

The background of the entire image is a close-up, artistic photograph of several chocolate bars. The bars are dark brown and feature embedded hazelnuts. Some hazelnuts are whole, while others are cracked open, revealing their light-colored, textured interiors. The lighting is warm and focused, creating a sense of depth and highlighting the textures of the chocolate and nuts.

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Chocolate

Line

THE ESSENCE
OF FLAVOUR



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The background of the entire page is a close-up, high-contrast photograph of dark chocolate. In the foreground, there are several dark chocolate bars, some of which are broken or shaved, revealing a lighter, textured interior. The chocolate shavings are scattered around the bars, creating a rich, indulgent visual. The lighting is warm and focused, highlighting the textures of the chocolate.

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Preludio

Simply perfect
chocolate for all
types of processing

TYPES OF CHOCOLATE:

Dark
Milk
White

NEW

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)

Cocoa: 48% MIN
MG/Fat: 29-31%
Fusion: 45-50°C
Tempering: 30-32°C
Fluidity: ●●●○○

FORMAT
10 kg
IN DROPS
COD:
01980530

Applications



Mousse



Ganache



Bars



Decorations



Moulding



PRELUDIO INTRO FONDENTE 52% (33/35)

Cocoa: 52% MIN
MG/Fat: 33-35%
Fusion: 45-50°C
Tempering: 30-32°C
Fluidity: ●●●○○

FORMAT
10 kg
IN DROPS
COD:
01980569



Mousse



Ganache



Bars



Decorations



Moulding



PRELUDIO INTRO LATTE 31% (28/30)

Cocoa: 31% MIN
Milk: 14% MIN
MG/Fat: 28-30%
Fusion: 45°C
Tempering: 28-30°C
Fluidity: ●●●○○

FORMAT
2x5 kg
IN DROPS
COD:
01980529



Mousse



Ganache



Bars



Decorations



Moulding

Characteristics



PRELUDIO INTRO LATTE 35% (32/34)

Cocoa: 35% MIN
Milk: 14% MIN
MG/Fat: 32-34%
Fusion: 45°C
Tempering: 28-30°C
Fluidity: ●●●○○

FORMAT
2x5 kg
IN DROPS
COD:
01980568

Applications



Mousse



Ganache



Bars



Decorations



Moulding



PRELUDIO INTRO BIANCO 26% (29/31)

Cocoa: 26% MIN
Milk: 14% MIN
MG/Fat: 29-31%
Fusion: 45°C
Tempering: 28-30°C
Fluidity: ●●○○○

FORMAT
2x5 kg
IN DROPS
COD:
01980527



Mousse



Ganache



Bars



Decorations



Moulding



PRELUDIO INTRO BIANCO 29% (32/34)

Cocoa: 29% MIN
Milk: 14% MIN
MG/Fat: 32-34%
Fusion: 45°C
Tempering: 28-30°C
Fluidity: ●●●○○

FORMAT
2x5 kg
IN DROPS
COD:
01980567



Mousse



Ganache



Bars



Decorations



Moulding

Characteristics

Applications



PRELUDIO FONDENTE 46% (28/30)

Cocoa: 46% MIN
MG/Fat: 28-30%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: LOW

FORMAT
10 kg (2x5kg)
IN DROPS
COD:
 01011806



Mousse



Ganache



Bars



Decorations



Moulding



PRELUDIO FONDENTE 48% (30/32)

Cocoa: 48% MIN
MG/Fat: 30-32%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-LOW

FORMAT
10 kg (2x5kg)
IN DROPS
COD:
 01011807



Mousse



Ganache



Bars



Decorations



Moulding



PRELUDIO FONDENTE 51,5% (32/34)

Cocoa: 51,5% MIN
MG/Fat: 32-34%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-LOW

FORMAT
10 kg (2x5kg)
IN DROPS
COD:
 01011808



Mousse



Ganache



Bars



Couvertures



Decorations



Moulding



PRELUDIO FONDENTE 57% (36/38)

Cocoa: 57% MIN
MG/Fat: 36-38%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-HIGH

FORMAT
10 kg (2x5kg)
IN DROPS
COD:
 01011809



Couvertures



Pralines



Bars

Characteristics



PRELUDIO FONDENTE 60% (40/42)

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

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

Applications



Couvertures



Pralines



Bars



Gelato



PRELUDIO LATTE 30% (30/32)

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

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



Mousse



Ganache



Bars



Decorations



Moulding



PRELUDIO BIANCO 25% (32/34)

Cocoa: 25% MIN
Milk: 25% MIN
MG/Fat: 32-34%
Melting: 45°C
Tempering: 28-30°C
Fluidity: MEDIUM-LOW

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



Mousse



Ganache



Bars



Decorations



Moulding



The background of the entire page is a close-up, artistic photograph of flowing chocolate. The chocolate is a rich, warm brown color and is captured in a way that creates smooth, undulating waves and swirls, giving it a sense of movement and texture. The lighting is soft, highlighting the glossy surface of the chocolate.

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Reno Concerto

Balance and
harmony for every
creation

TYPES OF CHOCOLATE:

Dark
Milk
White
Gianduja
Lactee Caramel

Characteristics

Applications



RENO CONCERTO FONDENTE 52% (32/34)

An optimal dark chocolate for both artisan and industrial working.

FORMAT: **COD:**
10 kg 01011790
(2x5 kg)
IN DROPS

5 kg 01011802
IN DROPS

12 kg 01011892
(2x6 kg)
IN PANI

Cocoa: 52% MIN
MG/Fat: 32-34%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-LOW

Sensory characteristics

Honey
Hazelnut
Malt

100% cocoa butter

100% natural vanilla extract

Gluten free



Mousse



Ganache



Bars



Decorations



Moulding



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.

FORMAT: **COD:**
10 kg 01011791
(2x5 kg)
IN DROPS

5 kg 01011800
IN DROPS

Cocoa: 58% MIN
MG/Fat: 36-38%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-HIGH

Sensory characteristics

Honey
Hazelnut
Date

100% cocoa butter

100% natural vanilla extract

Gluten free



Mousse



Ganache



Pralines



Bars



Couvertures



RENO CONCERTO FONDENTE 64% (41/43)

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

FORMAT: **COD:**
10 kg 01011793
(2x5 kg)
IN DROPS

5 kg 01011801
IN DROPS

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

Sensory characteristics

Honey
Vanilla
Hay

100% cocoa butter

100% natural vanilla extract

Gluten free



Couvertures



Pralines



Bars



Gelato



Sorbets

Characteristics

Applications

**RENO CONCERTO FONDENTE 72% (40/42)**

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

FORMAT: **COD:**
10 kg 01011792
(2x5 kg)
IN DROPS

5 kg 01011799
IN DROPS

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

Sensory characteristics
Honey
Tobacco
Malt



Couvertures



Bars



Pralines



Gelato



Sorbets

100% cocoa butter

100% natural vanilla extract

Gluten free

Characteristics

Applications

**RENO CONCERTO LATTE 30% (33/35)**

Full flavoured clean tasting milk chocolate with fluidity characteristics making it especially well-suited to modelling.

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

5 kg 01011128
IN DROPS

12 kg 01011893
(2x6 kg)
IN PANI

Cocoa: 30% MIN
Milk: 26% MIN
MG/Fat: 33-35%
Melting: 45°C
Tempering: 28-30°C
Fluidity: MEDIUM

Sensory characteristics
Honey
Milk
Hazelnut



Mousse



Ganache



Bars



Decorations



Moulding

100% cocoa butter

100% natural vanilla extract

Gluten free

**RENO CONCERTO LATTE 34% (37/39)**

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

FORMAT: **COD:**
10 kg 01011795
(2x5 kg)
IN DROPS

5 kg 01011803
IN DROPS

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

Sensory characteristics
Honey
Milk
Hay



Mousse



Ganache



Pralines



Bars



Couvertures



Gelato

100% cocoa butter

100% natural vanilla extract

Gluten free

Characteristics



FORMAT: **5 kg**
IN DROPS

COD: 01011804

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
Tempering: 28-30°C
Fluidity: MEDIUM-HIGH

Sensory characteristics

Vanilla
Caramel
Honey

100% cocoa butter

Gluten free

Applications



Mousse



Ganache



Pralines



Bars



Couvertures



Gelato



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

COD: 01011798

12 kg
(6x2 kg)
IN BLOCKS

COD: 01010565

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.

Cocoa: 27% MIN
Milk: 18,7% MIN
MG/Fat: 40%
Melting: 45°C
Tempering: 26-27°C
Fluidity: MEDIUM-HIGH

Sensory characteristics:

Hazelnut
Walnut
Milk

100% cocoa butter

100% natural vanilla extract

Gluten free



Mousse



Ganache



Couvertures



Giandujotto

Characteristics



FORMAT: 10 kg
(2x5 kg)
IN DROPS

COD: 01011796

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

White chocolate with a sweet milky aroma.

Cocoa: 25,5% MIN
Milk: 29,5% MIN
MG/Fat: 34-36%
Melting: 45°C
Tempering: 28-30°C
Fluidity: MEDIUM

Sensory characteristics

Vanilla
Butter
Cacao
Almond

100% cocoa butter

100% natural vanilla extract

Gluten free

Applications



Mousse



Ganache



Bars



Decorations



Moulding



FORMAT: 10 kg
(2x5 kg)
IN DROPS

COD: 01011797

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
Milk: 26,5% MIN
MG/Fat: 38-40%
Melting: 45°C
Tempering: 28-30°C
Fluidity: HIGH

Sensory characteristics:

Banana
Almond
Honey

100% cocoa butter

100% natural vanilla extract

Gluten free



Mousse



Ganache



Bars



Pralines



Moulding



Couvertures



Gelato





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SINCE 1919

Sinfonia

Bold character for
gourmet creations

TYPES OF CHOCOLATE

Dark
Milk
White

Specialties

Characteristics



FORMAT: **5 kg**
IN DROPS

COD: 01011697

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.

Cocoa: 56% MIN
MG/Fat: 36-38%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-HIGH

Sensory characteristics

Orange
Hazelnut
Walnut

100% cocoa butter

100% natural vanilla extract

Gluten free

No artificial flavourings

Applications



Mousse



Ganache



Bars



Couvertures



Pralines



Moulding

SINFONIA FONDENTE 68% (41/43)



FORMAT: **5 kg**
IN DROPS

COD: 01011698

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.

Cocoa: 68% MIN
MG/Fat: 41-43%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-HIGH

Sensory characteristics

Banana
Tobacco
Walnut

100% cocoa butter

100% natural vanilla extract

Gluten free

No artificial flavourings



Mousse



Ganache



Couvertures



Moulding



Gelato

SINFONIA FONDENTE 76% (44/46)



FORMAT: **5 kg**
IN DROPS

COD: 01011782

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: 76% MIN
MG/Fat: 44-46%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-HIGH

Sensory characteristics

Plum
Sultanas
Pepper



Couvertures



Pralines



Bars



Gelato



Sorbets



Creams flavourings

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

100% cocoa butter

100% natural vanilla extract

Gluten free

No artificial flavourings

Characteristics



FORMAT: **5 kg**
IN DROPS

COD: 01011788

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.

Cocoa: 38% MIN
Milk: 22% MIN
MG/Fat: 38-40%
Melting: 45°C
Tempering: 28-30°C
Fluidity: HIGH

Sensory characteristics

Hazelnut
Butter
Biscuit

100% cocoa butter

100% natural vanilla extract

Gluten free

No artificial flavourings

Applications



Mousse



Ganache



Pralines



Bars



Couvertures

Characteristics



FORMAT: **5 kg**
IN DROPS

COD: 01011789

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
Milk: 27% MIN
MG/Fat: 40-42%
Melting: 45°C
Tempering: 28-30°C
Fluidity: HIGH

Sensory characteristics

White flowers
Almond
Banana

100% cocoa butter

100% natural vanilla extract

Gluten free

No artificial flavourings

Applications



Mousse



Ganache



Couvertures

Filling
creamsPralines
(moulded)

Bars

Sinfonia Specialties

Characteristics



FORMAT: **5 kg**
IN DROPS
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.

Hazelnuts: 23%
Cocoa: 33% MIN
MG/Fat: 38-40%
Melting: 45°C
Tempering: 26-27°C
Fluidity: MEDIUM-HIGH

Sensory characteristics

Hazelnut
Walnut
Tangerine

100% cocoa butter

23% italian hazelnuts

Gluten free

Applications



Mousse



Ganache



Couvertures



Gelato



Decorations



Pralines
(cutting and moulding)



Filling
creams

Characteristics



FORMAT: **5 kg**
IN DROPS
COD: 01011787

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 gianduia.

Hazelnuts: 16%
Cocoa: 26% MIN
MG/Fat: 36-38%
Melting: 45°C
Tempering: 26-27°C
Fluidity: MEDIUM-HIGH

Sensory characteristics

Hazelnut
Cereals
Biscuit

100% cocoa butter

16% italian hazelnuts

Gluten free

Applications



Mousse



Ganache



Couvertures



Gelato



Pralines



Bars



Decorations



Cremino



Soft nougat



Filling
creams

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.

Cocoa:	30% MIN	FORMAT:	COD:
Milk:	28,2% MIN	10 kg	01980333
MG/Fat:	37-39%	IN DROPS	
Melting:	45°C	FORMAT:	COD:
Tempering:	27-29°C	10 kg	01980379
Fluidity:	MEDIUM-HIGH	(4x2.5 kg)	
		IN DROPS	

100% cocoa butter

Gluten free

No artificial flavourings

Applications



Mousse



Ganache



Couvertures



Pralines



Bars

Filling
creams

Soft nougat



Cremino



Decorations



Gelato



SINFONIA PISTACCHIO

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

Cocoa:	33% MIN	FORMAT:	COD:
Milk:	21% MIN	5 kg	01980629
MG/Fat:	37-39%	IN DROPS	
Melting:	45°C		
Tempering:	26-28°C		
Fluidity:	MEDIUM-HIGH		

100% cocoa butter

16% pistachio

Gluten free

No artificial flavourings



Mousse



Ganache



Couvertures



Pralines



Bars

Filling
creams

Soft nougat



Cremino



Decorations



Gelato

Characteristics



FORMAT: **5 kg**
IN DROPS

COD: 01980581

SINFONIA VEGAN DF

The 100% plant based chocolate with full milk flavour. 100% 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%
Melting: 45-50°C
Tempering: 28-30°C
Fluidity: MEDIUM-HIGH

Sensory characteristics
Great fluidity

Gluten free

VEGANOK
AZIENDA N. 0915

Without flavourings

100% cocoa butter

Applications



Mousse



Ganache



Couvertures



Pralines



Bars

Filling
creams

Soft nougat



Cremino



Decorations



Gelato



FORMAT: **5 kg**
IN DROPS

COD: 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
Tempering: 28-30°C
Fluidity: MEDIUM

Sensory characteristics
Pure dark chocolate taste
Great fluidity

Gluten free

VEGANOK
AZIENDA N. 0915

Without flavourings

100% cocoa butter



Mousse



Ganache



Couvertures



Pralines



Bars

Filling
creams

Soft nougat



Cremino



Decorations



Gelato

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

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



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SINCE 1919

Minuetto

Selected sources for
unique masterpieces

TYPES OF CHOCOLATE:

Dark
Milk

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
(4x2,5 kg)
IN DROPS

COD:
01011768

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
MG/Fat: 43-45%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: HIGH

Sensory characteristics

Tobacco
Walnut
Sultanas

No artificial flavourings

Applications



Mousse



Ganache



Couvertures



Gelato



Sorbets



Pralines



Bars



Fillings



Creams
flavouring



Namelaka

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



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

COD:
01011770

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.

Cocoa: 72% MIN
MG/Fat: 42-44%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-HIGH

Sensory characteristics

Acacia
Hazelnut
Tobacco

No artificial flavourings



Mousse



Ganache



Couvertures



Gelato



Sorbets



Pralines



Bars



Filling
creams

Characteristics



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

COD: 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.

Cocoa: 70% MIN
MG/Fat: 41-43%
Melting: 45-50°C
Tempering: 30-32°C
Fluidity: MEDIUM-HIGH

Sensory characteristics

White flowers
Sultanas
Walnut
Tobacco

Applications



Mousse



Ganache



Couvertures



Gelato



Sorbets



Pralines



Bars

No artificial flavourings



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

COD: 01011774

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
Milk: 19% MIN
MG/Fat: 37-39%
Melting: 45°C
Tempering: 28-30°C
Fluidity: HIGH

Sensory characteristics

Honey
Date
Hazelnut



Mousse



Ganache



Couvertures



Gelato



Fillings



Pralines



Bars

No artificial flavourings



The background of the entire page is a close-up photograph of cocoa powder. A metal scoop is visible on the right side, partially filled with the powder. The powder has a fine, granular texture and a warm brown color. A large, solid red shape, resembling a ribbon or a stylized 'C', is positioned on the left side of the image, serving as a backdrop for the text.

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SINCE 1919

**Cocoa
&
derivatives**

PASTA CACAO TIPO RHA 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 100% 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)
IN DROPS

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 (10x1Kg)
IN POWDER

FORMAT: COD: 01070340

25 kg
IN POWDER

JOYCACAO 20/22

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

FORMAT: COD: 01070911

9 kg (3x3Kg)
IN POWDER

JOYCACAO 22/24

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

FORMAT: COD: 01070760

6 kg (6x1Kg)
IN DROPS

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Inclusion & decoration

BARRETTE

BARRETTE FONDENTE X 12.8 / DARK CHOCOLATE	COD: 01510637	12,8 kg
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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 / 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 / PURE DARK	COD: 01040207	20 kg (20x1kg)
CODETTA PURA FONDENTE / 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 / PURE MILK	COD: 01040193	20 kg (20x1kg)

SCAGLIETTE / FLAKES

SCAGLIETTA PURA FONDENTE / PURE DARK	COD: 01040192	20 kg (20x1kg)
SCAGLIETTA PURA FONDENTE / 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 / PURE MILK	COD: 01040194	20 kg (20x1kg)
SCAGLIETTA PURA LATTE / PURE MILK	COD: 01040199	20 kg

SFERETTE / SPHERES

SFERETTE CIOCC. CAFFE' 580 I6	COD: 01510649	16 kg (4x4kg)
SFERETTE CHOCOLATE 580 I6	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



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Compound

packaged



Characteristics



FORMAT: COD:
5 kg 01010664
 (? verificarex5 kg)
 IN DROPS

10 kg 01010221
 (2x5 kg)
 IN DROPS

Gluten free

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 long-lasting shininess without needing tempering.

COCOA
26 %
 MIN

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C

Applications



Couvertures



Decorations



Moulding



FORMAT: COD:
10 kg 01010504
 (2x5 kg)
 IN DROPS

5 kg 01010834

Gluten free

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 %
 MIN

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C



Couvertures



Decorations



Moulding



FORMAT: COD:
10 kg 01010222
 (2x5 kg)
 IN DROPS

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 long-lasting shininess without needing tempering.

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C



Couvertures



Decorations



Moulding

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.

FORMAT: COD:
12 kg 01011976
(6x2 kg)
IN BLOCKS

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C

Gluten free



Couvertures



Decorations



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.

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

COCOA
15 %
MIN

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C

Gluten free



Couvertures



Decorations



Moulding



KIRONCAO

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

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

COCOA
8 %
MIN

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C

KIRONCAO SP (PALM OIL FREE) | SA | IRA MB

10 kg
(2x5 kg)
IN DROPS 01011385

11507010

01980436

Gluten free



Couvertures



Decorations



Moulding

Characteristics



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

COD: 01011023

KIRON WHITE

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

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C

KIRON WHITE SP - PALM OIL FREE | NF

10 kg
(2x5 kg)
IN DROPS 01011377

⋮

01011679

Gluten free

Applications



Couvertures



Decorations



Moulding

Characteristics



CRIC CRAC

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.

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

COD: 01010276

COCOA
20 %
MIN

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C

Gluten free

Applications



Couvertures



Decorations



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.

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

COD: 01010256

COCOA
15 %
MIN

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C

Gluten free



Couvertures



Decorations



Moulding



MARABU' DARK

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

COD: 01010701

COCOA
8 %
MIN

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C

Gluten free



Couvertures



Decorations



Moulding

Characteristics



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

COD: 01010286

Gluten free

POKER

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.

T° OF USE

Coating: 40-45°C
Moulding: 35-38°C

Applications



Couvertures



Decorations



Moulding

The background of the entire page is a close-up, high-resolution photograph of chocolate. It shows several broken pieces of dark chocolate bars, some of which are coated in a thick layer of cocoa powder. The chocolate is resting on a rustic wooden surface. The lighting is warm, highlighting the textures of the chocolate and the wood.

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Compound

Inclusion
& decoration

TYPES OF CHOCOLATE:

Codette
Scagliette
Pepite

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

SCAGLIETTA SURROGATO FONDENTE / DARK CHOCOLATE	COD: 01040182	20 kg (20x1Kg)
SCAGLIETTA SURROGATO FONDENTE / DARK CHOCOLATE	COD: 01040180	20 kg
SCAGLIETTA SURROGATO BIANCA / WHITE CHOCOLATE	COD: 01040186	20 kg (20x1Kg)
SCAGLIETTA SURROGATO LATTE / MILK CHOCOLATE	COD: 01040184	20 kg (20x1Kg)

Inclusion

PEPITE / SMALL CHOCOLATE DROPS

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



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