



Index

CHOCOLATE	
	Dog F
RELUDIO	Pag 5
INTRO	Pag 5
STANDARD	Pag 7
ENO CONCERTO	Pag 11
INFONIA	Pag 17
STANDARD	Pag 17
SPECIALTIES	Pag 19
MINUETTO	Pag 23
OCOA & DERIVATIVES	Pag 27
NCLUSION	Pag 29
COMPOUND	
ACKAGED	Pag 33
NOBEL	Pag 33
KIRON	Pag 34
CRIC CRAC	Pag 36
NIVES	······································
MARABU	Pag 36
POKER	Pag 36
	Pag 37
TONER	



Preludio

Simply perfect chocolate for all types of processing

TYPES OF CHOCOLATE:

Dark Milk White

Preludio Intro

A **new formula without artificial flavours**, ideal for basic preparations in confectionery and pastry.

Preludio Intro: versatile chocolates with consistent performance, studied specially for professionals and large laboratories.



Characteristics



PRELUDIO INTRO FONDENTE 48% (29/31)

48% MIN Cocoa: MG/Fat: 29-31% **Fusion:** 45-50°C Working: 30-32°C Fluidity:

FORMAT 10 kg IN DROPS COD: 01980530

Applications



Decorations











Moulding



PRELUDIO INTRO FONDENTE 52% (33/35)

Cocoa: 52% MIN MG/Fat: 33-35% **Fusion:** 45-50°C 30-32°C Working:

Fluidity: FORMAT 10 kg IN DROPS COD: 01980569



Decorations





Ganache







PRELUDIO INTRO LATTE 31% (28/30)

Cocoa: 31% MIN Milk: 14% MIN 28-30% MG/Fat: **Fusion:** 45°C 28-30°C **Working:** Fluidity: **♦**♦◊◊◊

FORMAT 2x5 kg **IN DROPS** COD: 01980529



Mousse





Decorations



Moulding

PRELUDIO INTRO

Characteristics



irca

PRELUDIO INTRO LATTE 35% (32/34)

FORMAT Cocoa 35% MIN 2x5 kg Milk: 14% MIN **IN DROPS** MG/Fat: 32-34% COD: 45°C **Fusion:** 01980568

Working: 28-30°C Fluidity:

Applications







6





Decorations

Moulding



PRELUDIO INTRO BIANCO 26% (29/31)

FORMAT Cocoa: 26% MIN 2x5 kg 14% MIN Milk: **IN DROPS** 29-31% MG/Fat: COD: **Fusion:** 45°C 01980527 27-29°C Working:

 $\bullet \bullet \Diamond \Diamond \Diamond \Diamond$







Bars



Mousse



Moulding



PRELUDIO INTRO BIANCO 29% (32/34)

FORMAT

2x5 kg

COD:

IN DROPS

01980567

29% MIN Cocoa: Milk: 14% MIN MG/Fat: 32-34% 45°C **Fusion:**

27-29°C Working: Fluidity:

Fluidity:











Decorations

Moulding

Preludio

Characteristics



PRELUDIO FONDENTE 46% (28/30)

46% MIN Cocoa: 28-30% MG/Fat: 45-50°C **Melting:** Working: 30-32°C

Fluidity: LOW FORMAT 10 kg (2x5kg) IN DROPS COD:

01011806





Applications



Mousse



Moulding

Decorations



PRELUDIO FONDENTE 48% (30/32)

FORMAT Cocoa: 48% MIN 10 kg (2x5kg) 30-32% MG/Fat: IN DROPS **Melting:** 45-50°C COD: Working: 30-32°C 01011807 Fluidity: MEDIUM-LOW



Mousse Ganache





Decorations Moulding



PRELUDIO FONDENTE 51,5% (32/34)

Cocoa: 51,5% MIN 32-34% MG/Fat: **Melting:** 45-50°C Working: 30-32°C Fluidity: MEDIUM-LOW FORMAT **10 kg** (2x5kg) IN DROPS

01011808



Mousse

Couvertures









Decorations Moulding



PRELUDIO FONDENTE 57% (36/38)

Cocoa: 57% MIN MG/Fat: 36-38% 45-50°C **Melting:** 30-32°C Working: Fluidity: MEDIUM-HIGH FORMAT **10 kg** (2x5kg) **IN DROPS** COD:

01011809



Couvertures





irca **PRELUDIO** 8

Characteristics



PRELUDIO FONDENTE 60% (40/42)

60% MIN Cocoa: MG/Fat: 40-42% 45-50°C **Melting:** Working: 30-32°C Fluidity: HIGH

FORMAT 10 kg (2x5kg) IN DROPS COD: 01011810

Applications







Couvertures

Pralines







PRELUDIO LATTE 30% (30/32)

Cocoa: 30% MIN Milk: 19% MIN MG/Fat: 30-32% **Melting:** 45°C 28-30°C Working: MEDIUM-LOW Fluidity:

FORMAT 10 kg (2x5kg) IN DROPS COD: 01011811







Mousse





Moulding



PRELUDIO BIANCO 25% (32/34)

Cocoa: 25% MIN Milk: 25% MIN 32-34% MG/Fat: **Melting:** 45°C Working: 27-29°C

Fluidity: MEDIUM-LOW

FORMAT 10 kg (2x5kg) **IN DROPS** COD: 01011813







Mousse

Decorations

Moulding

For details and updates on our **PRELUDIO** range, visit **irca.eu**





Reno Concerto

Balance and harmony for every creation

TYPES OF CHOCOLATE:

Dark Milk White Gianduja Lactee Caramel **RENO CONCERTO** П

Characteristics



10 kg 01011790 (2x5 kg) IN DROPS

5 kg 01011802 IN DROPS

12 kg (2x6 kg) IN PANI

FORMAT:

01011892

RENO CONCERTO FONDENTE 52% (32/34)

An optimal dark chocolate for both artisan and industrial working.

52% MIN **Sensory characteristics** Cocoa:

32-34% Honey MG/Fat: 45-50°C Melting: Hazelnut Working: 30-32°C Malt Fluidity: MEDIUM-LOW

100% cocoa butter

100% natural vanilla extract

Gluten free

Applications



FORMAT: **10** kg (2x5 kg)

con. 01011791

IN DROPS

5 kg 01011800 IN DROPS

RENO CONCERTO FONDENTE 58% (36/38)

A dark chocolate capable of amazing and satisfying even the most exacting palates. Ideal fluidity makes it perfect for all types of working.

58% MIN **Sensory characteristics** Cocoa: 36-38% MG/Fat: Honey **Melting:** 45-50°C Hazelnut

Working: 30-32°C Date Fluidity: MEDIUM-HIGH



Mousse

Decorations





Pralines



100% natural vanilla extract

Gluten free



FORMAT: **10** kg (2x5 kg)

01011793

....... 5 kg 01011801 IN DROPS

RENO CONCERTO FONDENTE 64% (41/43)

Dark chocolate drops, a perfect blend of authentic flavour and optimal workability.

64% MIN Cocoa: MG/Fat: 41-43% 45-50°C Melting: 30-32°C Working: Fluidity: HIGH

100% cocoa butter

Sensory characteristics

Honey Vanilla Hay



Couvertures



Pralines





100% cocoa butter

100% natural vanilla extract

Gluten free

Characteristics

Applications



FORMAT: COD: 10 kg 01011792

5 kg 01011799 IN DROPS

RENO CONCERTO FONDENTE 72% (40/42)

Dark chocolate for those who love pronounced, long lasting flavours with high fluidity and optimal snap.

Cocoa: 72% MIN MG/Fat: 40-42% 45-50°C **Melting:** 30-32°C Working: Fluidity: HIGH

Sensory characteristics

Honey Tobacco Malt







Pralines





Sorbets

100% cocoa butter

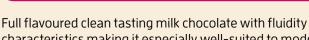
100% natural vanilla extract

Gluten free

Characteristics

RENO CONCERTO LATTE 30% (33/35)

characteristics making it especially well-suited to modelling.











Decorations Moulding

Applications

FORMAT: **10** kg 01011794 (2x5 kg) IN DROPS

5 kg 01011128 IN DROPS

12 kg 01011893 (2x6 kg) IN PANI

30% MIN Cocoa: Sensory characteristics Milk: 26% MIN Honey MG/Fat: 33-35% Milk 45°C Melting: Hazelnut 28-30°C

Working: Fluidity: **MEDIUM**

100% cocoa butter

100% natural vanilla extract

Gluten free



FORMAT: **10** kg 01011795 IN DROPS

5 kg 01011803 **IN DROPS**

RENO CONCERTO LATTE 34% (37/39)

.....

Honey

Milk

Hay

Milk chocolate drops with a unique, sweet flavour, indispensable for all sorts of working in pastry and chocolate shops.

Cocoa: 34% MIN Milk: 25% MIN MG/Fat: 37-39% 45°C Melting: Working: 28-30°C Fluidity: **MEDIUM-HIGH**









100% cocoa butter

100% natural vanilla extract

Sensory characteristics

Gluten free

RENO CONCERTO 13

Characteristics



FORMAT: 5 kg 01011804 **IN DROPS**

RENO CONCERTO LACTEE CARAMEL 32% (37/39)

Milk and caramel chocolate with optimal fluidity. A soft milk and delicious caramel embrace for a mouth-filling, comfort food flavour.

Cocoa: 32% MIN Milk: 25,5% MIN MG/Fat:

37-39% Melting: 45°C Working: 28-30°C Fluidity: MEDIUM-HIGH

100% cocoa butter

Sensory characteristics

Vanilla Caramel Honey

Gluten free

Applications







Mousse

Pralines





FORMAT: COD: **10** kg 01011798 (2x5 kg) IN DROPS

12 kg 01010565 (6x2 kg) IN BLOCKS

RENO CONCERTO GIANDUIA LATTE 27% (40)

Gianduja milk chocolate from a traditional Piedmontese chocolate maker's traditional recipe. An intense roasted hazelnut aroma combined with ultra fine chocolate for moments of pure pleasure.

27% MIN Cocoa: 18,7% MIN Milk: MG/Fat: 40% Melting: 45°C Working: 26-28°C Fluidity: MEDIUM-HIGH **Sensory characteristics:**

Hazelnut Walnut Milk







Giandujotto

Gluten free

100% cocoa butter

100% natural vanilla extract



Characteristics

Applications



FORMAT: COD: 10 kg 01011796 (2x5 kg) IN DROPS

RENO CONCERTO BIANCO 25,5% (34/36)

......

White chocolate with a sweet milky aroma.

25,5% MIN Cocoa: Milk: 29,5% MIN MG/Fat: 34-36% 45°C Melting: Working: 27-29°C

Fluidity: **MEDIUM** **Sensory characteristics**

Vanilla Butter Cacao Almond







Mousse





Moulding

100% cocoa butter

100% natural vanilla extract

Gluten free



FORMAT: 10 kg (2x5 kg) IN DROPS

01011797

5 kg 01011805 IN DROPS

RENO CONCERTO BIANCO 31,5% (38/40)

White chocolate with a sophisticated aromatic but also clean profile. Suitable for all types of working and much appreciated by the most exacting clients, too.

Cocoa: 31,5% MIN 26,5% MIN Milk: MG/Fat: 38-40% 45°C

Melting: 27-29°C Working: Fluidity: HIGH

Sensory characteristics:

Banana Almond Honey









Pralines

Moulding



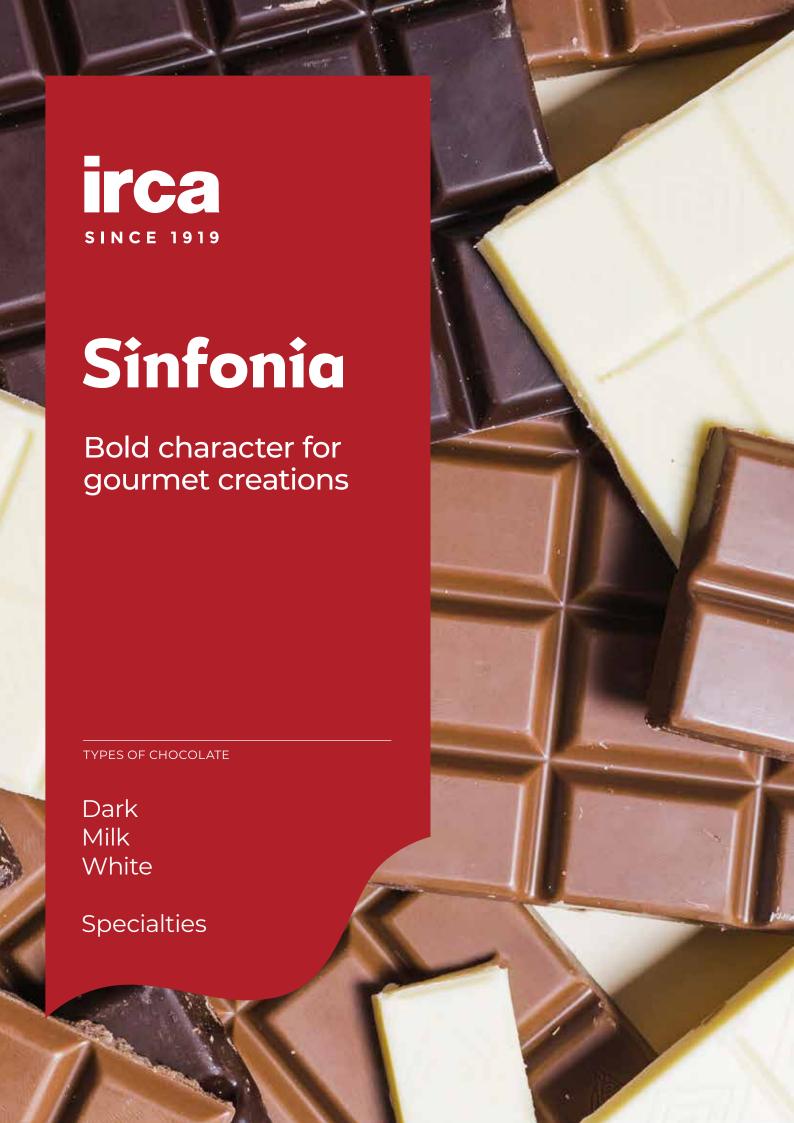
Gelato

100% cocoa butter

100% natural vanilla extract

Gluten free





SINFONIA 17

Characteristics



SINFONIA FONDENTE 56% (36/38)

Extra dark chocolate born of a blend of the best cocoas from Africa and Madagascar in particular.

Balanced and sweet with an exceptionally well-rounded, delicately long lasting aromatic profile. A 'multi-purpose' chocolate ideal for a multiplicity of applications.

FORMAT:

01011697

56% MIN

Cocoa: MG/Fat: Melting: Working: Fluidity: 36-38% Orange 45-50°C Hazelnut 30-32°C Walnut

MEDIUM-HIGH

100% cocoa butter

100% natural vanilla extract

Gluten free

No artificial flavourings

Applications



FORMAT: COD:

01011698

100% cocoa butter

SINFONIA FONDENTE 68% (41/43)

Extra dark chocolate born of a blend of the best cocoas from Africa and Madagascar in particular. Carefully balanced ingredients make for a full, intense cocoa flavour with a balanced aromatic bouquet of fruity, bitter and sour nuances. Especially well-suited to full flavoured recipes. Natural flavours only mean that the true flavour of this fine cocoa comes out fully and will transport you to exotic lands.

68% MIN

41-43% Banana 45-50°C 30-32°C Walnut

Fluidity: **MEDIUM-HIGH**

Tobacco

Gluten free

No artificial flavourings

100% natural vanilla extract



FORMAT: 01011782

SINFONIA FONDENTE 76% (44/46)

Extra dark chocolate born of a blend of the best cocoas from Africa and Madagascar in particular.

Ideal for lovers of pure intensity, its roasted cocoa flavour is rich and long lasting and enriched by fruity and sourish nuances. Natural flavours only mean that the true flavour of this fine cocoa comes out fully and will transport you to exotic lands.

Cocoa: MG/Fat: 76% MIN 44-46% 45-50°C 30-32°C **MEDIUM-HIGH**

Plum Sultanas Pepper





Gelato Sorbets



Pralines



We recommend that you combine it with spices, semicandied and candied fruit, coffee, tea and aged cheeses.

100% cocoa butter

100% natural vanilla extract

Gluten free

No artificial flavourings

irca 18 **SINFONIA**

Characteristics

Applications



FORMAT:

SINFONIA LATTE 38% (38/40)

Milk chocolate with a pure and unmistakeable cocoa flavour exalted by sweet milky nuances. Its dark, intense colour makes it truly unique and unmistakeable.

This multi-purpose milk chocolate, with its optimal fluidity and workability, is indispensable for many uses.

38% MIN

22% MIN 38-40% Butter 45°C **Biscuit**

28-30°C HIGH

Hazelnut





100% cocoa butter

01011788

100% natural vanilla extract

Gluten free

No artificial flavourings

Characteristics

FORMAT: **5 kg** IN DROPS 01011789

100% cocoa butter

SINFONIA BIANCO 34% (40/42)

Extremely soft and silky white chocolate which melts in the mouth making for moments of pure pleasure.

Cocoa: 34% MIN 27% MIN 40-42% MG/Fat: **Melting:** 45°C

Working: 27-29°C Fluidity: HIGH

Sensory characteristics

White flowers Almond Banana

Applications



Filling creams







Bars

100% natural vanilla extract

Gluten free

No artificial flavourings

Sinfonia Specialties

Characteristics



FORMAT: COD: 01011783

SINFONIA GIANDUIA FONDENTE 33% (38/40)

A sophisticated dark chocolate containing 23% of fine expertly roasted Italian hazelnuts making for extraordinary aromatic intensity and a creamy and irresistibly refined result.

23% 33% MIN 38-40% 45°C

26-28°C

MEDIUM-HIGH

Hazelnut Walnut **Tangerine**

23% italian hazelnuts

Gluten free

Applications









Decorations





Characteristics

100% cocoa butter



FORMAT: 5 kg 01011787 IN DROPS

100% cocoa butter

SINFONIA NOCCIOLATO BIANCO 26% (36/38)

An unexpectedly creamy combination of the delicacy of milk and the intense and sophisticated flavour of 16% top quality Italian hazelnuts. The result is a soft white chocolate with the consistency and mouldability of a gianduja.

16% italian hazelnuts

16% 26% MIN Cocoa: MG/Fat: 36-38% **Melting:** 45°C

Working: 26-28°C

MEDIUM-HIGH Fluidity:

Sensory characteristics

Hazelnut Cereals **Biscuit**

Gluten free

Applications















Decorations

Gelato





Cremino



Bars

Characteristics



SINFONIA CARAMEL ORO 30% (37/39)

Sinfonia Caramel Oro is based on white chocolate characterized by a naturally golden color and a delicate, creamy and enveloping taste with indulgent toffee nuances.

30% MIN Cocoa: 28,2% MIN MG/Fat: 37-39%

Melting: 45°C Working: 27-29°C

MEDIUM-HIGH

FORMAT: COD:

10 kg IN DROPS 01980333

FORMAT: COD: **10** kg 01980379

(4x2.5 kg) IN DROPS

100% cocoa butter

Gluten free

No artificial flavourings

Applications









creams









Decorations









SINFONIA PISTACCHIO

White Chocolate with 16% Pistachio Paste made of refined and selected pistachios. Highly versatile in its applications.

Cocoa: 33% MIN 21% MIN MG/Fat: 37-39% 45°C **Melting:** Working: 26-28°C

Fluidity:

FORMAT: 5 kg 01980629





























Cremino

Decorations

100% cocoa butter

16% pistachio

MEDIUM-HIGH:

Gluten free

No artificial flavourings

Characteristics



FORMAT:

01980581

5 kg IN DROPS

SINFONIA VEGAN DF

The 100% plant based chocolate with full milk flavour. I00% vegetable ingredients combining dehydrated rice syrup and chicory extract used as a plant-based alternative to milk and traditional.

Cocoa: 43% MIN MG/Fat: 37-39% 45-50°C Melting: Working: 30-32°C Fluidity:

MEDIUM-HIGH

Sensory characteristics

Great fluidity





Applications





Gluten free

Without flavourings

100% cocoa butter

FORMAT: COD: **5 kg** IN DROPS 01980580

SINFONIA VEGAN DARK DF

100% plant based dark chocolate with full taste, made by our chocolate experts.

Cocoa: 52% MIN MG/Fat: 34-36% Melting: 45-50°C 30-32°C Working: Fluidity: **MEDIUM**

Sensory characteristics Pure dark chocolate taste

Great fluidity









Gluten free

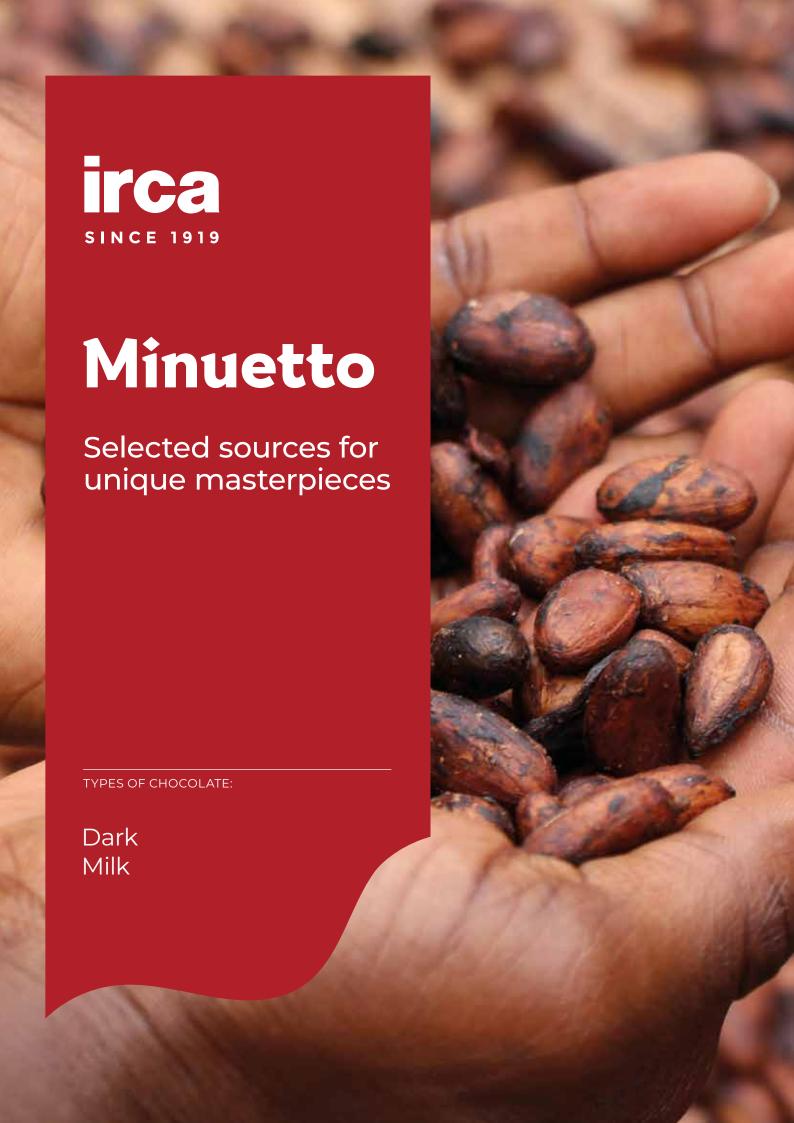


Without flavourings

100% cocoa butter



All IRCA vegan chocolates are produced in factories where the absence of contamination by milk and dairy products is guaranteed.



MINUETTO 23

The IRCA Minuetto selection of single-source

chocolates brings you the chance to experience chocolate in its purest form. Let us take you on a voyage of discovery through the origins of its flavour and the lands that have set the highest expectations for the true flavour of cocoa. Totally free from added flavourings, and offering truly heady sensorial qualities, the Minuetto range is made with selected raw materials from first-class plantations worldwide.



Characteristics

FORMAT: 10 kg 01011768 (4x2,5 kg) IN DROPS

MINUETTO FONDENTE SANTO DOMINGO 75% (43/45)

Single origin dark chocolate with 75% celebrated cocoa from the Dominican Republic. The singular microclimate of this tropical paradise has generated the ideal ecosystem for the growing of what are considered some of the world's finest cocoa bean cultivars.

The distinguishing feature of this dark chocolate is its intense, long lasting bitter cocoa aromas accompanied by characteristic aromatic nuances of liquorice and coffee.

Cocoa: 75% MIN 43-45% MG/Fat: Melting: 45-50°C Working: 30-32°C Fluidity: HIGH

No artificial flavourings

Sensory characteristics

Tobacco Walnut Sultanas

Applications

















Namelaka

(i) We recommend matching it with sweet flavoured or markedly acidic ingredients.



COD:

01011770

FORMAT:

MINUETTO FONDENTE MADAGASCAR 72% (42/44)

Single origin dark chocolate with 72% celebrated cocoa from Madagascar. The cocoa originating from the exotic African 'Red Island' stands out for its sweet and intense flavour, flowery and fruity nuances and a mildly bitter finish.

This novel dark chocolate with its singular and intense aromatic notes, has perfectly balanced acidity, bitterness and savouriness in the mouth. Its rounded and long lasting flavour is further enhanced by red fruit aromas.

72% MIN 42-44% 45-50°C 30-32°C

MEDIUM-HIGH

Acacia

Hazelnut

Tobacco















No artificial flavourings

MINUETTO



Characteristics

Applications



FORMAT: 01011772

MINUETTO FONDENTE ECUADOR 70% (41/43)

Single origin dark chocolate with 70% celebrated cocoa from Ecuador.

This strong flavoured, well-balanced chocolate features spicy and toasted notes with mild woody aromatic nuances. Perfect fluidity and an intense but balanced flavour make it ideal for the most special recipes.

70% MIN MG/Fat: 41-43%

Melting: 45-50°C Working: 30-32°C Fluidity:

Walnut MEDIUM-HIGH : Tobacco









No artificial flavourings



FORMAT: 01011774 **10 kg** (4x2,5 kg) IN DROPS

MINUETTO LATTE SANTO DOMINGO 38% (37/39)

Single origin milk chocolate with 38% cocoa from the Dominican Republic. The singular microclimate of this tropical paradise has generated the ideal ecosystem for the growing of what are considered some of the world's finest cocoa bean cultivars. This unconventionally flavoured milk chocolate features a full flavoured cocoa aroma encompassed by a full and well-balanced milky flavour. This harmony is further enriched by pronounced aromatic nuances redolent of caramel and dried fruit.

Cocoa: 38% MIN 19% MIN MG/Fat: 37-39% 45°C **Melting:** Working: 28-30°C Fluidity: HIGH

Sensory characteristics

Sensory characteristics

White flowers

Sultanas

Honey Date Hazelnut









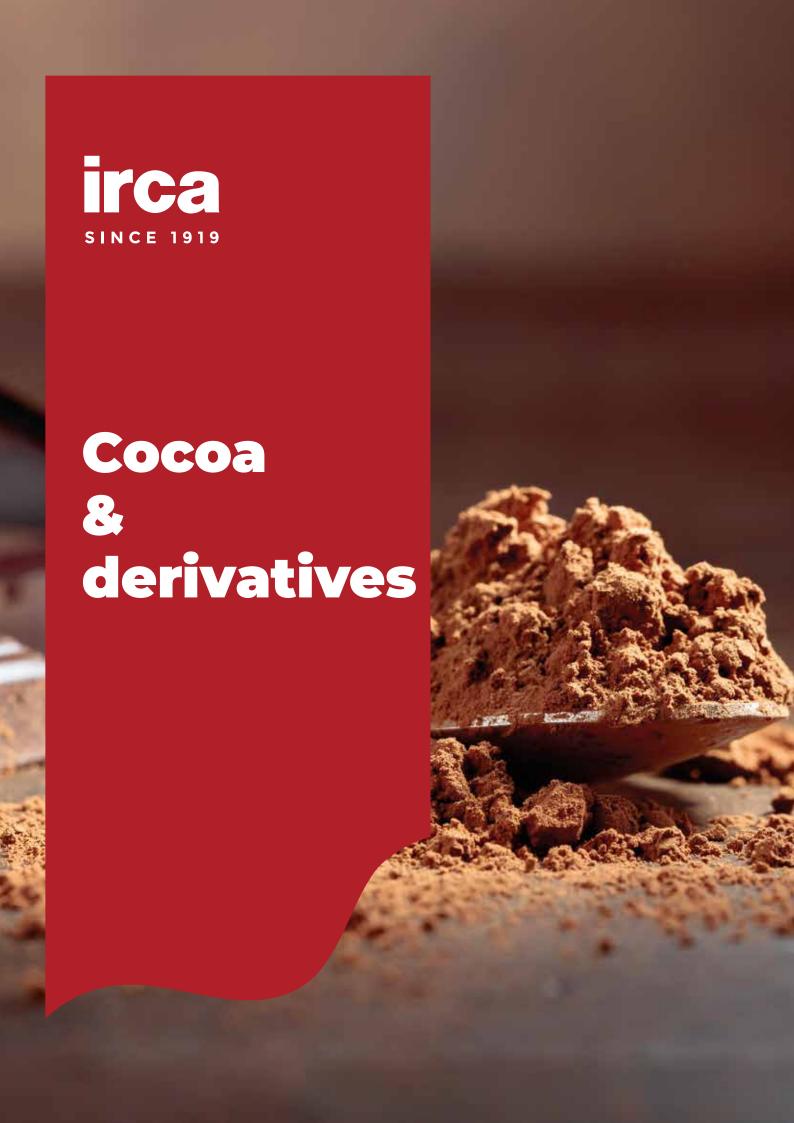






No artificial flavourings





CACAO 27

PASTA CACAO TIPO HRA 4

Natural cocoa paste chips (min. 54% of cocoa butter), made from a carefully selected mix of cocoa beans. The flavour profile combines mild round flavour, characteristic of Ghana, with the intense aroma from Ivory Coast and a spicy hint typical of Venezuela. It perfectly lends itself to any kind of use in ice-cream pastry and chocolate recipes.

FORMAT: COD: 01990522

6 kg (6x1Kg) IN DROPS

BURRO CACAO GOCCE

Cocoa butter chips. made from IOO% vegetable pure cocoa butter. When melt, it lends itself to be colored with fat soluble colors, then drizzled over praline shells, decoration, or for spraying on modern cakes, to create a velvet-texture effect. It can also be added to chocolate, to increase its fluidity.

FORMAT: COD: 01011411

8 kg (4x2Kg)

CACAO 10/12

Low-fat cocoa powder with 10-12% cocoa butter. With deep color and intense flavour, it perfectly lends itself to any kind of use in pastry and ice-cream recipes.

FORMAT: COD: 01070337

25 kg IN POWDER

CACAO 22/24

Alcalized cocoa powder with 22/24% cocoa butter content; it has a dark colour with a red tone.

FORMAT: COD: 01070480

10 kg (I0x1Kg)
IN POWDER

IN POWDER

.....

FORMAT: COD: 01070340 **25 kg**

JOYCACAO 20/22

Cocoa powder with 20-22% cocoa butter, dark color and red shade.

FORMAT: COD: 01070911

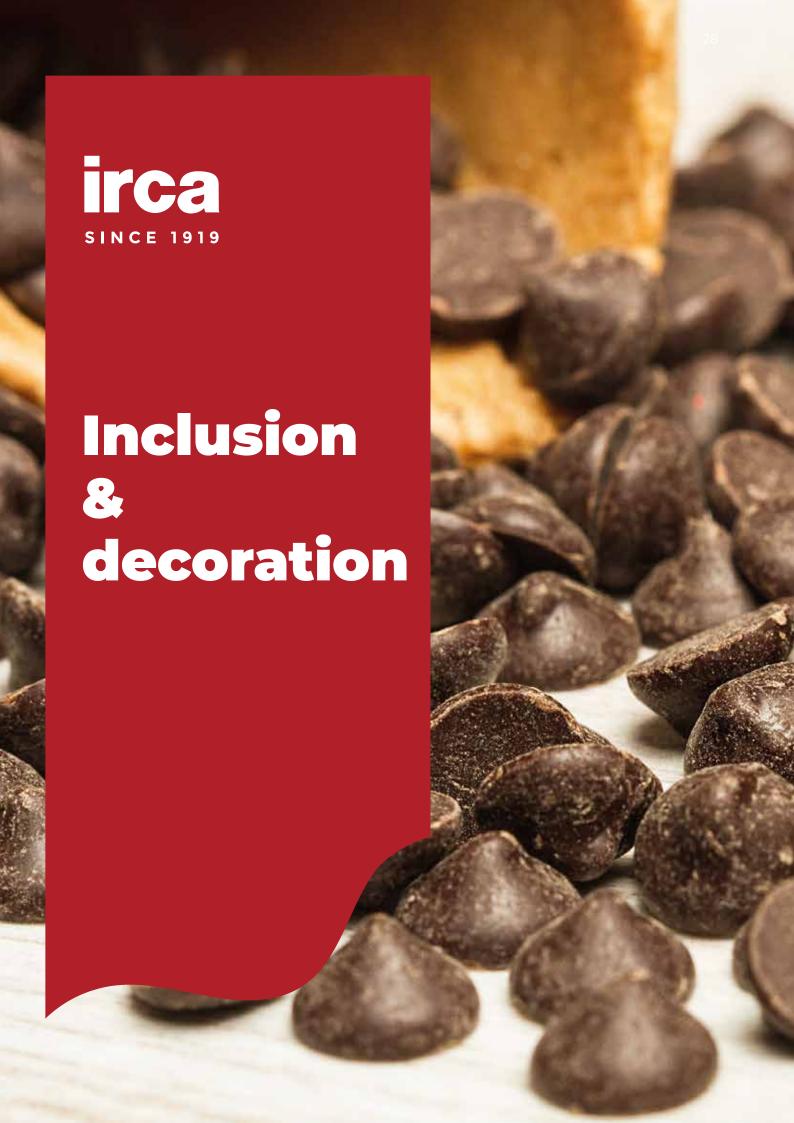
9 kg (3x3Kg)

JOYCACAO 22/24

Cocoa powder with 20-22% cocoa butter, dark color and red shade.

FORMAT: COD: 01070760

6 kg (6x1Kg) IN POWDER



INCLUSION 29

BARRETTE

BARRETTE FONDENTE X 12.8 / DARK CHOCOLATE COD: 01510637 12,8 kg

CHUNKS

DARK CHOCOLATE CHUNKS	COD: 01011908	10 kg (2x5kg)
DARK CHOCOLATE CHUNKS	COD: 01011325	10 kg (4x2,5kg)
DARK CHOCOLATE CHUNKS	COD: 01011327	10 kg (10x1kg)
MILK CHOCOLATE CHUNKS	COD: 01011424	10 kg (4x2,5kg)
WHITE CHOCOLATE CHUNKS	COD: 01011426	10 kg (4x2,5kg)
MILK CHOCOLATE CHUNKS	COD: 01011909	10 kg (2x5kg)
WHITE CHOCOLATE CHUNKS	COD: 01011910	10 kg (2x5kg)

GRANELLA

 LUCIDA / SHINY
 COD: 01510331
 10 kg

 OPACA / MATTE
 COD: 01510330
 10 kg

GOCCIOLONI / LARGE CHOCOLATE DROPS

CIOCCOLATO BIANCO / WHITE CHOCOLATE	COD: 01980164	10 kg (2x5kg)
CIOCCOLATO BIANCO I WHITE CHOCOLATE	COD: 01980162	10 kg (4x2,5kg)
GOCCIOLONI CIOCC LATTE / MILK CHOCOLATE	COD: 01980168	10 kg (2x5kg)
GOCCIOLONI CIOCC LATTE / MILK CHOCOLATE	COD: 01980170	10 kg (4x2,5kg)
GOCCIOLONI CIOCC FONDENTE / DARK CHOCOLATE	COD: 01980188	10 kg (2x5kg)

PEPITE / SMALL CHOCOLATE DROPS

FONDENTE NF 3000 / DARK CHOCOLATE	COD: 01011575	20 kg
CIOCCOLATO "E" SA 2220 / DARK CHOCOLATE	COD: 01010867	10 kg
FONDENTE NF 1800 / DARK CHOCOLATE	COD: 01010478	10 kg
FONDENTE NF 1100 / DARK CHOCOLATE	COD: 01011019	20 kg
FONDENTE NF 1100 / DARK CHOCOLATE	COD: 01010477	10 kg
FONDENTE NF 1100 / DARK CHOCOLATE	COD: 01010688	5 kg
CIOCCOLATO "E" 850 / DARK CHOCOLATE	COD: 01010995	10 kg
FONDENTE NF 600 / DARK CHOCOLATE	COD: 01010476	10 kg
BLANCHE / WHITE CHOCOLATE	COD: 01011046	5 kg



CODETTE / SPRINKLES

CODETTA PURA FONDENTE I PURE DARK	COD: 01040207	20 kg (20x1kg)
CODETTA PURA FONDENTE I PURE DARK	COD: 01040208	20 kg
CODETTA CIOCCOLATO BIANCO / WHITE CHOCOLATE	COD: 01040195	20 kg (20x1kg)
CODETTA CIOCCOLATO BIANCO / WHITE CHOCOLATE	COD: 01040173	20 kg
CODETTA PURA LATTE I PURE MILK	COD: 01040193	20 kg (20x1kg)

SCAGLIETTE / FLAKES

SCAGLIETTA PURA FONDENTE I PURE DARK	COD: 01040192	20 kg (20x1kg)
SCAGLIETTA PURA FONDENTE I PURE DARK	COD: 01040573	20 kg
SCAGLIETTA CIOCCOLATO BIANCO / WHITE CHOCOLATE	COD: 01040196	20 kg (20x1kg)
SCAGLIETTA CIOCCOLATO BIANCO / WHITE CHOCOLATE	COD: 01040198	20 kg
SCAGLIETTA PURA LATTE I PURE MILK	COD: 01040194	20 kg (20x1kg)
SCAGLIETTA PURA LATTE I PURE MILK	COD: 01040199	20 kg

SFERETTE / SPHERES

SFERETTE CIOCC. CAFFE' 580 16	COD: 01510649	16 kg (4x4kg)
SFERETTE CHOCOLATE 580 16	COD: 01510651	16 kg (4x4kg)

CRUNCHY BEADS

CRUNCHY BEADS DARK	COD: 01011445	8 kg (4x2kg)
CRUNCHY BEADS WHITE	COD: 01011449	8 kg (4x2kg)
CRUNCHY BEADS MILK	COD: 01011447	8 kg (4x2kg)
CRUNCHY BEADS MIX	COD: 01011451	8 kg (4x2kg)

CHOCO BEADS

CHOCO BEADS SMALL	COD: 01990663	10 kg (10x1kg)
CHOCO BEADS	COD: 01990665	10 kg (10x1kg)

CIOCCOLINE

CIOCCOLINE LATTE RA MB 2290 NFY 20 / MILK CHOCOLATE	COD: 01510677	20 kg
CIOCCOLINE LATTE NF 2290 20 / MILK CHOCOLATE	COD: 01510671	20 kg





Without hydrogenated fats

Characteristics

FORMAT: 5 kg IN DROPS

NOBEL BITTER

High-quality dark chocolate compound for covering. It is marked by a low melting point and an optimal snap effect. It keeps a longlasting shininess without needing tempering.

COCOA

26 %

T° OF USE

Coating: 40-45°C Moulding: 35-38°C

Applications







10 kg 01010221 (2x5 kg) IN DROPS

01010664

Gluten free



FORMAT:

10 kg

(2x5 kg) IN DROPS

NOBEL LATTE

High-quality milk compound for covering. It is marked by a low melting point and an optimal snap effect. It keeps a long-lasting shininess without needing tempering.

COCOA

6 %

T° OF USE

Coating: 40-45°C 35-38°C Moulding:







Moulding

5 kg 01010834

COD:

01010504

Gluten free



FORMAT: COD: 01010222 **10 kg**

5 kg 01010835

Gluten free

NOBEL BIANCO

High-quality white chocolate compound for covering. It is marked by a low melting point and an optimal snap effect. It keeps a longlasting shininess without needing tempering.

T° OF USE

40-45°C Coating: 35-38°C Moulding:







irca COMPOUND 34

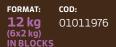
Characteristics

Applications



NOBEL PISTACCHIO

First quality compound with pistachio, perfect for coating and decorations, as well as to create moulded subjects. It wins all pastry chefs over with its low melting point and optimal snap effect. It maintains a high gloss over time without requiring any tempering.



Gluten free

T° OF USE

40-45°C **Coating:** Moulding: 35-38°C







Moulding

NEW



KIRONCAO SUPERIOR

Dark compound, with an extraordinary fluidity that makes it suitable for any pastry application, such as covering, decorations and moulded subjects.

COCOA 15 %

FORMAT: 01980313 **10 kg** (2x5 kg) IN DROPS

Gluten free

T° OF USE

40-45°C Coating: Moulding: 35-38°C









KIRONCAO

Dark compound, with an extraordinary fluidity that makes it suitable for any pastry application, such as covering, decorations and moulded subjects.

FORMAT: 10 kg (2x5 kg) IN DROPS COD: 01010997 COCOA

T° OF USE

40-45°C **Coating:** Moulding: 35-38°C

KIRONCAO SP (PALM OIL FREE) **IRAMB**

10 kg (2x5 kg) IN DROPS 01011385

11507010

01980436

Gluten free









COMPOUND 35

Characteristics

Applications



KIRON WHITE

White chocolate compound, with an extraordinary fluidity that makes it suitable for any pastry application, such as covering, decorations and moulded subjects.

Gluten free

T° OF USE

FORMAT: COD: **10** kg 01011023 (2x5 kg) IN DROPS

40-45°C Coating: Moulding: 35-38°C

KIRON WHITE SP - PALM OIL FREE | NF

10 kg

(2x5 kg) IN DROPS 01011377 01011679







With hydrogenated fats

Characteristics

Applications



CRIC CRAC

COCOA

20 %

First quality dark chocolate compound made from plant fats with melting point of 35°C. It wins all pastry chefs over with its strong flavour, sparkling shine and optimal snap effect. Perfect for coating and decorations, as well as to create moulded subjects. Thanks to continual quality checks, both analytical and practical, this product always provides excellent results in any season.

COD: FORMAT: **10 kg** 01010276 (2x5 kg) IN DROPS

Gluten free

T° OF USE

40-45°C **Coating:** 35-38°C Moulding:



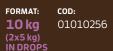






NIVES

Dark chocolate compound chips that meet the needs of a good and competitive quality-price ratio, while maintaining high standards of performance. Perfect for coating and decorations, as well as to create moulded subjects. Thanks to continual quality checks, both analytical and practical, this product always provides excellent results in any season.



Gluten free

T° OF USE

40-45°C Coating: Moulding: 35-38°C









MARABU' DARK

COCOA

15 %

Dark chocolate compound chips that meet the needs of a good and competitive quality-price ratio, while maintaining high standards of performance. Perfect for coating and decorations, as well as to create moulded subjects. Thanks to continual quality checks, both analytical and practical, this product always provides excellent results in any season.

FORMAT: COD: 10 kg 01010701 (2x5 kg) IN DROPS

Gluten free

COCOA

T° OF USE

Coating: 40-45°C Moulding: 35-38°C









COMPOUND 37

Characteristics

Applications



POKER

T° OF USE

Coating:

Moulding:

40-45°C

35-38°C

White chocolate compound chips made from low-fat powdered milk, plant fats and sugars and suitable for covering. This product is marked by delicious milky flavour and white colour with ivory shade. Specifically designed for frosting, its viscosity properties make it suitable for creating stripes and decorative motifs over pastry products.

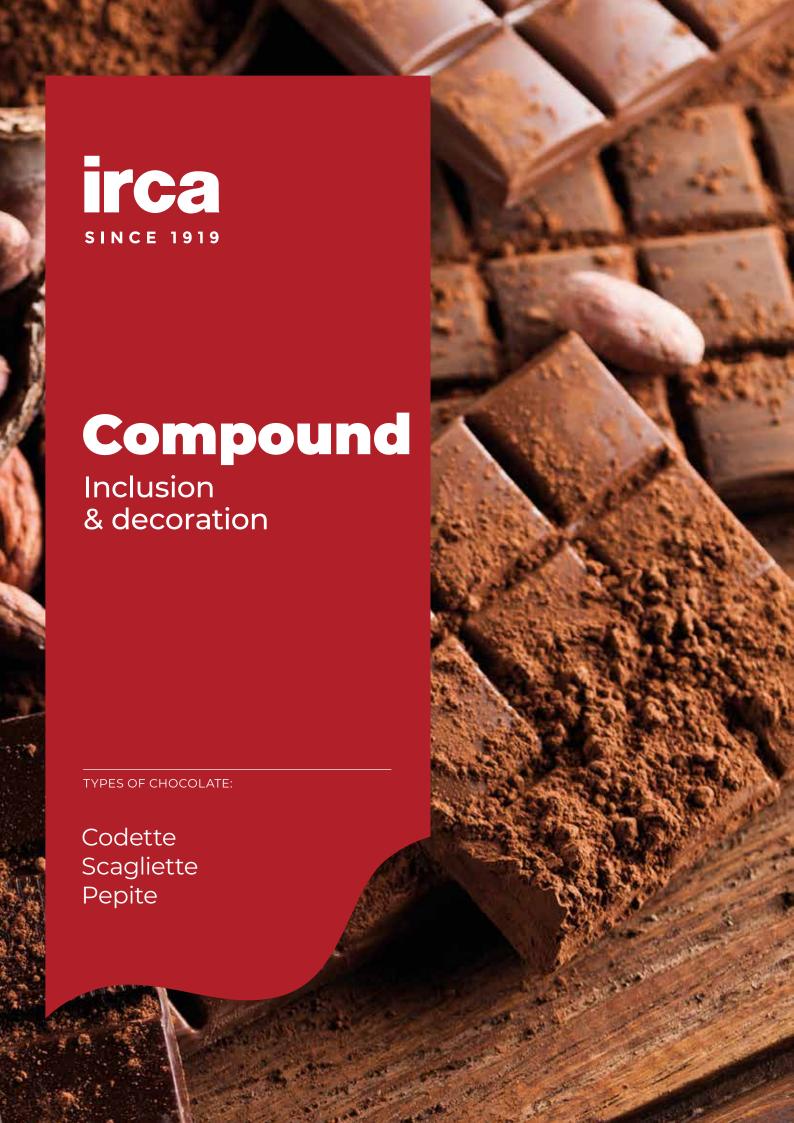
FORMAT: COD: 10 kg 01010286 (2x5 kg) IN DROPS

Gluten free









Decoration

CODETTE / SPRINKLES

CODETTA SURROGATO FONDENTE / DARK CHOCOLATE	COD: 01040181	20 kg (20x1Kg)
CODETTA SURROGATO FONDENTE / DARK CHOCOLATE	COD: 01040179	20 kg
CODETTA SURROGATO BIANCA / WHITE CHOCOLATE	COD: 01040185	20 kg (20x1Kg)
CODETTA SURROGATO LATTE / MILK CHOCOLATE	COD: 01040183	20 kg (20x1Kg)
CODETTA SURROGATO LATTE / MILK CHOCOLATE	COD: 01040177	20 kg

SCAGLIETTE / FLAKES

COD: 01040182	20 kg (20x1Kg)
COD: 01040180	20 kg
COD: 01040186	20 kg (20x1Kg)
COD: 01040184	20 kg (20x1Kg)
	COD: 01040180 COD: 01040186

Inclusion

PEPITE / SMALL CHOCOLATE DROPS

PEPITA MARABÙ	COD: 01010292	10 kg
PEPITA NIVES	COD: 01010291	10 kg



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