



Martini
FOOD SERVICE

SWEETENED

UHT NON-DAIRY TOPPING

FOR WHIPPING

GLUTEN
FREE

27%
FATS



FOR CONFECTIONARY
AND ICE-CREAM USE

PER USI DI
PASTICCERIA E GELATERIA
FOR CONFECTIONARY
AND ICE CREAM USE

PER USI DI
PASTICCERIA E GELATERIA
FOR CONFECTIONARY
AND ICE CREAM USE



Martini
FOOD SERVICE

SWEETENED UHT NON-DAIRY TOPPING FOR WHIPPING

GLUTEN
FREE

27%
FATS

Martini Food Service Sweetened UHT non-dairy topping is ideal for decorating and filling cakes, preparing Chantilly cream, mousses, semifreddos, fillings for chocolates and for ice-cream uses.

Before use, it is recommended to cool the product for 12 hours to a temperature of +5°C/+10°C, then proceed with whipping, at medium speed, until the desired consistency is obtained.

The product has a **mild vanilla-cream aroma** and can be adapted by adding different flavours (patisserie cream, creams, coffee, cocoa, etc.) and colourings



FEATURES

- ✓ Easy to use
- ✓ Fat content: 27%
- ✓ High volume: when whipped, the product increases to 3.5 times its original volume
- ✓ Speedy preparation: perfectly whipped in just a few minutes
- ✓ Stability: the product holds its shape for a long time, without collapsing
- ✓ No syneresis (separation)
- ✓ Unlike with dairy cream, the whipped product can be re-worked
- ✓ It can be added to dairy cream to give it more stability and a better consistency
- ✓ Delicate flavour
- ✓ Can be flavoured as desired
- ✓ A refrigerated environment is not required for storage (simply store in a cool, dry place, max 20°C)
- ✓ Long shelf-life

PRODUCT CODE	EAN CODE	PACKAGE	UNIT	DIMENSIONS	SALES UNIT	PALLET SIZE	SHELF-LIFE
AV10XB	8003180006284	EDGE	1 L	(20,5x7x7) cm	12 liters	13 cartons x 5 layers	12 months
AV10MC	8003180009827	BRICK	1 L	(16,5x5,5x9,5) cm	12 liters	12 cartons x 7 layers	12 months



Via Gardizza, 9/b
48017 Conselice (RA)
Tel. +39 0545 989511
Fax. +39 0545 989617

info@unigra.it - www.martinifoodservice.it

