



MASSA TICINO AND MODELLA MASS

THE CHALLENGE TO YOUR CREATIVITY!

For many years now, Carma has been providing professionals with the means to express their creativity, using decoration masses.

There are endless applications, and whatever recipe you have in mind, Carma's various products will provide the solution.



Carma

THE SWISS PARTNER FOR YOUR DESSERTS

MASSA TICINO

The Carma White Icing Paste is a perfect decor paste with endless applications for **covering cakes, sculpting and colouring decoration pieces**.

It has various properties:

- ✓ **Very white**
- ✓ **Easy to roll out**
- ✓ **Can be frozen**
- ✓ **Excellent taste**
- ✓ **Ready to use at room temperature**
- ✓ **Easily shapeable and cuttable**

Each idea takes shape with Massa Ticino!

HOW TO WORK WITH MASSA TICINO



1. Knead the mass well together with the hands.



2. Roll out using a smooth rolling pin.



3. Cut out the desired shapes.



4. Cover the cake

HOW TO APPLY MASSA TICINO



1. Cut out the desired decorations.



2. Shape with the fingers.



3. Assemble the various elements to form a single entity.



4. Colour with the aid of an airbrush.



5. Perfect results!



To make theme cakes

or to create pieces for special occasions like Halloween and Birthdays.

Tip:

You can colour your pieces, using an airbrush to produce pastel shades or a paintbrush if you want stronger tones.



To decorate a display case

As well as cake decorations, you can use Massa Ticino to personalise your displays. This type of display enables you to draw attention to a particular creation in your window or shop.

Tip:

- Coat the polystyrene case with clear gel (40072).
- Cover with the rolled out Massa Ticino.
- You can add colour using an airbrush, or use pre-coloured Massa Ticino.



MASSA TICINO TROPIC

This white icing paste is especially developed for use in **hot and humid climates**. Thanks to its special formula, it dries more quickly and resists humidity more effectively. Perfectly stable in the fridge and during variations of temperature.



To make cakes for special events



To create sculptures



To make small decorations



MODELLA MASS WHITE

Modella Mass is ideal for modelling **the smallest and most intricate decorations**. Unlike Massa Ticino it can be reworked after the initial modelling, giving you more time to finalise your creations.

HOW TO WORK AND HOW TO APPLY

It is worked in the same way as Massa Ticino:



1. Knead the mass well together with the hands.



2. Roll out using a smooth or structured rolling pin.



3. Cut out the desired decorations.



4. Shape with the fingers.



5. Assemble the various elements to form a single entity.



6. Colour with the aid of an airbrush.



7. Perfect results!



MODELLA MASS DARK

Modella Mass Dark is ideal for **sculptures and decorations**. This mass is very easy to work and can replace chocolate when making fancy sculptures and most sophisticated decorations that are usually difficult to make with chocolate.

TO MAKE THE PINOCCHIO SCULPTURE



1. Knead the mass until very easy to handle.



2. Roll out to a thickness of around 15 mm.



3. Cut out the required shapes with the aid of patterns
The arms: two pieces of 6 cm x 2 cm and two pieces of 9 cm x 2.5 cm
The legs: four pieces of 11 cm x 3 cm
The body: use ovals of between 11 cm and 6 cm (around 12 pieces in all)
The head: this is made beforehand in chocolate using a special mould



4. Assemble all the parts.



5. Finish off by spraying with liquid chocolate to give a glossy effect.

TO CREATE SOPHISTICATED DECORATIONS



1. Knead the mass until very easy to handle.



2. Spread out the mass very finely.



3. Cut out the decorations.



4. Model them.



Your decorations are ready in the blink of an eye!

Art. Number	Product name	Unit	Shelf life (in months)	% cocoa content	Ready to use	For desserts	For decoration	Freezable	Can be flavoured	Working Temperature
50304	Massa Ticino	Pail 7 kg	12		•	•	•	•	•	24-28°C
50311	Massa Ticino Tropic	Pail 7 kg	12		•	•	•	•	•	24-28°C
10941	Modella Mass Dark	Pail 6 kg	12	41	•		•	•	•	24-28°C
10951	Modella Mass White	Pail 6 kg	12		•		•	•	•	24-28°C



Our Chocolate Academy offers practical and theoretical courses for pastry chefs, confectioners, bakers and restaurant chefs. These courses allow all professionals to deepen their technical skills under the guidance of our technical advisors. Furthermore they represent a unique and enriching opportunity of knowledge transfer with other professionals. Take part in one of our courses and don't miss out on this enriching experience.

