

irca

SINCE 1919



Your best solution, always and everywhere.

MISSION:

We create **tasteful**, **innovative** and **sustainable** products, which are the result of our **passion**, to offer **unique moments** of indulgence.



IRCA, since 1919

1919

The Nobili family takes over the **Le Essenze Italiane** company. Production of essential oils and essences for liqueurs begins

1940s

1940
1949

The first machinery for producing malt and malt extract is purchased

1960s

1960
1964

A line of improvers and semi-finished products for bread-making is launched

1965
1970

A new line of mixes for pastry creams and pastry-making

1970

The first chocolate processing machine is installed

The first technical product demonstrations are held for customers

1980

Products are exported abroad
Irca takes part in international trade fairs

2000

The Vergiate facility is extended with **new processing plants** for flour and chocolate, followed by almonds and hazelnuts

2015

Launch of the brand

JOYGELATO
PUREST ITALIAN GELATO

2018

IRCA opens

irca
ACADEMY

IRCA acquires

dobla

2019

IRCA celebrates its **100th anniversary**

100
A CENTURY OF EXCELLENCE | 1919 | 2019

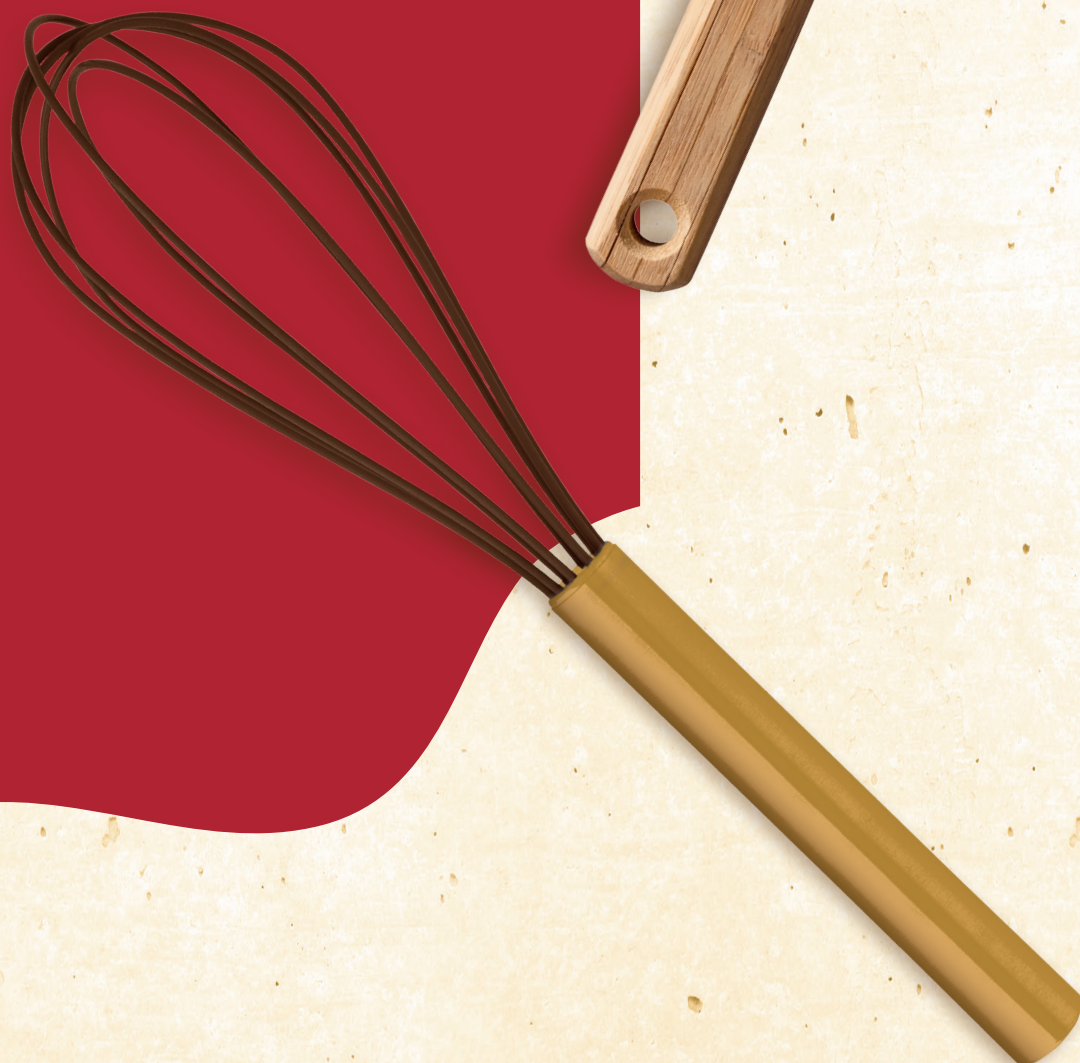
2021

IRCA acquires

in2food

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irca Creams
Line

FILLING

Creams

Nocciolata
Chococream
Cukicream
Pralin Delicrisp
Praline
Chocobake
Toffee D'Or
Nougaty
Cremirca



Nocciolata



After baking



Anhydrous

Fat-based gianduia flavored cream made with cocoa and hazelnuts to fill pastries like cakes, crepes, croissant and donuts.

Available in a vareity of flavors.

	Texture	Features	Item	
<p>NOCCIOLATA Ready to use milk chocolate hazelnut cream. Does not release moisture.</p>	●●●●○	<p>12% hazelnuts 6% cocoa processed with alkali</p> <p>Free from hydrogenated fats</p> <p>15 month shelf-life</p>	<p>11 lb pail 1010341</p>	READY TO USE PIPING BAG GLUTEN FREE
<p>NOCCIOLATA P Ready to use milk chocolate hazelnut cream formulated to be thinner for industrial use. Does not release moisture.</p>	●●●●○	<p>6% hazelnuts 6% cocoa processed with alkali</p> <p>Free from hydrogenated fats</p> <p>15 month shelf-life</p>	<p>28.6 lb pail 1010157</p>	READY TO USE PIPING BAG GLUTEN FREE
<p>NOCCIOLATA WHITE Ready to use white chocolate hazelnut cream. Does not release moisture.</p>	●●●○○	<p>10% hazelnuts</p> <p>Characteristic off-white color</p> <p>Free from hydrogenated fats</p> <p>12 month shelf-life</p>	<p>11 lb pail 1010708</p>	READY TO USE PIPING BAG GLUTEN FREE
<p>NOCCIOLATA ICE Ready to use milk chocolate hazelnut cream formulated for ice cream. Does not release moisture.</p>	●●○○○	<p>9% hazelnuts 8% cocoa processed with alkali</p> <p>Free from hydrogenated fats</p> <p>18 month shelf-life</p>	<p>11 lb pail 1011005</p>	READY TO USE PIPING BAG GLUTEN FREE

Chococream



After baking



Anhydrous

Soft, creamy fat-based white chocolate cream for filling croissants and other bakery items. Extremely versatile and lends itself to the making of soft nougats too.

	Texture	Features	Item	
<p>CHOCOCREAM PISTACCHIO Ready to use white chocolate pistachio cream. Does not release moisture.</p>	●●●●○	<p>15% pistachios Free from hydrogenated fats 15 month shelf-life</p>	<p>11 lb pail 1010958</p>	READY TO USE PIPING BAG GLUTEN FREE

Cukicream



Before baking



Anhydrous

Bake-stable, fat-based chocolate cream specially formulated for filling cookies and shortcrust pastries.

Freeze/thaw stable and available in a variety of flavors.

	Texture	Features	Item	
<p>CUKICREAM CACAO Bake stable rich chocolate cream. Does not release moisture. Freezes well.</p>	●●●●○	<p>13% cocoa With hazelnuts Free from hydrogenated fats 15 month shelf-life</p>	<p>11 lb pail 1010183</p>	READY TO USE PIPING BAG GLUTEN FREE
<p>CUKICREAM PISTACCHIO Bake stable smooth pistachio cream. Does not release moisture. Freezes well.</p>	●●●●○	<p>18% pistachios Free from hydrogenated fats 15 month shelf-life</p>	<p>11 lb pail 1011118</p>	READY TO USE PIPING BAG GLUTEN FREE

Pralin Delicrisp



After baking



Anhydrous

Ultra-fine, chocolate paste with crunchy inclusions for after baking fillings. Ideal fillings for adding a crunchy texture to pastries.

Available in a variety of flavors.

	Texture	Features	Item	
<p>PRALIN DELICRISP CITRON MERINGUE Lemon and white chocolate cream with pieces of crisp meringue and delicate butter crepes. Does not release moisture.</p>	●●●●●	<p>With lemon juice and meringue granules</p> <p>Free from hydrogenated fats</p> <p>12 month shelf-life</p>	<p>11 lb pail 1011555</p>	 READY TO USE PIPING BAG
<p>PRALIN DELICRISP CLASSIC Gianduja cream with pieces of delicate butter crepes. Does not release moisture.</p>	●●●●●	<p>28% gianduja chocolate</p> <p>Free from hydrogenated fats</p> <p>18 month shelf-life</p>	<p>11 lb pail 1010922</p>	 READY TO USE PIPING BAG
<p>PRALIN DELICRISP FRUITS ROUGES Red fruits and white chocolate cream with pieces of delicate butter crepes and red berries. Does not release moisture.</p>	●●●●●	<p>28% white chocolate</p> <p>With dried red fruit</p> <p>Free from hydrogenated fats</p> <p>18 month shelf-life</p>	<p>11 lb pail 1011198</p>	 READY TO USE PIPING BAG
<p>PRALIN DELICRISP NOIR Chocolate cream with delicate butter crepe pieces. Does not release moisture.</p>	●●●●●	<p>44% chocolate</p> <p>Free from hydrogenated fats</p> <p>18 month shelf-life</p>	<p>11 lb pail 1010942</p>	 READY TO USE PIPING BAG

Praline



After baking



Anhydrous

Paste made exclusively with caramelized sugar, hazelnuts and toasted almonds, ideal for filling and flavorings.

Palm oil free.

	Texture	Features	Item	
<p>PRALINE NOISETTE Toasted hazelnuts and caramelized sugar paste for fillings and layer cakes. Ideal for use in ganache, mousses and creams.</p>	●●●○○	50% toasted hazelnuts 50% caramelised sugar Palm oil free Free from hydrogenated fats 15 month shelf-life	11 lb pail 1020166	 GLUTEN FREE
<p>PRALINE AMANDE NOISETTE Toasted hazelnuts and almonds with caramelized sugar paste for fillings and layer cakes. Ideal for use in ganache, mousses and creams.</p>	●●●○○	25% almonds 25% hazelnuts 50% caramelised sugar Palm oil free Free from hydrogenated fats 15 month shelf-life	11 lb pail 1020167	 GLUTEN FREE



Chocobake






Before baking



Anhydrous

Bake-stable, pipeable chocolate cream ideal for filling croissants and other pastries, before baking.

For pre-leavening use. Freeze/thaw stable.

	Texture	Features	Item	
<p>CHOCOBAKE Bake stable chocolate cream formulated to replace traditional chocolate batons.</p> <p>Does not release moisture. Freeze/thaw stable.</p>	●●●●●	<p>35% chocolate powder</p> <p>Free from hydrogenated fats</p> <p>15 month shelf-life</p>	<p>11 lb pail</p> <p>1010682</p>	   <p>READY TO USE PIPING BAG GLUTEN FREE</p>

Toffee D'Or






Before/After baking



Hydrous

Ultra-fine water-based caramel/toffee flavored cream made by cooking milk and sugar using traditional methods.

Highly versatile and lends itself to before and after baking uses.

	Texture	Features	Item	
<p>TOFFEE D'OR CARAMEL Ready to use soft caramel.</p> <p>Lends itself well to filling and flavoring custards and creams.</p>	●●●●○	<p>Made from cooked milk and sugar</p> <p>Palm oil free</p> <p>Free from hydrogenated fats</p> <p>18 month shel-life</p>	<p>11 lb pail</p> <p>1030385</p>	   <p>READY TO USE PIPING BAG GLUTEN FREE</p>

Nougaty



Before baking



Anhydrous

Bake-stable, milk chocolate flavored cream made with cocoa and hazelnuts, designed to be resistant to high temperatures and designed for before-baking fillings.

	Texture	Features	Item	
<p>NOUGATY GIANDUJA Bake-stable gianduja milk chocolate hazelnut cream.</p> <p>Does not release moisture. Freeze/thaw stable.</p>		<p>10% hazelnuts</p> <p>Free from hydrogenated fats</p> <p>15 month shelf-life</p>	<p>11 lb pail</p> <p>1010722</p>	READY TO USE PIPING BAG GLUTEN FREE



Creimirca



Before/After baking



Hydrous

Multi-purpose water-based cream for before and after baking fillings. Free of palm oil and extremely practical to use.

The *thermo* variants are ultra resistant to high temperatures.

	Texture	Features	Item	
<p>CREMIRCA LIMONE</p> <p>Ready-to-use, bake-stable lemon flavored hydrate cream for practical pre/post baking fillings.</p> <p>For fillings and flavorings. Made with real lemon juice.</p>		Can be stored for a long time at room temperature	13.2 lb pail 1520534	READY TO USE GLUTEN FREE
		Palm oil free Free from hydrogenated fats 15 month shelf-life	30.8 lb pail 1520536	



irca**Creams**
Line

COATING

Creams

Covercream

Chocosmart

Mirror

Blitz



Covercream



Anhydrous

Fat-based cream specifically designed for dipping, covering, coating, glazing and pastry decorations. Soft and spreadable consistency optimal for fillings and cream flavorings.

These can be flavored with fat-based pastes and oily essences.

	Texture	Features	Item	
<p>COVERCREAM WHITE Ready-to-use ivory colored cream for dipping, covering, coating, glazing and pastry decorations.</p> <p>Freeze/thaw stable. Can be colored with fat-based colorings. Set with a semi gloss finish.</p>	●●●○○	<p>Coating for sweets at 3/5°C</p> <p>Free from hydrogenated fats</p> <p>12 month shelf-life</p>	<p>11 lb pail 1010703</p>	<p> READY TO USE</p> <p> GLUTEN FREE</p>
<p>COVERCREAM DARK CHOCOLATE Ready-to-use dark chocolate cream ideal for dipping, covering, coating, glazing and pastry decorations.</p> <p>Freeze/thaw stable. Set with a semi gloss finish.</p>	●●●○○	<p>Coating for sweets at 3/5°C</p> <p>15% low fat cocoa</p> <p>Free from hydrogenated fats</p> <p>15 month shelf-life</p>	<p>6.6 lb pail 1011537</p>	<p> READY TO USE</p> <p> GLUTEN FREE</p>



Chocosmart



Anhydrous

Fat-based, chocolate-based cream specially designed for dipping, covering, coating, glazing and pastry decorations.

Less shiny than the Covercream range, Chocosmart provides a dense, clean, crack-free cut. Extremely fluid at temperatures of around 90-95°F and freeze/thaw stable.

	Texture	Features	Item	
<p>CHOCOSMART DARK RSPO Dark chocolate cream for glazing and covering.</p> <p>Can be whipped up in a food mixer with paddle attachment to create buttercream like consistency.</p>	●●●●●	Coating for sweets at 18/20° 25% chocolate Free from hydrogenated fats 15 month shelf-life	11 lb pail 1010089	 READY TO USE GLUTEN FREE
<p>CHOCOSMART MILK RSPO Milk chocolate cream for glazing and covering.</p> <p>Can be whipped up in a food mixer with paddle attachment to create buttercream like consistency.</p>	●●●●●	Coating for sweets at 18/20° 18% milk chocolate Free from hydrogenated fats 15 month shelf-life	11 lb pail 1010090	 READY TO USE GLUTEN FREE
<p>CHOCOSMART WHITE RSPO White chocolate cream for glazing and covering.</p> <p>Can be colored with fat-based colorings Can be whipped up in a food mixer with paddle attachment to create buttercream like consistency.</p>	●●●●●	Coating for sweets at 18/20° 10% white chocolate Free from hydrogenated fats 12 month shelf-life	11 lb pail 1010091	 READY TO USE GLUTEN FREE



Mirror



Hydrous

High-gloss, water-based glaze for use hot to top/cover cakes and pastries. These pectin based mirror glazes remain shiny and glossy even at below zero temperatures (-4°F) and are freeze/thaw stable.

The neutral and white glazes can be colored with powder or water-based coloring to create custom shades.

	Texture	Features	Item		
<p>MIRROR NEUTRAL Transparent neutral flavor, high gloss glaze. Freeze/thaw stable. Shiny and bright at minus temperatures too.</p>	●●●○○	<p>Transparent high gloss icing Heat to 120-130°F 18 month shelf-life</p>	<p>6.6 lb pail 1030352</p>	 READY TO USE	 GLUTEN FREE
<p>MIRROR STRAWBERRY Strawberry flavored, high gloss glaze for use hot. Freeze/thaw stable. Shiny and bright at minus temperatures too.</p>	●●●○○	<p>High gloss icing Heat to 110-120°F With strawberry purée 15 month shelf-life</p>	<p>6.6 lb pail 1030257</p>	 READY TO USE	 GLUTEN FREE
<p>MIRROR RASPBERRY Raspberry flavoured, high gloss icing for use hot. Freeze/thaw stable. Shiny and bright at minus temperatures too.</p>	●●●○○	<p>High gloss icing Heat to 110-120°F With raspberry purée 15 month shelf-life</p>	<p>6.6 lb pail 1030388</p>	 READY TO USE	 GLUTEN FREE
<p>MIRROR CARAMEL Caramel flavoured, high gloss icing for use hot. Freeze/thaw stable. Shiny and bright at minus temperatures too.</p>	●●●○○	<p>High gloss icing Heat to 120-130°F 97% caramel 15 month shelf-life</p>	<p>13.2 lb pail 1030235</p>	 READY TO USE	 GLUTEN FREE
<p>MIRROR DARK Chocolate powder flavoured, high gloss icing for use hot. Freeze/thaw stable. Shiny and bright at minus temperatures too.</p>	●●●○○	<p>High gloss icing Heat to 110-120°F 40% chocolate powder 15 month shelf-life</p>	<p>13.2 lb pail 1030222</p>	 READY TO USE	 GLUTEN FREE





Blitz



Hydrous

Ready-to-use, water-based glaze for use cold, formulated for covering and coating pastries to give a glossy appearance.

Blitz glazes can be flavored and colored with water-based colorings and flavorings.

	Texture	Features	Item	
<p>BLITZ ICE Neutral color and flavor transparent glaze for covering and coating.</p> <p>Can be coloured and flavoured. Does not cloud over when frozen.</p>		<p>Neutral color and flavor</p> <p>18 month shelf-life</p>	<p>13.2 lb pail 1030345</p>	<p>READY TO USE</p> <p>GLUTEN FREE</p>



irca**Pastry**
Line

PASTRY





Fillings/Flavorings

Irca Cao
WonderChoc
Jams
Biancaneve
Happycao
Lilly



Oil Based Creams







Fine chocolate pastes with intense flavor and smooth texture. Ideal for making creamy spreads and ingredients will perfectly combine without leaving lumps.

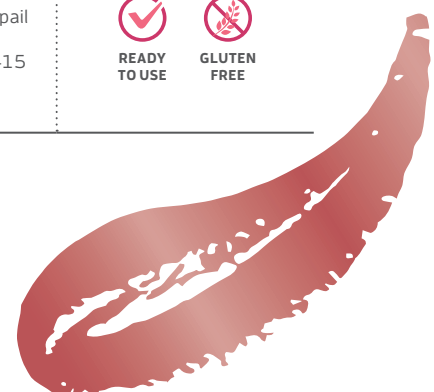
	Texture	Features	Item	
IRCA CAO Smooth, rich cocoa powder paste for flavoring pastries.	●●●○○	Cocoa: 50% 15 month shelf-life	11 lb pail 1010358	 READY TO USE  GLUTEN FREE
WONDERCHOC WHITE White chocolate paste base to be whipped or melted for filling and coating. Can be colored/flavored using fat-based colorings or flavorings	●●●○○	Chocolate: 25% white 15 month shelf-life	11 lb pail 1011136	 READY TO USE  GLUTEN FREE

Fillings and Jams







We carefully select fruits for our jams and use a high content of real fruit, making them well suited for baking, spreading and filling bakery desserts.

	Texture	Features	Item	
APRICOT FILLING Apricot paste ideal for custard, cream, mousse and ganache flavoring. Specific pastry making product.	●●●○○	Contains preservatives 35% fruit 12 month shelf-life	30.8 lb pail 1030287	 READY TO USE  GLUTEN FREE
RASPBERRY JAM Raspberry paste ideal for custard, cream, mousse and ganache flavoring. Contains seeds. Specific pastry making product.	●●●○○	Contains preservatives and fruit pieces 45% fruit 12 month shelf-life	13.2 lb pail 1030193	 READY TO USE  GLUTEN FREE
FRUTTIDOR STRAWBERRY Strawberry paste ideal for custard, cream, mousse and ganache flavoring. Contains fruit pieces Requires refrigeration.	●●●○○	Contains preservatives and fruit pieces 70% fruit 13 month shelf-life	7.26 lb pail 1030415	 READY TO USE  GLUTEN FREE



Functional Toppings

Moisture-resistant toppings do not dissolve into surface moisture or absorb fats but will preserve their original color and powdery appearance over time. Freeze/thaw stable with high performance.

	Features	Item	
BIANCANEVE NT Moisture resistant dusting sugar. Can be colored with powder colorings	Free of hydrogenated fats	22 lb (1x2.2 lb bags) 1070487	 READY TO USE  GLUTEN FREE
	Humidity resistant cocoa	—————	
	15 month shelf-life	22 lb (10x2.2 lb bags) 1070811	
HAPPYCAO NT Moisture resistant cocoa powder.	Free of hydrogenated fats	22 lb (20x2.2 lb bags)	 READY TO USE  GLUTEN FREE
	Humidity resistant cocoa	1070501	
	15 month shelf-life		



Lilly Cream

Powered mix specially designed for cold process making of mousses, bavarois and chilled desserts. Quick and easy-to-use. Can also be used as a cream stabilizer. Freeze/thaw stable .

Neutral flavor version can also be used to make fresh liquid cream stable and firmer when whipped.

	Features	Item	
<p>LILLY NEUTRO Vanilla powdered mix cream flavoring, ideal for mousse and ganache making.</p>	<p>Freeze/thaw stable Cold process 24 month shelf-life</p>	<p>13.2 lb (6x2.2 lb bags) 1070508</p>	<p>  READY TO USE GLUTEN FREE</p>
<p>LILLY MANGO Mango paste for custard and cream flavoring, ideal for mousse and ganache making.</p>	<p>Freeze/thaw stable Cold process 24 month shelf-life</p>	<p>13.2 lb (6x2.2 lb bags) 1070601</p>	<p>  READY TO USE GLUTEN FREE</p>
<p>LILLY MILK CHOCOLATE Milk chocolate paste for custard and cream flavoring, ideal for mousse and ganache making.</p>	<p>Freeze/thaw stable Cold process 24 month shelf-life</p>	<p>13.2 lb (6x2.2 lb bags) 1070753</p>	<p>  READY TO USE GLUTEN FREE</p>
<p>LILLY TIRAMISÙ Tiramisu paste for custard and cream flavoring, ideal for mousse and ganache making.</p>	<p>Freeze/thaw stable Cold process 24 month shelf-life</p>	<p>13.2 lb (6x2.2 lb bags) 1070499</p>	<p>  READY TO USE GLUTEN FREE</p>
<p>LILLY CAPPUCCINO Cappuccino paste for custard and cream flavoring, ideal for mousse and ganache making. Excellent replacement for gelatin</p>	<p>Freeze/thaw stable Cold process 24 month shelf-life</p>	<p>13.2 lb (6x2.2 lb bags) 1070599</p>	<p>  READY TO USE GLUTEN FREE</p>
<p>LILLY CHOCOLATE Dark chocolate paste for custard and cream flavoring, ideal for mousse and ganache making.</p>	<p>Freeze/thaw stable Cold process 24 month shelf-life</p>	<p>13.2 lb (6x2.2 lb bags) 1070498</p>	<p>  READY TO USE GLUTEN FREE</p>
<p>LILLY WHITE CHOCOLATE White chocolate paste for custard and cream flavoring, ideal for mousse and ganache making.</p>	<p>Freeze/thaw stable Cold process 24 month shelf-life</p>	<p>13.2 lb (6x2.2 lb bags) 1070754</p>	<p>  READY TO USE GLUTEN FREE</p>
<p>LILLY STRAWBERRY Strawberry paste for custard and cream flavoring, ideal for mousse and ganache making.</p>	<p>Freeze/thaw stable Cold process 24 month shelf-life</p>	<p>13.2 lb (6x2.2 lb bags) 1070504</p>	<p>  READY TO USE GLUTEN FREE</p>
<p>LILLY RASPBERRY Raspberry paste for custard and cream flavoring, ideal for mousse and ganache making.</p>	<p>Freeze/thaw stable Cold process 24 month shelf-life</p>	<p>13.2 lb (6x2.2 lb bags) 1070502</p>	<p>  READY TO USE GLUTEN FREE</p>

irca

Gelato
Line

GELATO

Creams

Joypaste

Joycream





Joycouverture



Gelato

Joy Gelato Flavoring pastes for preparing homemade gelato and frozen desserts. Perfect to create a delicious gelato-dessert which celebrate the creamy specialty of the Italian pasty tradition. These classic and trendy flavorings can also be used in baking and pastry applications.

	Features	Item		
JOYPASTE CARRIBEAN VANILLA Vanilla flavoring compound.	24 month shelf-life	15.8 lb (6x2.6 lb) pails 1100254	 READY TO USE	 GLUTEN FREE
JOYPASTE STRAWBERRY Strawberry flavoring compound.	24 month shelf-life	15.8 lb (6x2.6 lb) pails 1100217	 READY TO USE	 GLUTEN FREE
JOYPASTE INTENSE HAZELNUT Hazelnut flavoring compound.	24 month shelf-life	11 lb pail 1020212	 READY TO USE	 GLUTEN FREE
JOYPASTE RASPBERRY Raspberry flavoring compound.	24 month shelf-life	15.8 lb (6x2.6 lb) pails 1100220	 READY TO USE	 GLUTEN FREE
JOYCREAM DONATELLO White chocolate coconut cream with wafer pieces and coconut flakes.	18 month shelf-life	11 lb pail 1011076	 READY TO USE	 GLUTEN FREE
JOYCOUVERTURE WHITE CHOCOLATE White chocolate coating ideal for ice cream and frozen desserts.	18 month shelf-life	11 lb pail 1011197	 READY TO USE	 GLUTEN FREE

	Features	Item	
<p>JOYCOUVERTURE MILK CHOCOLATE Milk chocolate coating ideal for ice cream and frozen desserts</p>	18 month shelf-life	11 lb pail 1011268	 READY TO USE  GLUTEN FREE
<p>JOYCOUVERTURE EXTRA DARK CHOCOLATE Dark chocolate coating ideal for ice cream and frozen desserts</p>	18 month shelf-life	11 lb pail 1010887 48.4 lb pail 1010121	 READY TO USE  GLUTEN FREE



irca | **Chocolates**
Line


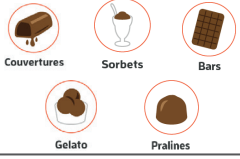

CHOCOLATES & COMPOUND

Reno
Cric Crac
Nobel
Coverit
Cacao



Chocolate: Premium

Our premium couverture chocolates have outstanding flavor and will pleasantly surprise even the most discerning palates. Their extraordinary fluidity makes them perfectly suitable for creating a variety of confections.





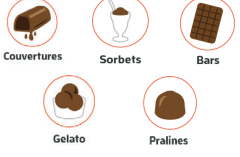
	Fluidity	Features	Item	
<p>RENO CONCERTO DARK 58%</p> <p>Dark chocolate with a perfect blend of authentic flavor ideal fluidity makes it perfect for all types of working.</p>	●●●●○	<p>Cocoa: 58% min Cocoa Butter: 36-38% T° melting: 113-122° F T° tempering: 86-90° F 18 month shelf-life</p>	<p>22lb (2x11 lb) bags 1011791</p>	
<p>RENO CONCERTO DARK 64%</p> <p>Dark chocolate drops, a perfect blend of authentic flavor and optimal workability.</p>	●●●●●	<p>Cocoa: 64% min Cocoa Butter: 41-43% T° melting: 113-122° F T° tempering: 86-90° F 18 month shelf-life</p>	<p>11lb (1x11 lb) bag 1011801</p>	
<p>RENO CONCERTO MILK 34%</p> <p>Milk chocolate with a unique, sweet flavor, indispensable for all sorts of working in pastry and chocolates.</p>	●●●●○	<p>Cocoa: 34% min Cocoa Butter: 37-39% T° melting: 113° F T° tempering: 82-86° F 15 month shelf-life</p>	<p>22lb (2x11 lb) bags 1011841</p>	



Chocolate: Compound

High-quality chocolate compounds for covering, coating, dipping and molding. These compounds have a low melting point and optimal snap effect and keeps a long-lasting shine without the need for tempering.

Available in dark, milk and white variations.

	Cocoa	Features	Item	
CRIC CRAC FONDENTE	● ● ●	T° of use: Coating 104-113°F Molding 95-100°F 18 month shelf-life	22 lb (2x11 lb) bags 1010276	
NOBEL BITTER DARK RSPO	● ● ●	T° of use: Coating 104-113°F Molding 95-100°F 18 month shelf-life	22 lb (2x11 lb) bags 1010442	
NOBEL BITTER MILK RSPO	● ● ●	T° of use: Coating 104-113°F Molding 95-100°F 15 month shelf-life	22 lb (2x11 lb) bags 1010070	
NOBEL WHITE RSPO	● ● ●	T° of use: Coating 104-113°F Molding 95-100°F 13 month shelf-life	22 lb (2x11 lb) bags 1010443	
COVERIT BIANCO	● ● ●	T° of use: 113°F 12 month shelf-life	44 lb pail 1010762	

Chocolate: Cocoa Powder

Low-fat cocoa powder with 10-12% cocoa butter. With deep color and intense flavor, it perfectly lends itself to any kind of use in pastry and ice-cream recipe.

	Features	Item	
CACAO 22/24	24 month shelf-life	22 lb: (10x2.2 lb) bags 1070480	<p>Couvertures Sorbets Bars Gelato Pralines</p>



irca**Bakery**
Line

Bakery

Mixes

Delimacaron

Top cream

Panettone

Top meringue









Pane arabo

Roll burg







Mixes

Quick and easy-to-use mixes will make preparing these specialties a simple process. Our mixes are versatile and have everything you need to create a delicious, beautiful desserts.

	Features	Item		
DELIMACARON Powder macaron mix, add only water, mix, pipe and bake.	21% Almonds 12 month shelf-life	13.2 lb (6x2.2 lb) bags 1070733	 READY TO USE	 GLUTEN FREE
TOP CREAM Cold process custard mix.	Creamy, yellow color Soft cream texture 15 month shelf-life	22 lb (1x22 lb) bag 1070110	 READY TO USE	 GLUTEN FREE
PANETTONE Bread mix for panettone, croissant and pandoro.	Versatile Dried sour dough included 12 month shelf-life	22 lb (1x22 lb) bag 1070071	 READY TO USE	 CONTAINS GLUTEN
TOP MERINGUE Cold process mix ideal for creating classic Italian meringue.	Just add water 24 month shelf-life	13.2 lb (6x2.2 lb) 1070542	 READY TO USE	 GLUTEN FREE

Bakery

Easy-to-use bread mixes designed for making original variants of classic recipes.

	Features	Item		
PANE ARABO ALL'AVENA Bread mix for making pita breads	Middle-Eastern traditional flat bread 12 month shelf-life	22 lb (1x22 lb) bag 1080078	 READY TO USE	 CONTAINS GLUTEN
ROLL BURG Bread mix for rolls, buns and milk breads.	Soft texture Soft white center with regular bubbles 21 month shelf-life	55 lb (1x55 lb) bag 1080087	 READY TO USE	 CONTAINS GLUTEN

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IRCA USA

1775 Breckinridge Parkway, Suite 600

Duluth, GA 30096

Tel. 770.887.0201 – Email: marketing@dobla.com

irca.eu

dobla.com

