

Timeless Toppings



Our most popular assortment of attention grabbing, easy to use, curls, spaghetti and shavings.



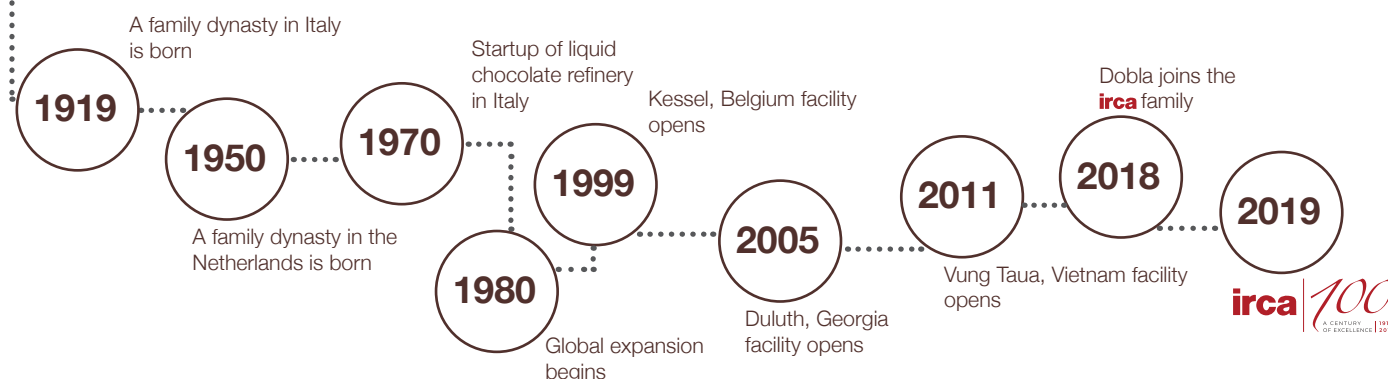
irca

SINCE 1919



The simplest way to transform your creations into memorable indulgences your customers crave.

A long legacy of **family traditions** and **product innovations** is the secret behind our most popular assortment of chocolate toppings. These timeless toppings make it easy to weave color, flavor and texture into your product offerings.



Next Level Looks with Timeless Toppings

Elevate the appearance of your creations with a simple sprinkle of chocolate toppings.

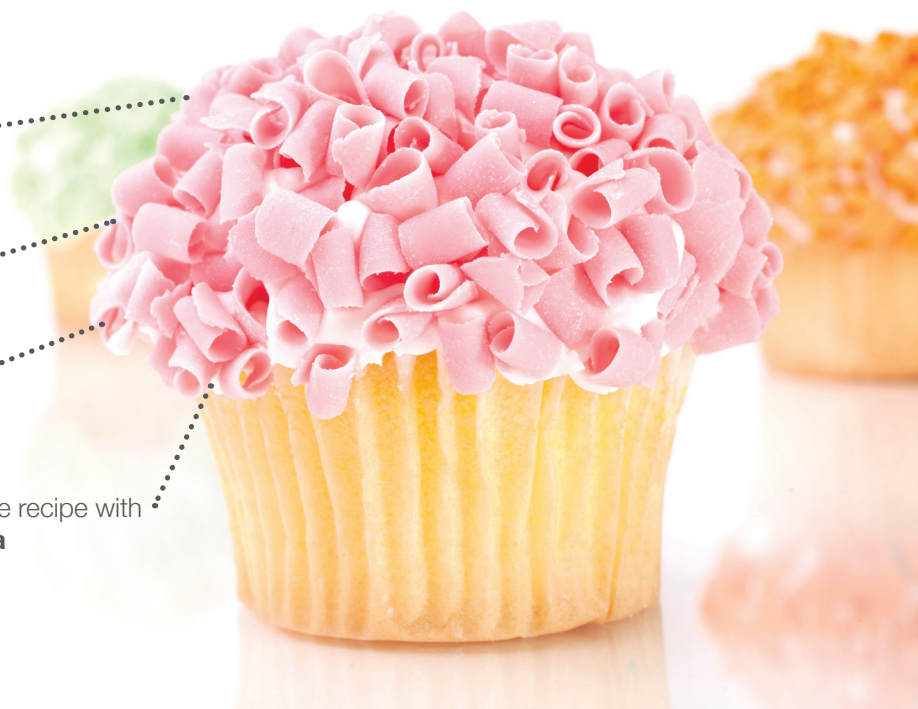
The Wow Factor...

Easy to apply for consistent results

Build **textures** that add interest and color for visual appeal

Cost-effective way to add sophistication

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

Pile on shavings and mega curls to add attention grabbing height and color that make the display case impossible to ignore! Toppings can increase margins and move more product through the bakery.



Industrial

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



Restaurants

Live up the menu with LTOs or trusted temptations by combining colors and textures to create memorable experiences for guests. Use toppings as a way to upsell, drive traffic, and grow ticket values.



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



Timeless Toppings



Crushed curls dark
14131 (12 lbs)



Crushed curls white
43132 (12 lbs)



Crushed spaghetti yellow
48080 (8.8 lbs)



Curls dark
96420 (5 lbs) · 96385 (12 lbs)



Curls milk/white
96429 (5 lbs) · 96387 (12 lbs)



Curls marbled
96389 (12 lbs)



Curls milk
96390 (12 lb)



Curls orange
96398 (12 lbs)



Curls red
96395 (12 lbs)



Curls green
96399 (12 lbs)



Curls yellow
96394 (12 lb)



Curls pink
96391 (12 lbs)



Curls white

96421 (5 lbs) · 96392 (12 lbs)
48818 (25 lbs)



Curls micri white

93116 (8.8 lbs)



Spaghetti dark

96333 (5.5 lb)



Spaghetti triple

96332 (5.5 lb)



Spaghetti orange

96331 (5.5 lb)



**Forest shavings
mini dark/white**

93188 (\pm 475 pcs)



Curls mega dark

91136 (5.5 lb)

● All dark, white and milk products are 100% Natural



Download more
recipes here!





Curls jumbo white
91141 (5.5 lbs)



Curls jumbo dark
91137 (5.5 lbs)



Shavings curled white
96345 (5.5 lbs)



Ribbon shaving dark
96313 (5.5 lbs)



Compound ribbon shaving white
43125 (5.5 lbs)



Flake dark
96330L (5 lbs)



Shavings flat dark
96304 (5.5 lbs) · 41149 (20 lbs)



Shavings flat white
96306 (5.5 lbs) · 48804 (20 lbs)



Shavings thin white
96296 (5.5 lbs)



TROPICAL MUFFIN

RECIPE

Mango Muffin:

Whole Eggs	100g
Milk	180g
Butter, Melted	115g
All Purpose Flour	250g
Raw Sugar	90g
Baking Powder	8g
Salt	3g
Irca Fruttidor Mango	80g
Irca Joypaste Mango	20g

Mango Glaze:

Powdered Sugar	100g
Milk	24g
Fruttidor Mango	6g

Sift powdered sugar, add milk and Joypaste Mango and whisk until smooth. Drizzle onto cool muffins and top with Dobra Micro Curls White.

Mix together wet ingredients, sift in dry ingredients and stir until just combined. Add the Joypaste Mango and Fruttidor Mango and stir until mixtures are blended. Spoon batter into muffin pans. Bake at 350°F for 18-20 minutes or until golden.



Allowing your batter to sit overnight provides a more even bake and rise.



IRCA Fruttidor Mango



IRCA Joypaste Mango



30 Minutes



10 servings



Curls micro white
93116 (8.8 lbs)



RED VELVET MOUSSE CUPCAKE

RECIPE

Red Velvet Cupcake:

Biscuimix	500g
Water	350g
Irca Cao	150g
Red Coloring	as needed

Whip ingredients on high for 10 minutes until the batter has doubled in volume and is light and fluffy. Scoop into cupcake papers approximately 3/4 full. Bake at 350°F for 20-25 minutes.

Cream Cheese Mousse:

Water	200g
Cream	300g
Lilly Neutro	100g
Cream Cheese	200g

Soften cream cheese. In a separate bowl whisk water, cream, and Lilly until soft peaks, fold into softened cream cheese and stir until smooth. Pipe onto cooled cupcakes and top with Dobra Forest Shaving.



For a richer take on this classic, add dark chocolate chunks to your cupcake batter. It will not only enhance the flavor but also add a nice texture.



Biscuimix



IRCA Cao



Lilly Neutro



45 Minutes



20 servings



Forest shavings
mini dark/white
93188 (±475 pcs)



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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.

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