



irca
GROUP

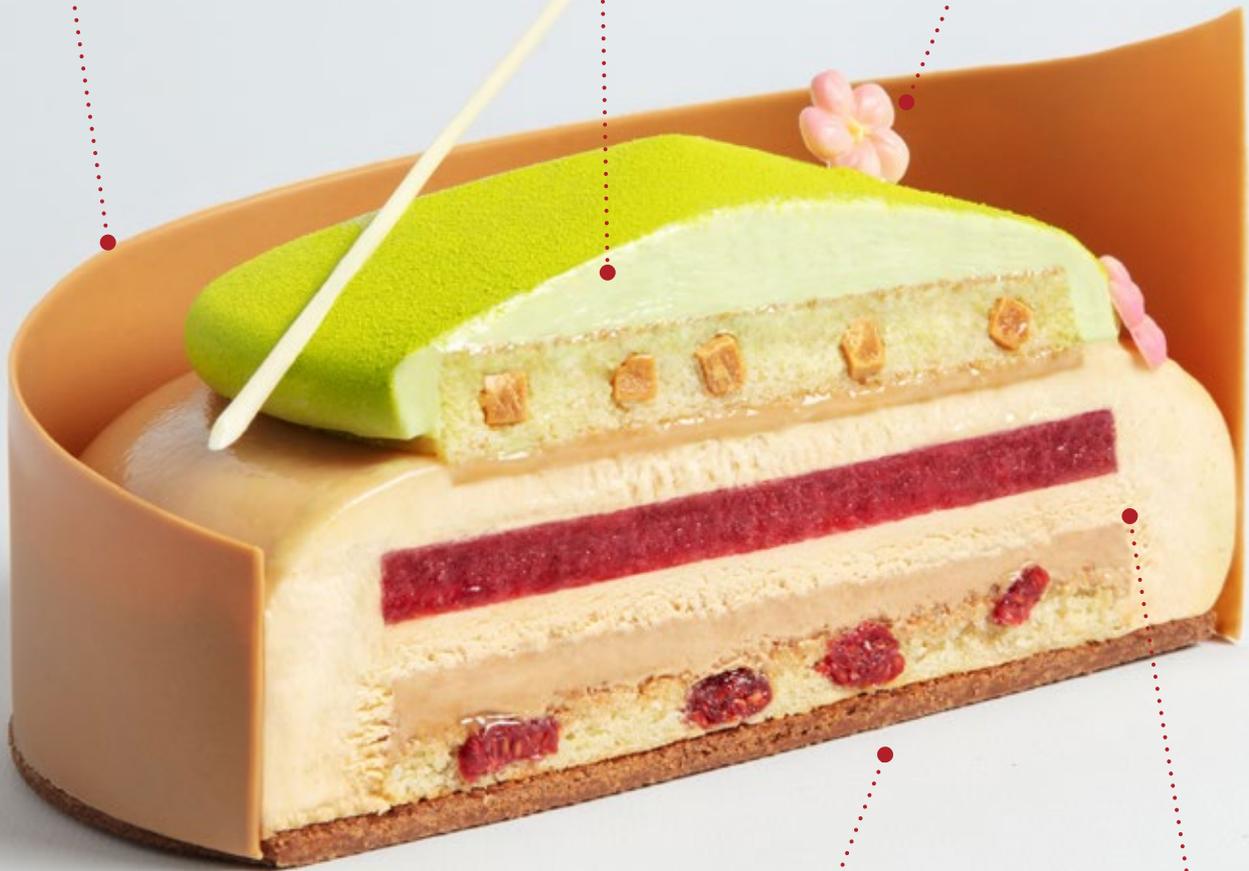
Extraordinary
made simple.

Specialty
collection

**JOYGELATO**
FINEST ITALIAN GELATO

**dobla**
CREATING
CHOCOLATE EXCITEMENT

irca
SINCE 1919



Cesarin
dal 1920





**Extraordinary
made simple.**

At **IRCA Group** we create high quality solutions for every sweet indulgent need always keeping our Customers at heart.

Our Specialty Range offers you a wide selection of inspiration based on the latest Consumer trends and always with a special twist. Indulge in **Caramel**, splurge in **Pistachio** and enjoy the **crunchy solutions** - there is certainly something to cover all the Consumer's needs.

We hope that we can give you a lot of inspiration for all your new creations.



Index

CARAMEL	p 6
Novelties	p 6
Best sellers	p 7
PISTACHIO	p 10
Novelties	p 10
Best sellers	p 11
HAZELNUTS AND EXOTIC NUTS	p 14
Novelties	p 14
Best sellers	p 15
BISCUITS AND MORE	p 18
Novelties	p 18
Best sellers	p 19

CARAMEL PRODUCTS

Caramel is a **trending consumer flavour** that blends seamlessly with other taste profiles to deliver a sweet, multi-sensorial experience.

Our collection of **soft & hard caramels** comes in a variety of sizes and textures to suit flavour and processing requirements and there are many more **solutions to cover all applications**: from chocolate to pastry to ice-cream.

Novelties



code	product name	brand	pack size	shelf life	applications	claims
20759922	TOFFEE D'OR SALTY CARAMEL	IRCA	5 kg pail	9 months	Pastry filling	Free from artificial aromas and flavours

Smooth caramel filling with a balanced flavour of toffee and a touch of salt. Ideal for the filling of pastry after baking.



20766185	CARAMEL CUBES 6 x 6 x 6	IRCA	10 x 1 kg bags	12 months	Inclusion	- Halal - Kosher
----------	------------------------------------	------	-------------------	--------------	-----------	---------------------

Caramel inclusions designed for all pre-baking applications in pastry and bakery. They dissolve during baking, creating a delightful drop of toffee-flavored caramel.

PASTRY



Caramel best sellers



code	product name	brand	pack size	shelf life	applications	claims
01011804	RENO CONCERTO LACTEE CARAMEL	IRCA	5 kg carton	15 months	Coatings and pralines	- Cocoa 32% - 100% cocoa butter
01980379	SINFONIA CARAMEL ORO	IRCA	4 x 2,5 kg bags	12 months	Coatings, pralines, decoration, ganache	- Cocoa 30% - Only natural flavours - No artificial coloring

Caramel milk chocolate for coating with a remarkable fluidity. The soft flavour of milk meets the delicious notes of caramel, giving you a delightful and captivating sensation.

White chocolate with caramel, characterized by a naturally golden color and a delicate, creamy and enveloping taste with indulgent toffee nuances.

CHOCOLATE



code	product name	brand	pack size	shelf life	applications	claims
01011962	CHOCOCREAM CARAMEL FLEUR DE SEL	IRCA	5 kg pail	15 months	Filling and soft nougat	- Only natural flavours
01030235	MIRROR CARAMEL	IRCA	6 kg pail	15 months	Glazing	97% caramel
01030385	TOFFEE D'OR CARAMEL	IRCA	5 kg pail	18 months	Decoration, filling, pralines	- Palm oil free - Free from hydrogenated fats

Anhydrous cream with caramelised sugar, fleur de sel and natural flavours only, for after baking fillings. Does not release moisture.

Hot process caramel flavoured mirror glaze. Perfect for easy and stable covering of cakes, including on vertical or doomed products. Freeze-stable, it provides a long lasting perfect glossy shine even at low temperatures (-20°C).

Ultra-fine hydrated caramel/toffee flavoured cream made by cooking milk and sugar. Highly versatile it also lends itself to after-baking uses. Freeze stable.

PASTRY



code	product name	brand	pack size	shelf life	applications	claims
01990557	JOYTOPPING CARAMELLO	JOYGELATO	6 x 1 kg bottles	24 months	Ice-cream, frozen yogurt and dessert	Gluten free
01011559	JOYCREAM CARAMEL FLEUR DE SEL	JOYGELATO	5 kg pail	18 months	Ice-cream and frozen desserts filling	With caramelised sugar and fleur de sel
01100219	JOYPASTE CARAMEL	JOYGELATO	6 x 1,2 kg bottles	24 months	Ice-cream and flavourings	16% caramelised sugar

Caramel sauce for decoration.

Caramel flavoured cream with fleur del sel. Stays creamy and spreadable at a temperature of -15°C.

Caramel flavoured paste to flavour milk based ice-creams.

GELATO

CARAMEL RECIPE

Caramel delight

SHORTCRUST

INGREDIENTS

TOP FROLLA	g 1050
Unsalted butter 82% fat	g 260
Eggs	g 175
FARINA DI MANDORLE	g 115
Sugar	g 90
Salt	g 4

PREPARATION

Mix all the ingredients in the planetary mixer with paddle until a homogeneous consistency. Put in the fridge to rest for 1 h. Stretch to 4 mm and fill the tart moulds.

CARAMEL FINANCIER

AVOLETTA	g 500
VIGOR BAKING	g 3
All-purpose flour	g 50
Cornstarch	g 30
Egg whites	g 370
Unsalted butter 82% fat - melted at 45°C	g 80
SINFONIA CARAMEL ORO - melted at 45°C	g 150

Mix all the dry ingredients with a whisk. Stirring constantly add the egg white and finally the butter previously combined with the chocolate, until a smooth batter is obtained.

CARAMEL ORO CREMEUX

SINFONIA CARAMEL ORO	g 220
Egg yolk	g 50
LILLY NEUTRO	g 25
Milk 3.5% fat	g 125
Liquid cream 35% fat	g 125

Make a crème anglaise by combining the liquids and the egg yolk, bringing everything to 82°C. Add the LILLY NEUTRO and the chocolate and emulsify. Pour into silicone mould and freeze.

CARAMEL ORO MIRROR

Water - for the gelatine	g 132
Gelatin powder or sheets 200 bloom	g 22
Water	g 150
Sugar	g 300
GLUCOSIO	g 300
Skim condensed milk	g 200
SINFONIA CARAMEL ORO	g 250

Bring water, sugar and glucose to 103 degrees. Add the rehydrated gelatin with the water, the condensed milk and the chocolate. Refrigerate overnight.

FINAL COMPOSITION

Spread some FARCIFORNO ARANCIA CESARIN on the pastry base.
Half fill the shortcrust tart with the financier, cook at 175°C for 18-20min.
Unmold the cremeux and glaze it with the mirror heated to 37°C.
Place the cremeux on the tart, decorate with Dobra.



PISTACHIO PRODUCTS

Pistachio is an established consumer flavour and is the **key flavour when it comes to ice-cream**. Also in chocolate and pastry it is on the rise continuously. In our portfolio, you can find **pistachio solutions for all application needs** and flavour intensities - a true delight.

Novelties

code	product name	brand	pack size	shelf life	applications	claims	
 04100813	TRITATO DI PISTACCHIO SGUSCIATO PRALINATO 3-5	IRCA	10 x 1 kg bags	12 months	Inclusion, Decoration, Bars	No artificial colours and flavours	PASTRY

Caramelized pistachio pieces 3-5mm, for the usage in ice-cream, chocolate and pastry.

code	product name	brand	pack size	shelf life	applications	claims	
 01980629	SINFONIA PISTACCHIO	IRCA	5 kg box	12 months	Covertures, mousses, ganaches, filling creams, ice-cream	- 100% cocoa butter - No artificial colours and flavours	CHOCOLATE

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

code	product name	brand	pack size	shelf life	applications	claims	
 01960019	JOYPASTE PISTACCHIO GRAN RISERVA	JOYGELATO	2.5 kg pail	24 months	Ice-cream and flavourings	Produced and packed in Sicily	GELATO

Pure pistachio paste of carefully selected, toasted and ground pistachios to aromatize milk based ice-creams.



Pistachio best sellers

code	product name	brand	pack size	shelf life	applications	claims
 01011118	CUKICREAM PISTACCHIO	IRCA	5 kg pail	15 months	Filling	- Free from hydrogenated fats - Gluten free
Spreadable pistachio cream for pre-baking of shortcrust and puff pastry fillings. Contains 18% of pistachios. Does not release moisture. Freezes well.						
 01010958	CHOCOCREAM PISTACCHIO	IRCA	5 kg pail	15 months	Filling and soft nougat	- Free from hydrogenated fats - Gluten free
Ready to use anhydrous pistachio cream for after baking fillings with 15% pistachios and 21% of white chocolate. Does not release moisture.						
 01011554	PRALIN DELICRISP PISTACHE	IRCA	5 kg pail	12 months	Filling, mignon, pralines, swirls	- Only natural flavours - Free from hydrogenated fat
White chocolate and pistachio paste with crunchy additions for after baking fillings with 15% pistachios. Does not release moisture.						
 01960001	PISTACCHIO SGUSCIATO CALIFORNIA	IRCA	10 x 1 kg bags	24 months	Decoration	100% pistachios
Californian pistachios characterized by a thin outer purple skin. Ideal to enjoy the natural and intense taste of pistachios.						
 01960003	PISTACCHIO TRITATO SGUSCIATO 2-4	IRCA	10 x 1 kg bags	18 months	Decoration	100% pistachios
Grains of raw shelled pistachios of the caliber of 2-4 millimeters, ideal to decorate and enrich every creation of pastry and ice-cream.						
code	product name	brand	pack size	shelf life	applications	claims
 01010014	JOYCREAM PISTACCHIO CROCK	JOYGELATO	5 kg pail	18 months	Ice-cream and frozen desserts filling	More than 20% of pistachios
Pistachio cream with caramelized pistachios. A classic of Joycream variegates that adds the sweet note of caramelized sugar to the intense pistachio flavour. Designed to maintain excellent creaminess and spreadability even at negative temperatures.						
 01020201	JOYPASTE PISTACCHIO 100%	JOYGELATO	6 x 1 kg pails	24 months	Ice-cream and flavourings	- Halal - Kosher - Gluten free
Pistachio paste to flavour milk based ice-creams with 100% toasted pistachios.						

PASTRY

GELATO

PISTACHIO RECIPE

Gâteaux de voyage pistachio

PISTACHIO CAKE DOUGH

INGREDIENTS

ALICE'S CAKE	g 1000
Water	g 400
Seeds oil	g 375
PISTACCHIO TRITATO SGUSCIATO 0-2	g 100
PISTACCHIO TRITATO SGUSCIATO 2-4	g 100

PREPARATION

Mix all the ingredients in a planetary mixer with paddle attachment for 6 minutes at medium speed. Fill the moulds, previously oiled, and cook at 160°C for approximately 40 minutes. Cool down and remove from the mould.

PISTACHIO NAMELAKA

Milk 3.5% fat	g 250
GLUCOSIO	g 10
SINFONIA PISTACCHIO	g 340
LILLY NEUTRO	g 40
Liquid cream 35% fat	g 200

Bring milk and glucose to the boil. Pour the boiling liquid over the chocolate and LILLY NEUTRO and blend. While blending, add the cream and leave to rest overnight in the refrigerator.

PISTACHIO GLAZE

SINFONIA PISTACCHIO - melted at 45°C	g 200
Olio di cocco	g 10
CAMELIZED PISTACHIO PIECES (SIZE 2-6MM)	g 20

Combine all ingredients together. Use at 26°C.

FINAL COMPOSITION

Whip the namelaka in a planetary mixer until it becomes fluffy. Fill the pistachio cake with the namelaka, pair and leave to rest in the refrigerator for 1 hour. Glaze the entire cake. Decorate the dessert with some namelaka and Dobra decorations.



HAZELNUTS AND EXOTIC NUTS

Hazelnuts and exotic nuts are **a classic and natural best sellers** in all portfolios from chocolate to pastry and ice-cream.

We roast hazelnuts within our facilities to guarantee the best flavour.

All exotic nuts are **carefully selected and perfected** based on your application needs.

Novelties

code	product name	brand	pack size	shelf life	applications	claims
 20766838	HAZELNUT CRUNCH (8% HAZELNUTS)	IRCA	10 x 1kg bags	6 months	Inclusion, Decoration, Bars	- Halal - Kosher
Medium brown pieces of crunchy caramelized hazelnuts (8%) as inclusion or decoration before and after baking.						
 20768662	HAZELNUT CRUNCH (20% HAZELNUTS)	IRCA	10 x 1kg bags	6 months	Inclusion, Decoration, Bars	- Halal - Kosher
Medium brown pieces of crunchy caramelized hazelnuts (20%) as inclusion or decoration before and after baking.						
 20766441	CARAMELIZED PECAN PIECES	IRCA	10 x 1 kg bags	12 months	Inclusion, Decoration, Bars	- Halal - Kosher
Crunchy caramelized pecan pieces (43%) as inclusion or decoration pre-baking.						
 20767972	CARAMELIZED MACADAMIA PIECES	IRCA	10 x 1 kg bags	9 months	Inclusion, Decoration, Bars	- Halal - Kosher
Crunchy caramelized macadamia pieces (20%) as inclusion or decoration pre-baking.						
 20768788	CARAMELIZED ALMOND PIECES	IRCA	10 x 1 kg bags	6 months	Inclusion, Decoration, Bars	- Halal - Kosher
Crunchy caramelized almond pieces (66%) as inclusion or decoration pre-baking.						

PASTRY



Hazelnuts and exotic nuts best sellers

code	product name	brand	pack size	shelf life	applications	claims
 01010341	NOCCIOLATA	IRCA	5 kg pail	15 months	Filling and flavouring	- Halal & Kosher - Gluten free - Free from hydrogenated fats
Ready to use gianduia flavoured cream made of cocoa and 12% hazelnuts for after baking fillings. Does not release moisture.						
 01010708	NOCCIOLATA BIANCA	IRCA	5 kg pail	12 months	Filling and flavouring	- Halal & Kosher - Gluten free - Free from hydrogenated fats
Ready-to-use creamy spread with a delicious flavour of milk and 10% hazelnuts. To be used after baking. Does not release moisture.						
 01010407	CUKICREAM GIANDUIA 2558/B	IRCA	5 kg pail	15 months	Filling	- Halal & Kosher - Gluten free - Free from hydrogenated fats
Ready-to-use gianduia flavoured cream with 10% hazelnuts for pre-baking. Long lasting creamy texture. Freezes well.						
 01010204	MORELLINA	IRCA	13 kg pail	15 months	Flavouring	- Halal & Kosher - Gluten free - Free from hydrogenated fats
Ready to use paste made from 26% low fat cocoa and hazelnuts, with dark colour and intense taste. Its soft creamy texture makes it perfect to flavour whipped cream and other pastry creams.						
 01010975	MIRABELLA DARK	IRCA	13 kg pail	15 months	Glazing, flavouring	- Halal - Free from hydrogenated fats
Cocoa cream spread with 16% of cocoa, ideal for covering cakes and for frosting choux or donuts. Perfectly suited for filling of pralines, as well as for flavouring cream, custard and buttercream.						
 01010922	PRALIN DELICRISP CLASSIC	IRCA	5 kg pail	18 months	Filling, mignon, pralines, swirls	- Halal & Kosher - Free from hydrogenated fats
Paste with gianduia paste and crunchy additions for after baking fillings with 28% of gianduia chocolate and crunchy butter inclusions. Does not release moisture.						
 01020167	PRALINE AMANDE NOISETTE	IRCA	5 kg pail	15 months	Flavouring, filling, ganache, pralines	- Halal & Kosher - Palm oil free - Gluten free - Free from hydrogenated fats
Ideal filling cream made of 25% roasted hazelnuts, 25% roasted almonds and caramelized sugar.						
 01020174	PASTA NOCCIOLA STABILIZZATA	IRCA	5 kg pail	15 months	Flavouring	- Halal & Kosher - Gluten free - Free from hydrogenated fats
Ready-to-use stabilized hazelnut paste, with 99.4% of hazelnut content. Intense flavour and colour, resulting from an accurate roasting of hazelnuts. Specially designed to prevent the rising of hazelnut oil to the surface, it is marked by a soft uniform consistency and doesn't require any stirring.						

HAZELNUTS AND EXOTIC NUTS RECIPE

Apricot and hazelnut praline

CHOCOLATE SHELL

INGREDIENTS

BURRO DI CACAO - colored orange, tempered at 28°C
BURRO DI CACAO - colored white, tempered at 28°C
SINFONIA CIOCCOLATO LATTE 38%

to taste
to taste
to taste

PREPARATION

In a polycarbonate mold chilled at 18°C, spray small circles of orange cocoa butter inside the mould, using a compressor and an airbrush, and let them crystallize.
Spray the entire mould with white cocoa butter, clean the excess and let it crystallize.
Once crystallized, create a chocolate shell using SINFONIA CIOCCOLATO LATTE 38%, clean the excess of chocolate and let it crystallize.

APRICOT FILLING

FRUTTA IN CREMA ALBICOCCA - CESARIN

to taste

CRUNCHY HAZELNUT CREMINO

JOYPASTE NOCCIOLA PIEMONTE
PRALINE NOISETTE
SINFONIA CIOCCOLATO BIANCO
Rice oil
DELICRISP
GRANELLA DI NOCCIOLA

g 125
g 125
g 190
g 20
g 20
g 30

Temper the chocolate at 28.5°C, add the JOYPASTE NOCCIOLA PIEMONTE, the PRALINE NOISETTE, the rice oil and mix well.
Finally add the DELICRISP and the GRANELLA DI NOCCIOLA.

FINAL COMPOSITION

Then proceed with the filling by creating a layer of FRUTTA IN CREMA ALBICOCCA and one of cremino.
End with SINFONIA CIOCCOLATO LATTE 38%.



BISCUITS AND MORE

Consumers are looking for **multi-textured experiences and surprising combinations**.
 What works better than crunchy cookies or sugar inclusions?
 Explore some **extraordinary ingredients** to enable your creativity.

Novelties

	code	product name	brand	pack size	shelf life	applications	claims
	20769796	COOKIE COCOA CRUMBLE GF	IRCA	10 x 1kg bags	12 months	Inclusion, Decoration, Bars	- Halal - Kosher
Gluten free cocoa cookie inclusion and decoration to create additional texture to your creations (size 1-5mm).							
	20769462	DIGESTIVE CRUMB	IRCA	10 x 1kg bags	12 months	Decoration	- Halal - Kosher
The ideal base or decoration for your cakes, in particular cheesecakes.							
	20767965	BUTTERSCOTCH GRANULATE	IRCA	10 x 1kg bags	12 months	Decoration, Inclusion into chocolate bars	-
Inclusion for cookies or cakes, decoration for fresh products or as inclusion into chocolate (size 1-5mm).							

PASTRY

Biscuits and more best sellers



code	product name	brand	pack size	shelf life	applications	claims
01011172	PRALIN DELICRISP COCONTY	IRCA	5 kg pail	18 months	Filling	-Halal - Free from hydrogenated fats

Cream with 27% milk chocolate and crunchy coconut flake inclusions for post-baking filling. Does not release moisture.



01010950	PRALIN DELICRISP BLANC	IRCA	5 kg pail	12 months	Filling	- Kosher - Free from hydrogenated fats
----------	-----------------------------------	------	--------------	--------------	---------	--

Cream with 38% white chocolate and crunchy inclusions for post-baking filling. Does not release moisture.



01010011	CHOCOCREAM CRUNCHY TROPICAL	IRCA	5 kg pail	15 months	Filling	- Gluten free - Free from hydrogenated fats
----------	--	------	--------------	--------------	---------	---

Tropical fruit flavoured cream with mango and passion fruit juice granules and crunchy chopped biscuit inclusions for post-baking filling. Does not release moisture and keeps long-lasting crunchiness.



code	product name	brand	pack size	shelf life	applications	claims
01010133	JOYCREAM SPECULOOS	JOYGELATO	5 kg pail	18 months	Ice-cream variegate and decoration	/

Cream with the characteristic flavour of Speculoos with 15% caramelized biscuit chunks for variegation. Stays creamy at -15°C.



01011081	JOYCREAM CHOCOBISCOTTO	JOYGELATO	5 kg pail	18 months	Ice-cream variegate and decoration	- Halal
----------	-----------------------------------	-----------	--------------	--------------	--	---------

Low fat cocoa and hazelnut based cream with 18% biscuit chunks, for variegation. Stays creamy at -15°C.

PASTRY

GELATO



BISCUITS AND MORE RECIPE

Gluten free caramel muffin

MUFFIN

INGREDIENTS

TOP CAKE GLUTEN FREE

Seeds oil

Whole eggs

SINFONIA CARAMEL ORO

COOKIE COCOA CRUMBLE GF

g 1000

g 500

g 500

g 350

to taste

PREPARATION

Mix all ingredients in a stand mixer with paddle attachment for 5 minutes at medium-low speed.

Fill the moulds 2/3 full, sprinkle with COOKIE COCOA CRUMBLE GF and cook at 180°C for around 25 minutes.

FINAL COMPOSITION

TOFFEE D'OR SALTY CARAMEL

to taste

When the muffins are very cold, remove a small central part on the surface. Fill the removed part of the muffin with TOFFEE D'OR SALTY CARAMEL. Decorate with Dobra.





irca
GROUP

Extraordinary
made simple.

**SPECIALTY
COLLECTION**



**Extraordinary
made simple.**

IRCA S.p.A.

Via degli Orsini, 5 - 21013 Gallarate (VA) - Italia
T. 0331 284111 - info@irca.eu

www.irca.eu

