



Creams

irca
SINCE 1919

Why use an IRCA cream?

IRCA provides the creams that make your customers say: "OMG! That's SO good! Can I please have more!?" These are the creams that you and your staff will actually LOVE to use. These are the creams that build successful programs for your business.

Our creams are made by blending fats and sugar to create a base with various levels of density and consistency. We then mix in a decadent variety of carefully selected ingredients like chocolate, hazelnuts, milk, flavorings, grains, biscuits or fruits. These creams are specifically designed to meet the unique requirements of your signature recipes.

IRCA creams are:

- Available in formats for use before and after baking
- Offered in a wide variety of flavors
- Designed to reduce labor
- Packaged for small spaces or industrial uses
- Gluten-free
- Freeze-thaw stable
- Shelf-stable for at least 12 months

FILL

Use in pre and post-bake applications.

Add delicious flavor and textural interest to muffins, cakes, croissants, cupcakes, tarts, cookies and other dessert items.

COAT

Use in post-bake applications.

Add some shine, texture, volume, decoration to any kind of dessert.

FLAVOR

Use in post-bake applications.

Add a signature touch to pastry creams, fresh creams, and mousses.



Our CREAMS

FILLINGS

pre-bake

Function and form are the hallmarks of these creams. These creams are designed to add flavor, simplify execution, and perform well in a variety of applications.

CUKICREAM



tarts



flaky pastry



croissants

FLAVORS

1010183

COCOA

KEY INGREDIENT

13% cocoa

PACKAGING

5 kg (11 lb)

1011118

PISTACHIO

18% pistachios

5 kg (11 lb)

DIRECTIONS Ready-to-use

THIN ———+———— THICK

ADVANTAGES:

- Velvety smooth texture
- Fluid enough for industrial applications
- Does not melt into dough or burn when baked
- Formulated for use in premium applications

FARCINUT



tarts



flaky pastry



croissants

FLAVORS

1011149

HAZELNUT

KEY INGREDIENT

10% hazelnuts

PACKAGING

13 kg (28.6 lb)

DIRECTIONS Ready-to-use

THIN ———+———— THICK

ADVANTAGES:

- Caramelized hazelnut chocolate flavor
- Creamy texture
- Does not melt into dough or burn when baking
- Cuts cleanly without sticking to knife
- Flavor intact in pre and post-bake applications

CHOCOBAKE



flaky pastry



croissants

FLAVORS

1010682

CHOCOLATE

KEY INGREDIENT

35% chocolate

PACKAGING

5 kg (11 lb)

DIRECTIONS Ready-to-use

THIN ———+———— THICK

ADVANTAGES:

- Rich chocolate flavor
- Maintains a firm, creamy texture after bake
- Won't absorb into dough when baking
- Piping cream offers labor savings and application versatility vs. traditional batons

NOUGATY GIANDUIA



flaky pastry



croissants



muffins

FLAVORS

1010722

GIANDUIA

KEY INGREDIENT

10% hazelnuts

PACKAGING

5 kg (11 lb)

DIRECTIONS Ready-to-use

THIN ———+———— THICK

ADVANTAGES:

- Milk chocolate caramelized hazelnut flavor
- Maintains a firm, creamy texture after bake
- Won't absorb into dough when baking
- Piping cream offers labor savings and application versatility vs. traditional batons



FILLINGS

post-bake

Improve a classic or create something new. These fillings are available in a wide range of flavors and textures that will enhance any dessert.

PRALIN DELICRISP



		
praline filling	cakes, mousse filling and for spoon desserts	ice cream swirls
FLAVORS	KEY INGREDIENT	PACKAGING
1010922 CLASSIC	20% milk chocolate	5 kg (11 lb)
1010942 DARK	44% chocolate	5 kg (11 lb)
1011172 COCONUT	22% milk chocolate	5 kg (11 lb)
1011173 CARAMEL WITH SEA SALT	28% white chocolate	5 kg (11 lb)
1011198 RED FRUITS	28% white chocolate	5 kg (11 lb)
1011555 LEMON MERINGUE	26% white chocolate	5 kg (11 lb)

DIRECTIONS Ready-to-use




THIN ————— THICK

ADVANTAGES:

- Bright bold flavors
- Remains crunchy in high humidity situations
- Textural indulgence with crispy crepe pieces
- Fat based cream that will not absorb in cakes or tarts

PRALINE



		
praline filling	cakes, mousse filling and for spoon desserts	ice cream swirls
FLAVORS	KEY INGREDIENT	PACKAGING
1020166 NOISETTE	50% roasted hazelnuts 50% caramelized sugar	5 kg (11 lb)

DIRECTIONS Ready-to-use


THIN —+— THICK

ADVANTAGES:

- Caramelized hazelnut cream
- No artificial colors or ingredients
- Fluid enough for industrial applications
- Can use alone or as a flavoring
- Bakeable when added to cream

NOCCIOLATA



			
cakes	croissant e crêpes	pralines	ice cream swirls
FLAVORS	KEY INGREDIENT	PACKAGING	
1010341 GIANDUJA	6% cocoa 12% hazelnut	5 kg (11 lb)	
1010151 GIANDUJA	6% cocoa 12% hazelnut	13 kg (28.6 lb)	
1010157 GIANDUJA	6% cocoa 6% hazelnut	13 kg (28.6 lb)	
1011263 GIANDUJA	6% cocoa 12% hazelnut	13 kg (28.6 lb)	
1010708 WHITE	with milk 10% hazelnut	5 kg (11 lb)	

DIRECTIONS Ready-to-use

THIN ————— THICK

ADVANTAGES:

- Decadent chocolate hazelnut flavor
- Easy to pipe from a bag
- Can use alone or as a flavoring
- Highly spreadable

CHOCOCREAM



			
cakes	croissant e crêpes	pralines	ice cream swirls
FLAVORS WHITE CHOCOLATE PISTACHIO		KEY INGREDIENT 10% white chocolate 15% pistachios	PACKAGING 5 kg (11 lb) 5 kg (11 lb)

DIRECTIONS Ready-to-use



THIN ———+——— THICK

ADVANTAGES:

- Rich chocolate flavor
- Easy to pipe from a bag
- Can be used alone or as a flavoring
- Highly spreadable

WONDERCHOC



	
cake and cupcakes filling and decoration	praline filling
FLAVORS WHITE	KEY INGREDIENT 25% white chocolate
PACKAGING 5 kg (11 lb)	

DIRECTIONS Ready-to-use

THIN ———+——— THICK

ADVANTAGES:

- Delicious white chocolate flavor
- Soft, stable consistency after whipping
- Very versatile: Can be colored, flavored or as a ganache
- Won't melt in high condensation displays
- Use as a crumb coat to improve fondant adhesion



COATINGS **post-bake**

It's easy to add shine and color on any dessert. These coatings are formulated to flow evenly and provide flawless coverage.

CHOCOSMART



		
coating for Sacher-type cakes	coating for cakes and cream puffs	filling for pralines with melted or whipped product
FLAVORS	KEY INGREDIENT	PACKAGING
1010197 CHOCOLATE 1010196 MILK CHOCOLATE 1010198 WHITE CHOCOLATE	25% chocolate 18% milk chocolate 10% white chocolate	5 kg (11 lb) 5 kg (11 lb) 5 kg (11 lb)

DIRECTIONS warm at 86-95°F




THIN ————— THICK

ADVANTAGES:

- Variety of flavors
- Matte finish that resists smudging
- Easy melting for dipping or covering items
- Cuts cleanly and will not crack
- Can be whipped and used as an icing

COVERCREAM



		
cakes and profiteroles coating	praline filling	cakes and croissants filling
FLAVORS	KEY INGREDIENT	PACKAGING
1010724 DARK LEMON 1010711 DARK LEMON	23% chocolate with milk	5 kg (11 lb) 5 kg (11 lb)

DIRECTIONS warm at 86-95°F


THIN ———+———— THICK

ADVANTAGES:

- Indulgent flavor
- High gloss shine
- Use to flavor, cover, fill and drizzle
- Easy to pour

MIRABELLA



		
cakes and profiteroles coating	praline filling	Sacher torte
FLAVORS	KEY INGREDIENT	PACKAGING
1010990 DARK 1010975 DARK 1010991 WHITE 1010976 WHITE	16% cocoa with hazelnuts 16% cocoa with whole milk with whole milk	5 kg (11 lb) 13 kg (28.6 lb) 5 kg (11 lb) 13 kg (28.6 lb)

DIRECTIONS warm at 116-122°F

THIN —————+———— THICK

ADVANTAGES:

- Indulgent flavors
- Semi-gloss finish when set
- Easy to spread when melted







FLAVORINGS **post-bake**

Soft, creamy and delicious. These creams maintain their form when baked, are easy to use and won't dry out.

IRCA CAO



			
ice cream	custard	cream	buttercream

FLAVORS	KEY INGREDIENT	PACKAGING
1010358 COCOA	50% cocoa	5 kg (11 lb)

DIRECTIONS Ready-to-use

THIN ———+———— THICK

ADVANTAGES:

- Liquid suspension cocoa powder
- Smooth and creamy - no dust!
- High cocoa content
- Convenient packaging
- Flavoring agent for batter, doughs and creams

MORELLINA



			
ice cream	custard	cream	buttercream

FLAVORS	KEY INGREDIENT	PACKAGING
1010394 CHOCOLATE WITH HAZELNUTS	with cocoa and hazelnuts	5 kg (11 lb)
1010864 COCOA (BITTER)	26% cocoa	13 kg (28.6 lb)

DIRECTIONS Ready-to-use

THIN ———+———— THICK

ADVANTAGES:

- Hazelnut flavored version of Irca Cao
- Liquid suspension cocoa powder
- Smooth and creamy - no dust!
- High cocoa content
- Convenient packaging
- Flavoring agent for batter, doughs and creams

CREMIRCA



			
flaky pastry	tarts	custard	cream

FLAVORS	KEY INGREDIENT	PACKAGING
1520536 LEMON SP	Real lemon juice	6 kg (13.2 lb)
1520534 LEMON SP	Real lemon juice	14 kg (30.8 lb)
1520411 THERMO CHOCOLATE	Powdered chocolate 15%	6 kg (13.2 lb)

DIRECTIONS Ready-to-use




THIN ———+———— THICK

ADVANTAGES:

- Bake stable flavored custard
- Will not crack or burn
- Fluid enough for industrial applications
- Excellent flavoring agent for breakfast pastries

TOFFEE D'OR CARAMEL



		
cakes	tarts	cream

FLAVORS	KEY INGREDIENT	PACKAGING
1030385 TOFFEE	Caramel	5 kg (11 lb)

DIRECTIONS Ready-to-use

THIN ———+———— THICK

ADVANTAGES:

- Delicious buttery caramel flavor
- Use to fill, cover and aromatize
- Used in pre and post- bake applications
- Easy to pipe

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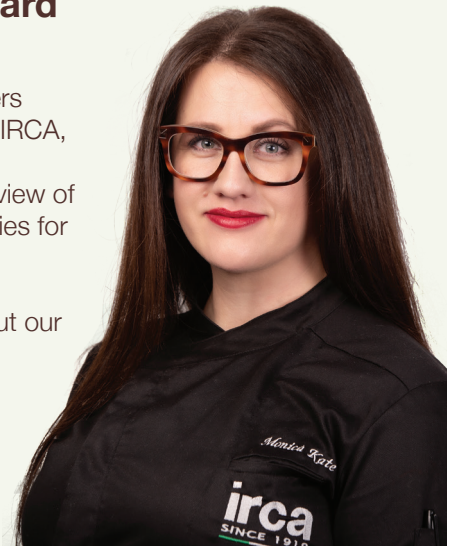
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