

Your best solution, always and everywhere.

MISSION:

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







Content:

Filling Creams	5 - 12
Coating Creams	3 - 18
Fillings/Flavorings	<u> 19 - 22</u>
Gelato	23 - 25
Chocolate/Compounds_	26 - 29
Bakery Mixes	30 - 31

irca Creams

FILLING Creams

Nocciolata Chococream Cukicream Pralin Delicrisp Praline Chocobake Toffee D'Or Nougaty Cremirca

Nocciolata



Fat-based gianduia flavored cream made with cocoa and hazelnuts to fill pastries like cakes, crepes, croissant and donuts.

Available in a vareity of flavors.

	Texture	Features	Item			
NOCCIOLATA Ready to use milk chocolate hazelnut cream. Does not release moisture. Kosher Dairy	••••	12% hazelnuts 6% cocoa processed with alkali Free from hydrogenated fats 15 month shelf-life	11 lb pail 1010341	READY TO USE	PIPING BAG	GLUTEN FREE
NOCCIOLATA P Ready to use milk chocolate hazelnut cream formulated to be thinner for industrial use. Does not release moisture. Kosher Dairy	••••	6% hazelnuts 6% cocoa processed with alkali Free from hydrogenated fats 15 month shelf-life	28.6 lb pail 1010157	READY TO USE	PIPING BAG	GLUTEN FREE
NOCCIOLATA WHITE Ready to use white chocolate hazeInut cream. Does not release moisture. Kosher Dairy	•••00	10% hazelnuts Characteristic off-white color Free from hydrogenated fats 12 month shelf-life	11 lb pail 1010708	READY TO USE	PIPING BAG	GLUTEN FREE
NOCCIOLATA ICE Ready to use milk chocolate hazelnut cream formulated for ice cream. Does not release moisture. Kosher Dairy	••000	9% hazelnuts 8% cocoa processed with alkali Free from hydrogenated fats 18 month shelf-life	11 lb pail 1011005	READY TO USE	PIPING BAG	GLUTEN FREE

Chococream



Soft, creamy fat-based white chocolate cream for filling croissants and other bakery items. Extremely versatile and lends itself to the making of soft nougats too.





Bake-stable, fat-based chocolate cream specially formulated for filling cookies and shortcrust pastries.

Freeze/thaw stable and available in a variety of flavors.

	Texture	Features	Item			
CUKICREAM CACAO Bake stable rich chocolate cream. Does not release moisture. Freezes well. Kosher Dairy	••••	13% cocoa With hazelnuts Free from hydrogenated fats I5 month shelf-life	11 lb pail 1010183	READY TO USE	PIPING BAG	GLUTEN FREE
CUKICREAM PISTACCHIO Bake stable smooth pistachio cream. Does not release moisture. Freezes well.	••••○	18% pistachios Free from hydrogenated fats I5 month shelf-life	11 lb pail 1011118	READY TO USE	PIPING BAG	GLUTEN FREE

Pralin Delicrisp



Ultra-fine, chocolate paste with crunchy inclusions for after baking fillings. Ideal fillings for adding a crunchy texture to pastries.

Available in a variety of flavors.

	Texture	Features	Item	
PRALIN DELICRISP CITRON MERINGUE Lemon and white chocolate cream with pieces of crisp meringue and delicate butter crepes. Does not release moisture.	•••••	With real lemon juice and meringue granules Free from hydrogenated fats I2 month shelf-life	11 lb pail 1011555	READY TO USE BAG
PRALIN DELICRISP CLASSIC Gianduja cream with pieces of delicate butter crepes. Does not release moisture. Kosher Dairy	•••••	28% gianduja chocolate Free from hydrogenated fats 18 month shelf-life	11 lb pail 1010922	READY TO USE BAG
PRALIN DELICRISP FRUITS ROUGES Red fruits and white chocolate cream with pieces of delicate butter crepes and red berries. Does not release moisture.	•••••	28% white chocolate With dried red fruit Free from hydrogenated fats 18 month shelf-life	11 lb pail 1011198	READY TO USE PIPING BAG
PRALIN DELICRISP NOIR Chocolate cream with delicate butter crepe pieces. Does not release moisture.	•••••	44% chocolate Free from hydrogenated fats 18 month shelf-life	11 lb pail 1010942	READY TO USE BAG

9

Praline



Paste made exclusively with caramelized sugar, hazelnuts and toasted almonds, ideal for filling and flavorings.

Palm oil free.

	Texture	Features	Item	
PRALINE NOISETTE Toasted hazelnuts and caramelized sugar paste for fillings and layer cakes. Ideal for use in ganache, mousses and creams.	•••00	50% toasted hazelnuts 50% caramelised sugar Palm oil free Free from hydrogenated fats I5 month shelf-life	11 lb pail 1020166	GLUTEN FREE
PRALINE AMANDE NOISETTE Toasted hazelnuts and almonds with caramelized sugar paste for fillings and layer cakes. Ideal for use in ganache, mousses and creams. Kosher Pareve	•••00	25% almonds 25% hazelnuts 50% caramelised sugar Palm oil free Free from hydrogenated fats 15 month shelf-life	11 lb pail 1020167	GLUTEN FREE



Chocobake



Bake-stable, pipeable chocolate cream ideal for filling croissants and other pastries, before baking.

For pre-leavening use. Freeze/thaw stable.





Ultra-fine water-based caramel/toffee flavored cream made by cooking milk and sugar using traditional methods.

Highly versatile and lends itself to before and after baking uses.

	Texture	Features	Item		
TOFFEE D'OR CARAMEL Ready to use soft caramel. Lends itself well to filling and flavoring custards and creams. Kosher Dairy	••••0	Made from cooked milk and sugar Palm oil free Free from hydrogenated fats I8 month shel-life	11 lb pail 1030385	READY READY TO USE BAG	





Bake-stable, milk chocolate flavored cream made with cocoa and hazelnuts, designed to be resistant to high temperatures and designed for before-baking fillings.

	Texture	Features	Item			
NOUGATY GIANDUJA Bake-stable gianduja milk chocolate hazelnut cream. Does not release moisture. Freeze/thaw stable.	•••••	10% hazelnuts Free from hydrogenated fats I5 month shelf-life	11 lb pail 1010722	READY TO USE	PIPING BAG	GLUTEN FREE



Cremirca



Multi-purpose water-based cream for before and after baking fillings. Free of palm oil and extremely practical to use.

The thermo variants are ultra resistant to high temperatures.



irca Creams

COATING Creams

Covercream Chocosmart Mirror Blitz



Covercream



Fat-based cream specifically designed for dipping, covering, coating, glazing and pastry decorations. Soft and spreadable consistency optimal for fillings and cream flavorings.

These can be flavored with fat-based pastes and oily essences.

	Texture	Features	Item	
COVERCREAM WHITE Ready-to-use ivory colored cream for dipping, covering, coating, glazing and pastry decorations. Freeze/thaw stable. Can be colored with fat-based colorings. Set with a semi gloss finish.	•••00	Coating for sweets at 3/5°C Free from hydrogenated fats I2 month shelf-life	11 lb pail 1010703	READY TO USE GLUTEN FREE
COVERCREAM DARK CHOCOLATE . Ready-to-use dark chocolate cream ideal for dipping, covering, coating, glazing and pastry decorations. Freeze/thaw stable. Set with a semi gloss finish.	•••00	Coating for sweets at 3/5°C 15% low fat cocoa Free from hydrogenated fats I5 month shelf-life	6.6 lb pail 1011537	READY TO USE FREE



Chocosmart



Fat-based, chocolate-based cream specially designed for dipping, covering, coating, glazing and pastry decorations.

Less shiny than the Covercream range, Chocosmart provides a dense, clean, crack-free cut. Extremely fluid at temperatures of around 90-95°F and freeze/ thaw stable.

	Texture	Features	Item	
CHOCOSMART DARK RSPO Dark chocolate cream for glazing and covering. Can be whipped up in a food mixer with paddle attachment to create buttercream like consistency. Kosher Diry	•••••	Coating for sweets at 18/20° 25% chocolate Free from hydrogenated fats I5 month shelf-life	11 lb pail 1010089	READY TO USE FREE
CHOCOSMART MILK RSPO Milk chocolate cream for glazing and covering. Can be whipped up in a food mixer with paddle attachment to create buttercream like consistency.	•••••	Coating for sweets at 18/20° 18% milk chocolate Free from hydrogenated fats I5 month shelf-life	11 lb pail 1010090	READY TO USE FREE
CHOCOSMART WHITE RSPO White chocolate cream for glazing and covering. Can be colored with fat-based colorings Can be whipped up in a food mixer with paddle attachment to create buttercream like consistency. Kosher Dairy	••••	Coating for sweets at 18/20° 10% white chocolate Free from hydrogenated fats I2 month shelf-life	11 lb pail 1010091	READY TO USE GLUTEN FREE



Mirror Hydrous

High-gloss, water-based glaze for use hot to top/cover cakes and pastries. These pectin based mirror glazes remain shiny and glossy even at below zero temperatures (-4°F) and are freeze/thaw stable.

The neutral and white glazes can be colored with powder or water-based coloring to create custom shades.

	Texture	Features	Item	
MIRROR NEUTRAL Transparent neutral flavor, high gloss glaze. Freeze/thaw stable. Shiny and bright at minus temperatures too.	•••00	Transparent high gloss icing Heat to I20-I30°F I8 month shelf-life	6.6 lb pail 1030352	READY TO USE GLUTEN FREE
MIRROR STRAWBERRY Strawberry flavored, high gloss glaze for use hot. Freeze/thaw stable. Shiny and bright at minus temperatures too.	●●●○○	High gloss icing Heat to IIO-I2O°F With strawberry purée I5 month shelf-life	6.6 lb pail 1030257	READY TO USE GLUTEN FREE
MIRROR RASPBERRY Raspberry flavoured, high gloss icing for use hot. Freeze/thaw stable. Shiny and bright at minus temperatures too.	●●●○○	High gloss icing Heat to IIO-I2O°F With raspberry purée I5 month shelf-life	6.6 lb pail 1030388	READY TO USE GLUTEN FREE
MIRROR CARAMEL Caramel flavoured, high gloss icing for use hot. Freeze/thaw stable. Shiny and bright at minus temperatures too.	•••00	High gloss icing Heat to I20-I30°F 97% caramel I5 month shelf-life	13.2 lb pail 1030235	READY TO USE GLUTEN FREE
MIRROR DARK Chocolate powder flavoured, high gloss icing for use hot. Freeze/thaw stable. Shiny and bright at minus temperatures too. Kosher Dairy	•••00	High gloss icing Heat to IIO-I20°F 40% chocolate powder I5 month shelf-life	13.2 lb pail 1030222	READY TO USE GLUTEN FREE





Blitz



Ready-to-use, water-based glaze for use cold, formulated for covering and coating pastries to give a glossy appearance.

Blitz glazes can be flavored and colored with water-based colorings and flavorings.

	Texture	Features	Item	
BLITZ ICE Neutral color and flavor transparent glaze for covering and coating. Can be coloured and flavoured. Does not cloud over when frozen.	•••00	Neutral color and flavor I8 month shelf-life	13.2 lb pail 1030345	READY TO USE GLUTEN FREE



irca



PASTRY Fillings/Flavorings

Irca Cao WonderChoc Jams Biancaneve Happycao Lilly

Oil Based Creams

Fine chocolate pastes with intense flavor and smooth texture. Ideal for making creamy spreads and ingredients will perfectly combine without leaving lumps.

	Texture	Features	Item	
IRCA CAO Smooth, rich cocoa powder paste for flavoring pastries.	•••00	Cocoa: 50% I5 month shelf-life	11 lb pail 1010358	READY TO USE GLUTEN FREE
WONDERCHOC WHITE White chocolate paste base to be whipped or melted for filling and coating. Can be colored/flavored using fat-based colorings or flavorings	•••00	Chocolate: 25% white I5 month shelf-life	11 lb pail 1011136	READY TO USE GLUTEN FREE

Fillings and Jams



We carefully select fruits for our jams and use a high content of real fruit, making them well suited for baking, spreading and filling bakery desserts.

	Texture	Features	Item	
APRICOT FILLING Apricot paste ideal for custard, cream, mousse and ganache flavoring. Specific pastry making product.	•••00	Contains preservatives 35% fruit I2 month shelf-life	30.8 lb pail 1030287	READY TO USE FREE
RASPBERRY JAM Raspberry paste ideal for custard, cream, mousse and ganache flavoring. Contains seeds. Specific pastry making product.	•••00	Contains preservatives and fruit pieces 45% fruit 12 month shelf-life	13.2 lb pail 1030193	READY TO USE GLUTEN FREE
FRUTTIDOR STRAWBERRY Strawberry paste ideal for custard, cream, mousse and ganache flavoring. Contains fruit pieces Requires refridgeration.	•••00	Contains preservatives and fruit pieces 70% fruit I3 month shelf-life	7.26 lb pail 1030415	READY TO USE READY FREE
				and the second second

Functional Toppings

Moisture-resistant toppings do not dissolve into surface moisture or absorb fats but will preserve their original color and powdery appearance over time.

Freeze/thaw stable with high performance.

	Features	Item	
BIANCANEVE NT Moisture resistant dusting sugar. Can be colored with powder colorings Kosher Pareve	Free of hydrogenated fats Humidity resistant cocoa I5 month shelf-life	22 lb (1x2.2 lb bags) 1070487 22 lb (10x2.2 lb bags) 1070811	READY TO USE GLUTEN FREE
HAPPYKAO NT Moisture resistant cocoa powder. Kosher Dairy	Free of hydrogenated fats Humidity resistant cocoa I5 month shelf-life	22 lb (20x2.2 lb bags) 1070501	READY TO USE GLUTEN FREE



Lilly Cream

Powered mix specially designed for cold process making of mousses, bavarois and chilled desserts. Quick and easy-to-use. Can also be used as a cream stabilizer. Freeze/thaw stable .

Neutral flavor version can also be used to make fresh liquid cream stable and firmer when whipped.

	Features	Item	
LILLY NEUTRO Vanilla powdered mix cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070508	READY TO USE GLUTEN FREE
LILLY MANGO Mango paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070601	READY TO USE FREE
LILLY MILK CHOCOLATE Milk chocolate paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070753	READY TO USE GLUTEN FREE
LILLY TIRAMISÙ Tiramisu paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	3.2 lb (6x2.2 lb bags) 1070499	READY TO USE FREE
LILLY CAPPUCCINO Cappuccino paste for custard and cream flavoring, ideal for mousse and ganache making. Excellent replacement for gelatin	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070599	READY TO USE FREE
LILLY CHOCOLATE Dark chocolate paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070498	READY TO USE FREE
LILLY WHITE CHOCOLATE White chocolate paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070754	READY TO USE FREE
LILLY STRAWBERRY Strawberry paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070504	READY TO USE GLUTEN FREE
LILLY RASPBERRY Raspberry paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070502	READY TO USE FREE



GELATO Creams

Joypaste Joycream Joycouverture

3



Gelato

Joy Gelato Flavoring pastes for preparing homemade gelato and frozen desserts. Perfect to create a delicious gelato-dessert which celebrate the creamy specialty of the Italian pasty tradition. These classic and trendy flavorings can also be used in baking and pastry applications.

	Features	Item	
JOYPASTE CARRIBEAN VANILLA Vanilla flavoring compound.	24 month shelf-life	15.8 lb (6x2.6 lb) pails 1100254	READY TO USE GLUTEN FREE
JOYPASTE STRAWBERRY Strawberry flavoring compound.	24 month shelf-life	15.8 lb (6x2.6 lb) pails 1100217	READY TO USE GLUTEN FREE
JOYPASTE INTENSE HAZELNUT Hazelnut flavoring compound. Kosher Pareve	24 month shelf-life	11 lb pail 1020212	READY TO USE FREE
JOYPASTE RASPBERRY Raspberry flavoring compound.	24 month shelf-life	15.8 lb (6x2.6 lb) pails 1100220	READY TO USE GLUTEN FREE
JOYCREAM DONATELLO White chocolate coconut cream with wafer pieces and coconut flakes.	18 month shelf-life	11 lb pail 1011076	READY TO USE FREE
JOYCOUVERTURE WHITE CHOCOLATE White chocolate coating ideal for ice cream and frozen desserts. Kosher Dairy	18 month shelf-life	11 lb pail 1011197	READY TO USE FREE

	Features	Item	
JOYCOUVERTURE MILK CHOCOLATE Milk chocolate coating ideal for ice cream and frozen desserts. Kosher Dairy	18 month shelf-life	11 lb pail 1011268	READY TO USE GLUTEN FREE
JOYCOUVERTURE EXTRA DARK CHOCOLATE Dark chocolate coating ideal for ice cream and frozen desserts Kosher Dairy	18 month shelf-life	11 lb pail 1 01088 7 48.4 lb pail 1010121	READY TO USE FREE



irca Chocolates

CHOCOLATES & COMPOUND

Reno Cric Crac Nobel Coverit Cacao

Chocolate: Premium

Our premium couverture chocolates have outstanding flavor and will pleasantly surprise even the most discerning palates. Their extraordinary fluidity makes them perfectly suitable for creating a variety of confections.

	Fluidity	Features	Item	
RENO CONCERTO DARK 58% Dark chocolate with a perfect blend of authentiic flavor ideal fluidity makes it perfect for all types of working. Kosher Dairy	••••0	Cocoa: 58% min Cocoa Butter: 36-38% T° melting: 113-122° F T° tempering: 86-90°F I8 month shelf-life	22 lb (2x11 lb) bags 1011791	Convertures Convertures Centro Centro
RENO CONCERTO DARK 64% Dark chocolate drops, a perfect blend of authentic flavor and optimal workability.	••••	Cocoa: 64% min Cocoa Butter: 41-43% T° melting: 113-122° F T° tempering: 86-90°F I8 month shelf-life	11lb (1x11 lb) bag 1011801	Convertures Convertures Convertures Convertures Convertures Convertures
RENO CONCERTO MILK 34% Milk chocolate with a unique, sweet flavor, indispensable for all sorts of working in pastry and chocolates. Kosher Dairy	••••0	Cocoa: 34% min Cocoa Butter: 37-39% T° melting: 113° F T° tempering: 82-86°F I5 month shelf-life	22lb(2x11 lb) bags 1011841	Cesvertures Cesvertures Celato



Chocolate: Compound

High-quality chocolate compounds for covering, coating, dipping and molding. These compounds have a low melting point and optimal snap effect and keeps a long-lasting shine without the need for tempering.

Available in dark, milk and white variations.

	Сосоа	Features	Item	
CRIC CRAC FONDENTE High quality dark compound chocolate made from plant fats.	•••	T° of use: Coating 104-113° F Molding 95-100°F I8 month shelf-life	22 lb (2x11 lb) bags 1010276	Covertures Covertures Cediato Prailnes
NOBEL BITTER DARK RSPO High quality dark compound chocolate. Low melting point for optimal snap. Keeps a long-lasting shine without needing to temper.	•••	T° of use: Coating 104-113° F Molding 95-100°F I8 month shelf-life	22 lb (2x11 lb) bags 1010442	Ceverenteres Ceverenteres Celato
NOBEL BITTER MILK RSPO High quality milk compound chocolate. Low melting point for optimal snap. Keeps a long-lasting shine without needing to temper.	•••	T° of use: Coating 104-113° F Molding 95-100°F I5 month shelf-life	22 lb (2x11 lb) bags 1010070	Ceuvertheres Celato
NOBEL WHITE RSPO High quality white compount chocolate. Low melting point for optimal snap. Keeps a long-lasting shine without needing to temper.	•••	T° of use: Coating 104-113° F Molding 95-100°F I3 month shelf-life	22 lb (2x11 lb) bags 1010443	Cenvertheres Cenvertheres Cedato Cedato
COVERIT BIANCO	•••	T° of use: 113° F I2 month shelf-life	44 lb pail 1010762	Ceverthers Celebo Celebo Celebo

Chocolate: Cocoa Powder

Low-fat cocoa powder with IO-I2% cocoa butter. With deep color and intense flavor, it perfectly lends itself to any kind of use in pastry and ice-cream recipe.





Bakery Mixes

Delimacaron Top cream Panettone Top meringue Pane arabo Roll burg

Mixes

Quick and easy-to-use mixes will make preparing these specialties a simple process. Our mixes are versatile and have everything you need to create a delicious, beautiful desserts.

	Features	Item	
DELIMACARON Powder macaron mix, add only water, mix, pipe and bake. Kosher Diary	21% Almonds 12 month shelf-life	13.2 lb (6x2.2 lb) bags 1070733	READY TO USE GLUTEN FREE
TOP CREAM Cold process custard mix.	Creamy, yellow color Soft cream texture I5 month shelf-life	22 lb (1x22 lb) bag 1070110	READY TO USE FREE
PANETTONE Bread mix for panettone, croissant and pandoro. Kosher Dairy	Versatile Dried sour dough included I2 month shelf-life	22 lb (1x22 lb) bag 1070071	READY TO USE CONTAINS GLUTEN
TOP MERINGUE Cold process mix ideal for creating classic Italian meringue.	Just add water 24 month shelf-life	13.2 lb (6x2.2 lb) 1070542	READY TO USE GLUTEN FREE

Bakery

Easy-to-use bread mixes designed for making original variants of classic recipes.

	Features	Item	
PANE ARABO ALL'AVENA Bread mix for making pita breads	Middle-Eastern traditional flat bread 12 month shelf-life	22 lb (1x22 lb) bag 1080078	READY CONTAINS TO USE GLUTEN
ROLL BURG Bread mix for rolls, buns and milk breads.	Soft texture Soft white center with regular bubbles 2I month shelf-life	55 lb (1x55 lb) bag 1080087	READY TO USE CONTAINS GLUTEN



IRCA USA I775 Breckinridge Parkway, Suite 600 Duluth, GA 30096 Tel. 770.887.0201 – Email: marketing@dobla.com irca.eu dobla.com f 🕨 in O