

ITALIAN TRADITION AND TASTE WITH OUR NEW BAKERY MIXES

PANRUSTICO

NEW

Complete bakery mix based on flours and seeds typical of the country tradition, ideal to make brown baked products.



**RYE FLOUR
and MALTED BARLEY**
for a more crunchy
and tasty crust



**SESAME,
SUNFLOWER
and LINEN
SEEDS**



**SPELT AND
OAT FLAKES**



**WITH
SOURDOUGH**
from natural
drying



**CLEAN
LABEL**



**ARTICLE
AND PACK**

cod. 01980222



GRAN RUSTICO

100%
ITALIAN
FLOURS

Complete mix based on **slightly refined flours of exclusively Italian origin**, enriched with typical seeds and flakes of the Italian country tradition, ideal to make bakery products rich in taste and nutrients.



**SLIGHTLY
REFINED
FLOURS**



**SESAME AND
SUNFLOWER
SEEDS**



**SPELT AND
OAT FLAKES**



**WITH
SOURDOUGH**
from natural
drying



**CLEAN
LABEL**



**ARTICLE
AND PACK**

cod. 01980182



GRANSEGALE

NEW RECIPE

Complete mix based on rye flour to realize brown-colored bakery products. With a lighter and nice taste aligned to the Italian tradition and preferences in bakery.



**FLAKES OF
MALTED RYE**
for a richer texture
and taste



**WITH
SOURDOUGH**
from natural
drying



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LABEL**



**ARTICLE
AND PACK**

cod. 01080091



SOFTNESS AND FRESHNESS WITH THE NEW ADJUVANT FROM THE YORK RANGE

YORK SOFT

NEW

Natural enzyme-based adjuvant for soft breads and baked products.

An emulsifier-free formulation that ensures optimal softness and for doses >2% it lasts up to 45 days.

Specific function: SOFTNESS | Other functions: FRESHNESS

York Soft because

- It can be used for long-life sweet leavened products (e.g. panettone)
- It guarantees high humidity and short chewing as well as optimal resilience
- It slows down bread staling (consumption within 24/36 hours)



CLEAN LABEL



ARTICLE AND PACK
cod. 01080004



HOW TO GET THE BEST RESULTS Tips from our Ambassadors

APPLICATION	Dosage % (on flour)	Duration
SOFT LEAVENING AND CROISSANTS \ LONG LIFE	2 - 2,5	45 days
SOFT LEAVENED PASTRIES AND CROISSANTS \ MEDIUM LIFE	1 - 1,5	7-10 days
FRESH BREAD PRODUCED AND CONSUMED WITHIN 24/36 HOURS	0,5	24/36 hours

IMPORTANT: use in combination with York Evolution or another adjuvant agent for improved leavening and volume.

DISCOVER THE YORK RANGE

Specific formulations and different dosages for always excellent performances.

YORK: classic variant with medium dosage

YORK EVOLUTION: concentrated doses to achieve the performance of an improver but with a "clean label"

YORK EVOLUTION SAVEUR: with added sourdough from natural drying

WHY USE AN ADJUVANT IRCA



BETTER PERFORMANCES



GUARANTEED AND CONSISTENT RESULT



HIGH LEVEL OF SPECIALISATION



INNOVATION AND NATURALITY



Discover our complete line of bakery products through the QR Code

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