irca

SINCE 1919

dobla®

INNOVATION IN
CHOCOLATE

La Collezione 2022

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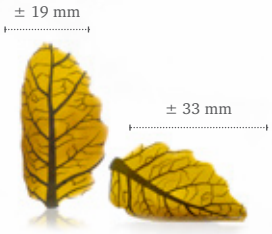
Chef's Collection

La nostra gamma più preziosa di decorazioni di cioccolato, fatte a mano, per dare ad ogni ricetta un tocco di creatività esclusiva e sofisticazione. Ecco perchè viene chiamata Chef's Collection.

Curvy leaf green
77796 (144 pcs)



Curvy leaf yellow
77737 (144 pcs)

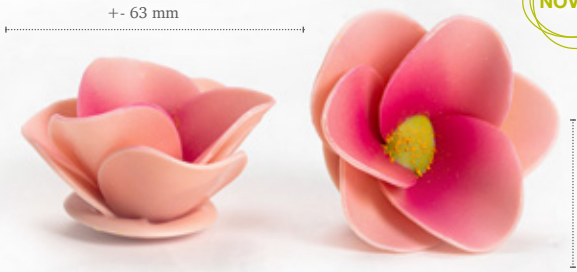
Spring leaf green
77687 (24 pcs)

Fall leaf yellow
77688 (24 pcs)

Ricetta: Petit Chocolate Flan
creata dallo chef pasticciere Otto Tay

NOVITÀ

+- 63 mm



+- 35 mm

Anemone pink
77763 (24 pcs)

+- 63 mm

+- 35 mm

Poppy flower
77669 (24 pcs)

+- 37 mm

+- 112 mm

Lily flower
77668 (8 pcs)

Ricetta: Pretty in Pink
creata dallo chef pasticciere Graham Mairs

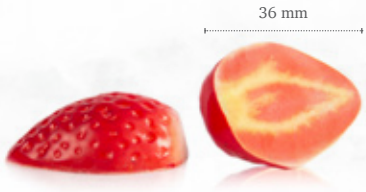
ø 60 mm

Rosette dark/white
77681 (30 pcs)

ø 60 mm

Rosette pink/white
77680 (30 pcs)

Ricetta: Love Cherry
creata dallo chef pasticciere Michel Willaume



Chocolate strawberry
77315 (36 pcs)

Chocolate lemon
77312 (36 pcs)

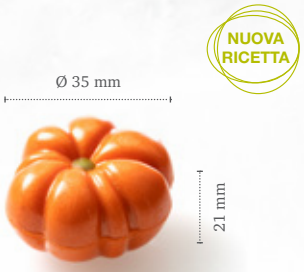
Chocolate blueberry
77449 (120 pcs)

Chocolate vanilla pod
77310 (48 pcs)

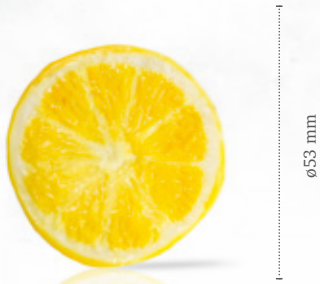
Chocolate cinnamon
77309 (45 pcs)

Chocolate star anise
77308 (54 pcs)

Carrot
78334 (±175 pcs)



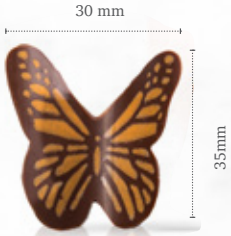
Pumpkin 3D
77798 (48 pcs)



Chocolate lemon lid
77453 (36 pcs)

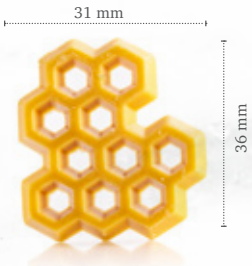
Ricetta: Pistachio & Raspberry Tart
creata dallo chef pasticciere Bart de Gans

Chocolate raspberry
77460 (72 pcs)



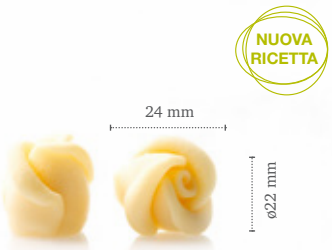
Butterfly
77568 (120 pcs)

Tournesol
77467 (72 pcs)

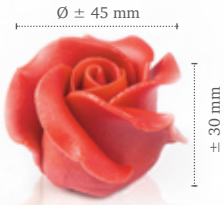


Honey comb yellow
77566 (152 pcs)

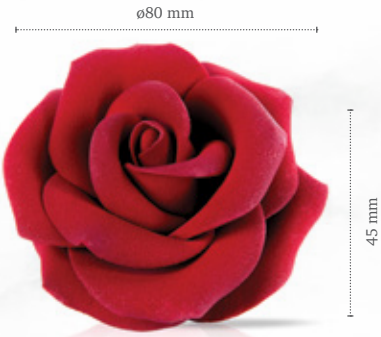
Chocolate rose white velvet
77790 (15 pcs)



Chocolate rose mini white velvet
77789 (45 pcs)

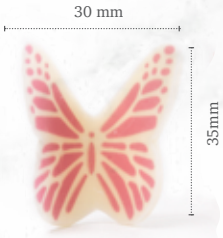


Chocolate rose red
77561 (15 pcs)



Chocolate signature rose
77397 (11 pcs)

Curvy spots green
77772 (280 pcs)



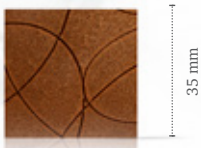
Butterfly pink white
77572 (120 pcs)

Ricetta: Matcha Tea, Yuzu & Apricot Baba
creata dallo chef pasticciere Michel Willaume

NUOVA RICETTA

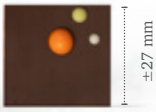
Crinkle white chocolate
77770 (240 pcs)

NUOVA RICETTA



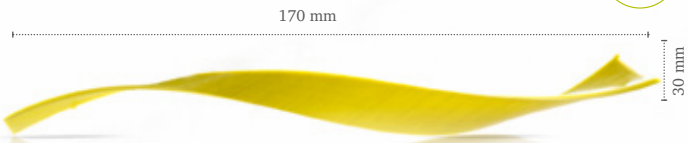
Bling dark
77767 (288 pcs)

NUOVA RICETTA

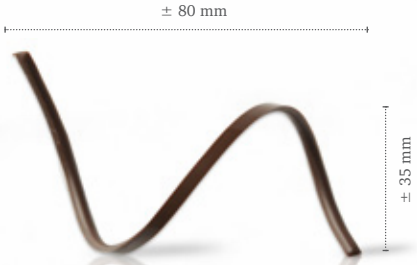


Dots
77773 (360 pcs)

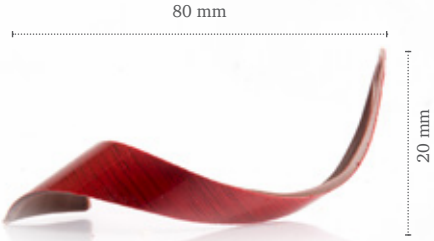
NUOVA RICETTA



Wave green large
77776 (48 pcs)



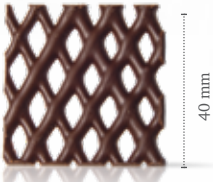
Spiral dark
77051 (80 pcs)



Twist red
77342 (80 pcs)

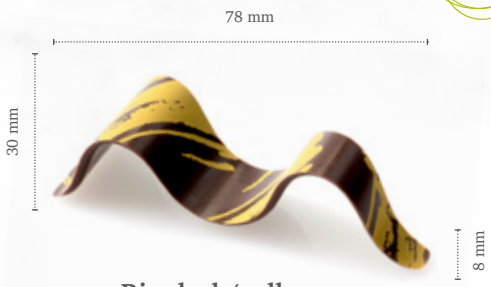
NUOVA RICETTA

Twist green
77784 (80 pcs)



Filter square dark
77004 (150 pcs)

NUOVA RICETTA



Rio dark/yellow
77803 (36 pcs)

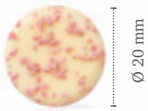
NOVITÀ

Red crumble
77736 (486 pcs)

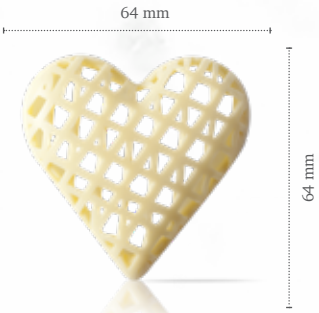
NOVITÀ

Bronze crumble
77764 (486 pcs)

NUOVA RICETTA

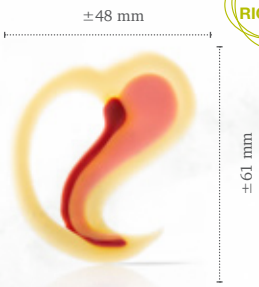


Crumbly pink
77771 (486 pcs)



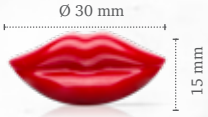
Heart white
77067 (32 pcs)

NUOVA RICETTA



Sweet heart
77791 (64 pcs)

Ricetta: Tropical Cheese Cakes
creata dallo chef pasticciere Otto Tay



Hot lips
77564 (177 pcs)

Petit love
77376 (80 pcs)

NUOVA RICETTA

Toadstool
77660 (200 pcs)

NUOVA RICETTA

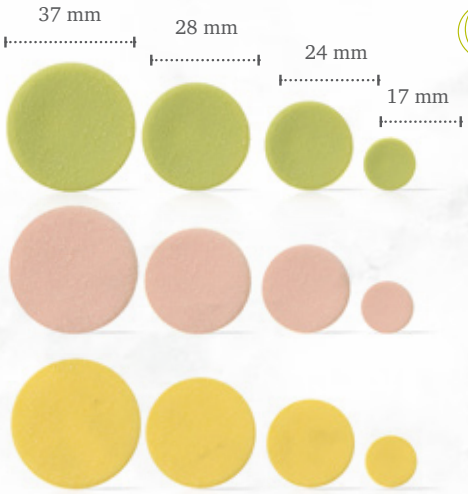
Snowball
77799 (40 pcs)

Feather artisanal
77102 (126 pcs)

Elegance dark
77137 (160 pcs)

Spots original
77223 (420 pcs)

NUOVA RICETTA



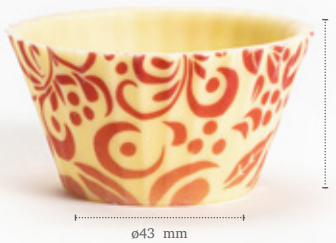
Spots pastel
77800 (420 pcs)

Moustache assortment
72119 (108 pcs)

Vasetti e contenitori di prestigio

La nostra gamma di vasetti e contenitori al cioccolato monoporzione, pronti e veloci da farcire, per regalare momenti unici di dolcezza.

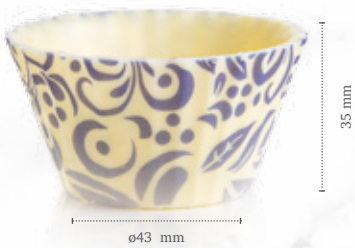
NOVITÀ



Cupcake floral red
18159 (84 pcs)

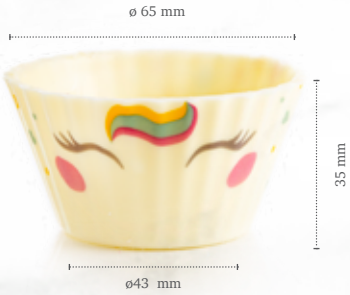
NOVITÀ

Cupcake hearts
18160 (84 pcs)



Cupcake floral blue
18151 (84 pcs)

Cupcake polka dots
18150 (84 pcs)



Cupcake unicorn
18149 (84 pcs)

Ricetta: Cupid's Cupcake
creata dallo chef pasticciere Bart de Gans

Tartelette cup 7 cm
11215 (66 pcs)

Tartelette cup 5 cm
11214 (72 pcs)

Ricetta: Floral Tartelette Dessert
creata dallo chef pasticciere Bart de Gans

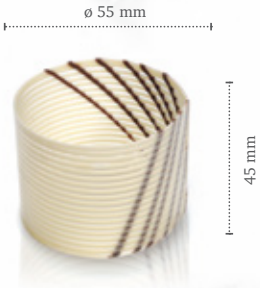
Coffee cup dark
11261 (168 pcs)
Volume 16ml (0,54 oz)

A la carte cup dark
11223 (294 pcs)
Volume 13ml (0,44 oz)

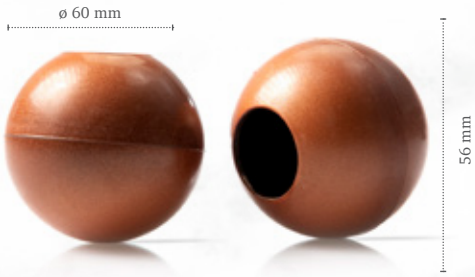
Pisa cup dark
11210 (168 pcs)
Volume 23ml (0,78oz)

NUOVA RICETTA

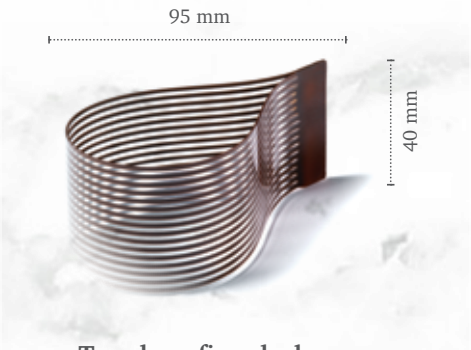
Ring dark
15001 (40 pcs)
Volume 75ml (2,54 oz)



Ring fine stripe white/dark
15053 (40 pcs)
Volume 75ml (2,54 oz)



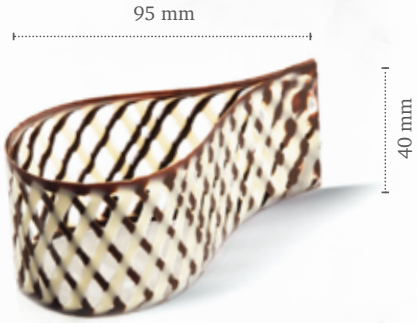
Red luster sphere dark
18161 (36 pcs)
Volume 84ml (2,54 oz)



Teardrop fine dark
15006 (36 pcs)
Volume 75ml (2,54 oz)

Teardrop bamboo dark
15005 (36 pcs)
Volume 75ml (2,54 oz)

Petit four cup dark assortment
11216 (168 pcs)
Volume 15ml (0,51 oz)



Teardrop dark/white
15051 (36 pcs)
Volume 75ml (2,54w oz)

Ricetta: Pear & White Gianduja
creata dallo chef pasticciere Michel Willaume

Honey pot
77641 (18 pcs)

Rose cup with lid glossy red
77677 (72 pcs)

Apple coupole green
77682 (28 pcs)

Truffle shell milk
77011 (504 pcs)
Volume 5ml (0,17 oz)

Truffle shell white
77012 (504 pcs)
Volume 5ml (0,17 oz)

Truffle shell dark
77013 (504 pcs)
Volume 5ml (0,17 oz)

Recipe: Eden 'The forgotten Fruit'
creata dallo chef pasticciere Graham Mairs

Truffle shell red
77806 (252 pcs)
Volume 5ml (0,17 oz)

Truffle shell yellow
77807 (252 pcs)
Volume 5ml (0,17 oz)

Truffle shell pink
77805 (252 pcs)
Volume 5ml (0,17 oz)

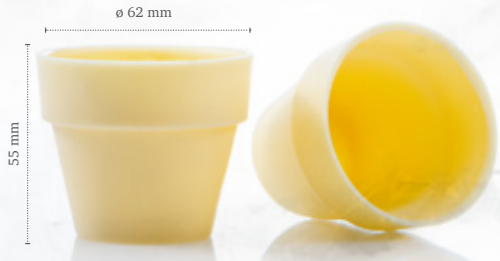
Truffle shell green
77804 (252 pcs)
Volume 5ml (0,17 oz)

Ricetta: Truffles Assortment Fruit & Vegetables
creati dagli chef pasticcieri Bart de Gans & Michel Willaume

NOVITÀ

Truffle shells-mixed packaging
77808 (252 pcs)
Volume 5ml (0,17 oz)
126 dark, 63 white, 63 milk

Ricetta: Chocolate Trilogy
creata dallo chef pasticciere Michel Willaume



Flower pot large white
18141 (28 pcs)

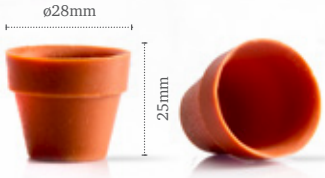
Flower pot large blue
18142 (28 pcs)

Flower pot large dark
18143 (28 pcs)

Flower pot large pink
18145 (28 pcs)

Flower pot green
18144 (28 pcs)

Flower pot large
18140 (28 pcs)



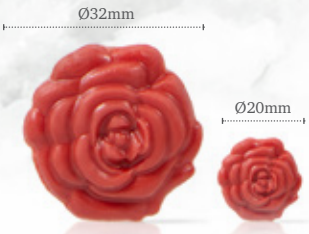
Flower pot mini
18139 (24 pcs)

Ricetta: Lemon Sorbet Daisy Cup
creata dallo chef pasticciere Otto Tay

Decorazioni classiche per ogni occasione

La nostra gamma aggiornata di decorazioni classiche e a tema, al cioccolato, per rendere speciale ogni ricorrenza.

Rose 2D pink
78246 (128 pcs)
Big rose: 72 pcs ; Small rose: 56 pcs



Rose 2D red
78247 (128 pcs)
Big rose: 72 pcs ; Small rose: 56 pcs

Sunflower 2D
78248 (90 pcs)

NUOVA RICETTA

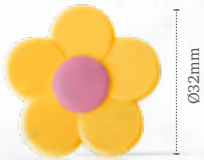
Flower white new
54018 (76 pcs)

Pink flower
78222 (±302 pcs)

NUOVA RICETTA

Peach blossom
78424 (140 pcs)

Purple flower
78345 (120 pcs)



Buttercup
78227 (±302 pcs)

Unicorn yellow
78254 (144 pcs)

Candy assortment
78250 (90 pcs)

NUOVA RICETTA

Balloons
78429 (160 pcs)

Daisy XL

Ricetta: Limone
creata dallo chef pasticciere Graham Mairs

NUOVA RICETTA

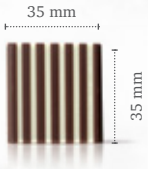
Ø34mm

Daisy XL
78346 (108 pcs)

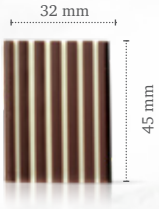
NUOVA RICETTA

Ø 20 mm

Daisy
77755 (140 pcs)



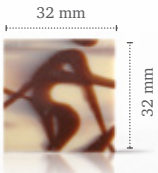
Domino square dark/white
72213 (±500 pcs)



Domino rectangle dark/white
72211 (±380 pcs)

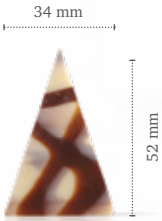
Domino triangle separated
72104 (±314 pcs)

Round dark
71218 (±500 pcs)

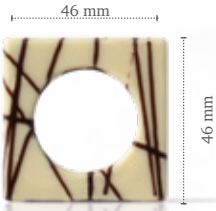


Diablo square dark/white
73226 (±465 pcs)

Diablo rectangle dark/white
73232 (±375 pcs)

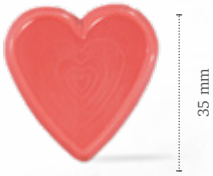


Diablo triangle dark/white
73227 (±290 pcs)

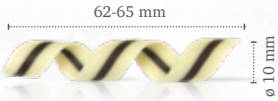


Eureka striped
72117 (±148 pcs)

Heart dark/red
78349 (±235 pcs)



Heart red
78350 (±395 pcs)



Tornado white/dark
43124 (0,8kg = ±570 pcs)
72111 (0,2kg = ±144 pcs)

Grand décor assortment
71215 (±260 pcs)

Exclusive assortment
71202 (±310 pcs)

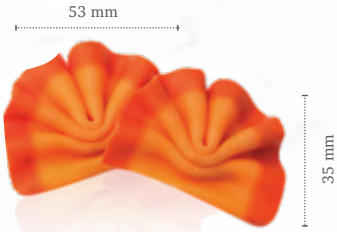
Blizzard assortment
73196 (±262 pcs)

Tramontana striped
73211 (±131 pcs)

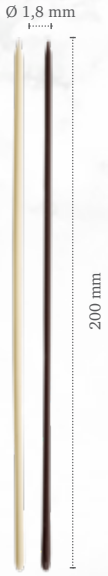
Typhoon white/milk
73268 (±112 pcs)

Turitella
72110 (±117 pcs)

Forest shavings mini dark/white
73191 (1 kg = ±475 pcs)



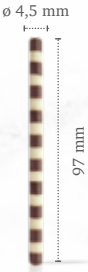
Forest shavings midi orange
78011 (1 kg = ±200 pcs)



Spear dark/white assortment
71178 (±490 pcs)

Cigarillo retro
73175 (± 200 pcs)

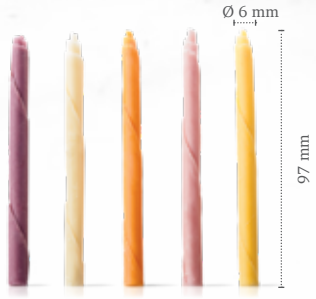
Cigarillo dark with white stripes
71173 (± 200 pcs)



Mikado dark/white
72109 (±335 pcs)

Mix di decorazioni assortite

Una selezione di alta qualità di decorazioni assortite per colore e forma, per aggiungere un tocco sorprendente ed unico a tutti i dolci.



Cigarillo multi color assortment
78013 (±210 pcs)

Animal assortment
77788 (108 pcs)

Assortment box
71511

Forest shavings mini dark (±18 pcs)
Cigarillo retro (±18 pcs)
Forest shavings mini dark/white (±27 pcs)
Cigarillo dark + white stripes (±27 pcs)

Cigarillo assortment
71518

Cigarillo white + dark stripes (±27 pcs)
Cigarillo dark + white stripes (±27 pcs)
Cigarillo retro (±27 pcs)
Cigarillo milk + white stripes (±27 pcs)

Ricetta: All Spiced Cakes
creata dallo chef pasticciere Bart de Gans

Elegance assortment

Tartelette cup 5 cm

Mini bars assortment
71530 (230 pcs)

Chocolate bar mini dark (±76 pcs)
Chocolate bar mini white (±76 pcs)
Chocolate bar mini milk (±76 pcs)

Mini elegance assortment
71552 (576 pcs)

Elegance dark (192 pcs)
Elegance white (192 pcs)
Elegance milk (192 pcs)

Elegance assortment
71528 (160 pcs)

Elegance dark (48 pcs)
Elegance white (48 pcs)
Elegance milk (68 pcs)

Topping – decorazioni ornamentali

Tante piccole decorazioni di cioccolato per ricoprire e rendere prezioso ogni dolce.

Rose petals pink
48174 (200 g)

Petals mini yellow
48021 (1 kg)

Petals mini green
48020 (1 kg)

Long leaves green white
48019 (±260 pcs = 0,5 kg)

Ricetta: Gateaux Jasmine "Pop"
creata dallo chef pasticciere Otto Tay

Curls dark
41128 (4 kg) . 41120 (1,5 kg)

Curls milk
42134 (4 kg)

Curls white
43113 (1,5 kg)

Curls milk/white
42159 (1,5 kg) - 42154 (4 kg)

Curls yellow
48100 (4 kg)

Curls strawberry
48000 (1,5 kg)
aroma fragola

Curls green
48131 (4 kg)

Curls red
48169 (4 kg)

Sprinkle hearts red
38398 (0.6 kg)

Sprinkle hearts pink
78413 (0.6 kg)

Decorazioni aromatizzate

Creazioni di cioccolato per sorprendere e soddisfare ogni gusto.

ø 35 mm

Macarons 35 mm plain/vanille
85047 (160 pcs)

Macarons 35 mm pistache colour
85046 (160 pcs)

Macarons 35 mm chocolate colour
85044 (160 pcs)

Macarons 35mm strawberry colour
85045 (160 pcs)

13 mm

17 mm

Mocca beans
81140 (box = 1.1 kg, ± 1.000 pcs)

Ricetta: "Café Popcorn"
creata dallo chef pasticciere Otto Tay

I NOSTRI PASTICCIERI:

Bart de Gans

Graham Mairs

Lars Vierhout

Maurits van der Vooren ✝
In ricordo della sua creatività

Monica Kate

Michel Willaume

Otto Tay

Vivian Zhou

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