

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



2018

IRCA opens



IRCA acquires



2019

IRCA celebrates its **100th anniversary**



2021

IRCA acquires



Creams
Line

FILLING

Creams

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



Nocciolata



After
baking



Anhydrous

Anhydrous gianduia flavoured cream made with cocoa and hazelnuts to fill cakes, crepes, croissant and donuts.

Available in multiple flavours to suit all client needs and climatic conditions.

	Texture	Features	Item	
NOCCIOLATA Ready to use milk chocolate hazelnut cream. Does not release moisture.	●●●●○	12% hazelnuts Free from hydrogenated fats	11 lb pail 1010341	READY TO USE PIPING BAG GLUTEN FREE
NOCCIOLATA MD Ready to use milk chocolate hazelnut cream. Does not release moisture.	●●●●○	8% hazelnuts Palm oil free Free from hydrogenated fats	28.6 lb pail 1011263	READY TO USE PIPING BAG GLUTEN FREE
NOCCIOLATA P Ready to use milk chocolate hazelnut cream. Does not release moisture.	●●●●○	With low fat cocoa Free from hydrogenated fats	28.6 lb pail 1010157	READY TO USE PIPING BAG GLUTEN FREE
NOCCIOLATA WHITE Ready to use white chocolate hazelnut cream. Does not release moisture.	●●●●○	10% hazelnuts Characteristic beige colour Free from hydrogenated fats	11 lb pail 1010708	READY TO USE PIPING BAG GLUTEN FREE
NOCCIOLATA ICE Ready to use milk chocolate hazelnut cream. Does not release moisture.	●●●●●	?????????	11 lb pail 1011005	READY TO USE PIPING BAG GLUTEN FREE

Chococream



After
baking



Anhydrous

An especially soft and creamy anhydrous cream for croissant and leaven product filling. Extremely versatile and lends itself to the making of soft nougats too.

Complete range of creams for all flavours and preparations.

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

Cukicream



Before
baking



Anhydrous

Specific anhydrous cream for shortcrust and flaky pastry before-baking fillings.

Freezes well and is available in multiple flavours.

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

Pralin Delicrisp



After
baking



Anhydrous

Ultra-fine chocolate paste with crunchy additions for after baking fillings. Ideal for fillings and crunchy additions too.

Available in multiple variants with the widest range of flavours.

	Texture	Features	Item	
PRALIN DELICRISP CITRON MERINGUE Lemon white chocolate cream with pieces of crisp meringue and delicate butter recipes. Ideal for crunchy additions and fillings. Does not release moisture.	● ● ● ● ●	With lemon juice and meringue granules Free from hydrogenated fats	11 lb pail 1011555	READY TO USE PIPING BAG
PRALIN DELICRISP CLASSIC Gianduja cream with pieces of delicate butter crepes. Ideal for crunchy additions and fillings. Does not release moisture.	● ● ● ● ●	28% gianduja chocolate Free from hydrogenated fats	11 lb pail 1010922	READY TO USE PIPING BAG
PRALIN DELICRISP FRUITS ROUGES Red fruits and white chocolate cream with pieces of delicate butter crepes and red berries. Ideal for crunchy additions and fillings. Does not release moisture.	● ● ● ● ●	28% white chocolate With dried red fruit Free from hydrogenated fats	11 lb pail 1011198	READY TO USE PIPING BAG
PRALIN DELICRISP NOIR Chocolate cream with delicate butter crepe pieces. Ideal for crunchy additions and fillings. Does not release moisture.	● ● ● ● ●	44% chocolate Free from hydrogenated fats	11 lb pail 1010942	READY TO USE PIPING BAG

Praline



After
baking



Anhydrous

Paste made exclusively with caramelised sugar, hazelnuts and toasted almonds, ideal for filling creams and other fillings. Palm oil free.

	Texture	Features	Item	
PRALINE NOISETTE Toasted hazelnuts and caramelised sugar paste for fillings and layer cakes. Optimal base for cremini, ganache and mousses.		50% toasted hazelnuts 50% caramelised sugar Palm oil free Free from hydrogenated fats	11 lb pail 1020166	 GLUTEN FREE
PRALINE AMANDE NOISETTE Toasted hazelnuts and almonds and caramelised sugar paste for fillings and layer cakes. Optimal base for cremini, ganache and mousses.		25% almonds 25% hazelnuts 50% caramelised sugar Palm oil free Free from hydrogenated fats	11 lb pail 1020167	 GLUTEN FREE



Chocobake

ANTE/BEFORE







Before
baking



Anhydrous

Specific anhydrous cream for shortcrust and flaky pastry before-baking fillings.

For pre-leavening use. Freezes well.

	Texture	Features	Item	
CHOCOBAKE Bake stable chocolate cream formulated to replace traditional chocolate batons. Does not release moisture. Freezes well.		35% chocolate powder Free from hydrogenated fats	11 lb pail 1010682	 READY TO USE  PIPING BAG  GLUTEN FREE

Toffee D'Or

POST/AFTER







After
baking



Anhydrous

Ultra-fine hydrated caramel/toffee flavoured cream made by cooking milk and sugar using traditional methods.

Highly versatile it also lends itself to after-baking uses.

	Texture	Features	Item	
TOFFEE D'OR CARAMEL Ready to use soft caramel. Lends itself well to couverture and flavourings of custards and dairy creams.		Made from cooked milk and sugar Palm oil free Free from hydrogenated fats	11 lb pail 1030385	 READY TO USE  PIPING BAG  GLUTEN FREE

Nougaty



Before
baking



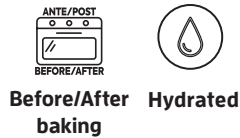
Anhydrous

Gianduja flavoured cream made of cocoa and hazelnuts, especially resistant to high temperatures and specifically designed for before-baking fillings.

	Texture	Features	Item	
NOUGATY GIANDUJA Bake stable gianduja milk chocolate hazelnut cream. Does not release moisture. Freezes well.		10% hazelnuts Free from hydrogenated fats	11 lb pail 1010722	 READY TO USE PIPING BAG GLUTEN FREE







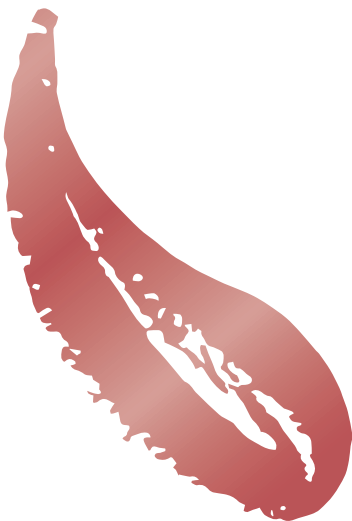
Cremirca



Multi-purpose hydrate cream for before- and after-cooking fillings.
Free of palm oil and extremely practical to use.

The *thermo* variants are ultra resistant to high temperatures.
Multiple flavours available.

	Texture	Features	Item	
CREMIRCA LIMONE Ready to use, bake stable lemon flavoured hydrate cream for practical pre/after baking fillings. For fillings and flavourings. With orange juice.	●●●●○	It can be stored for a long time at room temperature Palm oil free Free from hydrogenated fats	13.2 lb pail 1520534 30.8 lb pail 1520536	 READY TO USE  GLUTEN FREE
CREMIRCA VANILLA Vanilla flavoured hydrate cream for practical pre/post baking fillings. For fillings and flavourings.	●●●●○	It can be stored for a long time at room temperature Palm oil free Free from hydrogenated fats	30.8 lb pail 1520522	 READY TO USE  GLUTEN FREE





irca**Creams**
Line

COATING

Creams

Covercream

Chocosmart

Mirror





Blitz



Covercream

Anhydrous cream specially designed for couverture, glazing and pastry decorations. Soft and spreadable consistency optimal for fillings and cream flavourings.

These can be flavoured with fat-based pastes and oily essences. Multiple variants available, including palm oil free.







	Texture	Features	Item	
COVERCREAM WHITE Ready to use ivory coloured cream for couverture, glazing and pastry decorations. Freezes well. Optimal for fillings too. Set with a semi gloss finish.	●●●●○	Coating for sweets at 3/5°C Free from hydrogenated fats	11 lb pail 1010703	 READY TO USE  GLUTEN FREE
COVERCREAM DARK CHOCOLATE Ready to use dark chocolate cream ideal for covering. Set with a semi gloss finish.	●●●●○	Coating for sweets at 3/5°C 15% low fat cocoa Free from hydrogenated fats	6.6 lb pail 1011537	 READY TO USE  GLUTEN FREE



Chocosmart

Anhydrous chocolate-based cream specially designed for couverture, glazing and pastry decorations.

Less shiny than the Covercream and Mirabella cream ranges, these are dense and sculptural for a clean, crack-free cut. They are in any case extremely fluid at temperatures of around 32–35°C for thin toppings.

















	Texture	Features	Item	
CHOCOSMART DARK RSPO Dark chocolate cream for glazing and couverture. Clean cut. Optimal for praline fillings. Can be whipped up in a food mixer with paddle attachment.	● ● ● ● ●	Coating for sweets at 18/20° 25% chocolate Free from hydrogenated fats	11 lb pail 1010089	 READY TO USE  GLUTEN FREE
CHOCOSMART MILK RSPO Milk chocolate cream for glazing and couverture. Clean cut. Optimal for praline fillings. Can be whipped up in a food mixer with paddle attachment.	● ● ● ● ●	Coating for sweets at 18/20° 18% milk chocolate Free from hydrogenated fats	11 lb pail 1010090	 READY TO USE  GLUTEN FREE
CHOCOSMART WHITE RSPO White chocolate cream for glazing and couverture. Clean cut. Optimal for praline fillings. Can be whipped up in a food mixer with paddle attachment.	● ● ● ● ●	Coating for sweets at 18/20° 10% white chocolate Free from hydrogenated fats	11 lb pail 1010091	 READY TO USE  GLUTEN FREE



Mirror

High gloss icing for use hot to top modern cakes or single portions, generally mousses and parfaits. They do not drip even where used to cover the sides of cakes which need to go into a microwave oven at a temperature of 45-55°C.

They remain shiny and glossy even at below zero temperatures (-20°C) and freeze well. The neutral and white variants lend themselves well to playful icing and colour nuances.

	Texture	Features	Item		
MIRROR NEUTRAL Transparent neutral flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.	●●●○○	Transparent high gloss icing Coating for sweets at -18/-20°C and 3/5°C	6.6 lb pail 1030352	 READY TO USE	 GLUTEN FREE
MIRROR STRAWBERRY Strawberry flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With strawberry purée	6.6 lb pail 1030257	 READY TO USE	 GLUTEN FREE
MIRROR RASPBERRY Raspberry flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With raspberry purée	6.6 lb pail 1030388	 READY TO USE	 GLUTEN FREE
MIRROR CARAMEL Caramel flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 97% caramel	13.2 lb pail 1030235	 READY TO USE	 GLUTEN FREE
MIRROR GIANDUJA Gianduja chocolate flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 35.8% gianduja chocolate	13.2 lb pail 1030248	 READY TO USE	 GLUTEN FREE
MIRROR DARK Chocolate powder flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 40% chocolate powder	13.2 lb pail 1030222	 READY TO USE	 GLUTEN FREE
MIRROR WHITE CHOCOLATE White chocolate (25%) flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 25% white chocolate	13.2 lb pail 1030392	 READY TO USE	 GLUTEN FREE
MIRROR EXTRA WHITE Bright white coloured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.	●●●○○	High gloss icing with high couverture capacity Coating for sweets at -18/-20°C and 3/5°C	6.6 lb pail 1030394	 READY TO USE	 GLUTEN FREE









Blitz

Gelatin to use cold, formulated for couverture and decoration of bavarois, mousses and parfaits and to give a glossy appearance to cakes, single portions and fruit mignons.

Present in multiple variants in various consistencies and structures depending on individual needs.

These can be flavoured and coloured.

	Texture	Features	Item	
BLITZ ICE GLITTER GOLD Transparent gelatin with gold glitter for icing and decorations. Does not cloud over when frozen	●●●○○	With gold glitter Gluten Free	3 kg pail 6.6 lb pail 1030355	 READY TO USE  GLUTEN FREE
BLITZ ICE GLITTER SILVER Transparent gelatin with silver glitter for icing and decorations. Does not cloud over when frozen	●●●○○	With silver glitter Gluten Free	3 kg pail 6.6 lb pail 1030350	 READY TO USE  GLUTEN FREE
BLITZ ICE Neutral colour and flavour transparent gelatin for icing and decorations. Can be coloured and flavoured. Does not cloud over when frozen.	●●●○○	Neutral colour and flavour Gluten Free	13.2 lb pail 1030345	 READY TO USE  GLUTEN FREE



irca**Pastry**
Line

PASTRY

Creams

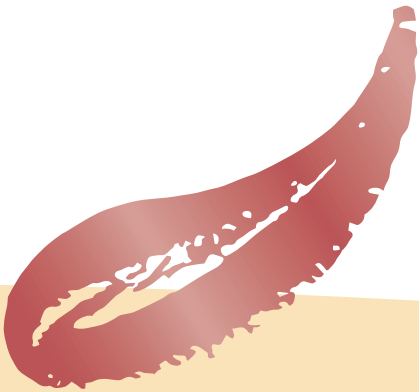
Irca Cao
WonderChoc
Jams
Biancaneve
Happycao
Lilly



Oil Based Creams

Fine chocolate pastes with intense flavor and excellent texture. Ideal for making creamy spreads. The excellent texture and consistency will help you perfectly combine ingredients without ending up with lumps.

	Texture	Features	Item	
IRCA CAO Smooth, rich cocoa powder taste.	<div><div></div><div></div><div></div><div></div><div></div></div>	Cocoa: 50% Hazelnuts: none	11 lb pail 1010358	<div><div></div><div>READY TO USE</div></div> <div><div></div><div>GLUTEN FREE</div></div>
WONDERCHOC WHITE White chocolate paste base for filling and coating.	<div><div></div><div></div><div></div><div></div><div></div></div>	Chocolate: 25% white Hazelnuts: none	11 lb pail 1011136	<div><div></div><div>READY TO USE</div></div> <div><div></div><div>GLUTEN FREE</div></div>







Fillings and Jams

We carefully select fruits for our jams and make them with 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 flavouring. Specific pastry making product.		Contains preservatives 35% fruit	30.8 lb pail 1030287	 READY TO USE GLUTEN FREE
RASPBERRY JAM Raspberry paste ideal for custard, cream, mousse and ganache flavouring. Specific pastry making product.		Contains preservatives and fruit pieces 45% fruit	13.2 lb pail 1030193	 READY TO USE GLUTEN FREE
FRUTTIDOR STRAWBERRY Strawberry paste ideal for custard, cream, mousse and ganache flavouring. Specific pastry making product.		Contains preservatives and fruit pieces 70% fruit	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.

	Texture	Features	Item	
BIANCANEVE NT Moisture resistant dusting sugar.	●●●●○	Free of hydrogenated fats Humidity resistant cocoa	22 lb (10x2.2 lb bags) 1070487 22 lb (10x2.2 lb bags) 1070811	 READY TO USE  GLUTEN FREE
HAPPYCAO NT Moisture resistant cocoa powder.	●●●●○	Free of hydrogenated fats Humidity resistant cocoa	22 lb (20x2.2 lb bags) 1070501	 READY TO USE  GLUTEN FREE



Lilly Cream

Powered mix specially designed for cold process making of mousses, bavarois and chilled desserts. Quick and easy-to-use cold process, it is an excellent replacement for sheet gelatin. Freeze-thaw stable .

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

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

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	13.2 lb (6x2.2 lb) bags 1070733		
TOP CREAM Cold process custard mix.	Bright yellow color Soft cream texture	22 lb (1x22 lb) bag 1070110		
PANETTONE Bread mix for panettone, croissant and pandoro.	Versatile Dried sour dough included	22 lb (1x22 lb) bag 1070071		
TOP MERINGUE Cold process mix ideal for creating classic Italian meringue.	Just add water	13.2 lb (6x2.2 lb) 1070542		

Bakery

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

	Features	Item		
PANE ARABO ALL'AVENA Bread mix for rolls, buns and milk creads.	Middle-Eastern traditional flat bread	22 lb (1x22 lb) bag 1080078		
ROLL BURG Bread mix for rolls, buns and milk creads.	Soft texture Soft white center with regular bubbles	55 lb (1x55 lb) bag 1080087		

irca**Gelato**
Line

GELATO

Creams

Joypaste

Joycream





Joycouverteure



Gelato

Joypaste Flavoring paste for preparing homemade gelato and frozen desserts. Perfect to create a delicious and tempting gelato-dessert which celebrate the creamy specialty of the Italian pasty tradition. These classic and trendy flavorings are perfect to unleash you creativity.

	Item	
JOYPASTE CARRIBEAN VANILLA Vanilla flavoring compound.	15.8 lb (6x2.6 lb) pails 1100254	 READY TO USE  GLUTEN FREE
JOYPASTE STRAWBERRY Strawberry flavoring compound.	15.8 lb (6x2.6 lb) pails 1100217	 READY TO USE  GLUTEN FREE
JOYPASTE INTENSE HAZELNUT Hazelnut flavoring compound.	11 lb pail 1020212	 READY TO USE  GLUTEN FREE
JOYPASTE RASPBERRY Raspberry flavoring compound.	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.	11 lb pail 1011076	 READY TO USE  GLUTEN FREE
JOYCOUVERTURE WHITE CHOCOLATE White chocolate coating ideal for icecream and frozen desserts..	11 lb pail 1011197	 READY TO USE  GLUTEN FREE

	Item	
JOYCOUVERTURE MILK CHOCOLATE Milk chocolate coating ideal for icecream and frozen desserts	11 lb pail 1011268	 READY TO USE  GLUTEN FREE
JOYCOUVERTURE EXTRA DARK CHOCOLATE Dark chocolate coating ideal for icecream and frozen desserts	11 lb pail 1010887 — 48.4 lb pail 1010121	 READY TO USE  GLUTEN FREE



irca | **Chocolates**
Line
















CHOCOLATES & COMPOUND

Reno
Cric Crac
Nobel
Codetta
Scaglietta
Sfrette
Crunchy beads
Cacao
Coverit



Chocolate: Premium

Our premium 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	
RENO CONCERTO DARK 58% Dark chocolate with a perfect blend of authentic flavour ideal fluidity makes it perfect for all types of working.	● ● ● ● ○	Cocoa: 58% min Cocoa Butter: 36-38% T° melting: 113-122° F 45-50°C T° tempering: 86-90°F 30-32°C	22 lb (2x11 lb) bags 1011791	 Couvertures  Sorbets  Bars  Gelato  Pralines
RENO CONCERTO DARK 64% Dark chocolate drops, a perfect blend of authentic flavour and optimal workability.	● ● ● ● ●	Cocoa: 64% min Cocoa Butter: 41-43% T° melting: 113-122° F 45-50°C T° tempering: 86-90°F 30-32°C	11 lb (1x11 lb) bag 1011801	 Couvertures  Sorbets  Bars  Gelato  Pralines
RENO CONCERTO MILK 34% Milk chocolate with a unique, sweet flavour, indispensable for all sorts of working in pastry and chocolates.	● ● ● ● ○	Cocoa: 34% min Cocoa Butter: 37-39% T° melting: 113° F 45°C T° tempering: 82-86°F 28-30°C	22 lb (2x11 lb) bags 1011841	 Couvertures  Sorbets  Bars  Gelato  Pralines



Chocolate: Compound




































High-quality chocolate compounds for covering, coating, dipping and molding. It is marked by 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 40-45° C Molding 95-100° F 35-38° C	22 lb (2x11 lb) bags 1010276	 Couvertures  Sorbets  Bars  Gelato  Pralines
NOBEL BITTER RSPO	● ● ●	T° of use: Coating 104-113° F 40-45° C Molding 95-100° F 35-38° C	22 lb (2x11 lb) bags 1011416	 Couvertures  Sorbets  Bars  Gelato  Pralines
NOBEL BITTER DARK RSPO	● ● ●	T° of use: Coating 104-113° F 40-45° C Molding 95-100° F 35-38° C	22 lb (2x11 lb) bags 1010442	 Couvertures  Sorbets  Bars  Gelato  Pralines
NOBEL BITTER MILK RSPO	● ● ●	T° of use: Coating 104-113° F 40-45° C Molding 95-100° F 35-38° C	22 lb (2x11 lb) bags 1010070	 Couvertures  Sorbets  Bars  Gelato  Pralines
NOBEL WHITE RSPO	● ● ●	T° of use: Coating 104-113° F 40-45° C Molding 95-100° F 35-38° C	22 lb (2x11 lb) bags 1010443	 Couvertures  Sorbets  Bars  Gelato  Pralines

Chocolate: For Decorating

High quality dark, milk and white compound flakes and sprinkles with irregular shapes and lengths perfect for adding that special touch to any dessert.






	Size	Item	
CODETTA DARK High quality dark chocolate sprinkle with high shine. Small shiny cylindrical pieces of chocolate compound perfect for decorating.	Length : 5mm Diameter : 1mm	44 lb (20x2.2 lb) bags 1040630	 Couvertures  Sorbets  Bars  Gelato  Pralines
CODETTE MILK High quality milk chocolate sprinkle with high shine. Small shiny cylindrical pieces of chocolate compound perfect for decorating.	Length : 5mm Diameter : 1mm	44 lb (20x2.2 lb) bags 1040193	 Couvertures  Sorbets  Bars  Gelato  Pralines
CODETTA WHITE High quality white chocolate sprinkle with high shine. Small shiny cylindrical pieces of chocolate compound perfect for decorating.	Length : 5mm Diameter : 1mm	44 lb (20x2.2 lb) bags 1040632	 Couvertures  Sorbets  Bars  Gelato  Pralines
SCAGLIETTA DARK Small shiny dark chocolate compound flakes with irregular shape.	Thickness : .5mm Width : 1.5 - 3mm	44 lb (20x2.2 lb) bags 1040629 44 lb (4x11 lb) bags 1040573	 Couvertures  Sorbets  Bars  Gelato  Pralines
SCAGLIETTA MILK Small shiny milk chocolate compound flakes with irregular shape.	Thickness : .5mm Width : 1.5 - 3mm	44 lb (20x2.2 lb) bags 1040194	 Couvertures  Sorbets  Bars  Gelato  Pralines
SCAGLIETTA WHITE Small shiny white chocolate compound flakes with irregular shape.	Thickness : .5mm Width : 1.5 - 3mm	44 lb: (20x2.2 lb)bags 1040631	 Couvertures  Sorbets  Bars  Gelato  Pralines
SFRETTE CAFÉ CHOCOLATE Shiny small coffee flavored chocolate spheres.	Diameter : 2 - 3mm	35.2 lb (8x4.4 lb) bags 1510649	 Couvertures  Sorbets  Bars  Gelato  Pralines

	Size	Item	
CRUNCHY BEADS DARK Tiny pieces of puffed rice, covered in dark chocolate.	Diameter : 2 - 3mm	17.6 lb (4x4.4 lb) bags 1011445	<div> <div>✓</div> <div>READY TO USE</div> </div> <div> <div>✗</div> <div>GLUTEN FREE</div> </div>
CRUNCHY BEADS WHITE Tiny pieces of puffed rice, covered in white chocolate.	Diameter : 2 - 3mm	17.6 lb (4x4.4 lb) bags 1011449	<div> <div>✓</div> <div>READY TO USE</div> </div> <div> <div>✗</div> <div>GLUTEN FREE</div> </div>
CRUNCHY BEADS MIX Tiny pieces of puffed rice, covered in dark, milk and white chocolate.	Diameter : 2 - 3mm	4.4 lb bag 1011450	<div> <div>✓</div> <div>READY TO USE</div> </div> <div> <div>✗</div> <div>GLUTEN FREE</div> </div>



Chocolate: Cocoa Powder






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

	Item	Features
CACAO 22/24	22 lb: (10x2.2 lb) bags 1070480	<div>Couvertures</div> <div>Sorbets</div> <div>Bars</div> <div>Gelato</div> <div>Pralines</div>

Chocolate: Compound Coating

High-quality chocolate compounds for covering, coating, dipping and molding. Compound chocolates are marked by a low melting point and optimal snap effect while keeping a long-lasting shine without the need for tempering.

Available in dark, milk and white variations.

	Item	
COVERIT BIANCO	44 lb pail 1010762	<div>Couvertures</div> <div>Sorbets</div> <div>Bars</div> <div>Gelato</div> <div>Pralines</div>





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