

# irca

SINCE 1919



GENERAL CATALOGUE  
ASIA-PACIFIC



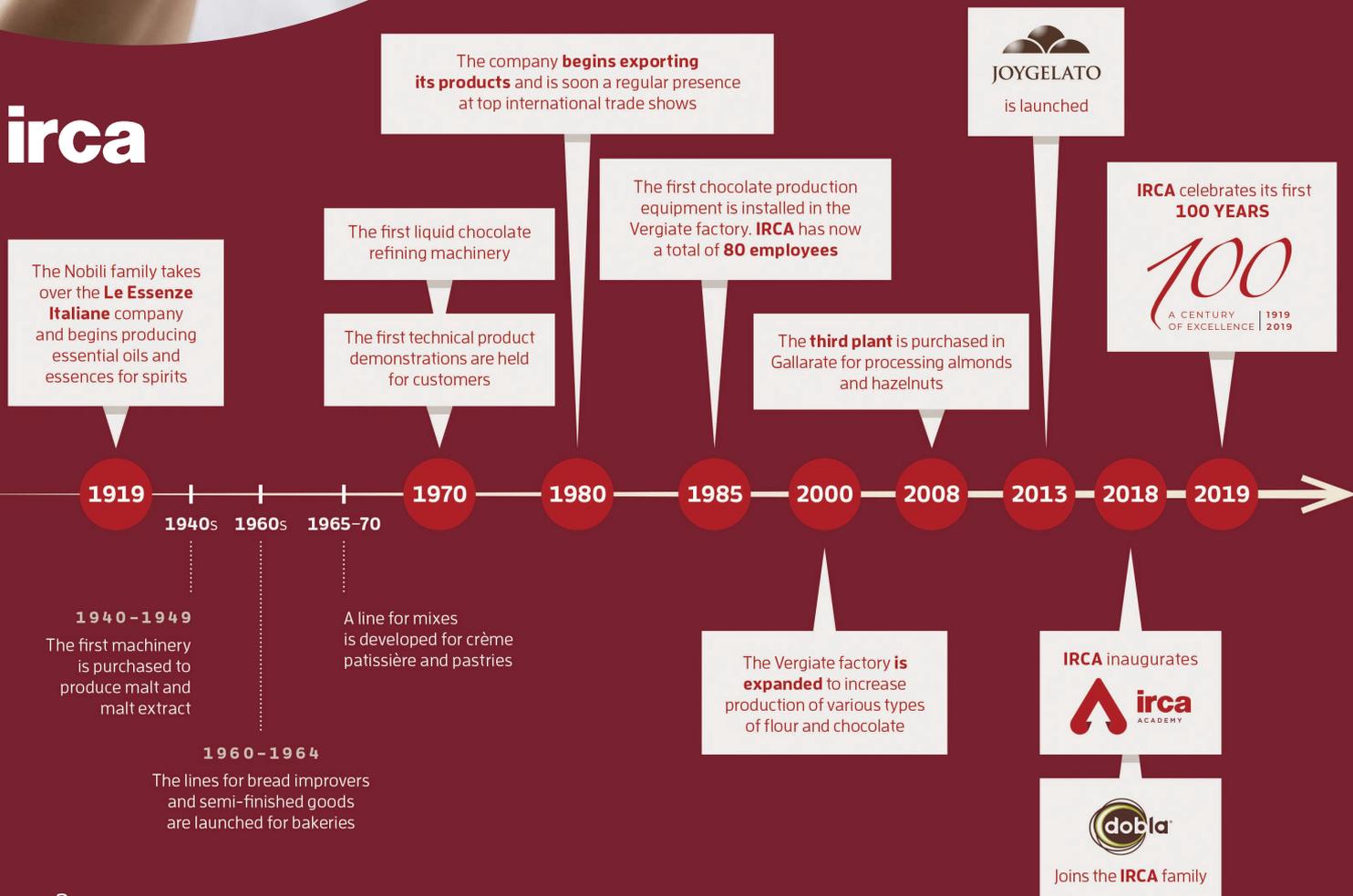
# irca

## 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](http://irca.eu) for all our recipes.



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## Chocolate



# Couverture chocolate

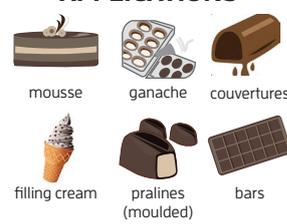
The selection of SINFONIA couverture chocolates below are made with 100% cocoa butter and natural vanilla extract. They are gluten free and without artificial flavorings.

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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.

<b>CODE</b> O1011697	<b>PRODUCT DETAILS</b> Cocoa: 56% MG/Fat: 36-38% Melting: 45-50°C Tempering: 30-32°C Fluidity: MEDIUM-HIGH	<b>SENSORY CHARACTERISTICS</b> Orange Hazelnut Walnut	<b>APPLICATIONS</b> 
<b>PACKAGING</b> 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.

<b>CODE</b> O1011788	<b>PRODUCT DETAILS</b> Cocoa: 38% MG/Fat: 38-40% Melting: 45°C Tempering: 28-30°C Fluidity: HIGH	<b>SENSORY CHARACTERISTICS</b> Hazelnut Butter Biscuit	<b>APPLICATIONS</b> 
<b>PACKAGING</b> 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.

<b>CODE</b> O1011789	<b>PRODUCT DETAILS</b> Cocoa: 33% MG/Fat: 40-42% Melting: 45°C Tempering: 28-30°C Fluidity: HIGH	<b>SENSORY CHARACTERISTICS</b> White flowers Almond Banana	<b>APPLICATIONS</b> 
<b>PACKAGING</b> 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.

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



## RENO CONCERTO DARK 64% (41/43)

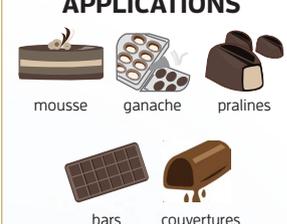
Dark chocolate drops, a perfect blend of authentic flavor and optimal workability.

<b>CODE</b> 01011801	<b>PRODUCT DETAILS</b> Cocoa: 64% MG/Fat: 41-43% Melting: 45-50°C Tempering: 30-32°C Fluidity: HIGH	<b>SENSORY CHARACTERISTICS</b> Honey Vanilla Hay	<b>APPLICATIONS</b> 
<b>PACKAGING</b> 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.

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



# Couverture chocolate

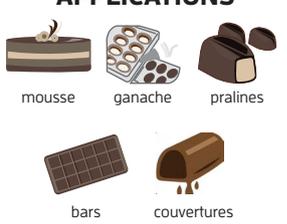
Our RENO CONCERTO couverture chocolates are made with 100% cocoa butter and natural vanilla extract. They are gluten free as well.

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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.

<b>CODE</b> 01011803	<b>PRODUCT DETAILS</b> Cocoa: 34% MG/Fat: 37-39% Melting: 45°C Tempering: 28-30°C Fluidity: MEDIUM-HIGH	<b>SENSORY CHARACTERISTICS</b> Honey Milk Hay	<b>APPLICATIONS</b> 
<b>PACKAGING</b> 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.

<b>CODE</b> 01011804	<b>PRODUCT DETAILS</b> Cocoa: 32% MG/Fat: 37-39% Melting: 45°C Tempering: 28-30°C Fluidity: MEDIUM-HIGH	<b>SENSORY CHARACTERISTICS</b> Vanilla Caramel Honey	<b>APPLICATIONS</b> 
<b>PACKAGING</b> 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.

<b>CODE</b> 01011798	<b>PRODUCT DETAILS</b> Cocoa: 27% MG/Fat: 40-42% Melting: 45°C Tempering: 26-28°C Fluidity: MEDIUM-HIGH	<b>SENSORY CHARACTERISTICS</b> Hazelnut Walnut Milk	<b>APPLICATIONS</b> 
<b>PACKAGING</b> 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.

<b>CODE</b> 01011805	<b>PRODUCT DETAILS</b> Cocoa: 31,5% MG/Fat: 38-40% Melting: 45°C Tempering: 28-30°C Fluidity: HIGH	<b>SENSORY CHARACTERISTICS</b> Banana Almond Honey	<b>APPLICATIONS</b> 
<b>PACKAGING</b> 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	PRODUCT DETAILS	APPLICATIONS			
01011810	Cocoa: 60% MG/Fat: 40 - 42% Melting: 45-50°C Tempering: 30-32°C Fluidity: HIGH				
<b>PACKAGING</b> 10 kg (2 x 5 kg) (IN DROPS)		couvertures	pralines	bars	gelato





## CRUNCHY BEADS WHITE

Puffed wheat covered with white chocolate (Size:  $\varnothing$  2 - 3 mm).

<p><b>CODE</b> 01011449</p>	<p><b>PACKAGING</b> 8 kg (4 x 2 kg)</p>	<p><b>APPLICATIONS</b></p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>cakes, mousse and mignon pastry decorations</p> </div> <div style="text-align: center;">  <p>praline decorations</p> </div> <div style="text-align: center;">  <p>ice-cream decorations</p> </div> <div style="text-align: center;">  <p>cremini and soft nougats</p> </div> </div>	
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## CRUNCHY BEADS MIX

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

<p><b>CODE</b> 01011451</p>	<p><b>PACKAGING</b> 8 kg (4 x 2 kg)</p>	<p><b>APPLICATIONS</b></p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>cakes, mousse and mignon pastry decorations</p> </div> <div style="text-align: center;">  <p>praline decorations</p> </div> <div style="text-align: center;">  <p>ice-cream decorations</p> </div> <div style="text-align: center;">  <p>cremini and soft nougats</p> </div> </div>	
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## CODETTA DARK

Dark chocolate vermicelli (Size:  $\varnothing$  2 - 3 mm; Length: 5 mm).

<p><b>CODE</b> 01040181</p>	<p><b>PACKAGING</b> 20 kg (20 x 1 kg)</p>	<p><b>APPLICATIONS</b></p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>cakes, mousse and mignon pastry decorations</p> </div> <div style="text-align: center;">  <p>praline decorations</p> </div> <div style="text-align: center;">  <p>ice-cream decorations</p> </div> </div>	
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## SCAGLIETTA DARK

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

<p><b>CODE</b> 01040182</p>	<p><b>PACKAGING</b> 20 kg (20 x 1 kg)</p>	<p><b>APPLICATIONS</b></p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>cakes, mousse and mignon pastry decorations</p> </div> <div style="text-align: center;">  <p>praline decorations</p> </div> <div style="text-align: center;">  <p>ice-cream decorations</p> </div> </div>	
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## CACAO 22/24

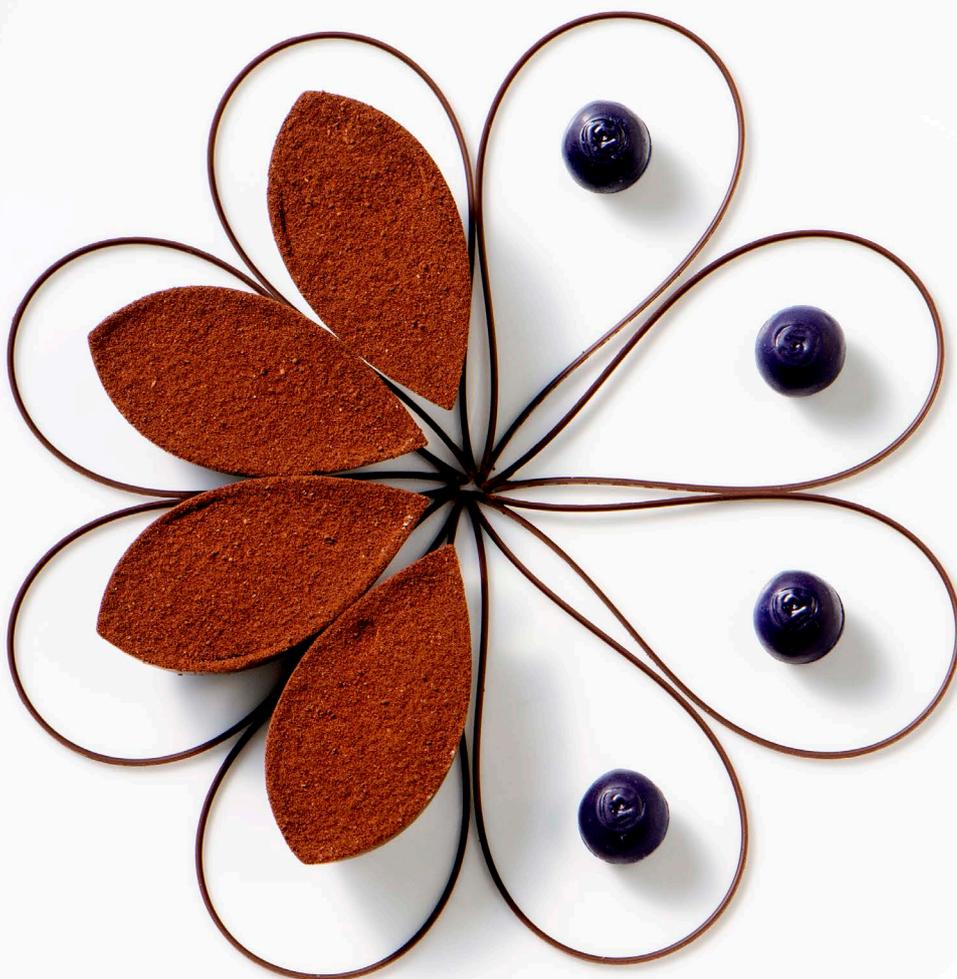
Cocoa powder with high-fat content (22-24%).

<p><b>CODE</b> 01070480</p>	<p><b>PACKAGING</b> 10 kg (10 x 1 kg)</p>	<p><b>APPLICATIONS</b></p> <div style="display: flex; justify-content: space-around; align-items: flex-end;"> <div style="text-align: center;">  cake decorations         </div> <div style="text-align: center;">  truffles         </div> <div style="text-align: center;">  sponge cakes         </div> <div style="text-align: center;">  cookies         </div> <div style="text-align: center;">  cakes         </div> <div style="text-align: center;">  hot chocolate         </div> </div>
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## 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 absorbs fats, but preserves its original color and powdery appearance over time. Excellent for Tiramisu.

<p><b>CODE</b> 01070501</p>	<p><b>PACKAGING</b> 10 kg (10 x 1 kg)</p>	<p><b>IDEAL FOR</b> tiramisu, semifreddi, mousse, cakes, mignon pastries</p>
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## NOBEL BITTER - without hydrogenated fats

Top quality dark compound chocolate in drops.

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



## NOBEL MILK - without hydrogenated fats

Top quality milk compound chocolate in drops.

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



## NOBEL WHITE - without hydrogenated fats

Top quality white compound chocolate in drops.

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





## DARK CHOCOLATE CHUNKS

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

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



## BARRETTE

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

<b>CODE</b> 01510637	<b>COCOA</b> 46% min	<b>APPLICATIONS</b>		
<b>PACKAGING</b> 12,8 kg (8 x 1,6 kg)	<b>SIZE</b> 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.

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



## PEPITA NIVES

Dark compound chocolate chips, bake stable.

<b>CODE</b> 01010291	<b>SIZE</b> 1000-1100 pcs / 100 g	<b>APPLICATIONS</b>		
<b>PACKAGING</b> 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.

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





## MARZICLASS PREMIUM

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

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



## ALMOND PASTE PREMIUM 23%

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

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



## ALMOND PASTE COVER PREMIUM

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

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

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



## PASTA DAMA CHOCOLATE

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

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





## FONDANT SOFT

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

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



## ISOMALT

Isomalt powdered sugar, to make sugar works and decorations.

<b>CODE</b> 01030328	<b>DOSAGE</b> less hygroscopic than sucrose	<b>IDEAL FOR</b> bubbled sugar, dripped, pulled or blown decorations
<b>PACKAGING</b> 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.

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



## DELINOISETTE

Powered mix of 50% sugar and 50% hazelnut.

<b>CODE</b> 01020197	<b>IDEAL FOR</b>			
<b>PACKAGING</b> 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.

<b>CODE</b> 01020166	<b>IDEAL FOR</b>	
<b>PACKAGING</b> 5 kg	 pralines	 creams



## PRALINE AMANDE NOISETTE

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

<b>CODE</b> 01020167	<b>IDEAL FOR</b>	
<b>PACKAGING</b> 5 kg	 pralines	 creams





## STRAWBERRY EXTRA JAM

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

<b>CODE</b> 01030229	<b>CONSISTENCY</b> ●●●●	<b>IDEAL FOR</b>		
<b>PACKAGING</b> 6 kg	<b>RESISTANCE TO BAKING</b> ●●●●	 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.

<b>CODE</b> 01030227	<b>CONSISTENCY</b> ●●●●	<b>IDEAL FOR</b>		
<b>PACKAGING</b> 6 kg	<b>RESISTANCE TO BAKING</b> ●●●●	 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





## 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 TRADITIONNELLE 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.

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



## 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.

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





## BISCUIMIX

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

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



## BISCUIMIX CHOC

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

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





## IRCA GENOISE

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

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



## IRCA GENOISE CHOC

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

<b>CODE</b> 01070765	<b>VOLUME OF FINISHED PROD.</b> ●●●●	<b>SYRUP ABSORPTION</b> ●●●●	<b>IDEAL FOR</b> sponge cake, Swiss roll
<b>PACKAGING</b> 10 kg	<b>PLASTICITY OF FINISHED PROD.</b> ●●●●●	<b>VOLUME OF WHIPPED DOUGH</b> 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.

<b>CODE</b> 01070943	<b>PACKAGING</b> 10 kg (2 x 5 kg)	<b>IDEAL FOR</b> sponge cake, Swiss roll	<b>DOSAGE</b> 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.

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



## 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.

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



## AMERICAN BROWNIE DOUBLE CHOCOLATE

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

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



## AMERICAN CHEESECAKE

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

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



## AMERICAN COOKIES

Powdered mix for American cookies.

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





## MOUSSE CHOCOLATE DARK

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

<b>CODE</b> 01070606	<b>PACKAGING</b> 6 kg (6 x 1 kg)	<b>DOSAGE</b> mix 1.000 g milk 1.250 g	<b>IDEAL FOR</b>   dark chocolate mousse
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## LILLY NEUTRAL

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

<b>CODE</b> 01070508	<b>PACKAGING</b> 6 kg (6 x 1 kg)	<b>DOSAGE</b> cream 1.000 g water 200 g mix 200 g	<b>IDEAL FOR</b>   dark chocolate mousse
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## LILLY TIRAMISU

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

<b>CODE</b> 01070499	<b>PACKAGING</b> 6 kg (6 x 1 kg)	<b>DOSAGE</b> cream 1.000 g water 200 g mix 200 g	<b>IDEAL FOR</b>   dark chocolate mousse
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## DELIMACARON

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

<b>CODE</b> 01070733	<b>PACKAGING</b> 6 kg (6 x 1 kg)	<b>DOSAGE</b> mix 1.000 g water 200 g	<b>IDEAL FOR</b> 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.

<b>CODE</b> 01070542	<b>PACKAGING</b> 6 kg (6 x 1 kg)	<b>DOSAGE</b> mix 1.000 g water (room temp.) 500 g	<b>IDEAL FOR</b> 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.

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

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

<b>CODE</b> 01070116	<b>PACKAGING</b> 25 kg	<b>CHARACTERISTIC</b> natural leavening	<b>IDEAL FOR</b> 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.

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

Powdered mix to make Florentine.

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

Powdered mix to make shortcrust pastry.

<b>CODE</b> 01070077	<b>PACKAGING</b> 10 kg	<b>IDEAL FOR</b> cookies, shortbread cookies, base for tarts
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## DELI CHOUX

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

<b>CODE</b> 01070527	<b>PACKAGING</b> 01070527	<b>IDEAL FOR</b> 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.

<b>CODE</b> 010708II	<b>PACKAGING</b> 10 kg (10 x 1 kg)	<b>RESISTANCE OVER THE PRODUCT</b> 	<b>MAIN USE</b> humidity resistant sugar to dust products
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## CHOCOLAKE CHOCOLATE

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

<b>CODE</b> 01010682	<b>PACKAGING</b> 5 kg	<b>MAIN FEATURE</b> 35% powdered chocolate	<b>CONSISTENCY</b> ● ● ● ● ●
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## 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.

<b>CODE</b> 01011149	<b>PACKAGING</b> 13 kg	<b>MAIN FEATURE</b> 10% hazelnuts 3.2% powdered chocolate	<b>CONSISTENCY</b> ● ● ● ●
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## CUKICREAM GIANDUIA 2558/B

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

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

GLUTEN FREE



## 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

GLUTEN FREE



## 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

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## 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.

<b>CODE</b> 01010942	<b>PACKAGING</b> 5 kg	<b>MAIN FEATURE</b> 44% chocolate	<b>CONSISTENCY</b> ● ● ● ● ●	<b>ADVANTAGES</b> with crispy pieces of crêpes also suitable to variegate ice-cream
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## PRALIN DELICRISP CLASSIC

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

<b>CODE</b> 01010922	<b>PACKAGING</b> 5 kg	<b>MAIN FEATURE</b> 20% milk chocolate	<b>CONSISTENCY</b> ● ● ● ● ●	<b>ADVANTAGES</b> with crispy pieces of crêpes also suitable to variegate ice-cream
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## PRALIN DELICRISP CITRON MERINGUE

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

<b>CODE</b> 01011555	<b>PACKAGING</b> 5 kg	<b>MAIN FEATURE</b> 26% white chocolate	<b>CONSISTENCY</b> ● ● ● ● ●	<b>ADVANTAGES</b> with crispy pieces of crêpes also suitable to variegate ice-cream
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## PRALIN DELICRISP CARAMEL FLEUR DE SEL

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

<b>CODE</b> 01011173	<b>PACKAGING</b> 5 kg	<b>MAIN FEATURE</b> 28% white chocolate	<b>CONSISTENCY</b> ● ● ● ● ●	<b>ADVANTAGES</b> with crispy pieces of crêpes also suitable to variegate ice-cream
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## PRALIN DELICRISP FRUITS ROUGES

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

<b>CODE</b> 01011198	<b>PACKAGING</b> 5 kg	<b>MAIN FEATURE</b> 28% white chocolate	<b>CONSISTENCY</b> ● ● ● ● ●	<b>ADVANTAGES</b> with crispy pieces of crêpes also suitable to variegate ice-cream
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# Water based creams for coating & filling - before baking

GLUTEN FREE



## 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		<p>before baking filling</p> <p>flavouring for custard and cream</p> <p>danish pastries</p> <p>tarts, tartlets</p>

GLUTEN FREE



## CREMIRCA VANILLA

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

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

GLUTEN FREE



## CREMIRCA VANILLA THERMO

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

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

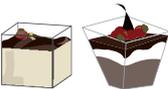


GLUTEN FREE



## MIRROR NEUTRAL

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

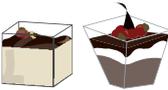
<b>CODE</b> 01030352	<b>PACKAGING</b> 3 kg	<b>APPLICATIONS</b>		
		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		Mixed with BLITZ ICE GLITTER SILVER or GOLD for coating -18°C products
<b>HEATING TEMPERATURE FOR USE</b> 50-55°C		 bavarian	 semifreddi, mousse	 spoon desserts
		 profiteroles (-18°C)	 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.

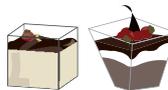
<b>CODE</b> 01030222	<b>PACKAGING</b> 6 kg	<b>APPLICATIONS</b>		
		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		Mixed with BLITZ ICE GLITTER SILVER or GOLD for coating -18°C products
<b>HEATING TEMPERATURE FOR USE</b> 45-50°C		 bavarian	 semifreddi, mousse	 spoon desserts
		 profiteroles (-18°C)	 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.

<b>CODE</b> 01030388	<b>PACKAGING</b> 3 kg	<b>APPLICATIONS</b>		
		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		Mixed with BLITZ ICE GLITTER SILVER or GOLD for coating -18°C products
<b>HEATING TEMPERATURE FOR USE</b> 45-50°C		 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.

<b>CODE</b> 01030394	<b>PACKAGING</b> 3 kg	<b>APPLICATIONS</b>		
		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		Mixed with BLITZ ICE GLITTER SILVER or GOLD for coating -18°C products
<b>HEATING TEMPERATURE FOR USE</b> 50-55°C		 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.

<b>CODE</b> 01030235	<b>PACKAGING</b> 6 kg	<b>APPLICATIONS</b>					
<b>HEATING TEMPERATURE FOR USE</b> 50-55°C		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		Mixed with BLITZ ICE GLITTER SILVER or GOLD for coating -18°C products			
							
		bavarian	semifreddi, mousse	spoon desserts	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.

<b>CODE</b> 01030257	<b>PACKAGING</b> 3 kg	<b>APPLICATIONS</b>					
<b>HEATING TEMPERATURE FOR USE</b> 45-50°C		IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING		Mixed with BLITZ ICE GLITTER SILVER or GOLD for coating -18°C products			
							
		bavarian	semifreddi, mousse	spoon desserts	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.

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



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## Gelato





## JOYPASTE GIANDUJA

Aromatizing paste with gianduia flavor.

CODE	PACKAGING	DIRECTION FOR USE
0101165	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



GLUTEN  
FREE



## JOYPASTE PISTACHIO 100%

Refined pistachio (100%) paste for flavorings.

<b>CODE</b> 01020201	<b>PACKAGING</b> 6 kg (1 kg x 6)	<b>DIRECTION FOR USE</b> 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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GLUTEN  
FREE



## JOYPASTE VANIGLIA MADAGASCAR / BOURBON 7.2

Vanilla Bourbon paste for flavorings.

<b>CODE</b> 01100222	<b>PACKAGING</b> 7,2 kg (1,2 kg x 6)	<b>DIRECTION FOR USE</b> 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:  
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For more inspiration please visit our social media channels or the Dobla APAC website.

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