



irca
SINCE 1919



La Collezione 2024

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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.



Chocolate vanilla pod
77310 (48 pcs)



Chocolate star anise
77308 (54 pcs)



Chocolate cinnamon
77309 (45 pcs)



Cocoa pod
79018 (20 pcs)



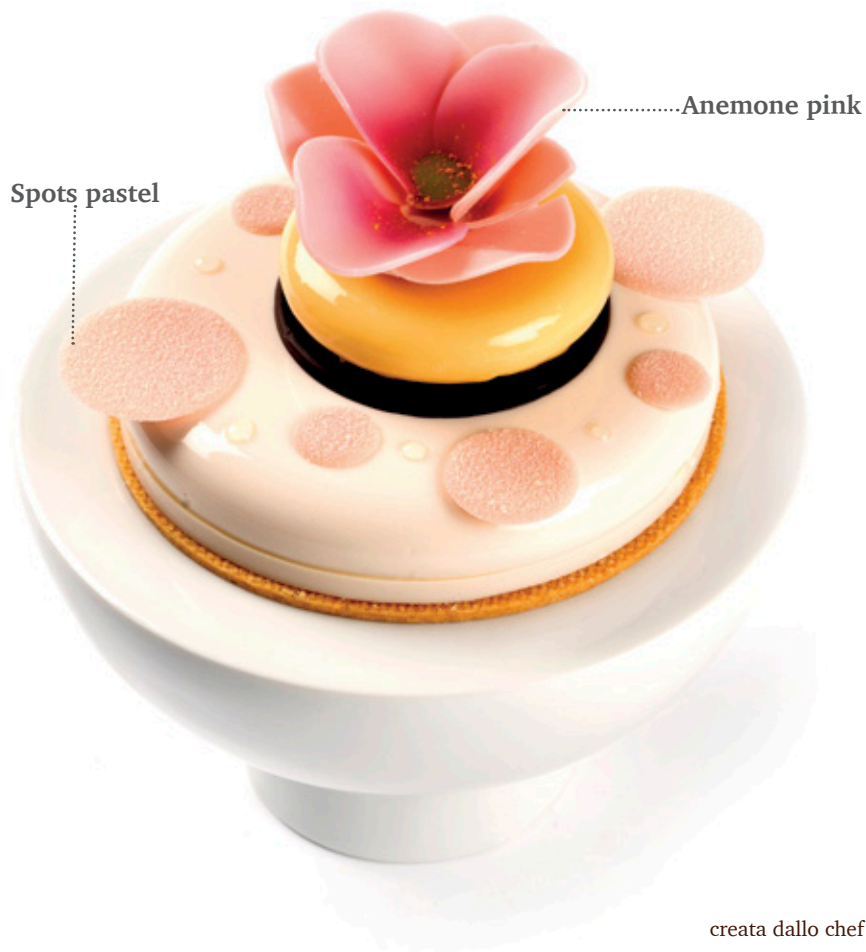
Ricetta: **Chocolate textures**
creata dallo chef pasticciere Bart de Gans

Chocolate star anise

Cocoa pod



Ricetta: CaBossi
creata dallo chef pasticcere Michel Willaume





Twist dark
77904 (80 pcs)



Twist white
77903 (80 pcs)



Twist red
77342 (80 pcs)



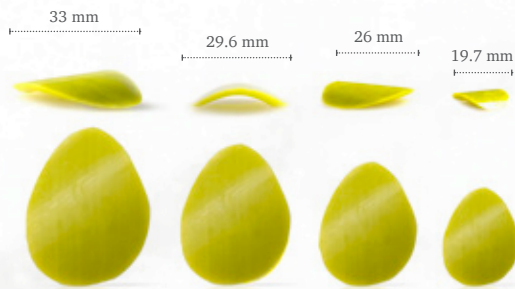
Twist green
77784 (80 pcs)



Spiral dark
77051 (80 pcs)



Rio dark/yellow
77803 (36 pcs)



Curvy spots green
77772 (288 pcs)



Wave green large
77776 (48 pcs)



Spring leaf green

Ricetta: Plated dessert Jasmine, Mango and Matcha
creata dallo chef pasticcere Graham Mairs



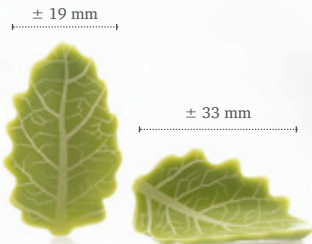
Ø 55 mm

Spring leaf green
77687 (24 pcs)



Ø 55 mm

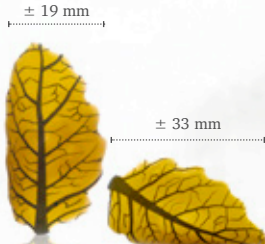
Fall leaf yellow
77688 (24 pcs)



± 19 mm

± 33 mm

Curvy leaf green
77796 (144 pcs)



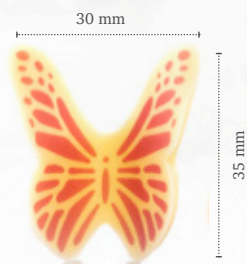
± 19 mm

± 33 mm

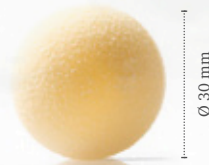
Curvy leaf yellow
77737 (144 pcs)



Butterfly
77918 (120 pcs)



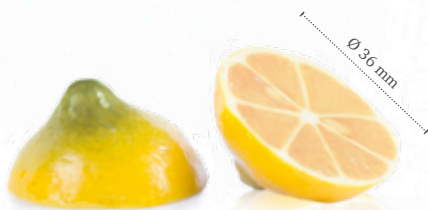
Butterfly pink white
77572 (120 pcs)



Snowball
77799 (40 pcs)



Tournesol
77467 (72 pcs)



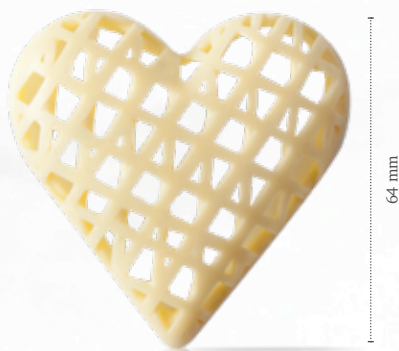
Chocolate lemon
77312 (36 pcs)



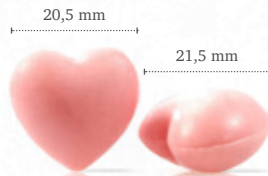
Chocolate strawberry
77315 (36 pcs)



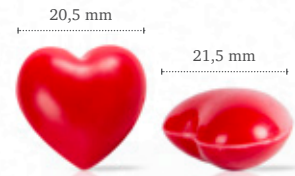
Chocolate raspberry
77460 (72 pcs)



Heart white
77067 (32 pcs)



Petit love pink
77891 (80 pcs)



Petit love
77376 (80 pcs)



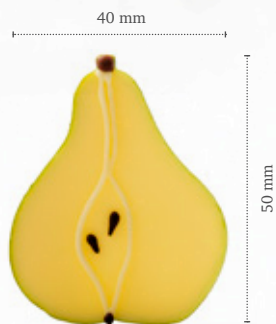
Chocolate raspberry



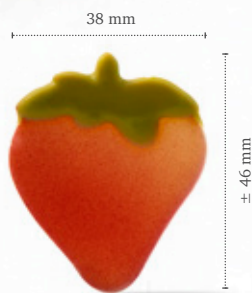
Ricetta: Pistachio & raspberry tart
creata dallo chef pasticciere Bart de Gans



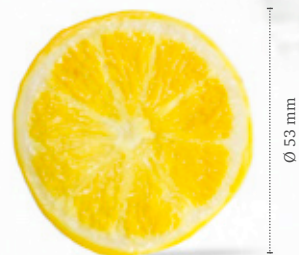
Chocolate lemon silhouette
77908 (48 pcs)



Chocolate pear silhouette
77909 (48 pcs)



Chocolate strawberry silhouette
77910 (90 pcs)



Chocolate lemon lid
77453 (36 pcs)



Twist green

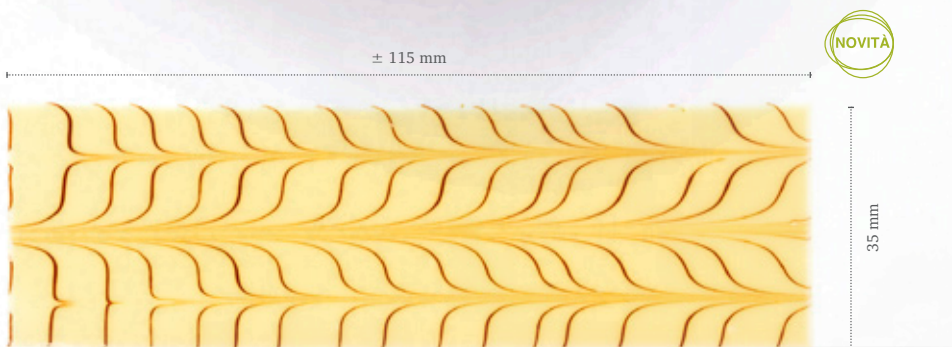
Chocolate strawberry silhouette

Ricetta: Fruit collection
creata dallo chef pasticciere Bart de Gans

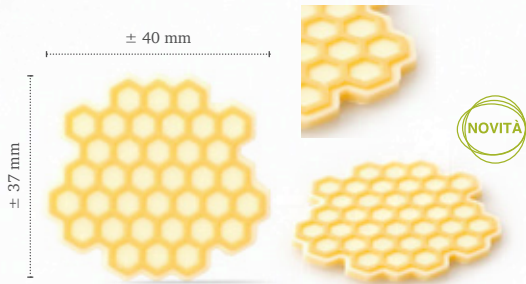


Mille-feuille rectangle

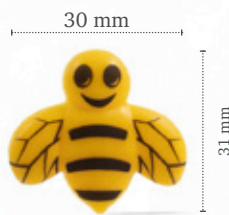
Ricetta: A new take on the classic Mille-feuille
creata dallo chef pasticcere Michel Willaume



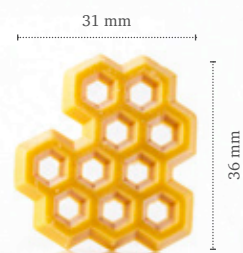
Mille-feuille rectangle
79022 (104 pcs)



Honeycomb layered
79023 (180 pcs)



Chocolate bee
77889 (150 pcs)

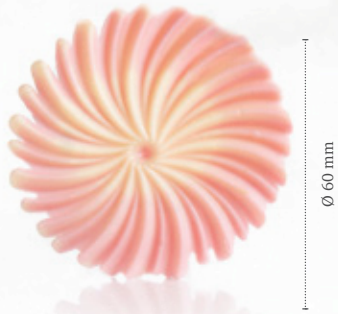


Honey comb yellow
77566 (152 pcs)



Honeycomb layered

Ricetta: Honey pineapple gateau
creata dallo chef pasticciere Bart de Gans



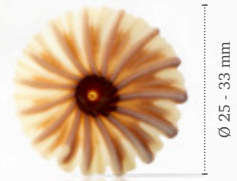
Rosette pink/white
77680 (30 pcs)



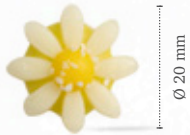
Rosette dark/white
77681 (30 pcs)



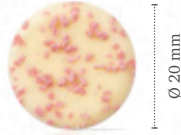
Rosette pink/white small
77912 (108 pcs)



Rosette dark/white small
77913 (108 pcs)



Daisy
77755 (140 pcs)



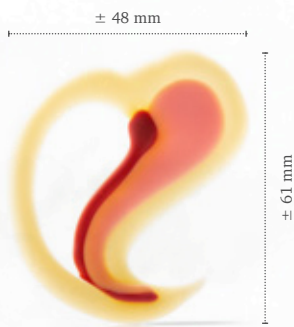
Crumbly pink
77771 (486 pcs)



Red crumble
77736 (486 pcs)



Bronze crumble
77764 (486 pcs)



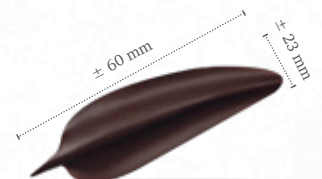
Sweet heart
77791 (64 pcs)



Feather artisanal
77102 (126 pcs)



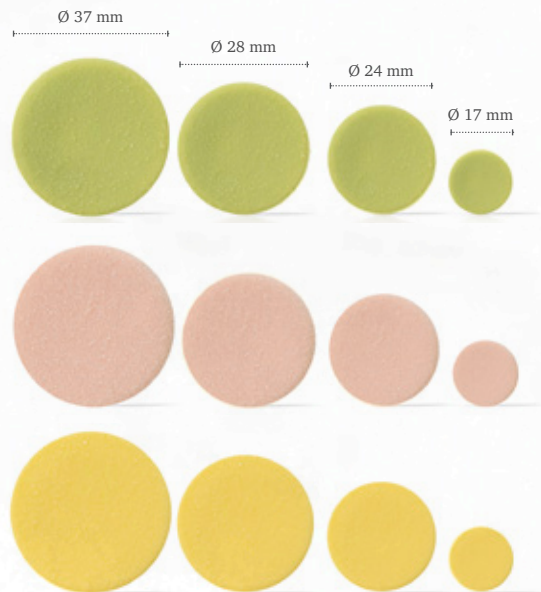
Toadstool
77660 (200 pcs)



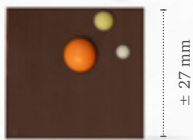
Elegance dark
77137 (160 pcs)



Spots original
77223 (420 pcs)



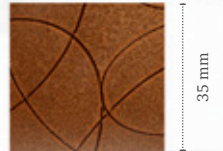
Spots pastel
77800 (420 pcs)



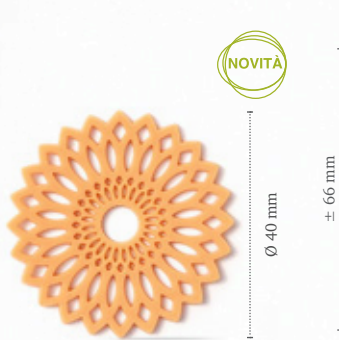
Dots
77773 (360 pcs)



Crinkle white chocolate
77770 (240 pcs)



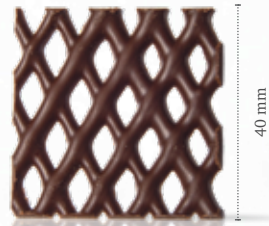
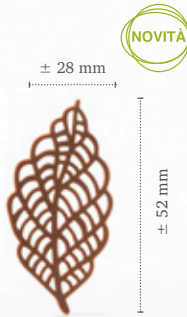
Bling dark
77767 (288 pcs)



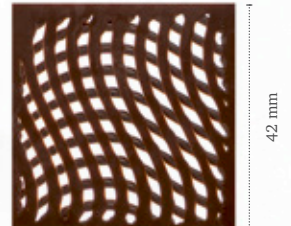
Lace flower amber
79021 (216 pcs)



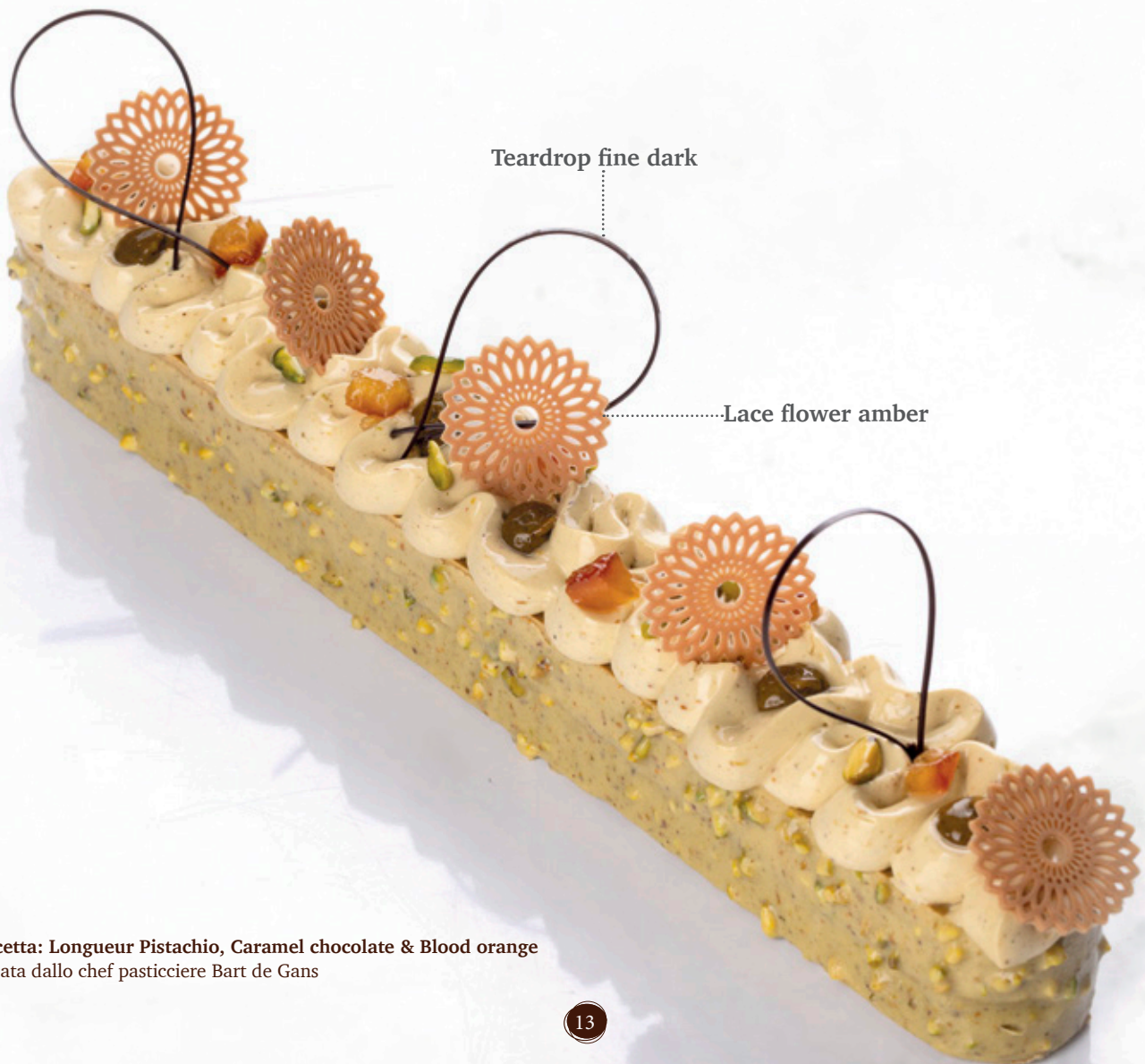
Lace leaf milk assortment
77961 (180 pcs)



Filter square dark
77004 (150 pcs)



Wavy 3D square dark
77905 (165 pcs)



Teardrop fine dark

Lace flower amber

Ricetta: Longueur Pistachio, Caramel chocolate & Blood orange
creata dallo chef pasticcere Bart de Gans



Spring leaf green

Lace flower amber

Ricetta: Tropical BaBa bûche
creata dallo chef pasticciere Omar Ibrik

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.



Honeycomb layered

Tartelette cup 5 cm

Ricetta: Honey dessert
creata dagli chef pasticciari Lars Vierhout



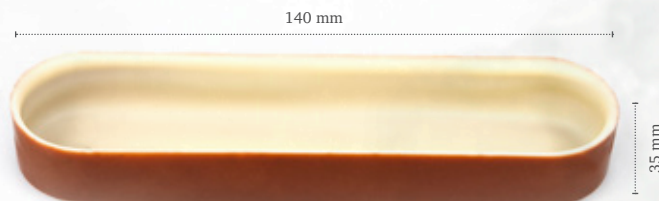
Tartelette cup 7 cm
11215 (66 pcs)



Tartelette cup 5 cm
11214 (72 pcs)



Eclair cup dark
11236 (60 pcs)



Eclair cup milk/white
11230 (60 pcs)



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



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



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



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

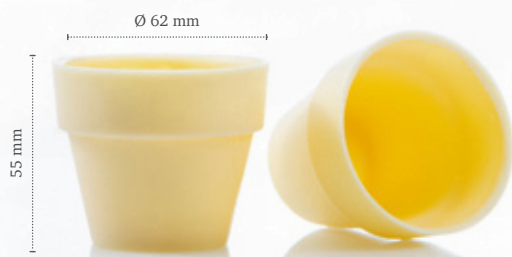


Coupole dark xl
77341 (88 pcs)
Volume 50ml (1,69 oz)



Pisa cup dark

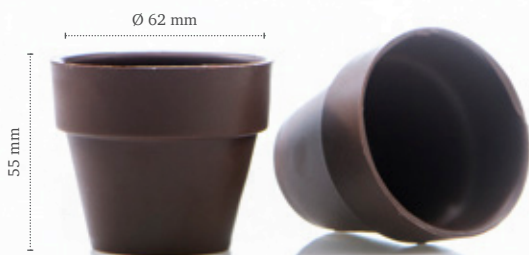
Ricetta: Strawberry surprise petit four
creata dagli chef pasticceri Dobra



Flower pot large white
18141 (28 pcs)



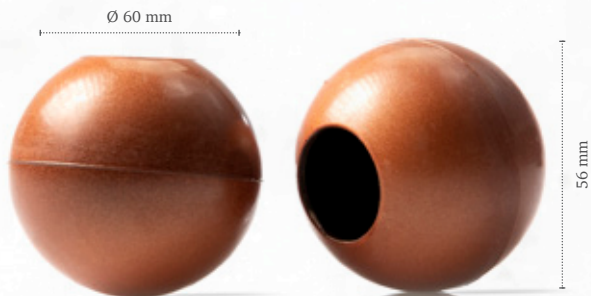
Flower pot large green
18144 (28 pcs)



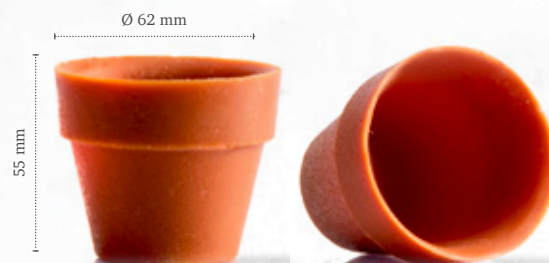
Flower pot large dark
18143 (28 pcs)



Flower pot large pink
18145 (28 pcs)



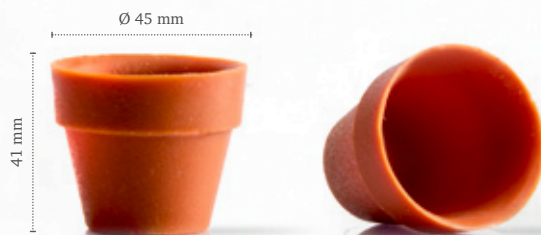
Red luster sphere dark
18161 (36 pcs)
Volume 84ml (2,54 oz)



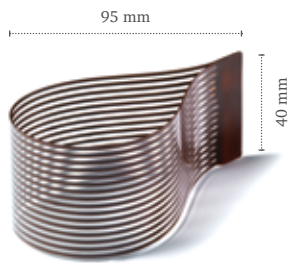
Flower pot large
18140 (28 pcs)



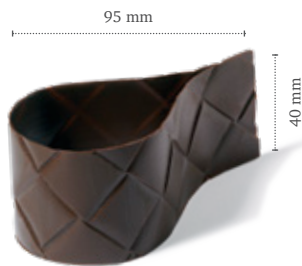
Flower pot mini
18139 (24 pcs)



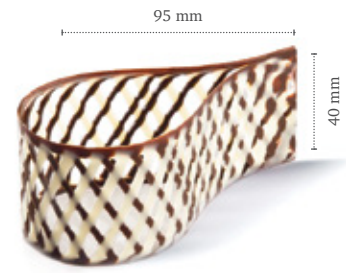
Flower pot 45 mm
18140 (66 pcs)



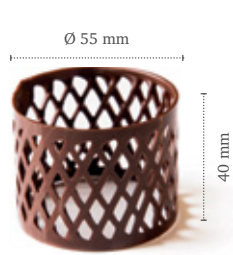
Teardrop fine dark
15006 (36 pcs)
Volume 75ml (2,54 oz)



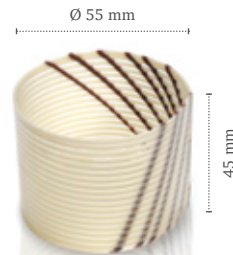
Teardrop bamboo dark
15005 (36 pcs)
Volume 75ml (2,54 oz)



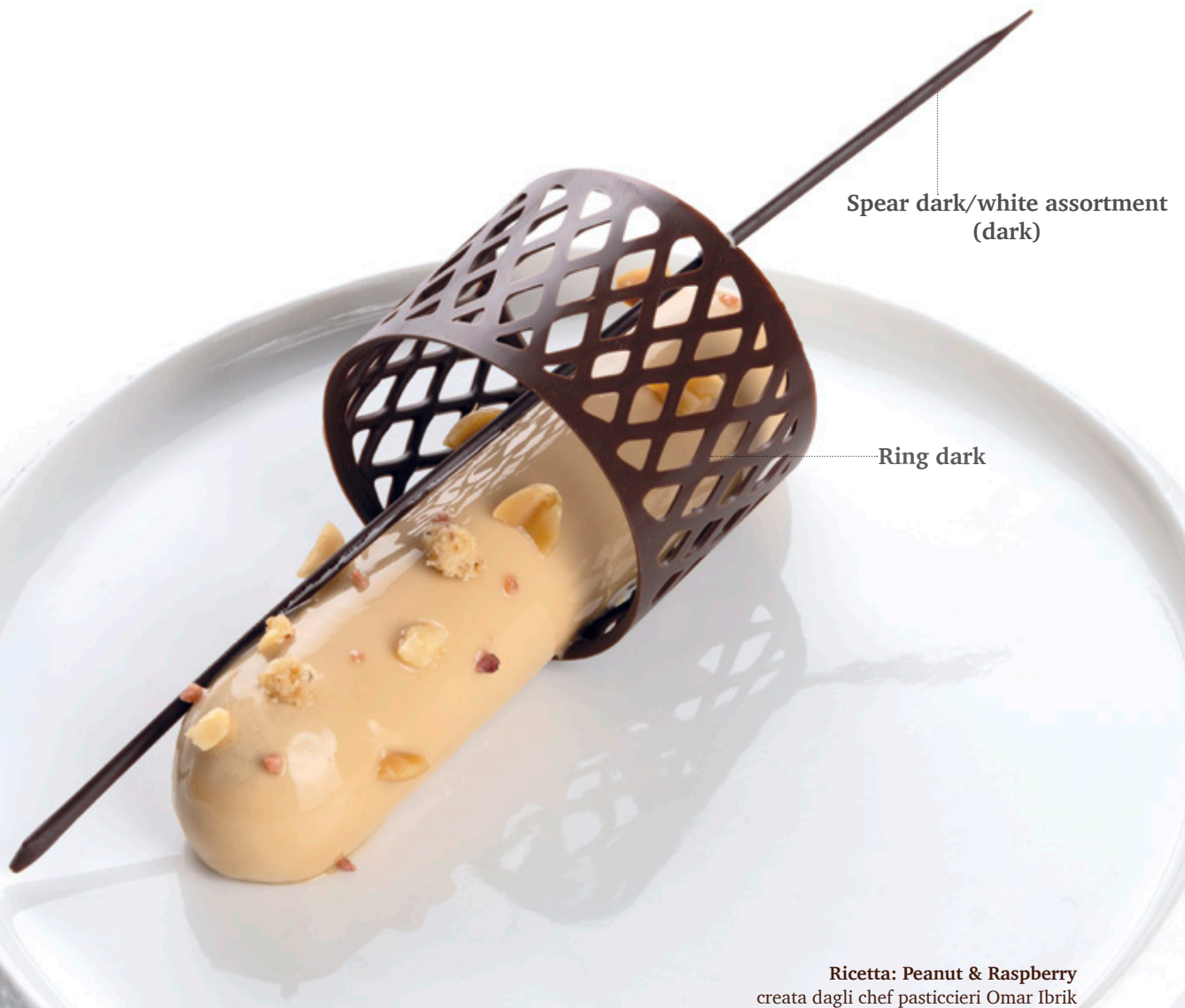
Teardrop dark/white
15051 (36 pcs)
Volume 75ml (2,54 oz)



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



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



Ricetta: Peanut & Raspberry
creata dagli chef pasticceri Omar Ibrik

Pralineria



Truffle shell happies assortment
77890 (252 pcs) 4 designs - 63 pcs/design
Volume 5ml (0,17 oz)



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)



Truffle shell happies assortment

Ricetta: Happy Travel cake
creata dagli chef pasticciieri Bart de Gans



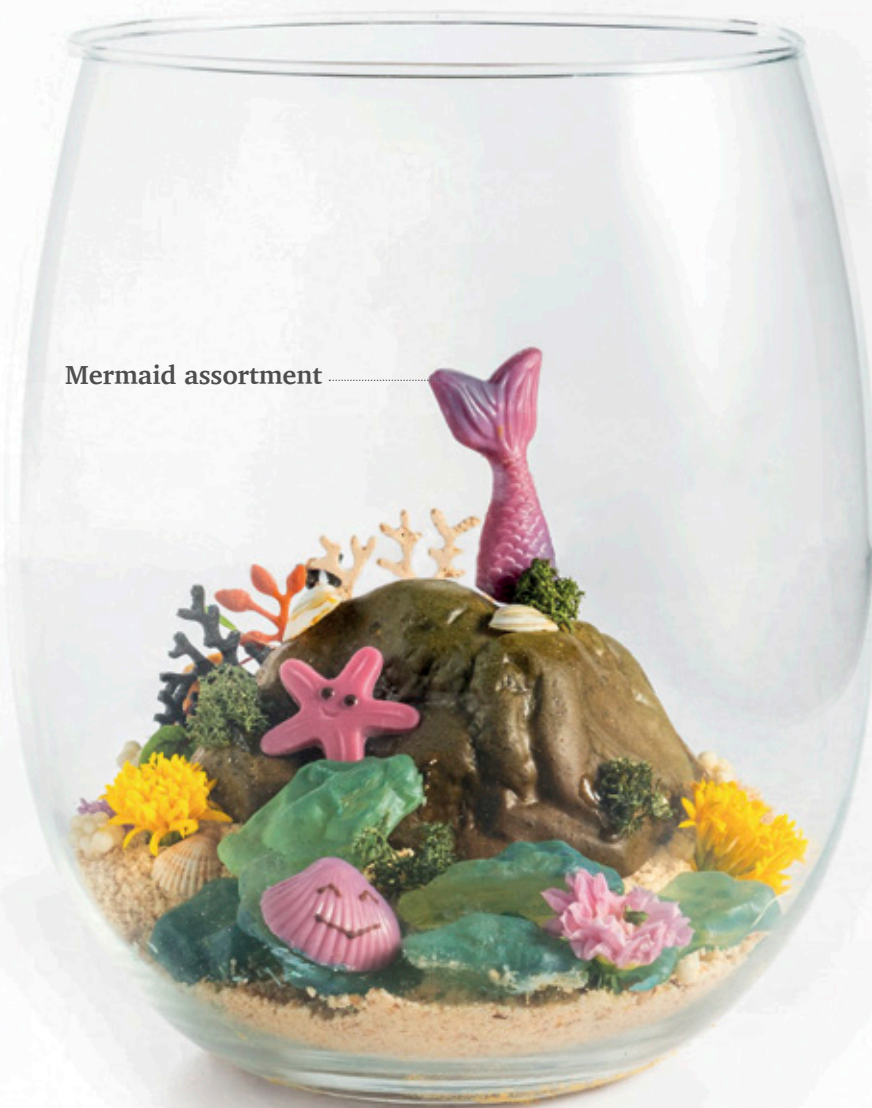
Truffle shell happies assortment

Ricetta: Happy pralines
creata dagli chef pasticciieri Michel Willaume

Decorazioni classiche per ogni occasione

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

Mermaid assortment



Ricetta: Exciting aquarium indulgence
creata dagli chef pasticceri Michel Willaume & Bart de Gans



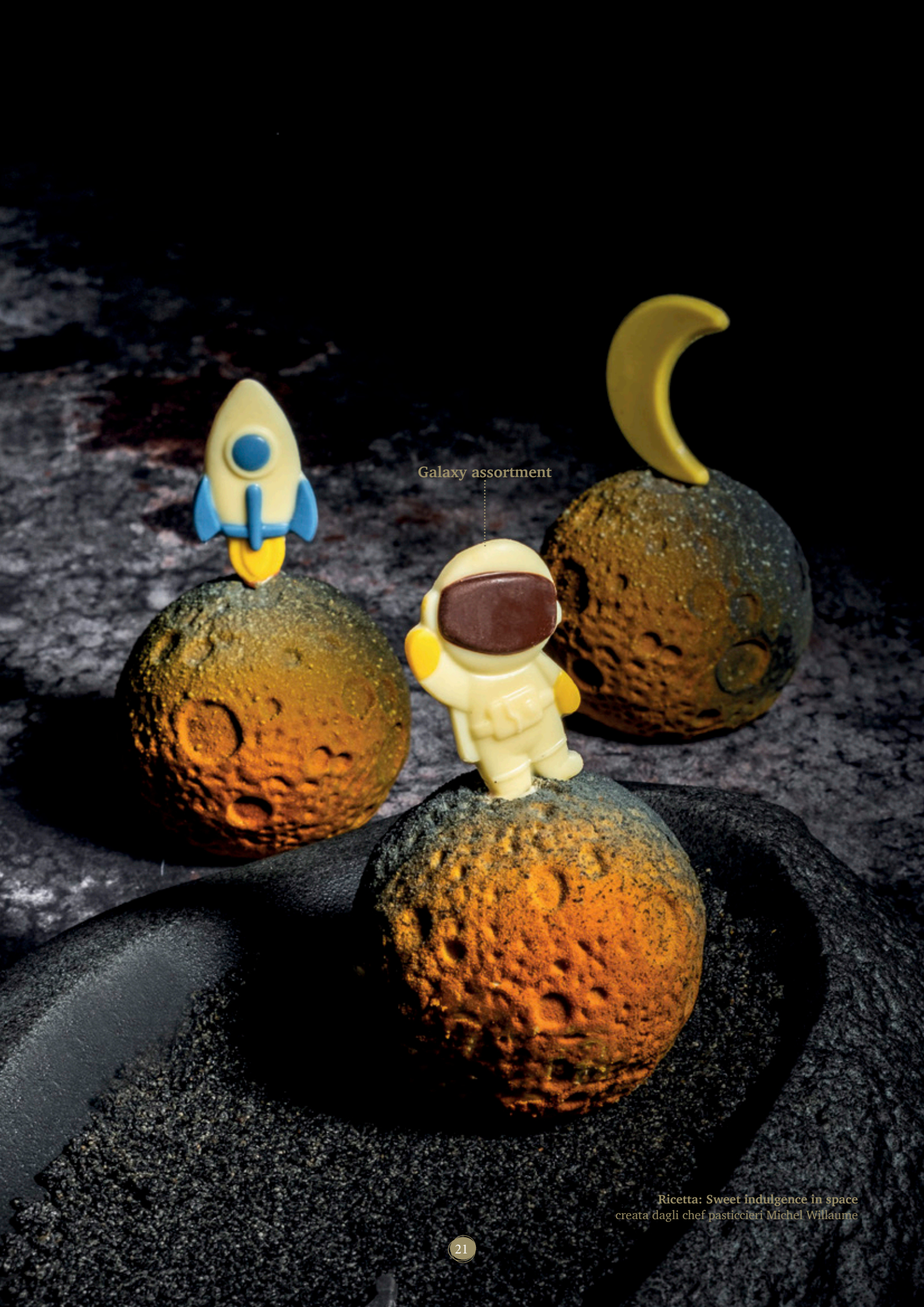
Mermaid assortment

- 61649 (108 pcs)
- Seashell (36 pcs)
- Starfish (36 pcs)
- Mermaid tail (36 pcs)



Galaxy assortment

- 61648 (141 pcs)
- Rocket (45 pcs)
- Astronaut (48 pcs)
- Moon (48 pcs)



Galaxy assortment

Ricetta: Sweet indulgence in space
creata dagli chef pasticciери Michel Willaume



Unicorn assortment

- 61650 (138 pcs)
- Unicorn (45 pcs)
- Star (48 pcs)
- Cloud (45 pcs)

Unicorn assortment



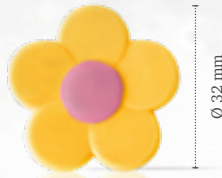
Ricetta: Unicorn drip cake
creata dagli chef pasticceri Lars Vierhout



Peach blossom
78424 (140 pcs)



Purple flower
78468 (120 pcs)



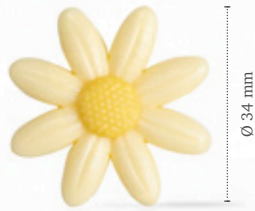
Buttercup
78227 (± 302 pcs)



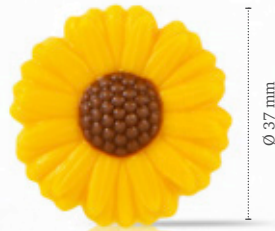
Pink flower
78222 (± 302 pcs)



Flower white new
54018 (76 pcs)



Daisy XL
78346 (108 pcs)



Sunflower 2D
78248 (90 pcs)



Carrot
78334 (175 pcs)



Peach blossom.....

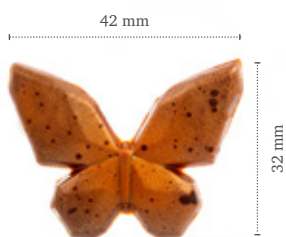


Ricetta: Fragrance
creata dagli chef pasticceri Dobra

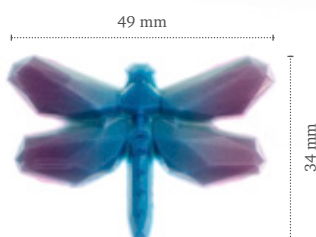


Geometric dragonfly

Ricetta: Blue Berry Violet Breton
creata dagli chef pasticciери Bart de Gans



Geometric butterfly
78438 (± 192 pcs)



Geometric dragonfly
78439 (± 128 pcs)



Moustache assortment
72119 (108 pcs)



Candy assortment
78250 (90 pcs)



Balloons
78429 (160 pcs)



Comic whipped cream
78478 (108 pcs)



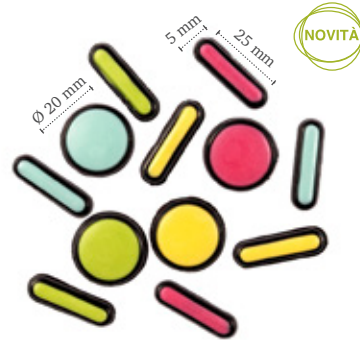
Comic lips
78476 (108 pcs)



Comic heart shape balloon
78477 (90 pcs)



Comic candles assortment
78479 (180 pcs)



Comic spots & sticks assortment
78475 (224 pcs)

Comic candles assortment

Comic heart shape balloon

Comic spots & sticks assortment

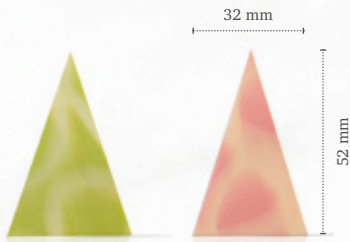
Ricetta: Festive Comic cake
creata dagli chef pasticceri Lars Vierhout



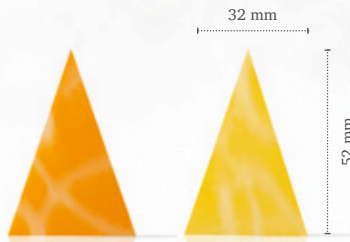
Comic candles assortment



Ricetta: Celebration cake
creata dagli chef pasticceri Bart de Gans



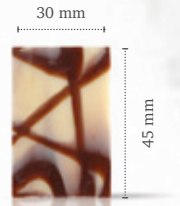
**Diablo triangle
green & pink**
73288 (± 290 pcs)



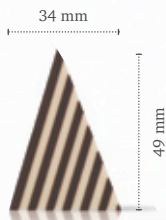
**Diablo triangle
orange & yellow**
73291 (± 290 pcs)



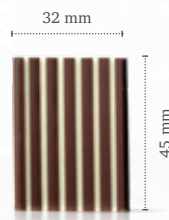
**Diablo triangle
dark/white**
73227 (± 290 pcs)



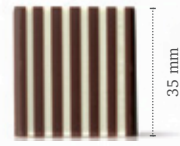
**Diablo rectangle
dark/white**
73232 (± 375 pcs)



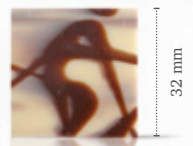
**Domino triangle
separated**
72104 (± 314 pcs)



**Domino rectangle
dark/white**
72211 (± 380 pcs)



**Domino square
dark/white**
72213 (± 500 pcs)



**Diablo square
dark/white**
72226 (± 465 pcs)



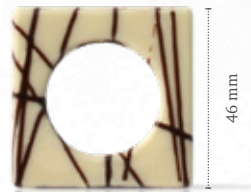
Blizzard assortment
73196 (± 262 pcs)



Tramontana striped
73211 (± 131 pcs)



Typhoon white/milk
73268 (± 112 pcs)



Eureka striped
72117 (± 148 pcs)



Grand décor assortment
71215 (± 260 pcs)



Exclusive assortment
71202 (± 310 pcs)



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



Turitella
72110 (± 117 pcs)



Mikado dark/white
72109 (± 335 pcs)



**Cigarillo dark
with white stripes**
71173 (± 200 pcs)



Cigarillo retro
73175 (± 200 pcs)



Spear dark/white assortment
71178 (± 490 pcs)

Turitella



Ricetta: Banoffee
creata dagli chef pasticceri Bart de Gans

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.

Mini elegance assortment
(milk)



Mini elegance assortment
(dark)



Mini elegance assortment
(white)



Ricetta: Modern flowers petit four
creata dagli chef pasticceri Lars Vierhout



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)



Animal assortment

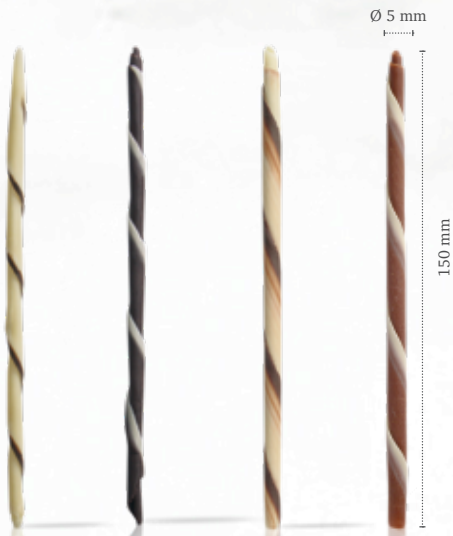
77788 (108 pcs)



Mini bars assortment

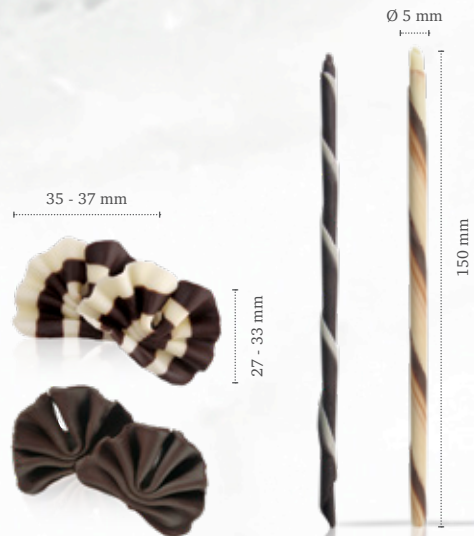
71530 (230 pcs)

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



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 marbled color assortment



Cigarillo marbled color assortment
78443 (± 120 pcs)



Cigarillo multi color assortment
78013 (±210 pcs)

Ricetta: Mille fruits
creata dagli chef pasticceri Lars Vierhout

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)

Rose petals pink.....



Ricetta: Rose garden
creata dagli chef pasticciери Michel Willaume



Curls yellow
48100 (4 kg)



Curls green
48131 (4 kg)



Curls strawberry
48000 (1,5 kg)
strawberry flavoured



Curls red
48169 (4 kg)



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



Curls milk
42134 (4 kg)



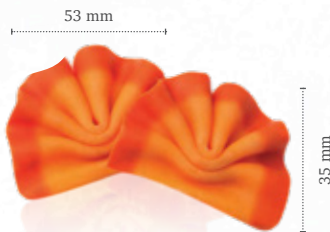
Curls milk/white
42154 (4 kg) · 42159 (1,5 kg)



Curls white
43113 (1,5 kg) · 43114 (4 kg)



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



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



Sprinkle hearts red
38398 (0,6 kg)



Sprinkle hearts pink
78413 (0,6 kg)



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



Sprinkle hearts red

Ricetta: Love éclair
creata dagli chef pasticciери Lars Vierhout

Decorazioni aromatizzate

Creazioni di cioccolato per sorprendere e soddisfare ogni gusto.

Ø 35 mm



**Macarons 35 mm
chocolate colour**

85044 (160 pcs)

Ø 35 mm



**Macarons 35mm
strawberry colour**

85045 (160 pcs)

Ø 35 mm



**Macarons 35 mm
pistache colour**

85046 (160 pcs)

Ø 35 mm



**Macarons 35 mm
plain/vanille**

85047 (160 pcs)

13 mm



17 mm

Mocca beans

81140 (box = 1.1 kg, ± 1.000 pcs)

81141 (box = 3 kg, ± 2.600 pcs)

Mocca beans



Ricetta: Café glace
creata dallo chef pasticcere Bart de Gans

I NOSTRI PASTICCIERI:



Bart de Gans



Christian Balbierer



Graham Mairs



Lars Vierhout



 Maurits van der Vooren
Keeping his legacy alive



Michel Willaume



Omar Ibrik



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