

NEW!

irca

SINCE 1919

Preludio
Intro



Preludio Intro

Discover the 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.



Discover the full range



Preludio Intro

Dark 48%

Cocoa:	48%	PACKAGING	
Fat:	29-31%	10 kg in drops	
Fusion:	45-50°C	CODE	
Tempering:	30-32°C	01980530	
Fluidity:	●●○○○		

Preludio Intro

Dark 52%

Cocoa:	52%	PACKAGING	
Fat:	33-35%	10 kg in drops	
Fusion:	45-50°C	CODE	
Tempering:	30-32°C	01980569	
Fluidity:	●●○○○		



Preludio Intro

Milk 31%

Cocoa:	31%	PACKAGING	
Fat:	28-30%	2x5 kg in drops	
Fusion:	45°C	CODE	
Tempering:	28-30°C	01980529	
Fluidity:	●●○○○		

Preludio Intro

Milk 35%

Cocoa:	35%	PACKAGING	
Fat:	32-34%	2x5 kg in drops	
Fusion:	45°C	CODE	
Tempering:	28-30°C	01980568	
Fluidity:	●●○○○		



Preludio Intro

White 26%

Cocoa:	26%	PACKAGING	
Fat:	29-31%	2x5 kg in drops	
Fusion:	45°C	CODE	
Tempering:	28-30°C	01980527	
Fluidity:	●●○○○		

Preludio Intro

White 29%

Cocoa:	29%	PACKAGING	
Fat:	32-34%	2x5 kg in drops	
Fusion:	45°C	CODE	
Tempering:	28-30°C	01980567	
Fluidity:	●●○○○		

Applications



Mousse



Decoration



Ganache



Moulding



Tablets

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1919

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