## Chocolate Line

THE ESSENCE OF FLAVOUR





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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.





## PRELUDIO INTRO FONDENTE 48% (29/31)

48% MIN Cocoa: **MG/Fat:** 29-31% **Fusion:** 45-50°C **Tempering:** 30-32°C Fluidity: **♦**♦000





Applications



### Ganache Ŋ ( 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







## **PRELUDIO INTRO LATTE 31%** (28/30)

Cocoa: 31% MIN Milk: 14% MIN 28-30% **MG/Fat: Fusion:** 45°C 28-30°C **Tempering:** Fluidity: **♦**♦000

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



Decorations



Bars

Moulding



## **Characteristics**

## Сосоа Milk: **MG/Fat:**

## PRELUDIO INTRO LATTE 35% (32/34)

35% MIN 14% MIN 32-34% 45°C Fusion: 28-30°C **Tempering:** Fluidity: **6666** 

FORMAT 2x5 kg **IN DROPS** COD: 01980568

## Mousse Ganache

**Applications** 

( Decorations Bars

Moulding



## PRELUDIO INTRO BIANCO 26% (29/31)

Cocoa: 26% MIN 14% MIN Milk: 29-31% **MG/Fat: Fusion:** 45°C 28-30°C Tempering: Fluidity: **♦**♦000

FORMAT 2x5 kg **IN DROPS** COD: 01980527





Decorations

Moulding



## PRELUDIO INTRO BIANCO 29% (32/34)

Cocoa: Milk: MG/Fat: Fusion: Tempering: Fluidity:

29% MIN 14% MIN 32-34% 45°C 28-30°C 

FORMAT 2x5 kg IN DROPS COD: 01980567





Decorations

Moulding

## Preludio

## **Characteristics**

**Applications** 



## PRELUDIO FONDENTE 46% (28/30)

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

FORMAT <b>10 kg</b> (2x5kg) IN DROPS
COD:
01011806

\*\*\*\*\*\*\*\*\*\*\*\*\*\*



Moulding





## PRELUDIO FONDENTE 48% (30/32)

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

Mousse 

Decorations

*M* 

Decorations



Moulding

Bars



## **PRELUDIO FONDENTE 51,5%** (32/34)

Cocoa: **MG/Fat: Melting: Tempering:** Fluidity:

51,5% MIN 32-34% 45-50°C 30-32°C MEDIUM-LOW FORMAT **10 kg** (2x5kg) IN DROPS COD: 01011808



Decorations



## **PRELUDIO FONDENTE 57%** (36/38)

Cocoa: 57% MIN 36-38% **MG/Fat:** 45-50°C **Melting:** 30-32°C **Tempering:** Fluidity: MEDIUM-HIGH FORMAT 10 kg (2x5kg) IN DROPS COD: 01011809



Couvertures





Moulding

Couvertures

### irca PRELUDIO

## **Characteristics**

## Applications



## **PRELUDIO FONDENTE 60%** (40/42)

Cocoa: MG/Fat: **Melting: Tempering:** Fluidity:

60% MIN 40-42% 45-50°C 30-32°C HIGH

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

Couvertures	Pralines

Gelato

Decorations



## **PRELUDIO LATTE 30%** (30/32)

Cocoa: 30% MIN Milk: 19% MIN **MG/Fat:** 30-32% Melting: 45°C 28-30°C **Tempering:** Fluidity: MEDIUM-LOW FORMAT 10 kg (2x5kg) IN DROPS COD: 01011811

Mousse Ganache (



Moulding



## **PRELUDIO BIANCO 25%** (32/34)

Cocoa: Milk: **MG/Fat:** Melting: **Tempering:** Fluidity:

25% MIN 25% MIN 32-34% 45°C 28-30°C MEDIUM-LOW

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



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

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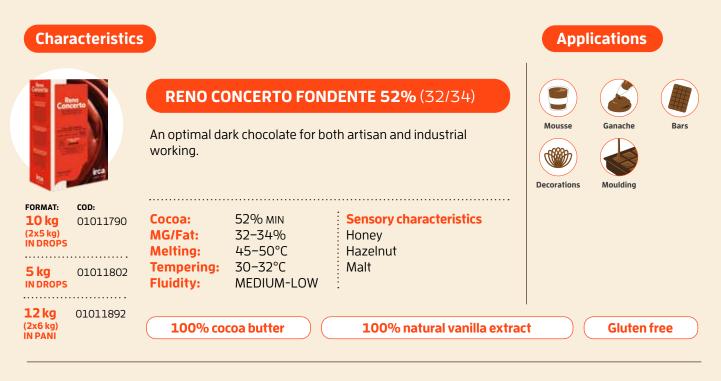
## Reno Concerto

Balance and harmony for every creation

TYPES OF CHOCOLATE:

Dark Milk White Gianduja Lactee Caramel

### **RENO CONCERTO**



Concerto	<b>RENO CONCERTO FONDENTE 58%</b> (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.	Mousse Ganache Pralines
FORMAT: COD: 10 kg 01011791 (2x5 kg) IN DROPS 5 kg 01011800 IN DROPS	Cocoa:58% MINSensory characteristicsMG/Fat:36–38%HoneyMelting:45–50°CHazelnutTempering:30–32°CDateFluidity:MEDIUM-HIGH	Bars Couvertures
	100% cocoa butter 100% natural vanilla extra	Gluten free



ICA RENO CONCERTO

## Characteristics

Applications

12

FORMAT: COD: 10 kg 01011792 (2x5 kg) IN DROPS 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 MaltSensory characteristics Honey Tobacco MaltMelting:45-50°C SorbetTempering:30-32°C Malt
	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)     01011794       IN DROPS     01011128       IN DROPS     01011128	Cocoa:30% MINSensory characteristicsMilk:26% MINHoneyMG/Fat:33–35%MilkMelting:45°CHazelnutTempering:28–30°CFluidity:MEDIUM
<b>12 kg</b> 01011893 (2x6 kg)	100% cocoa butter 100% natural vanilla extract Gluten free
IN PANI FORMAT: COD: 10 kg 01011795 (2x5 kg) IN DROPS 5 kg 01011803 IN DROPS	RENO CONCERTO LATTE 34% (37/39)Mik chocolate drops with a unique, sweet flavour, indispensable for all sorts of working in pastry and chocolate shops. $\widehat{Ouvertures}$ $Ouver$
	100% cocoa butter 100% natural vanilla extract Gluten free

### **RENO CONCERTO**

## **Characteristics**



FORMAT: COD: 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.

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Cocoa: Milk: MG/Fat: Melting: Tempering:	32% мім 25,5% мім 37–39% 45°С 28–30°С	<b>Sensory characteristics</b> Vanilla Caramel Honey
Tempering: Fluidity:	28–30°C MEDIUM-HIGH	

100% cocoa butter



FORMAT:

10 kg

(2x5 kg)

**12 kg** 

(6x2 kg) IN BLOCKS

IN DROPS

## **RENO CONCERTO GIANDUIA LATTE 27%** (40) Mousse 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.



**Gluten free** 

Ganache

Couvertures

Ganache

**Applications** 

Mousse

Bars

13

Pralines

Gelato

Couvertures





# Sinfonia

Bold character for gourmet creations

TYPES OF CHOCOLATE

Dark Milk White

Specialties

### SINFONIA

### **Characteristics Applications** SINFONIA FONDENTE 56% (36/38) Sinfoni 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 Moulding a multiplicity of applications. irca FORMAT: COD: Cocoa: MG/Fat: Melting: Tempering: Fluidity: 01011697 56% MIN 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 **SINFONIA FONDENTE 68%** (41/43) Couvertures 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 rca cocoa comes out fully and will transport you to exotic lands. FORMAT: COD: Cocoa: MG/Fat: Melting: Tempering: Fluidity: Sensory characteristics 01011698 68% MIN 41-43% Banana 45-50°C Tobacco 30-32°C Walnut **MEDIUM-HIGH**

100% cocoa butter

100% natural vanilla extract

Gluten free

No artificial flavourings

Pralines

Sorbets

Cream

Couvertures

Gelato



COD:

01011782

FORMAT:

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:76% MINMG/Fat:44-46%Melting:45-50°CTempering:30-32°CFluidity:MEDIUM-HIGH

Sensory characteristics Plum Sultanas Pepper

Gluten free

No artificial flavourings

1 We recommend that you

combine it with spices, semi-

coffee, tea and aged cheeses.

candied and candied fruit,

100% cocoa butter

100% natural vanilla extract

ict 📃 Gluter

## irca SINFONIA **Applications Characteristics SINFONIA LATTE 38%** (38/40)



FORMAT: COD: 5 kg IN DROPS 01011789

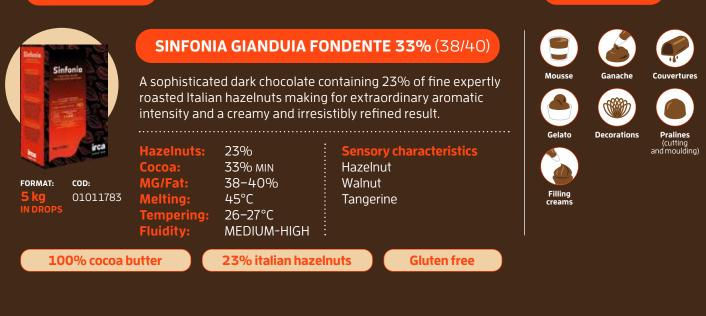
40-42% Almond **MG/Fat:** 45°C Banana Melting: **Tempering:** 28-30°C Fluidity: HIGH 100% cocoa butter 100% natural vanilla extract

**Gluten free** 

No artificial flavourings

## Sinfonia Specialties

## **Characteristics**



## **Characteristics**

FORMAT:

5 kg



**Applications** 

**Applications** 



irca

SINFONIA SPECIALTIES



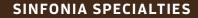
Characteristics



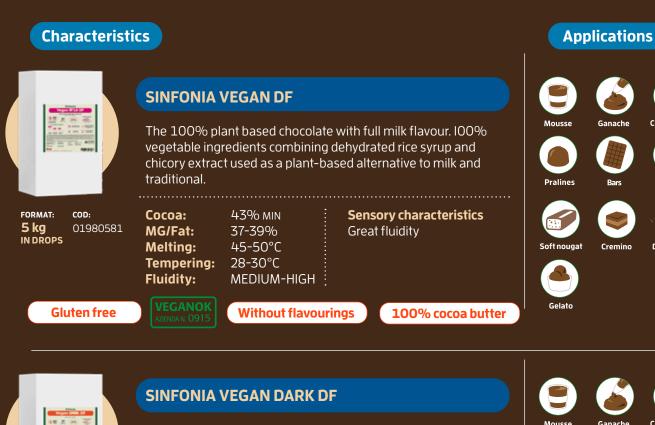


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**Applications** 







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

		Cocoa:	52% MIN	Sensory characteristics	Pralines	Bars
	<b>сор:</b> 01980580	MG/Fat: Melting: Tempering: Fluidity:	34-36% 45-50°C 28-30°C MEDIUM	Pure dark chocolate taste Great fluidity	Soft nougat	Cremino
Glut	ten free	VEGANOK AZIENDA N. 0915	Without flavo		Gelato	

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

Filling

(1999)

Decorations

Filling

rffiid

Decorations

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

No artificial flavourings

**Sensory characteristics** Tobacco Walnut Sultanas Applications



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



FORMAT: COD: 10 kg 01011770 (4x2,5 kg) IN DROPS

## 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 characteris** Acacia Hazelnut Tobacco



No artificial flavourings

## irca

## MINUETTO

## **Characteristics**

Applications



COD: FORMAT: **10 kg** 

## **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.

01011772

Cocoa: **MG/Fat:** Melting: Tempering: Fluidity:

70% MIN 41-43% 45-50°C 30-32°C MEDIUM-HIGH

**Sensory characteristics** White flowers Sultanas Walnut Tobacco



No artificial flavourings

## 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.



FORMAT: COD 01011774 10 kg

(4x2,5 kg) IN DROPS

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

**Sensory characteristics** Honey Date Hazelnut

No artificial flavourings



## 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: 6 kg (6x1Kg) IN DROPS

### COD: 01990522

## **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

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.

COD: 01070480 **10 kg** (I0x1Kg) IN POWDER

COD: 01070340

FORMAT: 25 kg IN POWDER

FORMAT:

## **JOYCACAO 20/22**

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

FORMAT: **9 kg** (3x3Kg) COD: 01070911

IN POWDER

## **JOYCACAO 22/24**

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

COD: 01070760

FORMAT: 6 kg (6x1Kg) IN DROPS

## Inclusion & decoration

BARRETTE FONDENTE X 12.8 / DARK CHOCOLATE	COD: 01510637	12,8 kg
DARRETTE FUNDENTE A 12.01 DARR CHOCOLATE		12,0 KY
CHUNKS		
DARK CHOCOLATE CHUNKS	COD: 01011908	<b>10 kg</b> (2x5kg
DARK CHOCOLATE CHUNKS	COD: 01011325	<b>10 kg</b> (4x2,5)
DARK CHOCOLATE CHUNKS	COD: 01011327	<b>10 kg</b> (10x1)
MILK CHOCOLATE CHUNKS	COD: 01011424	<b>10 kg</b> (4x2,5I
WHITE CHOCOLATE CHUNKS	COD: 01011426	<b>10 kg</b> (4x2,5I
MILK CHOCOLATE CHUNKS	COD: 01011909	<b>10 kg</b> (2x5kg
WHITE CHOCOLATE CHUNKS	COD: 01011910	<b>10 kg</b> (2x5kg
GRANELLA		
LUCIDA / SHINY	COD: 01510331	10 kg
OPACA / MATTE	COD: 01510330	10 kg
<b>GOCCIOLONI /</b> LARGE CHOCOLATE DROPS		
CIOCCOLATO BIANCO I WHITE CHOCOLATE	COD: 01980164	<b>10 kg</b> (2x5kg
CIOCCOLATO BIANCO I WHITE CHOCOLATE	COD: 01980162	<b>10 kg</b> (4x2,5)
GOCCIOLONI CIOCC LATTE / MILK CHOCOLATE	COD: 01980168	10 kg (4x2,5)
GOCCIOLONI CIOCO LATTE / MILK CHOCOLATE	COD: 01980170	10 kg (4x2,5)
GOCCIOLONI CIOCC FONDENTE I DARK CHOCOLATE	COD: 01980188	<b>10 kg</b> (2x5kg
<b>PEPITE /</b> SMALL CHOCOLATE DROPS		
	COD: 01011575	20 kg
CIOCCOLATO "E" SA 2220 I DARK CHOCOLATE	COD: 01010867	10 kg
CIOCCOLATO "E" SA 2220 I DARK CHOCOLATE	COD: 01010478	10 kg
CIOCCOLATO "E" SA 2220 I DARK CHOCOLATE FONDENTE NF 1800 I DARK CHOCOLATE FONDENTE NF 1100 I DARK CHOCOLATE		
CIOCCOLATO "E" SA 2220 I DARK CHOCOLATE FONDENTE NF 1800 I DARK CHOCOLATE FONDENTE NF 1100 I DARK CHOCOLATE	COD: 01010478	10 kg
CIOCCOLATO "E" SA 2220 I DARK CHOCOLATE FONDENTE NF 1800 I DARK CHOCOLATE FONDENTE NF 1100 I DARK CHOCOLATE FONDENTE NF 1100 I DARK CHOCOLATE	COD: 01010478 COD: 01011019	10 kg 20 kg
CIOCCOLATO "E" SA 2220 / DARK CHOCOLATE FONDENTE NF 1800 / DARK CHOCOLATE FONDENTE NF 1100 / DARK CHOCOLATE FONDENTE NF 1100 / DARK CHOCOLATE FONDENTE NF 1100 / DARK CHOCOLATE	COD: 01010478 COD: 01011019 COD: 01010477	10 kg 20 kg 10 kg
FONDENTE NF 3000 / DARK CHOCOLATE CIOCCOLATO "E" SA 2220 / DARK CHOCOLATE FONDENTE NF 1800 / DARK CHOCOLATE FONDENTE NF 1100 / DARK CHOCOLATE FONDENTE NF 1100 / DARK CHOCOLATE FONDENTE NF 1100 / DARK CHOCOLATE CIOCCOLATO "E" 850 / DARK CHOCOLATE FONDENTE NF 600 / DARK CHOCOLATE	COD: 01010478 COD: 01011019 COD: 01010477 COD: 01010688	10 kg 20 kg 10 kg 5 kg

## **CODETTE /** SPRINKLES

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

## **SCAGLIETTE /** FLAKES

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

## SFERETTE / SPHERES

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

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

CHOCO BEADS		
CHOCO BEADS SMALL	COD: 01990663	<b>10 kg</b> (10x1kg)
CHOCO BEADS	COD: 01990665	<b>10 kg</b> (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	



## **Compound** packaged



## Without hydrogenated fats

### **Characteristics** Applications **NOBEL BITTER** Couvertures Decoration 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 **T° OF USE** 26 % FORMAT: COD: Coating: 40-45°C 5 kg 01010664 (? verificarex5 kg) IN DROPS Moulding: 35-38°C 10 kg 01010221 (2x5 kg) IN DROPS **Gluten free NOBEL LATTE** Decorations Couvertures Moulding 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 T° OF USE FORMAT: COD: **6** % 01010504 10 kg Coating: 40-45°C (2x5 kg) IN DROPS 35-38°C Moulding: 5 kg 01010834 **Gluten free**



## **NOBEL BIANCO**

T° OF USE

Coating:

Moulding:

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.

.....

40-45°C

35-38°C

FORMAT:	COD:
<b>10 kg</b> (2x5 kg) IN DROPS	01010222

**5 kg** 01010835

Gluten free





## irca

COMPOUND

## Characteristics

Applications

ions Mo
ons Mou
io

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





ulding

FORMAT: <b>10 kg</b> (2x5 kg) IN DROPS	<b>сор:</b> 01010997		COCOA 8 ‰			T° OF US Coating: Mouldin		40-45°C 35-38°C
KIRONCAC	) SP (PALM OIL FREE)	I	SA	I	IRA MB			
<b>10 kg</b> (2x5 kg) IN DROPS	01011385		11507010		01980436		Glu	iten free

34

oulding

## 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.

	T°	0	F

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

° OF USE	
'opting.	10-15

Moulding:	35-38°C	

KIRON WHITE SP - PALM OIL FREE	NF	
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**10 kg** (2x5 kg) IN DROPS 01011377

01011679

°C

**Gluten free** 





## With hydrogenated fats

## **Characteristics**

**Applications** 



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

**Gluten free** 

## COCOA 20 %

**T° OF USE Coating: Moulding:** 

40-45°C 35-38°C





## **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 seasor





Couvertures



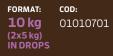
Decorations Mouldina

		excellent results in any see		
FORMAT:	COD:			
10 kg	01010256	COCOA	T° OF USE	
(2x5 kg) IN DROPS		<b>15</b> <sup>M</sup> N	Coating:	40-45°
Glut	en free		Moulding:	35-38°(



## 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.



**Gluten free** 

## COCOA 8 %

## T° OF USE

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







## Characteristics

## Applications



## 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°CMoulding:35-38°C





tures Decorations

Moulding

# **Compound**

Inclusion & decoration

TYPES OF CHOCOLATE:

Codette Scagliette Pepite

## Decoration

## **CODETTE /** SPRINKLES

CODETTA SURROGATO FONDENTE I DARK CHOCOLATE CODETTA SURROGATO FONDENTE I DARK CHOCOLATE CODETTA SURROGATO BIANCA I WHITE CHOCOLATE CODETTA SURROGATO LATTE I MILK CHOCOLATE CODETTA SURROGATO LATTE I MILK CHOCOLATE

COD: 01040181	<b>20 kg</b> (20x1Kg)
COD: 01040179	20 kg
COD: 01040185	<b>20 kg</b> (20x1Kg)
COD: 01040183	<b>20 kg</b> (20x1Kg)
COD: 01040177	20 kg

## **SCAGLIETTE /** FLAKES

SCAGLIETTA SURROGATO FONDENTE I DARK CHOCOLATE SCAGLIETTA SURROGATO FONDENTE I DARK CHOCOLATE SCAGLIETTA SURROGATO BIANCA I WHITE CHOCOLATE SCAGLIETTA SURROGATO LATTE I MILK CHOCOLATE

COD: 01040182	<b>20 kg</b> (20x1Kg)
COD: 01040180	20 kg
COD: 01040186	<b>20 kg</b> (20x1Kg)
COD: 01040184	<b>20 kg</b> (20x1Kg)

## Inclusion

PEPITE / SMALL CHOCOLATE DROPS		
PEPITA MARABÙ	COD: 01010292	10 kg
PEPITA NIVES	COD: 01010291	10 kg



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