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**SINCE 1919**  
GENERAL CATALOG  
THE AMERICAS







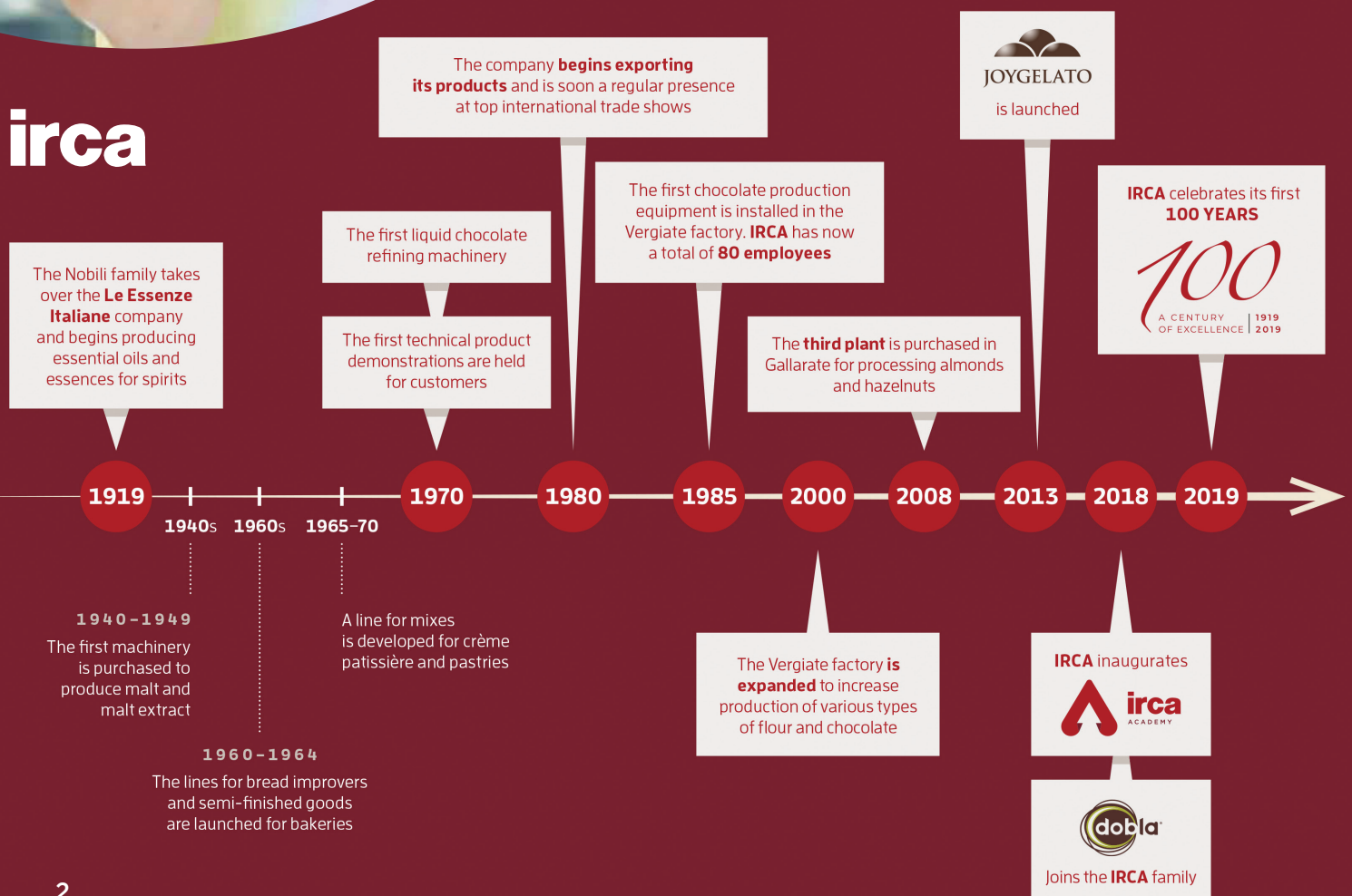
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## OUR MISSION

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

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# Index



Chocolate

5



Pastry

11



Bakery

27



Gelato

29



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Chocolate










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# Chocolate: “Excellence”










## 1011791 RENO CONCERTO DARK 58%

COCOA: 58% min.	COCOA BUTTER: 36-38%	FLUIDITY: - ●●●●+	PACKAGING:	
			10 kg (2x5 kg) drops	22 lb (2x11 lb) drops
T° melting: 113-122°F 45-50°C	T° tempering: 86-90°F 30-32°C	SPECIAL FOR:		
		 bars  pralines  coating  ganache  mousse  curls  molding		FURTHER APPLICATIONS:



## 1011801 RENO CONCERTO DARK 64%

COCOA: 64% min.	COCOA BUTTER: 41-43%	FLUIDITY: - ●●●●●+	PACKAGING:	
			10 kg (2x5 kg) drops	22 lb (2x11 lb) drops
T° melting: 113-122°F 45-50°C	T° tempering: 86-90°F 30-32°C	SPECIAL FOR:		
		 bars  pralines  coating  ganache  mousse  curls  molding		FURTHER APPLICATIONS:







## 1011841 RENO CONCERTO MILK 34%





COCOA: 34% min.	TOTAL FAT: 37-39%	FLUIDITY: - ●●●●+	PACKAGING:	
			10 kg (2x5 kg) drops	22 lb (2x11 lb) drops
T° melting: 113°F 45°C	T° tempering: 82-86°F 28-30°C	SPECIAL FOR:		
		 bars  pralines  coating  ganache  mousse  molding		FURTHER APPLICATIONS:



NOBEL BITTER 1010221

dark	COCOA: 	T° of use: coating 104-113°F 40-45°C molding 95-100°F 35-38°C	PACKAGING:  10 kg (2x5 kg) drops		22 lb (2x11 lb) drops
SPECIAL FOR:  coating			FURTHER APPLICATIONS:  molding		
decorations 					

CRIC CRAC 1010276

dark	COCOA: 	T° of use: coating 104-113°F 40-45°C molding 95-100°F 35-38°C	PACKAGING:  10 kg (2x5 kg) drops  22 lb (2x11 lb) drops	
SPECIAL FOR:  coating  decorations			FURTHER APPLICATIONS:  molding	





# Chocolate: For decorating






## CODETTA

1040630 DARK 1040208 DARK 1040193 MILK 1040632 WHITE	SIZE:	PACKAGING:	
	length 5 mm diam 1 mm	20 kg (20x1 kg)	44 lb (20x2.2 lb)
		20 kg (4x5 kg)	44 lb (4x11 lb)
		20 kg (20x1 kg)	44 lb (20x2.2 lb)
		20 kg (20x1 kg)	44 lb (20x2.2 lb)
SPECIAL FOR:			
			
cakes, mousse and mignon pastry decorations	praline decorations	ice cream decorations	cookies, cakes and leavened products







## SCAGLIETTA

<div>1040629 DARK</div> <div>1040573 DARK</div> <div>1040194 MILK</div> <div>1040199 MILK</div> <div>1040631 WHITE</div>	<div>SIZE:</div> <div>thickness .5 mm</div> <div>width 1.5 - 3 mm</div>	<div>PACKAGING:</div>	
		20 kg (20x1 kg)	44 lb (20x2.2 lb)
		20 kg (4x5 kg)	44 lb (4x11 lb)
		20 kg (20x1 kg)	44 lb (20x2.2 lb)
		20 kg (4x5 kg)	44 lb (4x11 lb)
		20 kg (20x1 kg)	44 lb (20x2.2 lb)
<div>SPECIAL FOR:</div> <div><div><div>cakes, mousse and mignon pastry decorations</div></div><div><div>praline decorations</div></div><div><div>ice cream decorations</div></div></div>			



## CRUNCHY BEADS

<div>1011445 DARK</div> <div>1011451 MIX</div>	<div>SIZE:</div> <div>diam 2 - 3 mm</div>	<div>PACKAGING:</div> <div>8 kg (4x2 kg)</div> <div>8 kg (4x2 kg)</div>		<div>17.6 lb (4x4.4 lb)</div> <div>17.6 lb (4x4.4 lb)</div>
<div>SPECIAL FOR:</div> <div><div><div>cakes, mousse and mignon pastry decorations</div></div><div><div>praline decorations</div></div><div><div>ice cream decorations</div></div><div><div><div>cremini and soft nougats</div></div><div>FURTHER APPLICATIONS:</div></div></div>				



## 1510331 GRANELLA LUCIDA

dark chocolate 47% min. cocoa	<b>SIZE:</b>  2 - 4 mm	<b>PACKAGING:</b>	
		10 kg (1x10 kg)	22 lb (1x22 lb)
<b>SPECIAL FOR:</b>  cakes, mousse and mignon pastry decorations		 praline decorations	<b>FURTHER APPLICATIONS:</b>  ice cream decorations
		 cookies, cakes and leavened products	



SFERETTE COFFEE CHOCOLATE 1510649

COFFEE: 7%	SIZE: diam 4 - 7 mm	PACKAGING:	
		16 kg (8x2 kg)	35.2 lb (8x4.4 lb)
SPECIAL FOR:		FURTHER APPLICATIONS:	
 cakes, mousse and mignon pastry decorations		 praline decorations	
		 ice cream decorations	
		 cookies, cakes and leavened products	








# Chocolate: Bake stable




## 1510661 CHOCOLATE CHUNKS DARK

dark	COCOA: 43%	SIZE: 10x10x5 mm	PACKAGING:	
			10 kg (10x1 kg)	22 lb (10x2.2 lb)
SPECIAL FOR:				
<div> <div>  <div>cookies</div> </div> <div>  <div>leavened products</div> </div> <div>  <div>cakes</div> </div> </div>				



## 1010477 PEPITA

dark	COCOA: 47%	SIZE: 1100 pz./100g	PACKAGING:	
			10 kg (2x5 kg)	22 lb (2x11 lb)
SPECIAL FOR:				
<div> <div>  <div>cookies</div> </div> <div>  <div>leavened products</div> </div> <div>  <div>cakes</div> </div> <div> <div>FURTHER APPLICATIONS:</div>  <div>ice cream decorations</div> </div> </div>				





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## Pastry









# Pastry: Oil based creams for flavoring







## 1010358 IRCA CAO

COCOA: 50%	HAZELNUTS: none	DOSAGE: 1,000 g: 100-150 g	PACKAGING: 5 kg (11 lb)
IDEAL FOR FLAVORING:			
 ice cream	 custard	 cream	 buttercream



## MORELLINA



FLAVOR:	COCOA:	NUTS:	DOSAGE:	PACKAGING:
1010394 MORELLINA	26%	8%	1,000 g: 100-200 g	5 kg (11 lb)
1010864 MORELLINA BITTER	26%	1%	1,000 g: 100-200 g	13 kg (28.6 lb)
IDEAL FOR FLAVORING:				
 ice cream	 custard	 cream	 buttercream	





# Pastry: Oil based creams for post-bake filling





## PRALINE NOISETTE 1020166

SUGAR: 50% caramelized sugar	HAZELNUTS: 50% roasted hazelnuts	CONSISTENCY: - ———— +	PACKAGING: 5 kg (11 lb)
IDEAL FOR:			
 pralines		 creams	



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## NOCCIOLATA

FLAVOR:	COCOA:	HAZELNUTS:	CONSISTENCY:	PACKAGING:
1010341 NOCCIOLATA	6%	12%	- ———— +	5 kg (11 lb)
1010151 NOCCIOLATA	6%	12%	- ———— +	13 kg (28.6 lb)
1010157 NOCCIOLATA P	6%	6%	- ———— +	13 kg (28.6 lb)
1011263 NOCCIOLATA MD	6%	12%	- ———— +	13 kg (28.6 lb)
1010708 NOCCIOLATA WHITE	none	10%	- ———— +	5 kg (11 lb)
IDEAL FOR AFTER BAKING FILLING OF:		OTHER APPLICATIONS:		
 cakes		 croissant and crêpes		
		 pralines		
		 ice cream swirls		



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## CHOCOCREAM

FLAVOR:	CHOCOLATE:	NUTS:	CONSISTENCY:	PACKAGING:
1010958 PISTACHIO	none	15% pistachio	- ———— +	5 kg (11 lb)
1010690 WHITE	10% white	none	- ———— +	5 kg (11 lb)
IDEAL FOR AFTER BAKING FILLING OF:		OTHER APPLICATIONS:		
 cakes		 croissant and crêpes		
		 pralines		
		 ice cream swirls		



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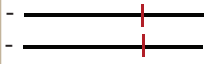





# Pastry: Oil based creams for pre and post-bake filling

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## CUKICREAM

FLAVOR:	COCOA:	NUTS:	CONSISTENCY:	PACKAGING:
1010183 COCOA 1011118 PISTACHIO	6% none	16% hazelnuts 18% pistachios	-  +	5 kg (11 lb) 5 kg (11 lb)
IDEAL FOR:				
<div>  tarts            flaky pastry or shortbread pastries with filling            cookies         </div>				

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## 1011149 FARCINUT


COCOA:	HAZELNUTS:	CONSISTENCY:	PACKAGING:
3.2%	10%	-  +	13 kg (28.6 lb)
IDEAL FOR:			
<div>  tarts            flaky pastry or shortbread pastries with filling            croissants         </div>			






# Pastry: Oil based creams for pre-bake filling

## NOUGATY GIANDUJA 1010722

COCOA: 10%	HAZELNUTS: 6%	CONSISTENCY: - ———— +	PACKAGING: 5 kg (11 lb)
IDEAL FOR:  croissants and pain au chocolate			












## CHOCOLAKE CHOC 1010682

Powdered Chocolate: 35%	HAZELNUTS: none	CONSISTENCY: - ———— +	PACKAGING: 5 kg (11 lb)
IDEAL FOR:  croissants and pain au chocolate			



# Pastry: Oil based creams for no-bake application

## PRALIN DELICRISP

FLAVOR:	CHOCOLATE:	CRUNCHY CREPES:	CONSISTENCY:	PACKAGING:
1010942 NOIR	44% powdered choc. 20% milk 22% milk 28% white 28% white 26% white	24%	-  +	5 kg (11 lb)
1010922 CLASSIC		24%	-  +	5 kg (11 lb)
1011172 COCONUT		14%	-  +	5 kg (11 lb)
1011173 CARAMEL FLEUR DE SEL		21%	-  +	5 kg (11 lb)
1011198 FRUITS ROUGE		15%	-  +	5 kg (11 lb)
1011555 CITRON MERINGUE		13%	-  +	5 kg (11 lb)
IDEAL FOR:				
 praline filling		 cakes, mousse filling and for spoon desserts		
OTHER APPLICATIONS:			 ice cream swirls	
1990545 DELICRISP		100% dry crunchy crepes		








# Pastry: Oil based creams to coat and fill post-bake

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## COVERCREAM

FLAVOR:	CHOCOLATE:	NUTS:	IDEAL COATING TEMPERATURE:	CONSISTENCY:	PACKAGING:
1010724 DARK 1010711 LEMON	23% chocolate none	none none	86-95°F (30-35°C) 86-95°F (30-35°C)		5 kg (11 lb) 5 kg (11 lb)
IDEAL FOR:					
 cakes and profiteroles coating		 praline filling		 cakes and croissants filling	

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## MIRABELLA




FLAVOR:	COCOA:	NUTS:	IDEAL COATING TEMPERATURE:	CONSISTENCY:	PACKAGING:
1010990 DARK 1010975 DARK 1010991 WHITE 1010976 WHITE	16% low fat 16% low fat none none	hazelnuts none none none	104-113°F (40-45°C) 104-113°F (40-45°C) 104-113°F (40-45°C) 104-113°F (40-45°C)		5 kg (11 lb) 13 kg (28.6 lb) 5 kg (11 lb) 13 kg (28.6 lb)
IDEAL FOR:					
 cakes and profiteroles coating		 praline filling		 cakes and croissants filling	





# Pastry: Oil based creams to coat and fill post-bake



## CHOCOSMART

FLAVOR:	CHOCOLATE:	NUTS:	IDEAL COATING TEMPERATURE:	CONSISTENCY:	PACKAGING:
1010197 CHOCOLATE 1010196 MILK 1010198 WHITE	25% chocolate 18% milk 10% white	none none none	86-95°F (30-35°C) 86-95°F (30-35°C) 86-95°F (30-35°C)	- ———— + - ———— + - ———— +	5 kg (11 lb) 5 kg (11 lb) 5 kg (11 lb)
IDEAL FOR: <div>  <p>cakes and profiteroles coating</p> </div> <div>  <p>praline filling</p> </div> <div>  <p>cakes and croissants filling</p> </div>					



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## 1011136 WONDERCHOC WHITE\*

CHOCOLATE:	HAZELNUTS:	IDEAL COATING TEMPERATURE:	CONSISTENCY:	PACKAGING:
25% white	none	71-75°F (22-24°C)	- ———— +	5 kg (11 lb)
IDEAL FOR: <div>  <p>cake and cupcakes filling and decoration</p> </div> <div>  <p>praline filling</p> </div>				





\*contains anhydrous milk fat



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# Pastry: Water based creams to fill and flavor

## TOFFEE D'OR CARAMEL 1030385

USE:	CONSISTENCY:	PACKAGING:
Pre and post-bake	- ———— +	5 kg (11 lb)
IDEAL FOR: <div>  <p>cakes coating</p> </div> <div>  <p>pralines, cakes, muffins and cupcakes filling</p> </div> <div>  <p>before baking of tarts, flaky pastry and shortbread</p> </div> <div>  <p>creams flavoring</p> </div>		



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# Pastry: Water based creams to coat and fill



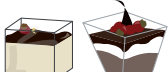



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## MIRROR – shiny coatings

USE: For post-bake and no-bake	HEATING TEMPERATURE FOR USE:	PACKAGING:
1030352 NEUTRAL	122-131°F (50-55°C)	3 kg (6.6 lb)
1030394 EXTRA WHITE	122-131°F (50-55°C)	3 kg (6.6 lb)
1030468 TROPICAL	122-131°F (50-55°C)	3 kg (6.6 lb)
1030257 STRAWBERRY	113-122°F (45-50°C)	3 kg (6.6 lb)
1030388 RASPBERRY	113-122°F (45-50°C)	3 kg (6.6 lb)
1030235 CARAMEL	122-131°F (50-55°C)	6 kg (13.2 lb)
1030222 DARK	113-122°F (45-50°C)	6 kg (13.2 lb)








IDEAL FOR:	OTHER APPLICATIONS:
 bavarian  semifreddi  mousse, spoon desserts	 profiteroles 0°F (-17°C)  ice cream swirls -7°F (-23°C)  Sacher torte 0°F (-17°C)

PAGE 23 mixed with BLITZ ICE GLITTER SILVER or GOLD for coating 0°F (-17°C)





CREMIRCA

FLAVOR:	INGREDIENT:	RESULTS WHILE BAKING:	PACKAGING:
1520536 LEMON SP	Made with real lemon juice	-  +	6 kg (13.2 lb)
1520534 LEMON SP	Made with real lemon juice	-  +	14 kg (30.8 lb)
1520411 THERMO CHOCOLATE	Powdered chocolate 15%	-  +	6 kg (13.2 lb)
<div><div>IDEAL FOR:</div><div> before baking filling</div></div> <div><div>OTHER APPLICATIONS:</div><div><div> danish pastries</div><div> tarts, tartlets</div><div> flavoring for custard and cream</div></div></div>			





# Pastry: Sugar pastes

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## 1060197 PASTA DAMA TOP

COLOR: white - ———— +	CONSISTENCY at room temp. 68°F( 20°C) - ———— +	CONSISTENCY in refrigerator +41°F( 5°C) - ———— +	HUMIDITY RESISTANCE: - ———— +	TASTE: white chocolate
PACKAGING:  5 kg                      11 lb		IDEAL FOR:  molding flowers and decorations	MAY BE COLORED WITH FOOD COLORINGS: hydrosoluble	FURTHER APPLICATIONS: creating tableaux and covering cakes

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## 1060215 PASTA DAMA PWR

COLOR: white - ———— +	CONSISTENCY at room temp. 68°F( 20°C) - ———— +	CONSISTENCY in refrigerator +41°F( 5°C) - ———— +	HUMIDITY RESISTANCE: - ———— +	TASTE: white chocolate
PACKAGING:  5 kg                      11 lb		IDEAL FOR:  creating celebration cake coverings	MAY BE COLORED WITH FOOD COLORINGS: hydrosoluble	FURTHER APPLICATIONS: creating tableaux








# Pastry: Fillings and jams for pre and post-bake




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## FILLINGS

FLAVOR:	% FRUIT:	CONSISTENCY:	RESISTANCE TO BAKING:	CONTAINS PRESERVATIVES:	CONTAINS PIECES OF FRUIT:
<b>1030287 APRICOT</b>	35%	- ——— +	- ——— +	yes	no
PACKAGING: 14 kg (30.8 lb)	IDEAL FOR: <div>  tarts                      flaky pastry or shortbread pastries with filling                      croissants                 </div>				








## JAMS

FLAVOR:	% FRUIT:	CONSISTENCY:	RESISTANCE TO BAKING:	CONTAINS PRESERVATIVES:	CONTAINS PIECES OF FRUIT:
<b>1030193 RASPBERRY</b>	45%	- ——— +	- ——— +	yes	yes
PACKAGING: 6 kg (13.2 lb)	IDEAL FOR: <div>  tarts                      flaky pastry or shortbread pastries with filling                      croissants                 </div>				



## \*FRUTTIDOR

FLAVOR:	% FRUIT:	CONSISTENCY:	RESISTANCE TO BAKING:	CONTAINS PRESERVATIVES:	CONTAINS PIECES OF FRUIT:
<b>1030414 PINEAPPLE</b>	70%	- ——— +	- ——— +	yes	yes
<b>1030413 MANGO</b>	70%	- ——— +	- ——— +	yes	yes
<b>1030429 BLUEBERRY</b>	50%	- ——— +	- ——— +	yes	yes
<b>1030417 CHERRY</b>	70%	- ——— +	- ——— +	yes	yes
<b>1030416 RASPBERRY</b>	70%	- ——— +	- ——— +	yes	yes
<b>1030421 WILD BERRY</b>	70%	- ——— +	- ——— +	yes	yes
<b>1030419 TROPICAL</b>	70%	- ——— +	- ——— +	yes	yes
PACKAGING: 3.3 kg (7.26 lb)	IDEAL FOR: <div>  tarts                      flaky pastry or shortbread pastries with filling                      croissants                      bavaroise, mousse, semifreddi, and spoon desserts                      bavaroise, mousse, semifreddi, and spoon desserts                 </div>				



\*requires refrigeration



# Pastry: Functional toppings



## HAPPYCAO NT

**1070501 HAPPYCAO NT**  
**1070486 HAPPYCAO NT**

does not contain  
hydrogenated fats

**FUNCTION:**  
humidity  
resistant  
cocoa

**IDEAL FOR:**  
tiramisú, semifreddi,  
mousse, cakes,  
mignon pastries

**PACKAGING**  
10 kg (10 x 1 kg)  
22 lb (2x11 lb)  
10 kg (1x10 kg)  
22 lb (1x22 lb)



## 1070487 BIANCANEVE NT

does not contain  
hydrogenated fats

**FUNCTION:**  
humidity  
resistant sugar  
to dust products

**IDEAL FOR:**  
lemon bars, pies, pastries,  
mousse, cakes


**PACKAGING:**  
10 kg (10x1 kg)  
22 lb (10x2.2 lb)





## Pastry: Gels for glazing post-bake

**COVERGEL BRIANT 1030295**

DILUTION: 30-60%	FLAVOR: apricot	MIN. HEATING TEMPERATURE: 194° F ( 90°C) hot preparation	GELIFICATION: -  +	PACKAGING: 14 kg (30.8 lb)
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## BLITZ ICE

	FLAVOR:	CONSISTENCY:	FREEZE THAW STABLE:	PACKAGING
1030345 NEW	neutral	slightly gelified	yes	6 kg (13.2 lb)
1030350 GLITTER SILVER	neutral	creamy	yes	3 kg (6.6 lb)
1030355 GLITTER GOLD	neutral	creamy	yes	3 kg (6.6 lb)





# Pastry: Lilly cream mixes

## 1070508 LILLY NEUTRO 1070085 LILLY NEUTRO\*

 	<b>DOSAGE:</b> cream 1,000 g water 200 g mix 200 g	<b>METHOD:</b> direct or indirect	<b>WITH PIECES OF FRUIT:</b> NO	<b>IDEAL FOR:</b>   bavaroise, mousse, semifreddi and spoon desserts	<b>PACKAGING:</b> 6 kg (6x1 kg) *10 kg (2x5 kg) 13.2 lb (6x2.2 lb) *22 lb (2x11 lb)
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## 1070505 LILLY LEMON

 	<b>DOSAGE:</b> cream 1,000 g water 300 g mix 200 g	<b>METHOD:</b> direct or indirect	<b>WITH PIECES OF FRUIT:</b> NO	<b>IDEAL FOR:</b>   bavaroise, mousse, semifreddi and spoon desserts	<b>PACKAGING:</b> 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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## 1070601 LILLY MANGO

 	<b>DOSAGE:</b> cream 1,000 g water 300 g mix 200 g	<b>METHOD:</b> direct or indirect	<b>WITH PIECES OF FRUIT:</b> YES	<b>IDEAL FOR:</b>   bavaroise, mousse, semifreddi and spoon desserts	<b>PACKAGING:</b> 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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## 1070506 LILLY YOGURT

 	<b>DOSAGE:</b> cream 600 g water 500 g mix 200 g	<b>METHOD:</b> indirect	<b>WITH PIECES OF FRUIT:</b> NO	<b>IDEAL FOR:</b>   bavaroise, mousse, semifreddi and spoon desserts	<b>PACKAGING:</b> 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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## 1070753 LILLY MILK CHOCOLATE

 	<b>DOSAGE:</b> cream 1,000 g water 300 g mix 200 g	<b>METHOD:</b> direct or indirect	<b>WITH PIECES OF FRUIT:</b> NO	<b>IDEAL FOR:</b>   bavaroise, mousse, semifreddi and spoon desserts	<b>PACKAGING:</b> 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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## 1070499 LILLY TIRAMISÚ

 	<b>DOSAGE:</b> cream 1,000 g water 200 g mix 200 g	<b>METHOD:</b> direct or indirect	<b>WITH PIECES OF FRUIT:</b> NO	<b>IDEAL FOR:</b>   bavaroise, mousse, semifreddi and spoon desserts	<b>PACKAGING:</b> 6 kg (6x1 kg) 13.2 lb (6 x 2.2 lb)
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## 1070603 LILLY HAZELNUT

 	<b>DOSAGE:</b> cream 1,000 g water 250 g mix 200 g	<b>METHOD:</b> direct or indirect	<b>WITH PIECES OF FRUIT:</b> NO	<b>IDEAL FOR:</b>   bavaroise, mousse, semifreddi and spoon desserts	<b>PACKAGING:</b> 6 kg (6 x 1 kg) 13.2 lb (6x1 kg)
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## LILLY CAPPUCCINO 1070599

DOSAGE: cream 1,000 g water 250 g mix 200 g	METHOD: direct or indirect	WITH PIECES OF FRUIT: NO	IDEAL FOR:  bavaroise, mousse, semifreddi and spoon desserts	PACKAGING: 6 kg (6x1 kg) 13.2 lb (6x1 kg)
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## LILLY CREAM CHEESE 1070533

DOSAGE: cream 500 g water 500 g mix 200 g	METHOD: indirect	WITH PIECES OF FRUIT: NO	IDEAL FOR:  bavaroise, mousse, semifreddi and spoon desserts	PACKAGING: 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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## LILLY CHOCOLATE 1070498

DOSAGE: cream 1,000 g water 300 g mix 200 g	METHOD: direct or indirect	WITH PIECES OF FRUIT: NO	IDEAL FOR:  bavaroise, mousse, semifreddi and spoon desserts	PACKAGING: 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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## LILLY WHITE CHOCOLATE 1070754

DOSAGE: cream 1,000 g water 300 g mix 200 g	METHOD: direct or indirect	WITH PIECES OF FRUIT: NO	IDEAL FOR:  bavaroise, mousse, semifreddi and spoon desserts	PACKAGING: 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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## LILLY STRAWBERRY 1070504

DOSAGE: cream 1,000 g water 300 g mix 200 g	METHOD: direct or indirect	WITH PIECES OF FRUIT: YES	IDEAL FOR:  bavaroise, mousse, semifreddi and spoon desserts	PACKAGING: 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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## LILLY RASPBERRY 1070502

DOSAGE: cream 1,000 g water 300 g mix 200 g	METHOD: direct or indirect	WITH PIECES OF FRUIT: YES	IDEAL FOR:  bavaroise, mousse, semifreddi and spoon desserts	PACKAGING: 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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## LILLY PASSION FRUIT 1070756

DOSAGE: cream 1,000 g water 300 g mix 200 g	METHOD: direct or indirect	WITH PIECES OF FRUIT: YES	IDEAL FOR:  bavaroise, mousse, semifreddi and spoon desserts	PACKAGING: 6 kg (6x1 kg) 13.2 lb (6x2.2 lb)
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# Pastry: Mixes for desserts



## 1070733 DELIMACARON

DOSAGE: mix 1,000 g (2.2 lb) water 200 g (7 oz)	PREPARATION: complete mix for Macarons	IDEAL FOR: the production of macarons in a quick and easy way	PACKAGING: 6 kg (13.2 lb)
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## 1070110 TOP CREAM

DOSAGE: mix 1,000 g (2.2 lb) milk 350-400 g (12.3-14 oz) or water 400-450 g (14-15.8 oz)	PREPARATION: whisk by hand or in planetary mixer	IDEAL FOR: Freezing Resistance - ————+ Baking Resistance - ————+	PACKAGING: 10 kg (22 lb)
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## 1990544 FLOMIX

DOSAGE: mix 600 g dried fruit 300 g	PREPARATION: in powder	IDEAL FOR: florentines, brittles, muesli and decorations	PACKAGING: 6 kg (10x600g) 13.2 lb (10x1.32 lb)
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## 1070624 MANDORGLASS QUICK

DOSAGE: 1,000 g mix 450-500 g water	PREPARATION: in powder	IDEAL FOR: almond glaze (ideal for veneziana, colomba, mandorlato, brioches, croissants and buondi)	PACKAGING: 10 kg (10x1 kg) 22 lb (10x2.2 lb)
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## 1070071 PANETTONE

KEY INGREDIENT: natural leavening	IDEAL FOR: preparation for panettone, pandoro, colomba, veneziana and croissants	PACKAGING: 10 kg (22 lb)
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Bakery



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## Bakery: Wellness line mixes



### 1080449 AMAVITA

BASIC INGREDIENTS: wheat proteins, soy grain and flour, sunflower seeds, lin, sesame and pumpkin seeds, pea fiber, soy bran, chickpea flour, whole wheat flour, salt, barley malt flour	NATURAL PRODUCT: YES	COLOR: dark brown	PACKAGING: 10 kg (22 lb)	IDEAL FOR: bread with a reduced content of carbohydrates, high in proteins and fibres
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### 1080453 CHIA & QUINOA BREAD

BASIC INGREDIENTS: whole wheat flour, quinoa seeds and flour, rye flour, sunflower seeds, chia seeds, poppy seeds, sesame seeds, soy grits, barley flour	NATURAL PRODUCT: YES	COLOR: brown	PACKAGING: 10 kg (22 lb)	IDEAL FOR: multicereal and multiseed whole bread
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## Bakery: Bread mixes



### 1080190 GRAN MEDITERRANEO

BASIC INGREDIENTS: wheat flour type 00, linseeds, oats flakes, dehydrated capers, dehydrated green olives, rosemary, oregan	NATURAL PRODUCT: YES	COLOR: white	PACKAGING: 10 kg (22 lb)	IDEAL FOR: bread with a reduced content of carbohydrates, high in proteins and fibres
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### 1080078 PANE ARABO ALL'AVENA

BASIC INGREDIENTS: wheat flour type 00	NATURAL PRODUCT: YES	COLOR: white	PACKAGING: 10 kg (22 lb)	IDEAL FOR: Italian panini, Arabic bread
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### 1080087 ROLLBURG

BASIC INGREDIENTS: wheat flour type 00, sugar, vegetable fat, powdered whole milk	NATURAL PRODUCT: emulsifier E472e	COLOR: white	PACKAGING: 10 kg (22 lb)	IDEAL FOR: pullman bread, gastronomic panettone, focaccia, hamburger, hot-dog
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## Bakery: Bread Improvers



### 1090613 TRIAL THERMOTECH

Suggested amount on flour weight: 1%	Basic ingredients: E472e, E471, enzymes E300	Ingredients to declare: E472e, E471	Volume of finished products from 1 to 5: 5	RETARDER PROOFER: optimal	FROZEN DOUGH: optimal	Color of finished breads from 1 to 4: 3	Pack. (bags): 10 kg (22 lb)
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





## Gelato



[joygelato.com](http://joygelato.com)



# Joypaste: Flavoring pastes

	Gluten Free	DOSAGE	Packaging EU	Packaging US
<b>1020242 JOYPASTE PISTACCHIO PURE</b> <i>Pistacchio verde di Bronte DOP" (100%) - pistachio paste for flavorings</i>		<i>dosage for ice cream</i>	3 kg	6.6 lb
		1.28-1.92 oz/1 lb of white base		
		<i>dosage for pastry</i>		
		1.28-1.92 oz/1 lb of custard, cream, ganache, mousse		
<b>1020231 JOYPASTE PISTACCHIO GREEN</b> <i>Refined pistachio (100%) paste from California</i>		<i>dosage for ice cream</i>	3 kg	6.6 lb
		1.28-1.92 oz/1 lb of white base		
		<i>dosage for pastry</i>		
		1.28-1.92 oz/1 lb of custard, cream, ganache, mousse		
<b>1020231 JOYPASTE STRAWBERRY</b> <i>Strawberry paste for flavorings</i>		<i>dosage for ice cream</i>	7.2 kg (1,2 kg x 6)	15.84 (6 x 2.64 lb)
		1.12-1.44oz/1lb of white base		
		<i>dosage for pastry</i>		
		0.6-1.44oz/1lb of custard, cream, ganache, mousse		
<b>1100230 JOYPASTE LEMON</b> <i>Lemon paste for flavorings</i>		<i>dosage for ice cream</i>	7.2 kg (1,2 kg x 6)	15.84 (6 x 2.64 lb)
		1.12-1.44oz/1lb of water		
		<i>dosage for pastry</i>		
		0.6-1.44oz/1lb of custard, cream, ganache, mousse		
<b>1100226 JOYPASTE COFFEE</b> <i>Coffee paste for flavorings</i>		<i>dosage for ice cream</i>	7.2 kg (1,2 kg x 6)	15.84 (6 x 2.64 lb)
		0.32-0.64oz/1lb of white base		
		<i>dosage for pastry</i>		
		0.32-0.64oz/1lb of custard, cream, ganache, mousse		
<b>1100293 JOYPASTE CINNAMON</b> <i>Cinnamon paste for flavorings</i>		<i>dosage for ice cream</i>	7.2 kg (1,2 kg x 6)	15.84 (6 x 2.64 lb)
		0.8-1.12oz/1lb of white base		
		<i>dosage for pastry</i>		
		0.8-1.12oz/1lb of custard, cream, ganache, mousse		
<b>1100294 JOYPASTE WHITE VANILLA</b> <i>White vanilla paste for flavorings</i>		<i>dosage for ice cream</i>	7.2 kg (1,2 kg x 6)	15.84 (6 x 2.64 lb)
		0.32-0.48oz/1lb of white base		
		<i>dosage for pastry</i>		
		0.96-1.44oz/1lb of custard, cream, ganache, mousse		
<b>1100298 JOYPASTE TROPICAL</b> <i>Tropical paste for flavorings</i>		<i>dosage for ice cream</i>	7.2 kg (1,2 kg x 6)	15.84 (6 x 2.64 lb)
		1.28-1.92oz/1lb of of water		
		<i>dosage for pastry</i>		
		0.32-0.48oz/1lb of custard, cream, ganache, mousse		
<b>1100282 JOYPASTE PASTRY RASPBERRY</b> <i>Raspberry flavoring paste</i>		<i>dosage for pastry</i>	7.2 kg (1,2 kg x 6)	15.84 (6 x 2.64 lb)
		0.64-1.28oz/1lb of custard, cream, ganache, mousse		
<b>1100283 JOYPASTE PASTRY MANGO</b> <i>Mango flavoring paste</i>		<i>dosage for pastry</i>	7.2 kg (1,2 kg x 6)	15.84 (6 x 2.64 lb)
		0.64-1.28oz/1lb of custard, cream, ganache, mousse		



# JOYCREAM: For pastry and gelato use

	Gluten Free	DOSAGE	Packaging EU	Packaging US
<b>1011152 JOYCREAM AMORENERO</b> <i>Extra dark cocoa cream cream with cocoa biscuit chunks</i>		at will	5 kg	11 lb
<b>1011098 JOYCREAM BESAMEMUCHO</b> <i>Gianduja cream with roasted hazelnut grits and crunchy crêpe slivers</i>		at will	5 kg	11 lb
<b>1011074 JOYCREAM WAFERNUT CLAIR</b> <i>Gianduja cream with roasted hazelnut grits and crunchy crêpe slivers</i>		at will	5 kg	11 lb
<b>1011430 JOYCREAM NOCCIOLATA CHOC</b> <i>Cocoa/hazelnut cream</i>		at will	5 kg	11 lb
<b>1011081 JOYCREAM CHOCOBISCOTTO</b> <i>Dark chocolate flavored cream with cocoa biscuit chunks</i>		at will	5 kg	11 lb





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