

# IRCA CHOC

PASTRY IRCA CHOC

Fine paste rich in powdered chocolate (45%), marked by a soft creamy texture that makes it perfect to replace cocoa powder and cocoa paste in many pastry recipes and in chocolate ice cream making. The excellent texture and consistency will help you to perfectly combine ingredients without ending up with lumps. It also avoids problems related to the melting point of cocoa butter.



## MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or [contact our team](#).

No applications provided for this product.

## DETTAGLI PRODOTTO

Codice prodotto 01010357

## ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Soybeans

Cross-contaminations



Milk



Nuts

## INFO

### Description

dark brown paste based on chocolate and low-fat cocoa powder with dark colour and extremely strong and bitter taste of cocoa. Its texture particularly soft and creamy makes IRCA CHOC very suitable to substitute cocoa powder and cocoa liquor for flavoring whipped cream, custard cream, ice creams, etc. It avoids the troubles frequently associated with the use of cocoa powder (lumps) or cocoa liquor (melting temperature somewhat high).

### Denomination

**irca**  
GROUP

Extraordinary  
made simple.

spreadable cream. Semifinished product for confectionery.

**Directions for use**

IRCA CHOC is ready for use.



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