



2022

NEW ICE CREAM PRODUCTS AND MUCH MORE


JOYGELATO
FINEST ITALIAN GELATO

irca
SINCE 1919

JOYCREAM



More crackling surprises at IRCA's!

In the FRIZZZI POP range a new BLUE variant makes its entrance: a variegato that will leave you surprised! Our Pink&Blue variegatos contain crunchy and fizzy additions and are free from artificial coloring. Let yourself be amazed by a truly explosion of taste!

JOYCREAM FRIZZZI POP BLUE

NEW



only natural
colors

Crackling **vanilla and cotton candy** taste

JOYCREAM FRIZZZI POP PINK



without
colors

Crackling **strawberry and raspberry** taste

JOYCREAM FRIZZZI POP because

- They're **ready-to-use**.
- They're **versatile**. for a great variegated ice cream, and also ideal for layered ice cream, on a stick, in cake or semifreddi.
- Use them **in pastry** as fillings for pralines, soft nougats and couverture.
- They are designed to maintain a **creamy and spreadable** consistency at below 0°C temperatures (-14/-15°C).

Ambassadors' tips

- For a surprising crackle effect dose **two parts ice-cream to one part variegato**.
- As these are non-stabilised products the dry and fatty components tend to separate and it is thus important to **stir them well before use**.
- Making **inserts for layered ice-cream or semifreddi** is simply a matter of putting them into moulds and then into a **blast chiller for at least 30 min**.

Suggested flavour match

Frizzzi Pop Blue: Bubble Blue - Bubblefun - Amorenero - Biscotto - Fiordilatte

Frizzzi Pop Pink: Cioccolato bianco - Yogurt - Fragola - Limone - Fiordilatte

APPLICATIONS



Ice-creams
and cremino
ice-creams



Parfaits, cakes
and mignons



Pralines



Soft
nougats



Couvertures

cod.01010456 - Blue variant

cod.01012007 - Pink variant

Available
in 5 Kg
pails



JOYCREAM SPECULOOS

NEW!

An extraordinary taste for extraordinary creations!

A new variant in IRCA's variegatos range, JOYCREAM SPECULOOS: the pleasantly spicy taste typical of the well-known Belgian biscuits will take you across the border.

JOYCREAM SPECULOOS because

- It contains 15% of the typical **Belgian caramelized biscuits** in pieces.
- It is **free from flavourings**, and contains only ground cinnamon.
- It can be used also as a **flavouring paste**.
- **Creamy and spreadable** also at negative temperatures.



**Caramel
and gingerbread-like taste**



Ambassadors' suggested recipes

When used as a flavouring paste, the recommended dosage shall be equal to the 20% of total ingredients. The milk dosage which acts as a corrective on sugar and fat balance, varies depending on the base used.

Ingredients

Ice-Cream White Base	g 3000
Joycream Speculoos	g 1000
Milk	g 1000

Mix all the ingredients and let them rest for 15-20 minutes. Freeze in the batch-freezer as usual. Variegate at will with Joycream Speculoos.

Fast recipe

Mix Joycream Speculoos (2000 gr) with whole milk (2500 gr) and freeze in the batch-freezer as usual. Variegate at will with Joycream Speculoos.

APPLICATIONS



Ice-creams
and cremino
ice-creams



Parfaits



cod. 01010133
Available
in 5 Kg pails



JOYCREAM MILK & COCOA

NEW!

The missing milky-chocolate taste!

Ice-cream variegato based on whole milk and cocoa powder, for a rich milk chocolate taste that will conquer young and old.

With Dark and White variants, it completes the range of chocolate flavoured variegatos, a must have for your display.

JOYCREAM MILK & COCOA because

- It contains **fine whole milk and cocoa**, that characterize its taste.
- It is also ideal used on top of **soft ice cream**.
- It can be used to fill **semifreddos** and **ice-cream cakes**.
- **Creamy and spreadable** also at negative temperatures.



Milk chocolate taste



Ambassadors' tips

Suggested flavour match

Ciocolato bianco - Nocciolato bianco - Fiordilatte - Amorenero -
Vaniglia - Biscotto - Nocciola - Banoffee - Caramello

Fast recipe

Mix 2.5 lt of milk with 2 kg of Joycream Milk & Cocoa and freeze in the batch-freezer as usual. Ideal swirl: Joycream White/White Crock, Joycream Nocciolata Bianca or Nocciolata Bianca Ice Crock.

cod.01010020

Available
in 5 Kg pails



APPLICATIONS



Ice creams,
Swirl



Parfaits



Couvertures



Filling

Did you miss the new variegatos launched in 2021?

JOYCREAM PISTACCHIO CROCK
NOCCIOLATA BIANCA ICE CROCK

Scan the Qr Code with
your smartphone to
find out more!



JOYQUICK NOIR ECUADOR

NEW!

For a chocolate gelato with the exotic notes typical of the South America!

A complete/ready-to-use base you can use to make an outstanding chocolate gelato.

Keep your ice-cream offer up to date!

JOYQUICK NOIR ECUADOR because

- It contains **40% of dark chocolate**, produced by IRCA.
- It is based on fine **Ecuador single origin** chocolate.
- It contains just **natural flavours**.
- It is ideal also for chocolate sorbets.



Dark chocolate taste

? How to use

Recipe with water (sorbet)

Water (boiling)	2200 gr
Joyquick Noir Ecuador	1800 gr

Recipe with milk (ice-cream)

Milk (boiling)	1000 gr
Water	1350 gr
Joyquick Noir Ecuador	1800 gr

cod.01070013

Available
in 9 kg bags
(5 x 1.8 Kg)



APPLICATIONS



Ice creams,
sorbets

**Discover the complete
range of JOYQUICK for
chocolate ice-cream**

- With IRCA's chocolate
- Single origin with natural flavors

**FOR ICE-CREAM WITH AN
INTENSE CHOCOLATE TASTE!**



CHOCOSMART CARAMEL CRUMBLE

NEW!

For a surprising coating!

Coating cream made of salted caramel white chocolate. It contains caramel additions which give to your creations a surprising *crumble* effect.

Rich taste and a particularly suited texture to allow for your own creative exploration. In pastry and... more!

CHOCOSMART CARAMEL CRUMBLE because

- It contains **10% of salted caramel white chocolate** and **caramel inclusions**.
- Extremely **versatile**, it is ideal also to **fill** pralines, cakes, tartlets and other pastry products.
- It is **free from hydrogenated fats**.
- It has a **thick and dry** texture and a structure ideal to be used in a **pipng-bag**.

GLUTEN FREE



Caramel white chocolate taste

APPLICATIONS



Leavened products and croissants filling



Cake filling



Soft Nougats



Couvertures

cod. 01010112

Available in 5 Kg pails



Do you already know all our Finest creams with inclusions?



OUR MASTERPIECES
FOR YOUR MASTERPIECES

Find out our
Chococream
Crunchy!



NOCCIOLATA PREMIUM

WITH
100% ITALIAN
HAZELNUTS

Distinguishing marks: extraordinary creaminess and Italian style

It has always been a quality product, our NOCCIOLATA PREMIUM is now even more prestigious, thanks to the use of only Italian hazelnuts, a *made in Italy* excellence worldwide.

The fine and persistent taste of hazelnuts, with only natural flavours, and its extraordinary creaminess, makes this gianduia cream a flagship of the whole range.

NOCCIOLATA PREMIUM because

- It contains **30% of gianduia chocolate**.
- It contains **only Italian hazelnuts** and **natural flavours**.
- It is **free from palm oil** and hydrogenated fats.
- **It does not moisten** the products in which it is added to.
- It is **resistant to freezing**.

GLUTEN
FREE



Gianduia flavor

APPLICATIONS



Leavened
products and
croissants
filling



Cake
filling



Soft
nougats



Flavouring

cod. 01011401

Available
in 5 Kg pails



Choose your preferred Nocciolata

Nocciolata comes to many flavours and textures to adapt to the different customer needs and to the most varied climatic conditions.



Scan the Qr Code with
your smartphone to
find out more!

