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SINCE 1919



GENERAL CATALOGUE
ASIA-PACIFIC



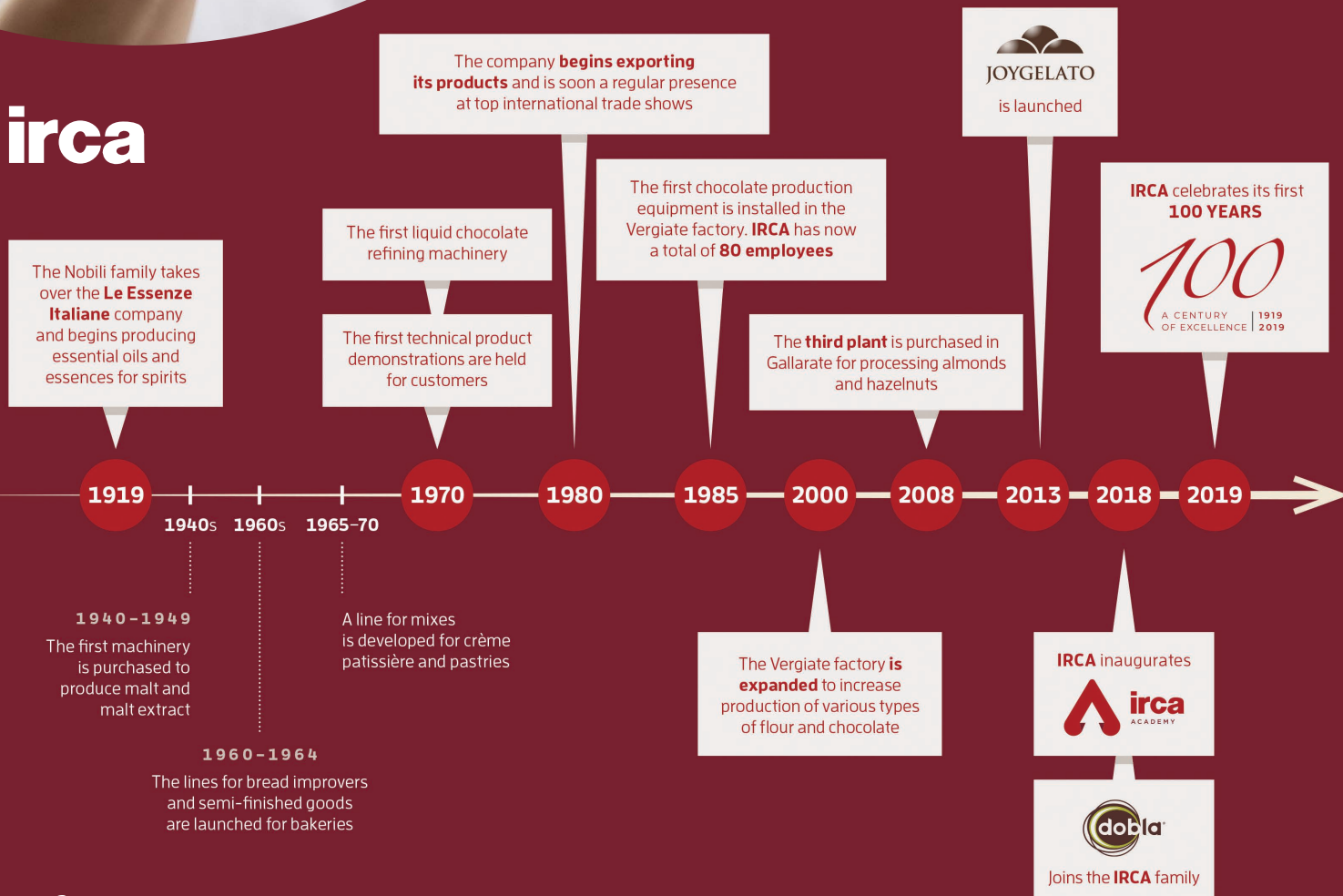
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OUR MISSION

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

IRCA, since 1919.

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Recipes



Scan the QR code for a special seasonal selection of our recipes or visit our website irca.eu for all our recipes.



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Chocolate



Couverture chocolate







The selection of SINFONIA couverture chocolates below are made with 100% cocoa butter and natural vanilla extract. They are gluten free and without artificial flavorings.

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SINFONIA DARK CHOCOLATE 56% (36/38)






Extra dark chocolate made of a blend of the best type of cocoas from Africa, particularly from Madagascar.

CODE 01011697	PRODUCT DETAILS Cocoa: 56% MG/Fat: 36-38% Melting: 45-50°C Tempering: 30-32°C Fluidity: MEDIUM-HIGH	SENSORY CHARACTERISTICS Orange Hazelnut Walnut	APPLICATIONS  mousse  ganache  couvertures  filling cream  pralines (moulded)  bars
PACKAGING 5 kg (IN DROPS)			



SINFONIA MILK CHOCOLATE 38% (38/40)







Milk chocolate with a pure and unmistakable cocoa flavour exalted by sweet milky nuances. Its dark, intense color makes it truly unique and unmistakable.

CODE 01011788	PRODUCT DETAILS Cocoa: 38% MG/Fat: 38-40% Melting: 45°C Tempering: 28-30°C Fluidity: HIGH	SENSORY CHARACTERISTICS Hazelnut Butter Biscuit	APPLICATIONS  mousse  ganache  pralines  bars  couvertures
PACKAGING 5 kg (IN DROPS)			



SINFONIA WHITE CHOCOLATE 34% (40/42)

Extremely soft and silky white chocolate which melts in the mouth making for moments of pure pleasure.

CODE 01011789	PRODUCT DETAILS Cocoa: 33% MG/Fat: 40-42% Melting: 45°C Tempering: 28-30°C Fluidity: HIGH	SENSORY CHARACTERISTICS White flowers Almond Banana	APPLICATIONS  mousse  ganache  couvertures  filling cream  pralines (moulded)  bars
PACKAGING 5 kg (IN DROPS)			



Couverture chocolate


Our RENO CONCERTO couverture chocolates are made with 100% cocoa butter and natural vanilla extract. They are gluten free as well.

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RENO CONCERTO DARK 72% (40/42)


Dark chocolate for those who love pronounced, long lasting flavors with high fluidity and optimal snap.

CODE 01011799	PRODUCT DETAILS Cocoa: 72% MG/Fat: 40-42% Melting: 45-50°C Tempering: 30-32°C Fluidity: HIGH	SENSORY CHARACTERISTICS Honey Tobacco Malt	APPLICATIONS 
PACKAGING 5 kg (IN DROPS)			



RENO CONCERTO DARK 64% (41/43)


Dark chocolate drops, a perfect blend of authentic flavor and optimal workability.

CODE 01011801	PRODUCT DETAILS Cocoa: 64% MG/Fat: 41-43% Melting: 45-50°C Tempering: 30-32°C Fluidity: HIGH	SENSORY CHARACTERISTICS Honey Vanilla Hay	APPLICATIONS 
PACKAGING 5 kg (IN DROPS)			



RENO CONCERTO DARK 58% (36/38)

A dark chocolate capable of amazing and satisfying even the most exacting palates. Ideal fluidity makes it perfect for all types of working.

CODE 01011800	PRODUCT DETAILS Cocoa: 58% MG/Fat: 36-38% Melting: 45-50°C Tempering: 30-32°C Fluidity: MEDIUM-HIGH	SENSORY CHARACTERISTICS Honey Hazelnut	APPLICATIONS 
PACKAGING 5 kg (IN DROPS)			



Couverture chocolate






Our RENO CONCERTO couverture chocolates are made with 100% cocoa butter and natural vanilla extract. They are gluten free as well.

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RENO CONCERTO MILK 34% (37/39)







Milk chocolate drops with a unique, sweet flavor, indispensable for all sorts of working in pastry and chocolate shops.

CODE 01011803	PRODUCT DETAILS Cocoa: 34% MG/Fat: 37-39% Melting: 45°C Tempering: 28-30°C Fluidity: MEDIUM-HIGH	SENSORY CHARACTERISTICS Honey Milk Hay	APPLICATIONS  mousse  ganache  pralines  bars  couvertures
PACKAGING 5 kg (IN DROPS)			



RENO CONCERTO LACTEE CARAMEL 32% (37/39) *





Milk and caramel chocolate with optimal fluidity. A soft milk and delicious caramel embrace for a mouth-filling, comfort food flavor.

CODE 01011804	PRODUCT DETAILS Cocoa: 32% MG/Fat: 37-39% Melting: 45°C Tempering: 28-30°C Fluidity: MEDIUM-HIGH	SENSORY CHARACTERISTICS Vanilla Caramel Honey	APPLICATIONS  mousse  ganache  pralines  bars  couvertures  gelato
PACKAGING 5 kg (IN DROPS)			



RENO CONCERTO GIANDUJA MILK 27% (40/42)








Gianduja milk chocolate produced from a traditional Piedmontese chocolate maker's recipe. An intense roasted hazelnut aroma combined with ultra fine chocolate for moments of pure pleasure.

CODE 01011798	PRODUCT DETAILS Cocoa: 27% MG/Fat: 40-42% Melting: 45°C Tempering: 26-28°C Fluidity: MEDIUM-HIGH	SENSORY CHARACTERISTICS Hazelnut Walnut Milk	APPLICATIONS  mousse  ganache  Giandujotto  couvertures
PACKAGING 10 kg (2 x 5 kg) (IN DROPS)			



RENO CONCERTO WHITE 31,5% (38/40)

White chocolate with a sophisticated aromatic but also clean profile. Suitable for all types of working and much appreciated by the most exacting clients.





CODE 01011805	PRODUCT DETAILS Cocoa: 31,5% MG/Fat: 38-40% Melting: 45°C Tempering: 28-30°C Fluidity: HIGH	SENSORY CHARACTERISTICS Banana Almond Honey	APPLICATIONS  mousse  ganache  bars  pralines  couvertures  molding  gelato
PACKAGING 5 kg (IN DROPS)			

* Our RENO CONCERTO LACTEE CARAMEL 32% (37/39) is produced with 100% cocoa butter and it is gluten free.



PRELUDIO DARK CHOCOLATE 60% (40/42)

Dark couverture with vanillin.




CODE 01011810	PRODUCT DETAILS Cocoa: 60% MG/Fat: 40 - 42% Melting: 45-50°C Tempering: 30-32°C Fluidity: HIGH	APPLICATIONS <div>  couvertures  pralines  bars  gelato </div>
PACKAGING 10 kg (2 x 5 kg) (IN DROPS)		





CRUNCHY BEADS WHITE

Puffed wheat covered with white chocolate (Size: ϕ 2 - 3 mm).

CODE	PACKAGING	APPLICATIONS
01011449	8 kg (4 x 2 kg)	   
		<p>cakes, mousse and mignon pastry decorations</p> <p>praline decorations</p> <p>ice-cream decorations</p> <p>cremini and soft nougats</p>



CRUNCHY BEADS MIX

Puffed wheat covered with milk, white and dark chocolate (Size: ϕ 2 - 3 mm).

CODE	PACKAGING	APPLICATIONS
01011451	8 kg (4 x 2 kg)	   
		<p>cakes, mousse and mignon pastry decorations</p> <p>praline decorations</p> <p>ice-cream decorations</p> <p>cremini and soft nougats</p>



CODETTA DARK

Dark chocolate vermicelli (Size: ϕ 2 - 3 mm; Length: 5 mm).

CODE	PACKAGING	APPLICATIONS
01040181	20 kg (20 x 1 kg)	  
		<p>cakes, mousse and mignon pastry decorations</p> <p>praline decorations</p> <p>ice-cream decorations</p>



SCAGLIETTA DARK

Dark chocolate shiny flakes (Thickness: 0,5 mm; Width: 1,5-3 mm).

CODE	PACKAGING	APPLICATIONS
01040182	20 kg (20 x 1 kg)	  
		<p>cakes, mousse and mignon pastry decorations</p> <p>praline decorations</p> <p>ice-cream decorations</p>





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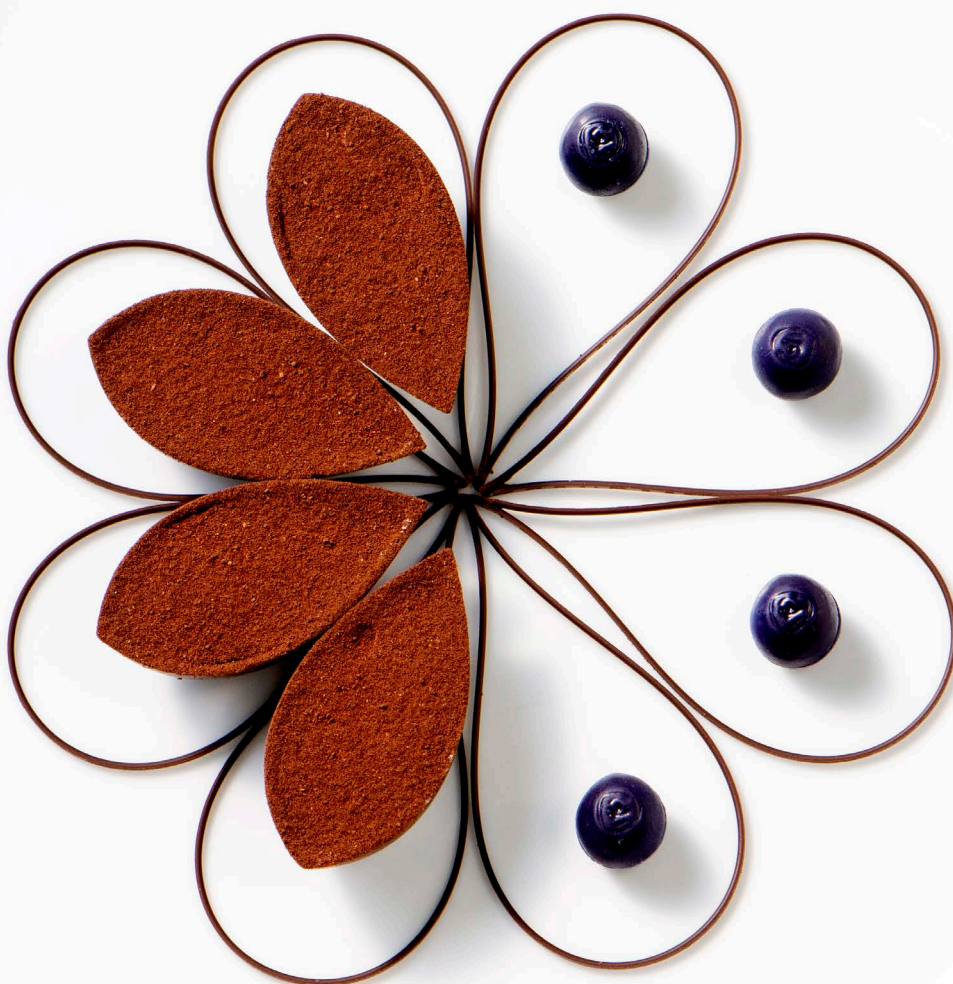
Cocoa powder with high-fat content (22-24%).

CODE	PACKAGING	APPLICATIONS					
01070480	10 kg (10 x 1 kg)						
		cake decorations	truffles	sponge cakes	cookies	cakes	hot chocolate

HAPPYCAO NT - without hydrogenated fats

Moisture-resistant cocoa powder for dusting and decorating your pastry products. Freeze-stable with high performance. It does not dissolve into surface moisture or absorb fats, but preserves its original color and powdery appearance over time. Excellent for Tiramisu.





CODE	PACKAGING	IDEAL FOR
01070501	10 kg (10 x 1 kg)	tiramisu, semifreddi, mousse, cakes, mignon pastries





NOBEL BITTER - without hydrogenated fats





Top quality dark compound chocolate in drops.

CODE 01010664	COCOA 	T° OF USE coating 40-45°C molding 35-38°C	APPLICATIONS  coating  decoration  molding
PACKAGING 5 kg (IN DROPS)			



NOBEL MILK - without hydrogenated fats





Top quality milk compound chocolate in drops.

CODE 01010834	POWDERED MILK CONTENT 	T° OF USE coating 40-45°C molding 35-38°C	APPLICATIONS  coating  decoration  molding
PACKAGING 5 kg (IN DROPS)			



NOBEL WHITE - without hydrogenated fats

Top quality white compound chocolate in drops.

CODE 01010835	POWDERED MILK CONTENT 	T° OF USE coating 40-45°C molding 35-38°C	APPLICATIONS  coating  decoration  molding
PACKAGING 5 kg (IN DROPS)			





DARK CHOCOLATE CHUNKS



Dark chocolate chunks, bake stable, suitable for cakes and short pastries.

CODE 01011327	COCOA 43,2% min	APPLICATIONS	
PACKAGING 10 kg	SIZE 1100 pz. / 100 g	 leavened products	 cakes
		 short pastry	



BARRETTE

Dark chocolate sticks, bake stable, suitable for pain au chocolate.

CODE 01510637	COCOA 46% min	APPLICATIONS	
PACKAGING 12,8 kg (8 x 1,6 kg)	SIZE length 8 cm width 1 cm weight 4 g	 pain au chocolate, leavened products	 ice-cream decorations



PEPITA NF 1100




Dark chocolate drops, bake stable without artificial flavoring.

CODE 01010477	COCOA 43% min	APPLICATIONS		
PACKAGING 10 kg (2 x 5 kg)	SIZE 10 x 10 x 5 mm	 short pastry	 leavened products	 cakes
		 ice-cream decorations		



PEPITA NIVES

Dark compound chocolate chips, bake stable.

CODE 01010291	SIZE 1000-1100 pcs / 100 g	APPLICATIONS		
PACKAGING 10 kg (2 x 5 kg)		 short pastry	 leavened products	 cakes



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Pastry





MOGADOR PREMIUM

Ready-to-use 53% almond paste, for baking and non baking applications.

CODE 01060369	USED FOR PETIT-FOUR egg whites 150-180 g/kg	IDEAL FOR macaroons, amaretti, Delizia cake, etc.
PACKAGING 6 kg (2 x 3 kg)	IMMEDIATE BAKING No (rest 4-5 hours)	





MARZICLASS PREMIUM

Ready-to-use 33% almond marzipan for modelling and decoration.

CODE 01060376	CONSISTENCY ● ● ●	IDEAL FOR creating flowers, pralines, decorations, tableaux, molding with silicone molds, monumental cake coverings
PACKAGING 5 kg	MAY BE COLORED WITH FOOD COLOURINGS hydrosoluble	



ALMOND PASTE PREMIUM 23%

Ready-to-use 23% almond paste for modelling and decoration after baking.

CODE 01060373	CONSISTENCY ● ● ●	IDEAL FOR creating flowers, pralines, decorations, tableaux, molding with silicone molds, monumental cake coverings
PACKAGING 5 kg	MAY BE COLORED WITH FOOD COLOURINGS hydrosoluble	



ALMOND PASTE COVER PREMIUM

Ready-to-use 14% almond paste for covering the cake.

CODE 01060377	CONSISTENCY ● ●	IDEAL FOR creating flowers, pralines, decorations, tableaux, molding with silicone molds, monumental cake coverings
PACKAGING 5 kg	MAY BE COLORED WITH FOOD COLOURINGS hydrosoluble	





PASTA DAMA TOP

White sugar paste/fondant, resisting moisture and temperature variations. Highly elastic and perfectly suitable for covering cakes or modelling flowers and 2D objects.

CODE 01060197	HUMIDITY RESISTANCE ●●●●●	TASTE white chocolate	IDEAL FOR creating flowers, decorations, monumental cake coverings, creating tableaux, molding with silicone molds
PACKAGING 5 kg	CONSISTENCY at room temp. 20°C ●●● in refrigerator (+5°C) ●●●●●	MAY BE COLORED WITH FOOD COLOURINGS hydrosoluble	



PASTA DAMA CHOCOLATE

Sugar paste with 40% chocolate content, designed for modelling and covering.

CODE 01060216	HUMIDITY RESISTANCE ●●●●●	TASTE dark chocolate	IDEAL FOR creating flowers, decorations, monumental cake coverings, creating tableaux, molding with silicone molds
PACKAGING 5 kg	CONSISTENCY at room temp. 20°C ●●●●● in refrigerator (+5°C) ●●●●●	MAY BE COLORED WITH FOOD COLOURINGS hydrosoluble	





FONDANT SOFT

Ready-to-use fondant sugar, no dilution, suitable for choux pastry and Danish.

CODE 01030380	DILUTION 0%	IDEAL FOR COATING bignè, eclairs, sospiri, africani, cassate siciliane, etc.
PACKAGING 7 kg	TEMP.OF USE 40-45°C	



ISOMALT

Isomalt powdered sugar, to make sugar works and decorations.

CODE 01030328	DOSAGE less hygroscopic than sucrose	IDEAL FOR bubbled sugar, dripped, pulled or blown decorations
PACKAGING 6 kg (6 x 1 kg)		





STABILIZED HAZELNUT PASTE

Ready-to-use fine stabilized hazelnut paste (99.4% hazelnut), with intense flavor and color. Specially designed to prevent the rising of hazelnut oil on the surface.

CODE 01020174	IDEAL FOR FLAVOURING OF
PACKAGING 5 kg	 creams  (whipped) creams  ice-creams  chocolate, ganache  semifreddi and mousse



DELINOISETTE



Powered mix of 50% sugar and 50% hazelnut.

CODE 01020197	IDEAL FOR
PACKAGING 10 kg (2 x 5 kg)	 baci di dama, baci di Alassio  cookies  dacquoise  tarts, cakes



PRALINE NOISETTE



Praline paste made of 50% caramelized sugar and 50% roasted hazelnuts.

CODE 01020166	IDEAL FOR
PACKAGING 5 kg	 pralines  creams



PRALINE AMANDE NOISETTE

Praline paste made of 50% caramelized sugar, 25% roasted hazelnuts and 25% almonds.




CODE 01020167	IDEAL FOR
PACKAGING 5 kg	 pralines  creams





STRAWBERRY EXTRA JAM




Strawberry jam with 45% fruit content. It contains pieces of fruit and is produced without preservatives.

CODE 01030229	CONSISTENCY ●●●●	IDEAL FOR		
PACKAGING 6 kg	RESISTANCE TO BAKING ●●●●	 tarts	 croissants	 flaky pastry or shortbread pastries with filling



BLUEBERRY EXTRA JAM

Blueberry jam with 45% fruit content. It contains pieces of fruit and is produced without preservatives.

CODE 01030227	CONSISTENCY ●●●●	IDEAL FOR		
PACKAGING 6 kg	RESISTANCE TO BAKING ●●●●	 tarts	 croissants	 flaky pastry or shortbread pastries with filling





FRUTTIDOR APPLE

Apple fruit filling with 70% fruit content. It contains pieces of fruit.

CODE	PACKAGING	CONSISTENCY	RESISTANCE TO BAKING	CONTAINS PRESERVATIVES
01030279	5 kg	●●●●	●●●●	yes



FRUTTIDOR APPLE EN GROSS MORCEAU

Apple fruit filling with 85% fruit content. It contains big pieces of fruit.

CODE	PACKAGING	CONSISTENCY	RESISTANCE TO BAKING	CONTAINS PRESERVATIVES
01030396	3 kg	●●●●	●●●●	yes



FRUTTIDOR CHERRY

Cherry fruit filling with 70% fruit content. It contains whole pieces of fruit.

CODE	PACKAGING	CONSISTENCY	RESISTANCE TO BAKING	CONTAINS PRESERVATIVES
01030417	3,3 kg	●●●●	●●●●	yes



FRUTTIDOR BLUEBERRY

Blueberry fruit filling with 70% fruit content. It contains pieces of fruit.

CODE	PACKAGING	CONSISTENCY	RESISTANCE TO BAKING	CONTAINS PRESERVATIVES
01030407	3,3 kg	●●●●	●●●●	yes



FRUTTIDOR RASPBERRY

Raspberry fruit filling with 70% fruit content. It contains pieces of fruit.

CODE	PACKAGING	CONSISTENCY	RESISTANCE TO BAKING	CONTAINS PRESERVATIVES
01030416	3,3 kg	●●●●	●●●●	yes





COVERGEL NEUTRO

Ready-to-use neutral hot glaze (92 degrees), suitable for fruit tarts & Danish (50% dilution).

CODE	PACKAGING	GELIFICATION	TASTE
01030207	6 kg	●●●●	neutral

GEL BLOND APRICOT

Ready-to-use apricot flavored hot glaze (92 degrees), suitable for fruit tarts & Danish (low dilution - 25%).

CODE	PACKAGING	GELIFICATION	TASTE
01030284	14 kg	●●●	apricot

RIFLEX NEUTRAL SPRAY

Ready-to-use neutral spray hot glaze (92 degrees) - (no dilution).

CODE	PACKAGING	GELIFICATION	TASTE
01030329	12 kg	●●●●●●	neutral





BLITZ

Ready-to-use glaze in neutral color and flavor for cold process. It is perfect for coating and lends itself to coloring and flavoring.

CODE	PACKAGING	TASTE	CONSISTENCY
01030344	6 kg	neutral	soft

BLITZ ICE NEW

Ready-to-use glaze in neutral color and flavor for cold process. It is perfect for coating and lends itself to coloring and flavoring. Specifically developed to be freeze stable.

CODE	PACKAGING	TASTE	CONSISTENCY
01030345	6 kg	neutral	slightly gelified

BLITZ ICE TOP

Ready-to-use glaze in neutral color and flavor for cold process. It is perfect for coating and lends itself to coloring and flavoring. Specifically developed to be freeze stable. This glaze is marked by an incredibly soft and creamy consistency.

CODE	PACKAGING	TASTE	CONSISTENCY
01030346	6 kg	neutral	creamy

BLITZ ICE GLITTER SILVER

Ready-to-use silver jelly with natural flavor with sparkling glitter, for cold process, perfect for coating and decorations, freeze stable.

CODE	PACKAGING	TASTE	CONSISTENCY
01030350	3 kg	neutral	creamy

BLITZ ICE GLITTER GOLD

Ready-to-use gold jelly with natural flavor with sparkling glitter, for cold process, perfect for coating and decorations, freeze stable.

CODE	PACKAGING	TASTE	CONSISTENCY
01030355	3 kg	neutral	creamy



Custard mixes - cold preparation

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IMPERIALE

Cold preparation light-yellow custard creme mix with powdered milk. It is freeze and bake stable.

CODE	PACKAGING	INGREDIENTS TO BE ADDED	PREPARATION WITH WHISK	DOSAGE/1.000 G
01070489	10 kg	water or milk	in planet. mixer	with milk 350/400 g mix with water 400/450 g mix



EMILY CREAM

Cold preparation yellow custard creme mix. It is freeze and bake stable.

CODE	PACKAGING	INGREDIENTS TO BE ADDED	PREPARATION WITH WHISK	DOSAGE/1.000 G
01070495	10 kg	water or milk	by hand in planet. mixer	with milk 350/400 g mix with water 400/450 g mix



CRÈME PÂTISSIERE TRADITIONELLE À CHAUD

Hot preparation yellow custard creme mix. It is freeze and bake stable.

CODE	PACKAGING	INGREDIENTS TO BE ADDED	PREPARATION WITH WHISK	DOSAGE/1.000 G
01070597	5 kg	milk, sugar, egg yolk (optional*)	by hand in planet. mixer	180 g mix





ALICE'S CAKE

Powdered cake mix to make soft baked cakes that maintain their own soft texture for a long time. Quick and easy to use, just add fats and water.

CODE 01070447	DOSAGE adding 100 g of flour for 1 kg of mix	DEVELOPMENT ● ● ● ● ●
PACKAGING 10 kg	BASIC TASTE vanilla COLOR egg-yellow	LASTING SOFTNESS ● ● ● ● ●



ALICE'S CHOCO CAKE

Powdered cake mix to make soft chocolate baked cakes that maintain their own soft texture for a long time. Quick and easy to use, just add fats and water.

CODE 01070455	DOSAGE adding 100 g of flour for 1 kg of mix	DEVELOPMENT ● ● ● ● ●
PACKAGING 10 kg	BASIC TASTE chocolate COLOR chocolate brown	LASTING SOFTNESS ● ● ● ● ●



Pastry mixes for sponge cake



BISCUIMIX

Powdered sponge cake mix. Quick and easy to use, just add water.

CODE 01070557	VOLUME OF FINISHED PROD. ● ● ● ● ●	SYRUP ABSORPTION ● ● ● ● ● ●	IDEAL FOR sponge cake, Swiss roll
PACKAGING 10 kg	PLASTICITY OF FINISHED PROD. ● ● ● ● ● ● ●	VOLUME OF WHIPPED DOUGH 370-390 g/lt ● ● ● ● ●	



BISCUIMIX CHOC

Powdered chocolate sponge cake mix. Quick and easy to use, just add water.

CODE 01070589	VOLUME OF FINISHED PROD. ● ● ● ● ●	SYRUP ABSORPTION ● ● ● ● ● ●	IDEAL FOR sponge cake, Swiss roll
PACKAGING 10 kg	PLASTICITY OF FINISHED PROD. ● ● ● ● ● ● ●	VOLUME OF WHIPPED DOUGH 370-390 g/lt ● ● ● ● ●	



Pastry mixes for sponge cake



IRCA GENOISE

Powdered sponge cake mix. Quick and easy to use, just add egg and water.

CODE 01070448	VOLUME OF FINISHED PROD. ● ● ● ● ●	SYRUP ABSORPTION ● ● ● ● ●	IDEAL FOR sponge cake, Swiss roll
PACKAGING 10 kg	PLASTICITY OF FINISHED PROD. ● ● ● ● ●	VOLUME OF WHIPPED DOUGH 370-390 g/lit ● ● ● ● ●	



IRCA GENOISE CHOC

Powdered chocolate sponge cake mix. Quick and easy to use, just add egg and water.

CODE 01070765	VOLUME OF FINISHED PROD. ● ● ● ● ●	SYRUP ABSORPTION ● ● ● ● ●	IDEAL FOR sponge cake, Swiss roll
PACKAGING 10 kg	PLASTICITY OF FINISHED PROD. ● ● ● ● ●	VOLUME OF WHIPPED DOUGH 370-390 g/lit ● ● ● ● ●	



IRCA GENOISE GLUTEN FREE

Powdered mix for gluten free sponge cake. Quick and easy to use, just add egg and water.

CODE 01070943	PACKAGING 10 kg (2 x 5 kg)	IDEAL FOR sponge cake, Swiss roll	DOSAGE For sponge cake: IRCA GENOISE G.F. 1.000 g Whole eggs 800 g Water 200 g
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WONDERMUFFIN

Powdered mix for muffin, cupcakes and poundcakes.

CODE 01070670	HOLDING ON THE SURFACE ideal	BASIC TASTE vanilla	DEVELOPMENT ●●●●●
PACKAGING 10 kg	BASIC INGREDIENTS TO BE ADDED oil, water and eggs	COLOR egg-yellow	LASTING SOFTNESS ●●●●●



IRCA BROWNIES CHOC

Powdered cake mix to make brownies with a soft texture and strong chocolate taste. Quick and easy to use, just add fats and water.

CODE 01070516	HOLDING ON THE SURFACE ideal	BASIC TASTE chocolate	DEVELOPMENT ●●●
PACKAGING 5 kg	BASIC INGREDIENTS TO BE ADDED water and butter	COLOR chocolate brown	LASTING SOFTNESS ●●●●●



AMERICAN BROWNIE DOUBLE CHOCOLATE

Powdered cake mix to make traditional American brownies with a soft texture and strong chocolate taste.

CODE 01070770	HOLDING ON THE SURFACE ideal	BASIC TASTE double chocolate	DEVELOPMENT ●●
PACKAGING 5 kg	BASIC INGREDIENTS TO BE ADDED water, eggs and butter	COLOR chocolate brown	LASTING SOFTNESS ●●●●●



AMERICAN CHEESECAKE

Powdered cake mix to make baked or cold-version cheesecake. Quick and easy to use, just add water.

CODE 01070727	HOLDING ON THE SURFACE ideal	BASIC TASTE fresh cheese	DEVELOPMENT ●
PACKAGING 6 kg (6 x 1 kg)	BASIC INGREDIENTS TO BE ADDED water	COLOR light yellow	LASTING SOFTNESS ●●●●●



AMERICAN COOKIES

Powdered mix for American cookies.



CODE 01070772	HOLDING ON THE SURFACE ideal	BASIC TASTE vanilla	DEVELOPMENT ●
PACKAGING 5 kg	BASIC INGREDIENTS TO BE ADDED water, eggs yellow and butter	COLOR yellow	LASTING SOFTNESS ●●





MOUSSE CHOCOLATE DARK



Powdered mix for dark chocolate mousse. Quick and easy to use, just add milk.

CODE	PACKAGING	DOSAGE	IDEAL FOR
01070606	6 kg (6 x 1 kg)	mix 1.000 g milk 1.250 g	  dark chocolate mousse



LILLY NEUTRAL



Powdered mix based with neutral flavour, specially designed for cold preparation of mousses, bavares and chilled desserts. Freeze stable and clean-cut result guaranteed.

CODE	PACKAGING	DOSAGE	IDEAL FOR
01070508	6 kg (6 x 1 kg)	cream 1.000 g water 200 g mix 200 g	  dark chocolate mousse



LILLY TIRAMISU

Powdered mix based with tiramisu flavor, specially designed for cold process making of mousses, bavares and chilled desserts. Freeze stable and clean-cut result guaranteed.

CODE	PACKAGING	DOSAGE	IDEAL FOR
01070499	6 kg (6 x 1 kg)	cream 1.000 g water 200 g mix 200 g	  dark chocolate mousse





DELIMACARON

Powdered macaron mix. Quick and easy to use, just add water.

CODE 01070733	PACKAGING 6 kg (6 x 1 kg)	DOSAGE mix 1.000 g water 200 g	IDEAL FOR the realization of Macarons in a quick and easy way
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TOP MERINGUE / COLD PREPARATION

Powdered soft meringure mix (Italian style) for cold preparation. Quick and easy to use, just add water. Perfect for lemon tart.

CODE 01070542	PACKAGING 6 kg (6 x 1 kg)	DOSAGE mix 1.000 g water (room temp.) 500 g	IDEAL FOR desserts with meringue flambé, mousse and semi- freddi
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CRÈME BRULÉE

Powdered mix for crème brûlée. Quick and easy to use, just add cream, milk and boil it.

CODE 01070610	PACKAGING 6 kg (6 x 1 kg)	DOSAGE mix 70 g milk 250 g cream 200 g	IDEAL FOR crème brûlée
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DOLCE FORNO

Powdered mix to make traditional Italian pastries, specialities and breakfast pastries.

CODE 01070116	PACKAGING 25 kg	CHARACTERISTIC natural leavening	IDEAL FOR panettone, pandoro, colomba, veneziana and croissants
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BRIOBIG

Powdered mix based on bitter almonds to make an almond glaze on buns before baking.

CODE 01070113	PACKAGING 10 kg	DOSAGE 1.000 g mix 600-650 g egg whites	IDEAL FOR amaretto icings e.g on veneziana, colomba, brioche, croissants and buondi)
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FLOMIX

Powdered mix to make Florentine.

CODE 01990544	PACKAGING 6 kg (10 x 600 g)	DOSAGE mix 600 g dried fruit 300 g	IDEAL FOR florentines, brittles, muesli and decorations
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TOP FROLLA

Powdered mix to make shortcrust pastry.

CODE 01070077	PACKAGING 10 kg	IDEAL FOR cookies, shortbread cookies, base for tarts
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DELI CHOUX

Powdered mix to make choux pastry and eclairs. Quick and easy to use, just add hot-water.

CODE 01070527	PACKAGING 01070527	IDEAL FOR profiteroles, éclairs, filled cream puffs, baked zeppole, etc
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BIANCANEVE NT - without hydrogenated fats

Moisture-resistant powder sugar for dusting and decorating.

CODE 010708II	PACKAGING 10 kg (10 x 1 kg)	RESISTANCE OVER THE PRODUCT 	MAIN USE humidity resistant sugar to dust products
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CHOCобаKE CHOCOLATE

Ready-to-use chocolate creamy filling, specifically designed to be used before baking (before leavening time). It is freeze stable.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY
01010682	5 kg	35% powdered chocolate	● ● ● ● ●



FARCINUT

Ready-to-use hazelnut flavored spread, perfectly suitable as a filling. To be used either before or after baking. Long lasting creamy texture even when cooked or frozen.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY
01011149	13 kg	10% hazelnuts 3.2% powdered chocolate	● ● ● ●



CUKICREAM GIANDUIA 2558/B

Ready-to-use filling, gianduia bake stable cream, filling. To be applied for cookies and tarts.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY
01010407	5 kg	30% gianduia chocolate palm oil free	● ● ● ●



Oil base creams for post-bake fillings

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NOCCIOLATA WHITE

Ready-to-use creamy spread/filling with a delicious flavor of milk and hazelnuts.

CODE	PACKAGING	FLAVOUR	MAIN FEATURE	CONSISTENCY
01010708	5 kg	white chocolate	10% hazelnut with milk no cocoa	● ● ● ●



NOCCIOLATA D

Ready-to-use filling, gianduja cream.

CODE	PACKAGING	FLAVOUR	MAIN FEATURE	CONSISTENCY
01010693	13 kg	gianduja	8% hazelnuts palm oil free 6% cocoa	● ● ● ●



MARIXCREM

Ready-to-use filling, cocoa-gianduja cream.

CODE	PACKAGING	FLAVOUR	MAIN FEATURE	CONSISTENCY
01010873	3 kg	gianduja	8% hazelnuts	● ● ● ● ●



WONDERCHOC WHITE

Ready-to-use white chocolate crème designed to be whipped (like a buttercream) for filling or decorating sweets.

CODE	PACKAGING	FLAVOUR	MAIN FEATURE	CONSISTENCY
01011136	5 kg	white chocolate	25% white chocolate	● ● ●



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CHOCOSMART DARK CHOCOLATE

Dark chocolate cream for frosting and coating. Perfect for sacher torte. Designed to stay at room temperature, non stick in the packaging.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01010197	5 kg	25% chocolate	● ● ● ● ●	to be warmed at 30-35°C	can be whipped in a planetary mixer

GLUTEN
FREE



CHOCOSMART WHITE CHOCOLATE

White chocolate cream for frosting and coating. Designed to stay at room temperature, non stick in the packaging.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01010198	5 kg	10% chocolate	● ● ● ● ●	to be warmed at 30-35°C	can be whipped in a planetary mixer

GLUTEN
FREE



COVERDECOR WHITE CHOCOLATE

White chocolate frosting for donuts, eclair, cream puffs, cakes and other baked goods.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01011539	3 kg	20% white chocolate	● ● ● ● ●	to be warmed at 45-50°C	shininess even after freezing

GLUTEN
FREE



COVERDECOR STRAWBERRY

Strawberry flavored frosting for donuts, eclair, cream puffs, cakes and other baked goods.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01011544	3 kg	20% white chocolate	● ● ● ● ●	to be warmed at 45-50°C	shininess even after freezing

GLUTEN
FREE



COVERDECOR PISTACHIO

Pistachio flavored frosting for donuts, eclair, cream puffs, cakes and other baked goods.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01011541	3 kg	20% white chocolate 5% pistachio	● ● ● ● ●	to be warmed at 45-50°C	shininess even after freezing

GLUTEN
FREE



COVERDECOR COFFEE

Coffee flavored frosting for donuts, eclair, cream puffs, cakes and other baked goods.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01011542	3 kg	20% white chocolate 2,6% coffee	● ● ● ● ●	to be warmed at 45-50°C	shininess even after freezing

GLUTEN
FREE



COVERCREAM CHOCOLATE

Chocolate cream product, specially made for covering, frosting and decorating.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01010724	5 kg	20% chocolate	● ● ●	to be warmed at 33-35°C	ideal for soft nougat



MIRABELLA DARK

Ready-to-use dark chocolate cream, designed for covering cakes.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01010975	13 kg	16% cocoa	● ● ● ●	to be warmed at 45-50°C	ideal also for fillings and flavorings

MIRABELLA WHITE

Ready-to-use white chocolate cream, designed for covering cakes.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01010976	13 kg	with whole milk	● ● ● ●	to be warmed at 45-50°C	ideal also for fillings and flavorings



Oil based creams for flavoring



IRCA CAO

Ready-to-use cocoa aromatizing cream, suitable for flavoring cakes, sponges, custard creme and ice-cream.

CODE	PACKAGING	FLAVOURS	MAIN FEATURE	CONSISTENCY	DIRECTION TO USE	ADVANTAGES
01010358	5 kg	cocoa	50% cocoa	● ● ●	base: 1000 g Irca Cao: 100-150 g	ideal substitute of cocoa





PRALIN DELICRISP NOIR

Ready-to-use dark chocolate creme with crunchy chopped butter crepes.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	ADVANTAGES
01010942	5 kg	44% chocolate	● ● ● ● ●	with crispy pieces of crêpes also suitable to variegate ice-cream



PRALIN DELICRISP CLASSIC

Ready-to-use milk chocolate creme with crunchy chopped butter crepes.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	ADVANTAGES
01010922	5 kg	20% milk chocolate	● ● ● ● ●	with crispy pieces of crêpes also suitable to variegate ice-cream



PRALIN DELICRISP CITRON MERINGUE

Ready-to-use white chocolate creme, flavored with lemon, enriched with meringue and crunchy chopped butter crepes.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	ADVANTAGES
01011555	5 kg	26% white chocolate	● ● ● ● ●	with crispy pieces of crêpes also suitable to variegate ice-cream



PRALIN DELICRISP CARAMEL FLEUR DE SEL

Ready-to-use white chocolate, caramel creme with fleur de sel and crunchy chopped butter crepes.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	ADVANTAGES
01011173	5 kg	28% white chocolate	● ● ● ● ●	with crispy pieces of crêpes also suitable to variegate ice-cream



PRALIN DELICRISP FRUITS ROUGES

Ready-to-use white chocolate, red fruit creme with cruchy chopped butter crepes and dried fruits.

CODE	PACKAGING	MAIN FEATURE	CONSISTENCY	ADVANTAGES
01011198	5 kg	28% white chocolate	● ● ● ● ●	with crispy pieces of crêpes also suitable to variegate ice-cream



Water based creams for coating & filling - before baking

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CREMIRCA LIMONE SP

Ready-to-use lemoncurd, to be used before baking, palm-oil free, freeze stable.

CODE	PACKAGING	RESULT WHILE BAKING	APPLICATIONS
01520534	6 kg	● ● ○	<div> <p>before baking filling</p> <p>flavouring for custard and cream</p> <p>danish pastries</p> <p>tarts, tartlets</p> </div>

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CREMIRCA VANILLA

Ready-to-use custard creme, to be used before baking, freeze stable.

CODE	PACKAGING	RESULT WHILE BAKING	APPLICATIONS
01520522	14 kg	● ● ○	<div> <p>before baking filling</p> <p>flavouring for custard and cream</p> <p>danish pastries</p> <p>tarts, tartlets</p> </div>

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CREMIRCA VANILLA THERMO

Ready-to-use custard creme, to be used before baking, freeze stable.

CODE	PACKAGING	RESULT WHILE BAKING	APPLICATIONS
01520410	6 kg	● ● ●	<div> <p>before baking filling</p> <p>flavouring for custard and cream</p> <p>danish pastries</p> <p>tarts, tartlets</p> </div>



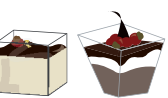





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MIRROR NEUTRAL

Hot process transparent mirror glaze with natural flavor, extra-shining surface, freeze stable, perfect for covering mousse cake.



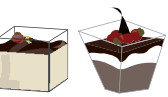



CODE 01030352	PACKAGING 3 kg	APPLICATIONS		
HEATING TEMPERATURE FOR USE 50-55°C		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		
		 bavarian	 semifreddi, mousse	 spoon desserts
		 profiteroles (-18°C)	 Sacher torte (-18°C)	 ice-cream swirls (-14°C)

GLUTEN FREE



MIRROR DARK CHOCOLATE

Hot process chocolate mirror glaze with 40% chocolate, extra-shining surface, freeze stable, perfect for covering mousse cake.



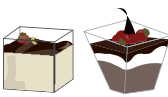



CODE 01030222	PACKAGING 6 kg	APPLICATIONS		
HEATING TEMPERATURE FOR USE 45-50°C		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		
		 bavarian	 semifreddi, mousse	 spoon desserts
		 profiteroles (-18°C)	 Sacher torte (-18°C)	 ice-cream swirls (-14°C)

GLUTEN FREE



MIRROR RASPBERRY

Hot process raspberry mirror glaze, extra-shining surface, freeze stable, perfect for covering mousse cake.



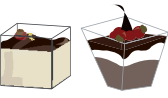



CODE 01030388	PACKAGING 3 kg	APPLICATIONS		
HEATING TEMPERATURE FOR USE 45-50°C		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		
		 bavarian	 semifreddi, mousse	 spoon desserts
		 profiteroles (-18°C)	 Sacher torte (-18°C)	 ice-cream swirls (-14°C)

GLUTEN FREE



MIRROR EXTRA WHITE



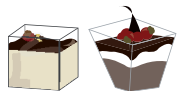



Hot process white mirror glaze with natural flavor, extra-shining surface, freeze stable, perfect for covering mousse cake.

CODE 01030394	PACKAGING 3 kg	APPLICATIONS		
HEATING TEMPERATURE FOR USE 50-55°C		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		
		 bavarian	 semifreddi, mousse	 spoon desserts
		 profiteroles (-18°C)	 Sacher torte (-18°C)	 ice-cream swirls (-14°C)



MIRROR CARAMEL



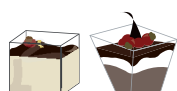



Hot process caramel mirror glaze with real caramel, extra-shining surface, freeze stable, perfect for covering mousse cake.

CODE 01030235	PACKAGING 6 kg	APPLICATIONS	
HEATING TEMPERATURE FOR USE 50-55°C		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING  bavarian  semifreddi, mousse  spoon desserts	Mixed with BLITZ ICE GLITTER SILVER or GOLD for coating -18°C products  profiteroles (-18°C)  Sacher torte (-18°C)  ice-cream swirls (-14°C)



MIRROR STRAWBERRY






Hot process strawberry mirror glaze with seeds, extra-shining surface, freeze stable, perfect for covering mousse cake.

CODE 01030257	PACKAGING 3 kg	APPLICATIONS	
HEATING TEMPERATURE FOR USE 45-50°C		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING  bavarian  semifreddi, mousse  spoon desserts	Mixed with BLITZ ICE GLITTER SILVER or GOLD for coating -18°C products  profiteroles (-18°C)  Sacher torte (-18°C)  ice-cream swirls (-14°C)



TOFFEE D'OR CARAMEL

Ready-to-use toffee creamy spread, to be used before or after baking.

CODE 01030385	PACKAGING 5 kg	APPLICATIONS			
USE before and after baking	CONSISTENCY 	 pralines cakes, muffins and cupcakes filling	 before baking of tarts, flaky pastry and shortbread	 creams flavouring	 cakes coating



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JOYPASTE GIANDUJA

Aromatizing paste with gianduia flavor.

CODE	PACKAGING	DIRECTION FOR USE
01011165	5 kg	for ice-cream 80-120 g / 1 kg of white base for pastry 80-120 g / 1 kg of custard, cream, ganache, mousse



JOYPASTE PASTRY RASPBERRY

Low acidity aromatizing paste, with raspberry flavor, designed for whipped cream and pastry.

CODE	PACKAGING	DIRECTION FOR USE
01100282	7,2 kg (1,2 kg x 6)	40-80 g / 1 kg of cream, ganache, mousse



JOYPASTE PASTRY MANGO

Low acidity aromatizing paste, with mango flavor, designed for whipped cream and pastry.

CODE	PACKAGING	DIRECTION FOR USE
01100283	7,2 kg (1,2 kg x 6)	40 - 80 g / 1 kg of cream, ganache, mousse



JOYPASTE PASTRY STRAWBERRY

Low acidity aromatizing paste, with strawberry flavor, designed for whipped cream and pastry.

CODE	PACKAGING	DIRECTION FOR USE
01100281	7,2 kg (1,2 kg x 6)	40 - 80 g / 1 kg of cream, ganache, mousse



JOYCOUVERTURE EXTRA CHOC DARK

75% dark couverture chocolate for ice-cream on stick, designed for freezing.

CODE	PACKAGING	DIRECTION FOR USE
01010887	5 kg	melt gently heating at the temperature of 30-35°C and mix again with care





JOYPASTE PISTACHIO 100%

Refined pistachio (100%) paste for flavorings.

CODE 01020201	PACKAGING 6 kg (1 kg x 6)	DIRECTION FOR USE for ice-cream 80 - 120 g / 1 kg of white base for pastry 80 - 120 g / 1 kg of custard, cream, ganache, mousse
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JOYPASTE VANIGLIA MADAGASCAR / BOURBON 7.2

Vanilla Bourbon paste for flavorings.

CODE 01100222	PACKAGING 7,2 kg (1,2 kg x 6)	DIRECTION FOR USE for ice-cream 20 - 30 g / 1 kg of white base for pastry 20 - 30 g / 1 kg of custard, cream, ganache, mousse
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Dobla is part of the IRCA family.

IRCA is an Italian company which has been producing food ingredients since 1919. Over the years, it has been constantly committed to adapting and extending its production plants in Italy that produce a wide range of products such as chocolate and ingredients for pastry and ice cream products. This constant focus has allowed the company to respond promptly to the needs of a constantly developing marketplace. In addition to gradually growing its presence in Italy, Irca also expanded significantly abroad, currently exporting to more than 70 countries. Dobla Asia now also serves the APAC region with Irca products that help to create indulgent and value-adding synergies.

With Irca we create tasteful and innovative products, which are the result of our passion, to offer everybody unique moments of indulgence. Dobla adds the perfect finishing touch to any cake, pastry and pastry with chocolate decorations.

your best solution always



In case of any questions or comments about the Irca products you can contact us at:
salesupportasia@dobla.com

For more inspiration please visit our social media channels or the Dobla APAC website.

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