



Autumn 2020 News

irca
SINCE 1919

CHOCOCREAM PASTICCERA



A valid alternative to traditional custard!

Anhydrous custard-flavoured cream for filling leavened products , shortcrust biscuits and flaky pastry **after baking**.
Its velvety consistency makes it ideal for all traditional custard uses.
Aromas and nuances of lemon peel, a fresh milk perception and a delicate egg aroma and flavour enrich the feel of this cream in the mouth.

CHOCOCREAM PASTICCERA BECAUSE

- It stores at **room temperature**, avoiding micro-biological problems
- **It does not moisten products it is added to**
- It's **ready for use, practical** and **quick** to use
- Its structure is ideal for use in a **sac à poche**
- **It freezes well**
- It is **free of preservatives, hydrogenated fats** and **palm oil**



THE BENEFITS OF CHOCOCREAM FOR PASTRY MAKERS

	TRADITIONAL CUSTARD	CREMIRCA VANIGLIA (hydrate)	CHOCOCREAM PASTICCERA (anhydrate)
Primary flavours	eggs and vanilla	vanilla	eggs, fresh milk, lemon zest
Performance on shortcrust and flaky pastry	it moistens products it is added to	it tends to moisten products it is added to	it does not moisten products it is added to
Conservation and shelf life	in the fridge for 2 days	at room temperature for 15 months	at room temperature for 12 months
Freezes well	NO	YES	YES
Preservatives	NO	YES	NO

APPLICATIONS



Leavened products



Croissants and brioches



Soft nougats

Available in 5 kg pails



NOBEL PISTACCHIO

NEW!

The unexpected compound!

Pistachio compound, ideal for coatings, decorations and moulded products making.
Its fusion point is low and its snap is optimal.
It remains **shiny over time** without tempering.

NOBEL PISTACCHIO BECAUSE

- It is **practical and quick to use** - it does not need tempering
- It is ideal for making **very thin glazes**
- It remains **shiny over time**
- Its fusion point is low and **its snap is optimal**
- It is perfect for **shavings**
- **It is free of hydrogenated fats**



The IRCA Ambassador's Advice

- **Regulate fluidity** by increasing or decreasing the fusion temperature.
- **Rapid heating and overly high temperatures** can alter the flavour and density of the product making it irreversibly dense.
- To make **moulded objects**, melt the required quantity at 35-38°C, pour it into moulds and put it in the fridge at temperatures of 10-15°C for 10/15 minutes to make it **easy to mould**.
Moulds must be 15-20°C in temperature.



APPLICATIONS



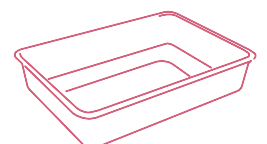
Coatings



Shavings



Moulded
objects



Available in
6 blocks x 2 kg cartons

PRALIN DELICRISP TROPICAL

NEW!

Tropical fruit flavoured white chocolate paste with crunchy pieces of **butter crêpes**. Ideal for making pralines and inserts in modern-style cakes, single portions, mignons and soft nougats.

PRALIN DELICRISP TROPICAL BECAUSE

- It contains **24% white chocolate**
- It contains **mango and passion fruit juice**
- It is **quick and easy** to use
- It **remains crunchy** after refrigeration and freezing



The PRALIN DELICRISP range comprises the following variants:

Classic - Noir - Blanc - Pistache - Caramel Fleur de Sel - Fruit Rouges - Coconty - Citron Meringue

APPLICATIONS



Pralines



Entremets



Fillings



Mignon
Pastry



Swirls

Available in
5 kg pails



CHOCOCREAM CARAMEL FLEUR DE SEL

NEW!

Post-baking baked product **filling** cream.

It contains **caramelised sugar** and **fleur de sel** for a slightly salty but soft and pleasant taste. Extremely versatile, it is also ideal as a base for **mousses** or as a **flavoured paste** for creams.

CHOCOCREAM CARAMEL FLEUR DE SEL BECAUSE

- It **does not moisten** products it is added to
- It's **ready for use, practical** and **quick** to use
- Its structure is ideal for use in a **sac à poche**
- It **freezes well**
- It is **free of hydrogenated fats**
- It contains **natural flavours only**



APPLICATIONS



Leavened
products



Croissants
and brioches



Soft
nougats

Available in
5 kg pails



The CHOCOCREAM range comprises the following variants: **Bianco - Bianco SP - Pistacchio - Dark - Pasticcera**