



12 kg

5 kg

### Packaging

Hydrall Ante	Code	Format (bucket)	Palletisation
Vaniglia (Vanilla)	AF10AA	5 kg	600 kg (15 buckets x 8 layers)
	AF10BA	12 kg	792 kg (11 buckets x 6 layers)
Cioccolato (Chocolate)	AF11AA	5 kg	600 kg (15 buckets x 8 layers)
	AF11BA	12 kg	792 kg (11 buckets x 6 layers)
Limone (Lemon)	AF12AA	5 kg	600 kg (15 buckets x 8 layers)
	AF12BA	12 kg	792 kg (11 buckets x 6 layers)

Hydrall Post	Code	Format (bucket)	Palletisation
Vaniglia (Vanilla)	AF14AA	5 kg	600 kg (15 buckets x 8 layers)
Cioccolato (Chocolate)	AF16AA	5 kg	600 kg (15 buckets x 8 layers)
Limone (Lemon)	AF15AA	5 kg	600 kg (15 buckets x 8 layers)



# Hydrall

hydrated creams



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Hydrall is the new line of Master Martini hydrated creams, created with high quality raw materials and transformed with latest-generation technology.

Ready to use, they are available in 2 versions, an ANTE, ideal for fillings to be used before baking, and a POST, ideal for filling and decorating after baking.

### Cioccolato

With 15% chocolate, Hydrall Ante Chocolate is the ideal filling for those looking for a tempting filling with the incomparable taste of chocolate.

### Limone

With a soft and velvety texture, Hydrall Ante Lemon contains 5% lemon juice that gives it a fresh and balanced taste ratio of juice to rind, perfect for any kind of filling before baking.

### Vaniglia

Perfect for every type of filling before baking, Hydrall Ante Vanilla is a perfectly balanced cream with the classic and delicate taste of vanilla.



### Cioccolato

With 15% pure chocolate Hydrall Post Chocolate is the perfect cream for filling every sort of fresh product.

### Limone

With a silky texture and rounded taste, Hydrall Post Lemon with 5% lemon juice allows great versatility in its combinations.

### Vaniglia

With its refined aromatic notes, Hydrall Post Vanilla gives the palate a bouquet of flavours, ideal for combinations in all pastry applications.

#### Product

Excellent consistency and structure after baking.

Full and balanced flavour.

Smooth and velvety structure.

Thermostable, they maintain their qualities if baked or frozen.

#### Use

Easy and ready to use.

They do not dehydrate or dry out, but maintain an excellent texture.

Perfect to be used with a piping bag.

Long-life conservation: 12 months shelf-life.

**GLUTEN-FREE  
AND WITHOUT HYDROGENATED FATS**

#### Applications

Filling of leavened products  
Pies  
Croissants  
Danish pastries

#### Applications

Cream horns and puff pastries  
Cakes  
Mousse

#### Product

Extremely soft and creamy.

Well balanced and delicate flavour.

Smooth and velvety structure, workable and perfectly spreadable.

Does not release moisture.

#### Use

Easy to use and ready for use.

Suitable for freshly baked products, which may also be frozen.

Easy to apply with piping bags and automatic dispensers.

Long-life conservation: 12 months shelf-life.