



# UNSWEETENED UHT NON-DAIRY TOPPING

GLUTEN  
FREE

26%  
FATS



FOR CONFECTIONARY  
AND COOKING

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**Martini Food Service UHT Unsweetened non-dairy topping** can be used both in savoury recipes and patisserie preparation.

It can be used like dairy cream to accompany rice, pasta, pulses and savoury dishes in general

For confectionary use, it is recommended to cool the product for 12 hours to a temperature of +5°C/+10°C, sweeten to taste, and then whip at medium speed until the desired consistency is obtained.

## FEATURES

- ✓ Versatility: it can be used both for savoury dishes and confectionary uses
- ✓ Fat content: 26%
- ✓ Stability: the product holds its shape for a long time, without collapsing
- ✓ Milk flavour
- ✓ 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
AV20XB	8003180006291	EDGE	1 L	(20,5x7x7) cm	12 liters	13 cartons x 5 layers	12 months
AV20MC	8003180009834	BRICK	1 L	(16,5x5,5x9,5) cm	12 liters	12 cartons x 7 layers	12 months



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