 buckets x 8 layers)
	HAZELNUT	AX52RO	5 kg	600 kg (15 buckets x 8 layers)
	WHITE	AX52RB	5 kg	600 kg (15 buckets x 8 layers)
GRAN PRALINÉ		AX44BM	13 kg	715 kg (11 buckets x 5 layers)
FLUIFOUR	COCOA	AX52FC	13 kg	715 kg (11 buckets x 5 layers)
	COCOA	AX44LC	5 kg	600 kg (15 buckets x 8 layers)
	HAZELNUT	AX52FN	13 kg	715 kg (11 buckets x 5 layers)
	HAZELNUT	AX44LD	5 kg	600 kg (15 buckets x 8 layers)
	GIANDUJA	AX52FG	13 kg	715 kg (11 buckets x 5 layers)
	GIANDUJA	AX55AL	5 kg	600 kg (15 buckets x 8 layers)
FOUR	NOCCIOLA	AX52FO	13 kg	715 kg (11 buckets x 5 layers)
	COCOA	AX44FF	13 kg	715 kg (11 buckets x 5 layers)
ANTEFORNO	COCOA	AX52BC	13 kg	715 kg (11 buckets x 5 layers)
	COCOA	AX44LG	5 kg	600 kg (15 buckets x 8 layers)
	HAZELNUT	AX52BN	13 kg	715 kg (11 buckets x 5 layers)

MOULDED

Line	Type	Flavours	Code	Format (Bag)	Sales Unit (Carton)	Pallet Layout
CENTRAMERICA SGI WITHOUT HYDROGENATED FATS	DISCS	DARK	AX47AF		10 kg	810 kg (9 boxes x 9 layers)
		MILK	AX47AL		10 kg	810 kg (9 boxes x 9 layers)
		WHITE	AX47AB		10 kg	810 kg (9 boxes x 9 layers)
CENTRAMERICA	DROPS 200/hg	WHITE	AX49MJ		10 kg	810 kg (9 boxes x 9 layers)
		WHITE	AX47BF	5 kg	10 kg	480 kg (12 boxes x 4 layers)
CENTRAMERICA	DISCS	DARK	AX47BG	5 kg	10 kg	480 kg (12 boxes x 4 layers)
		MILK	AX47BH	5 kg	10 kg	480 kg (12 boxes x 4 layers)
		WHITE	AX47BE	5 kg	10 kg	480 kg (12 boxes x 4 layers)
CARAVELLA	DISCS	DARK	AX49DF		10 kg	810 kg (9 boxes x 9 layers)
		DARK/FL	AX49DE		10 kg	810 kg (9 boxes x 9 layers)
		MILK	AX49DL		10 kg	810 kg (9 boxes x 9 layers)
		WHITE	AX49DA		10 kg	810 kg (9 boxes x 9 layers)
	DROPS	DARK	AX49GF		10 kg	810 kg (9 boxes x 9 layers)
	DROPLETS	DARK	AX49GP		10 kg	810 kg (9 boxes x 9 layers)
	FLAKES	DARK	AX48SF	2 kg	10 kg	810 kg (9 boxes x 9 layers)
		MILK	AX48SL	2 kg	10 kg	810 kg (9 boxes x 9 layers)
		WHITE	AX48SA	2 kg	10 kg	810 kg (9 boxes x 9 layers)



Compound Chocolate

Centramerica and Caravella
Build your success with Master Martini products



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