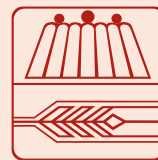


*Quality through expertise*



**irca**

# Chocolate - RENO (with natural vanilla extract)

## RENO DARK



Guayaquil Intense

**64%**  
min. cocoa

% fat  
cocoa butter  
41-43%

fluidity  
- ●●●●● +

T° melting  
45-50°C

T° tempering  
30-32°C

packaging  
5 kg drops

special for:



further applications:



## RENO DARK



Venezuela Supreme

**58%**  
min. cocoa

% fat  
cocoa butter  
36-38%

fluidity  
- ●●●●● +

T° melting  
45-50°C

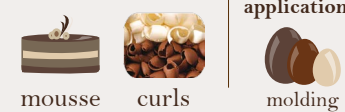
T° tempering  
30-32°C

packaging  
10 (2x5) kg  
drops  
12 (6x2) kg  
blocks

special for:



further applications:



## RENO MILK



Java Superior

**34%**  
min. cocoa

% total fat  
37-39%

fluidity  
- ●●●●● +

T° melting  
45°C

T° tempering  
28-30°C

packaging  
5 kg drops  
10 (2x5) kg drops

special for:



further applications:



## RENO WHITE



Sulawesi Imperial

**31,5%**  
min. cocoa

% total fat  
38-40%

fluidity  
- ●●●●● +

T° melting  
45°C

T° tempering  
28-30°C

packaging  
5 kg drops  
10 (2x5) kg drops

special for:



further applications:



# Chocolate for industrial use

## DARK CHOCOLATE



**57%**  
min. cocoa

% fat  
cocoa butter  
36-38%

fluidity  
- ●●●●● +

T° melting  
45-50°C

T° tempering  
30-32°C

packaging  
10 (2x5) kg  
drops

special for:



further applications:



## Bake-stable chocolate

### PEPITE



dark  
chocolate

type  
600  
1100  
1800  
"E" 1100

% cocoa  
47% min.  
47% min.  
47% min.  
43,2% min.

size  
600 pcs/100 g  
1100 pcs/100 g  
1800 pcs/100 g  
1100 pcs/100 g

packaging  
10 kg cartons (2x5 kg)  
5 kg and 10 kg cartons (2x5 kg)  
10 kg cartons (2x5 kg)  
10 kg cartons (2x5 kg)

special for:



short  
pastry



leavened  
products



cakes



ice-cream  
decorations

## Compound chocolate



### NOBEL BITTER - without hydrogenated fats

type and taste  
dark

cocoa  


T° of use  
coating 40-45°C  
molding 35-38°C

packaging  
10 (2x5) kg  
drops



coating



decorations

further applications:



molding



### NOBEL MILK - without hydrogenated fats

type and taste  
milk

powdered milk  
content  


T° of use  
coating 40-45°C  
molding 35-38°C

packaging  
10 (2x5) kg  
drops



coating



decorations

further applications:



molding



### NOBEL WHITE - without hydrogenated fats

type and taste  
white

powdered milk  
content  


T° of use  
coating 40-45°C  
molding 35-38°C

packaging  
10 (2x5) kg  
drops



coating



decorations

further applications:



molding

## Oil based/water based creams for flavouring



### IRCA CAO (without sugar)

<b>% cocoa</b> 50%	<b>hazelnuts</b> NO	<b>oil based</b>	<b>dosage/ 1.000 g</b> 100-150 g	<b>packaging</b> 5 kg
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#### ideal for flavouring:



### PASTA GIANDUIA

<b>% gianduja-hazelnut chocolate</b> 43%	<b>oil based</b>	<b>dosage/ 1.000 g</b> 80-100 g	<b>packaging</b> 5 kg
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#### ideal for flavouring:



## Oil based creams for coating and filling



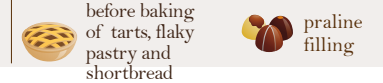
### PASTA BITTER

<b>use</b> before and after baking	<b>consistency</b> ●●●●	<b>ideal coating temperature</b> 35-40°C	<b>% chocolate</b> 33%	<b>contains hazelnuts and almonds</b>	<b>packaging</b> 5 kg
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#### ideal for:



#### other applications:



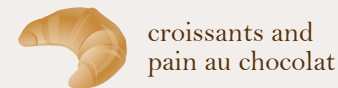
## Oil based creams for baking

### NOUGATY GIANDUIA



<b>use</b> before baking	<b>hazelnuts</b> ●●●●	<b>cocoa</b> ●●●	<b>consistency</b> ●●●●●	<b>packaging</b> 5 kg
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#### ideal for:

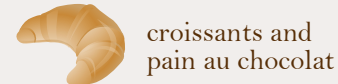


### CHOCOLATE CHOCOLAT

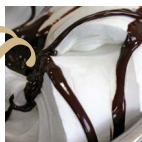


<b>use</b> before baking	<b>hazelnuts</b> NO	<b>% powdered chocolate</b> 35%	<b>consistency</b> ●●●●●	<b>packaging</b> 5 kg 24 kg
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#### ideal for:



## Oil based creams for ice-cream/pastry



### NOCCIOLATA ICE CROCK with pieces of butter crepès

<b>use</b> after baking	<b>consistency</b> ●●●	<b>packaging</b> 5 kg
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#### ideal for:



#### other applications:



### PRALIN DELICRISP CLASSIC

<b>use</b> after baking	<b>consistency</b> ●●●●●	<b>packaging</b> 5 kg
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#### ideal for:



#### other applications:



## Sugar pastes



### PASTA DAMA TOP

consistency



% almonds

0%

white colour



taste  
white  
chocolate

may be coloured  
with food colourings  
hydrosoluble

packaging

5 kg

ideal for  
creating flowers,  
decorations, monumental  
cake coverings

other applications  
creating tableaux,  
molding with  
silicone molds

## Jellies

HOT PREPARATION



### ROYAL JELLY

dilution

70-100%

taste

neutral

min. heating  
temperature

70°C  
ideal at 90°C

gelification



packaging

14 kg

### COLD PREPARATION



### BLITZ ICE TOP

taste

neutral

consistency

creamy

resistance to  
freezing

optimal

packaging

6 kg

### MIRAGEL SPRAY

dilution

0%

taste  
neutral,  
strawberry  
and apricot

min. heating  
temperature

90°C

gelification



packaging

tank  
12 kg

## Custard mixes - cold preparation



### IMPERIALE

powdered milk



powder colour

white

ingredients  
to be added

water or milk

dosage/1.000 g

with milk | with water  
300/350 g | 350/400 g  
mix | mix

cream colour

light yellow

resistance to  
freezing



resistance to  
baking



preparation  
with whisk

- in planet. mixer

packaging

10 kg



### EMILY CREAM

contains  
whey

powder colour

white

ingredients  
to be added

water or milk

dosage/1.000 g

with milk | with water  
350/400 g | 400/450 g  
mix | mix

cream colour

yellow

resistance to  
freezing



resistance to  
baking



preparation  
with whisk

- by hand  
- in planet. mixer

packaging

10 kg

# Lilly


## LILLY NEUTRAL



<b>dosage</b> cream 1.000 g water 200 g mix 200 g	<b>method</b> direct or indirect	<b>contains pieces of fruit</b> NO	<b>ideal for</b>  bavaoise, mousse semifreddi and spoon desserts	<b>packaging</b> 6 kg cartons (6 x 1 kg)
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## LILLY STRAWBERRY




<b>dosage</b> cream 1.000 g water 300 g mix 200 g	<b>method</b> direct or indirect	<b>contains pieces of fruit</b> YES	<b>ideal for</b>  bavaoise, mousse semifreddi and spoon desserts	<b>packaging</b> 6 kg cartons (6 x 1 kg)
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# Zuccheri


## REVOLUTION CREAM - anti-crystallization and anti-freeze



<b>consistency</b> syrup	<b>dosage</b> every 50 g of sugar in the recipe should be substituted with 70 g of product up to a max. 30%	<b>packaging</b> tanks 6 kg	<b>ideal for</b> "cream" flavoured ice-cream 
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## REVOLUTION FRUIT - anti-crystallization and anti-freeze



<b>consistency</b> thick syrup	<b>dosage</b> every 100 g of sugar in the recipe should be substituted with 120 g of product up to a max. 30%	<b>packaging</b> pails 6 kg	<b>ideal for</b> "fruit" flavoured ice-cream 
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# Bread mixes

## VITASAN BREAD LGI



whole wheat flour, sunflower seeds, linseeds, pumpkin seeds, soy germ, oat flakes, rye flours, barley malt flour, naturally fermented dried sourdough	yes	dark brown	10 kg	multicereal and multiseed whole bread with low glicaeamic index
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