

Timeless Decorations

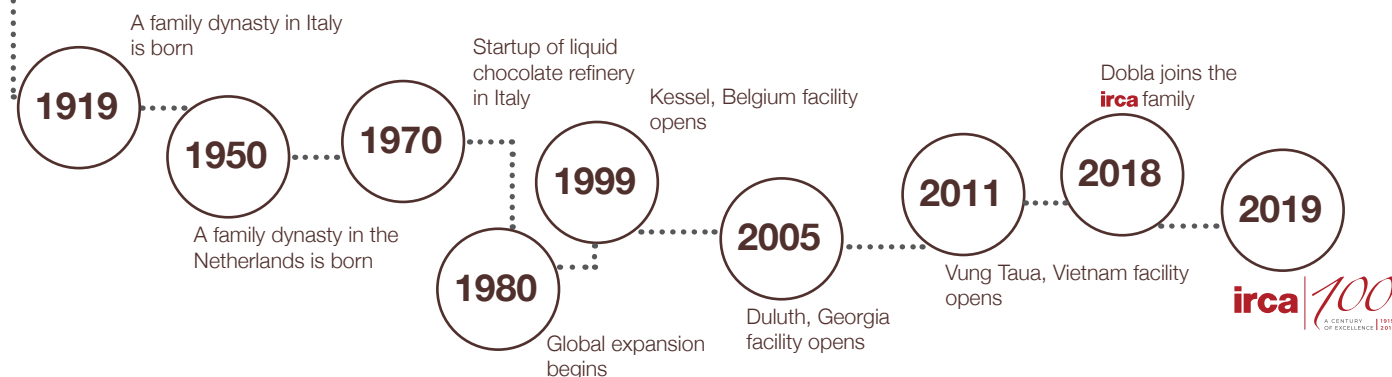
Our most popular collection of versatile,
on-trend, decorations



irca
SINCE 1919

An effortless way to fashion a wide assortment of looks that range from contemporary to classic.

A long legacy of **family traditions** and **product innovations** is the secret behind our most popular assortment of timeless decorations. Using our timeless decorations individually, layered, or blended, can create depth and dimension, adding excitement to your creations.



An Artisan Touch Simplified with Timeless Decorations

Create a signature design that demands attention with timeless decorations.

The Wow Factor...

Variety of classic to contemporary designs

Artisan results at an **approachable cost**

Textures and **color** for visual appeal

Special skills **not** required to apply

Premium chocolate recipe with **all-natural vanilla**



Keeping Your Business Top of Mind

We believe in building strong partnerships with our customers. Allow us to design custom solutions that keep your customers asking for more!

Tips for Success

Retail Bakeries

Layering and blending decorations are a great way to add height and color. Make it impossible for consumers to avoid your display cases. Timeless decorations add value that increase margin and move more product through the bakery.



Restaurants

Liven up the menu with LTOs or trusted temptations that create memorable experiences for guests. Your creativity combined with our decorations can increase traffic, make it easy for staff to upsell, and grow the average value of ticket transactions.



Catering

Life is full of special occasions. Timeless decorations are unique communicators of these celebratory sentiments.

Enhance your reputation as a caterer by using our handmade decorations to design legendary events.



Industrial

A little goes a long way. A single decoration can add a touch of magic by attracting consumers attention at the store. These treats will ring up big sales for you and your customers.



A Focus on Quality and Packing with Care

We are committed to making sure your product is safe and protected

- Up-to-date quality certifications
- 24 months shelf life for dark chocolate
- 18 months shelf life for milk and white chocolate
- 12 months shelf life for colored chocolate
- All materials are 100% recyclable
- Packed in quantities that work for your business model



Easy to open and remove product



Maintains shelf life of product



Minimizes product shock and breakage

Timeless Decorations



Ariel décor
91232 (±300 pcs)



Belle décor
91222 (±280 pcs)



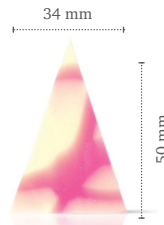
Fan decorette
91205 (±245 pcs)



Rose white/dark
92182 (±180 pcs)



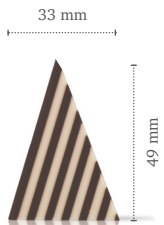
Exclusive assortment
91202 (±310 pcs)



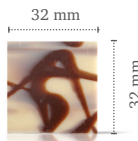
Diablo spring
98229 (±290 pcs)



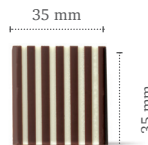
Diablo triangle dark/white
93227 (±290 pcs)



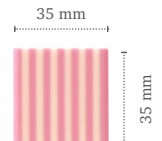
Domino triangle dark/white
92212 (±538 pcs)



Diablo square dark/white
93226 (±465 pcs)



Domino square dark/white
92211 (±500 pcs)



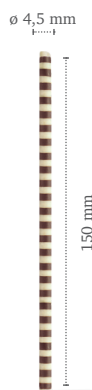
Domino square white/pink
93225 (±500 pcs)



Blizzard assortment
93197 (±262 pcs)



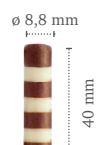
Tramontana marbled
92102 (±131 pcs)



Mikado XL dark/white
91164 (±220 pcs)



Twister dark/white
41159 (± 3150 pcs = 1,5 kg)



Mistral milk/white
96319 (± 1085 pcs = 2,5kg)



Pamatella dark
91171 (±110 pcs)



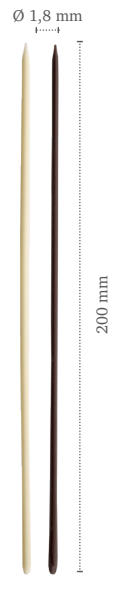
Pamatella white
93171 (±110 pcs)



Pamatella white with dark stripes
93172 (±110 pcs)



Pamatella retro
93176 (±110 pcs)



Spear dark/white assortment
91170 (±490 pcs)



Cigarillo dark with white stripes
91173 (± 200 pcs)



Cigarillo retro
93175 (± 200 pcs)



Cigarillo white with dark stripe
93173 (± 200 pcs)



Mikado dark/white
72109 (±335 pcs)



Mikado dark
71162 (±335 pcs)



Download more recipes here!



Turitella
72110 (± 117 pcs)



Sunflower assortment
71269 (± 235 pcs)



Carrot
78334 (± 175 pcs)



Sun flower
78248 (± 90 pcs)



Tornado white/dark
93208 (0,2kg = ± 144 pcs)



Rose white
73269 (± 128 pcs)



Rose red
78247 (± 128 pcs)



Rose yellow
78245 (± 128 pcs)



Rose pink
78246 (± 128 pcs)





CHOCOLATE HAZELNUT MILKSHAKE

RECIPE

Milkshake:

Whole Milk	150g
Vanilla Icecream	360g
Irca Cao	40g
Praline Noisette	50g
Whipped Cream	as needed



Serve milkshake in a chilled glass to keep the perfect frosty consistency from kitchen to guest table.

Blend all ingredients in a blender on high. Pour into a chilled glass. Top with whipped cream and finish with Dobra Decorations.



5 Minutes



1 serving

Tornado white/dark
93208 (0,2kg = ± 144 pcs)

Panarella retro
93176 (±110 pcs)

Diablo triangle
dark/white
93227 (±290 pcs)

Rose white/dark
92182 (±180 pcs)



IRCA Cao



Praline Noisette



MOLTEN LEMON RASPBERRY CAKE

RECIPE

Cake:

Irca Cremirca Lemon	as needed
Irca Fruittidor Raspberry	as needed
Biscuimix	500g
Water	325g
Joypaste Pastry Lemon	30g
Biancaneve	as needed

Assembly:

Remove cake from mold and reserve in the fridge until ready to use. Warm a Lemon cake in the microwave for 30-45 seconds, dust with Biancaneve. Place cake on a plate, garnish with whipped cream or vanilla bean ice-cream and finish with Dobra's Diablo spring.

To create the center, fill half of a small demi-sphere silicone mold with Fruttidor Raspberry. Fill remaining space with Cremirca Lemon. Freeze until solid. Whip ingredients on high for 10 minutes until the batter has doubled in volume and is light and fluffy. Pipe batter into silicone molds, press in a frozen lemon raspberry center and cover with batter. Bake at 350°F for 20-25 minutes. Allow cake to cool in molds, then freeze until solid.



45 Minutes



16-18 servings

Diablo spring
98229 (±290 pcs)



Biancaneve
Biscuimix



Irca Cremirca
Lemon



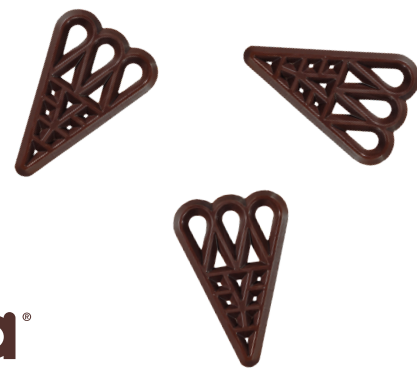
Joypaste Pastry
Lemon



Irca Fruittidor
Raspberry



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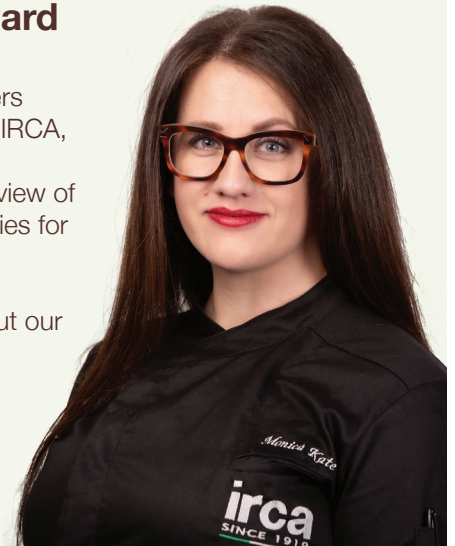


Learning. Creating. Moving Forward

Welcome to the IRCA Academy! The Academy offers specialized courses dedicated to the entire range of IRCA, Dobla, and JoyGelato Products. Our Ambassador, **Monica Kate**, provides customers a complete overview of the products, hands on training and the best strategies for operational execution.

Contact your sales representative to learn more about our IRCA Academy workshops. Let us help you:

Find your best solution, always



Get answers to questions by contacting your sales representative or calling our customer service department.

Dobla North America

1775 Breckinridge Pkwy Ste 600
Duluth, GA 30096

T +1 800 362 5287
F +1 770 887 0086



dobla.com



IRCA.EU