Master Gourmet is a UHT non dairy topping that can be used both in savoury recipes and patisserie preparation. This property makes it unique and extremely versatile. It can be used as such as a flavoring or as an ingredient for sauces; added with sugar it can be whipped and used for decorations and fillings.

Maxime Chef is a UHT non dairy topping without sugar; hydrogenated fat free it can be used for cooking preparations and savoury pastries. Thanks to its texture, it can be added to different ingredients becoming a perfect base for dressing and sauces and enhancing their original taste. Softness and lightness make it the ideal product for those who follow the new market trends and take inspiration by a modern and creative cuisine.

Master Gourmet Chef is a specific product for sauces and warm and cold gourmet preparations. It has a thicker formulation and doesn’t split in soups or sauces making it perfect for all hot kitchen requirements.
Right Storage

Avoid thermal shock. After opening, keep the product in the refrigerator and use within 3-4 days.

You don’t need a refrigerated environment but a cool and dry place (max 20°C) is enough.

Bakery artisans and Master chefs are to be supported by products able to satisfy all their needs in order to better express their creativity and daily passion. With this idea, Master Martini has developed a complete range of high quality UHT non dairy toppings.

Great overrun, stability after whipping, taste, colour, texture, versatility are the main features that make them suitable for confectionery, cooking preparations or ice-cream production. You can use Master Martini’s products as main ingredient for your own recipes or decoration.

TIPS FOR WHIPPING PRODUCTS

Before whipping, chill the product for 12 hours and store between +2°C and +4°C. The product can be re-whipped.

SUITABLE FOR UHT NON DAIRY TOPPINGS

Sweetened for fillings and decoration

Maxime, with no hydrogenated fat, is an innovative UHT non dairy topping. It combines high performances with new market trends. Sweetened, with 26.5% of fats content, it guarantees excellent overrun and stability after whipping.

Decor Up Cacao is a flavoured UHT non dairy topping. Ready and easy to use, it is ideal for mousse preparation, fillings and decorations. Thanks to its perfectly balanced formulation, it can be used as is or combined with other ingredients.

With an excellent quality / price ratio, Decor Up is a sweetened UHT non dairy topping with a cream taste. With 23.6% of fats content, its texture and good overrun make it versatile for everyday use. It can be used with every type of machine: planetary mixer, whipping machine, etc.

Monna Lisa is a UHT non dairy topping specially designed for decorations. Sweetened, it has a soft but substantial consistency (26.8% fats) and guarantees excellent overrun and stability. Without milk derivatives, it is characterized by a shiny white color and a cream/vanilla taste and can be flavoured and coloured at will. Monna Lisa is a synonym of high performances and it is ideal for high accuracy decoration of pastry, ice-cream cakes and frozen desserts.

Sweetened for pastry preparations

Decor Up is a high quality UHT non dairy topping; with sugar, it is characterized by a cream/vanilla flavour and 26.5% of fats content that makes it the reference product for bakers and ice-cream makers. Easy to use, it whips in few minutes with the guarantee of a high overrun and perfect texture, without collapsing or releasing water even after 24 hours. Its smooth, creamy and soft structure, makes it ideal for cakes’ decoration and filling, mousse preparation, frozen desserts and ice-cream. Thanks to the perfectly balanced formulation it can be personalized, enhancing the taste and colour of the additional ingredients.

DECOR UP

High performances

DECOR UP CACAO

HYDROGENATED FAT FREE

EXCELLENT

DECOR UP

QUALITY – PRICE

DECOR UP

FOR BILLINGS AND DECORATION

DECOR UP

FOR PASTRY PREPARATIONS

DECOR UP

INTERMEDIATE