



irca

SINCE 1919

Creams

Line

EXTRAORDINARY
CREAMINESS

FILLING Creams

- Nocciolata
- Chococream
- Marixcrem
- Pralin Delicrisp
- Praline
- Toffee D'Or
- Cukicream
- Chocobake
- Nougaty
- Farcinut
- Creimirca



Filling Creams Classification

		 Before baking	 After baking	 Before/After baking	 Anhydrous	 Hydrated
NOCCIOLATA	4		✓		✓	
CHOCOCREAM	6		✓		✓	
PRALIN DELICRISP	8		✓		✓	
PRALINE	9		✓		✓	
MARIXCREM	10		✓		✓	
TOFFEE D'OR	10		✓			✓
CUKICREAM	11	✓			✓	
CHOCObAKE	12	✓			✓	
NOUGATY	12	✓			✓	
FARCINUT	13			✓	✓	
CREMIRCA	14			✓		✓

Nocciolata



Anhydrous gianduia flavoured cream made with cocoa and hazelnuts to fill cakes, crepes, croissant and donuts.

Available in multiple flavours to suit all client needs and climatic conditions.

	Texture	Features	Item	
<p>NOCCIOLATA Gianduia cream made of cocoa and hazelnuts for after baking fillings. Does not release moisture.</p>	●●●●○	12% hazelnuts Free from hydrogenated fats	5 kg 01010341 13 kg 01010151 24 kg 01010153	
<p>NOCCIOLATA SP Gianduia cream made of cocoa and hazelnuts and palm oil free for after baking fillings. Does not release moisture.</p>	●●●●○	8% hazelnuts Palm oil free Free from hydrogenated fats	13 kg 01011221	
<p>NOCCIOLATA D Gianduia cream made of cocoa and hazelnuts for after baking fillings. Specific for use in hot weather. Does not release moisture.</p>	●●●●●	12% hazelnuts Specific for use in hot weather Free from hydrogenated fats	13 kg 01010693	
<p>NOCCIOLATA P 2196/A Gianduia cream made of cocoa and hazelnuts for after baking fillings. Pronounced cocoa flavour. Does not release moisture.</p>	●●●●○	With low fat cocoa Free from hydrogenated fats	24 kg 01010179	
<p>NOCCIOLATA E Gianduia cream made of cocoa and hazelnuts for after baking fillings. Does not release moisture.</p>	●●●●○	Soft, delicate gianduia taste Free from hydrogenated fats	5 kg 01011166 13 kg 01010351 24 kg 01010777	
<p>NOCCIOLATA E DURA Gianduia cream made of cocoa and hazelnuts for after baking fillings. Does not release moisture.</p>	●●●●●	Delicate gianduia taste Specific for use in hot weather Free from hydrogenated fats	13 kg 01010827 24 kg 01010871	
<p>NOCCIOLATA E SP Delicate flavoured, palm oil free gianduia flavoured cream made of cocoa and hazelnuts for after baking fillings. Does not release moisture.</p>	●●●●○	Delicate gianduia taste Palm oil free Free from hydrogenated fats	24 kg 01011219	

	Texture	Features	Item	
<p>NOCCIOLATA BIANCA Gianduia cream made of cocoa and hazelnuts in the characteristic colour of the fruit. For after baking fillings. Does not release moisture.</p>	●●●●○	10% hazelnuts Characteristic beige colour Free from hydrogenated fats	5 kg 01010708 24 kg 01010755	
<p>NOCCIOLATA BIANCA INDUSTRY Gianduia cream made of cocoa and hazelnuts in the characteristic colour of the fruit. For after baking fillings. Does not release moisture.</p>	●●●●○	8% hazelnuts Characteristic beige colour Free from hydrogenated fats	13 kg 01011061	
<p>NOCCIOLATA EXTREME Gianduia cream made of low fat cocoa and hazelnuts with a pronounced flavour for after baking fillings. Does not release moisture.</p>	●●●●○	11% hazelnuts With 11% low fat cocoa Free from hydrogenated fats	5 kg 01010322	
<p>NOCCIOLATA INDUSTRY 3222 Gianduia cream made with cocoa and hazelnuts for after baking fillings. Does not release moisture.</p>	●●●●●	Delicate gianduia taste Free from hydrogenated fats	13 kg 01010796 24 kg 01010797	
<p>NOCCIOLATA INDUSTRY 3266 SOFT TYPE Highly spreadable gianduia cream made with cocoa and hazelnuts for after baking fillings. Does not release moisture.</p>	●●●●○	High spreadability Free from hydrogenated fats	13 kg 01010940 24 kg 01010817	

FINEST

	Texture	Features	Item	
<p>NOCCIOLATA PREMIUM Gianduia chocolate and hazelnut cream, palm oil free and with natural flavours only, for after baking fillings. Does not release moisture.</p>	●●●●○	30% gianduia chocolate 100% Italian hazelnuts Natural flavours only Palm oil free and free from hydrogenated fats	5 kg 01011401	



Chococream



An especially soft and creamy anhydrous cream for croissant and leaven product filling. Extremely versatile and lends itself to the making of soft nougats too.

Complete range of creams for all flavours and preparations.

	Texture	Features	Item	
CHOCOCREAM BIANCO Anhydrous white chocolate cream for after baking fillings. Does not release moisture.	●●●●○	10% white chocolate Free from hydrogenated fats	5 kg 01980205 24 kg 01980204	 READY TO USE
CHOCOCREAM BIANCO INDUSTRY Anhydrous ivory coloured cream for after baking fillings. Does not release moisture.	●●●●○	Free from hydrogenated fats	13 kg 01010853	 READY TO USE
CHOCOCREAM DARK Anhydrous low fat cocoa cream for after baking fillings. Does not release moisture.	●●●●○	12% cocoa Free from hydrogenated fats	5 kg 01011671 13 kg 01011028	 READY TO USE
CHOCOCREAM PISTACCHIO Anhydrous pistachio cream for after baking fillings. Does not release moisture.	●●●●○	15% pistachios Free from hydrogenated fats	5 kg 01010958 3 kg 01011735	 READY TO USE
CHOCOCREAM PISTACCHIO INDUSTRY Anhydrous pistachio cream for after baking fillings. Does not release moisture.	●●●●○	10% pistachios Free from hydrogenated fats	13 kg 01011208	 READY TO USE
CHOCOCREAM CARAMEL FLEUR DE SEL Anhydrous cream with caramelised sugar, fleur de sel and natural flavours only, for after baking fillings. Does not release moisture.	●●●●○	With caramelised sugar and fleur de sel Free from hydrogenated fats	5 kg 01011962	 READY TO USE
CHOCOCREAM MILK & COCOA Anhydrous milk chocolate flavoured cream for after baking fillings. Does not release moisture.	●●●●○	With milk and low fat cocoa Free from hydrogenated fats	5 kg 01010017	 READY TO USE

FINEST

	Texture	Features	Item	
CHOCOCREAM CRUNCHY TROPICAL Tropical fruit flavoured cream with crunchy additions for after baking fillings. Does not release moisture. Long lasting crunchy additions.	●●●●○	With mango and passion fruit juice granules Free from hydrogenated fats	5 kg 01010011	 READY TO USE
CHOCOCREAM CRUNCHY FRUTTI ROSSI Red fruit flavoured cream with crunchy additions for after baking fillings. Does not release moisture. Long lasting crunchy additions.	●●●●○	Crispy strawberry and raspberry Free from hydrogenated fats	5 kg 01010010	 READY TO USE
CHOCOCREAM CRUNCHY CACAO E NOCCIOLE Gianduja flavoured cream with crunchy additions for after baking fillings. Does not release moisture. Long lasting crunchy additions.	●●●●○	With cocoa and hazelnut biscuit granules Free from hydrogenated fats	5 kg 01010030	 READY TO USE



Pralin Delicrisp



Ultra-fine chocolate paste with crunchy additions for after baking fillings. Ideal for fillings and crunchy additions too.

Available in multiple variants with the widest range of flavours.

	Texture	Features	Item	
<p>PRALIN DELICRISP BLANC White chocolate paste with crunchy additions for after baking fillings.</p> <p>Ideal for crunchy additions and fillings. Does not release moisture.</p>	●●●●●	38% white chocolate Free from hydrogenated fats	5 kg 01010950	
<p>PRALIN DELICRISP CARAMEL FLEUR DE SEL White chocolate and salted caramel paste with crunchy additions for after baking fillings.</p> <p>Ideal for crunchy additions and fillings. Does not release moisture.</p>	●●●●●	28% white chocolate Palm oil free Natural flavours only Free from hydrogenated fats	5 kg 01011173	
<p>PRALIN DELICRISP CITRON MERINGUE White chocolate and lemon juice paste with crunchy additions for after baking fillings.</p> <p>Ideal for crunchy additions and fillings. Does not release moisture.</p>	●●●●●	With lemon juice and meringue granules Free from hydrogenated fats	5 kg 01011555	
<p>PRALIN DELICRISP CLASSIC Gianduja chocolate paste with crunchy additions for after baking fillings.</p> <p>Ideal for crunchy additions and fillings. Does not release moisture.</p>	●●●●●	28% gianduja chocolate Free from hydrogenated fats	5 kg 01010922	
<p>PRALIN DELICRISP COCONTY Milk chocolate paste with coconut flake crunchy additions for after baking fillings.</p> <p>Ideal for crunchy additions and fillings. Does not release moisture.</p>	●●●●●	22% milk chocolate With coconut flakes Free from hydrogenated fats	5 kg 01011172	
<p>PRALIN DELICRISP FRUITS ROUGES White chocolate paste with crunchy additions and fruit for after baking fillings.</p> <p>Ideal for crunchy additions and fillings. Does not release moisture.</p>	●●●●●	28% white chocolate With dried red fruit Free from hydrogenated fats	5 kg 01011198	
<p>PRALIN DELICRISP NOIR Dark chocolate paste with crunchy additions for after baking fillings.</p> <p>Ideal for crunchy additions and fillings. Does not release moisture.</p>	●●●●●	44% chocolate Free from hydrogenated fats	5 kg 01010942	

	Texture	Features	Item	
<p>PRALIN DELICRISP PISTACHE White chocolate and pistachio paste with crunchy additions for after baking fillings.</p> <p>Ideal for crunchy additions and fillings. Does not release moisture.</p>	●●●●●	21% white chocolate 15% pistachios Natural flavours only Free from hydrogenated fats	5 kg 01011554	
<p>PRALIN DELICRISP TROPICAL White chocolate and tropical fruit juice paste with crunchy additions for after baking fillings.</p> <p>Ideal for crunchy additions and fillings. Does not release moisture.</p>	●●●●●	24% white chocolate Contains mango and passion fruit juice Free from hydrogenated fats	5 kg 01011967	

Praline



Paste made exclusively with caramelised sugar, hazelnuts and toasted almonds, ideal for filling creams and other fillings. Palm oil free.

	Texture	Features	Item	
<p>PRALINE NOISETTE Toasted hazelnuts and caramelised sugar paste for fillings and layer cakes.</p> <p>Optimal base for cremini, ganache and mousses.</p>	●●●○○	50% toasted hazelnuts 50% caramelised sugar Palm oil free Free from hydrogenated fats	5 kg 01020166	
<p>PRALINE AMANDE NOISETTE Toasted hazelnuts and almonds and caramelised sugar paste for fillings and layer cakes.</p> <p>Optimal base for cremini, ganache and mousses.</p>	●●●○○	25% almonds 25% hazelnuts 50% caramelised sugar Palm oil free Free from hydrogenated fats	5 kg 01020167 20 kg 01020188	

Marixcrem



Anhydrous gianduja flavoured cream made with cocoa and hazelnuts to fill biscuits and wafers and to make fillings with. A deep brown colour, it is thicker than the Nocciolata.

	Texture	Features	Item
<p>MARIXCREM Spreadable gianduja flavoured cream for after baking fillings.</p> <p>Does not release moisture. Solid consistency and deep brown colour.</p>	●●●●○	<p>8% hazelnuts</p> <p>Free from hydrogenated fats</p>	<p>3 kg 01010873</p> <p>13 kg 01010208</p> <p>24 kg 01010202</p> <p> </p>

Toffee D'Or



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

	Texture	Features	Item
<p>TOFFEE D'OR CARAMEL Toffee/caramel flavoured cream ideal for after baking fillings.</p> <p>Lends itself well to couverture and flavourings of custards and dairy creams.</p>	●●●●○	<p>Made from cooked milk and sugar</p> <p>Palm oil free</p> <p>Free from hydrogenated fats</p>	<p>5 kg 01030385</p> <p>15 kg 01030464</p> <p> </p>

Cukicream



Specific anhydrous cream for shortcrust and flaky pastry before-baking fillings. Freezes well and is available in multiple flavours.

	Texture	Features	Item
<p>CUKICREAM CACAO 2391 Spreadable low fat cream for pre baking shortcrust and flaky pastry fillings.</p> <p>Does not release moisture. Freezes well.</p>	●●●●○	<p>13% cocoa</p> <p>With hazelnuts</p> <p>Free from hydrogenated fats</p>	<p>5 kg 01010183</p> <p>24 kg 01010184</p> <p> </p>
<p>CUKICREAM MANDORLA Spreadable almond cream for pre baking shortcrust and flaky pastry fillings.</p> <p>Does not release moisture. Freezes well.</p>	●●●●○	<p>16% almonds</p> <p>Free from hydrogenated fats</p>	<p>5 kg 01011044</p> <p> </p>
<p>CUKICREAM NOCCIOLA 2392 Spreadable cocoa and hazelnut cream for pre baking shortcrust and flaky pastry fillings.</p> <p>Does not release moisture. Freezes well.</p>	●●●●○	<p>25% hazelnuts</p> <p>Free from hydrogenated fats</p>	<p>5 kg 01010408</p> <p> </p>
<p>CUKICREAM PISTACCHIO Spreadable pistachio cream for pre baking shortcrust and flaky pastry fillings.</p> <p>Does not release moisture. Freezes well.</p>	●●●●○	<p>18% pistachios</p> <p>Free from hydrogenated fats</p>	<p>5 kg 01011118</p> <p> </p>
<p>CUKICREAM GIANDUIA 2558/B Spreadable gianduja cream for pre baking shortcrust and flaky pastry fillings.</p> <p>Does not release moisture. Freezes well.</p>	●●●●○	<p>10% hazelnuts</p> <p>Free from hydrogenated fats</p>	<p>5 kg 01010407</p> <p>24 kg 01010195</p> <p> </p>
<p>CUKICREAM GIANDUIA SP Spreadable palm oil free gianduja chocolate flavoured cream for pre baking shortcrust and flaky pastry fillings.</p> <p>Does not release moisture. Freezes well.</p>	●●●●○	<p>30% gianduja chocolate</p> <p>Palm oil free</p> <p>Free from hydrogenated fats</p>	<p>24 kg 01011471</p> <p> </p>
<p>CUKICREAM GIANDUIA INDUSTRY Spreadable gianduja flavoured cream for pre baking shortcrust and flaky pastry fillings.</p> <p>Does not release moisture. Freezes well.</p>	●●●●○	<p>Free from hydrogenated fats</p>	<p>13 kg 01010750</p> <p> </p>

Chocobake



Specific anhydrous cream for shortcrust and flaky pastry before-baking fillings.

For pre-leavening use. Freezes well.

	Texture	Features	Item	
CHOCOBAKE BIANCO White cream for pre baking fillings for pre-leavening use. Does not release moisture. Freezes well.	●●●●●	Free from hydrogenated fats	13 kg 01011138	 READY TO USE
				 PIPING BAG
				 GLUTEN FREE
CHOCOBAKE CHOCOLAT Chocolate flavoured cream for pre baking fillings for pre-leavening use. Does not release moisture. Freezes well.	●●●●●	35% chocolate powder Free from hydrogenated fats	5 kg 01010682 13 kg 01010931 24 kg 01010773	 READY TO USE
				 PIPING BAG
				 GLUTEN FREE

Nougaty



Gianduja flavoured cream made of cocoa and hazelnuts, especially resistant to high temperatures and specifically designed for before-baking fillings.

	Texture	Features	Item	
NOUGATY GIANDUIA High temperature resistant gianduja flavoured cream for pre baking fillings. Does not release moisture. Freezes well.	●●●●●	10% hazelnuts Free from hydrogenated fats	5 kg 01010722 24 kg 01010854	 READY TO USE
				 PIPING BAG
				 GLUTEN FREE

Farcinut



Hazelnut based anhydrous cream formulated for before-baking fillings.

Extremely versatile for all cooking uses. It is thicker than Cukicream and maintains its creaminess at length in both cooking and freezing.

	Texture	Features	Item	
FARCINUT Spreadable low fat cocoa cream for pre and after baking fillings. Does not release moisture. Freezes well.	●●●●●	13% cocoa With hazelnuts Free from hydrogenated fats	13 kg 01011149	 READY TO USE
				 PIPING BAG
				 GLUTEN FREE



Creimirca



Multi-purpose hydrate cream for before- and after-cooking fillings.
Free of palm oil and extremely practical to use.

The *thermo* variants are ultra resistant to high temperatures.
Multiple flavours available.

	Texture	Features	Item	
<p>CREMIRCA ARANCIA SP Orange flavoured hydrate cream, palm oil free, for practical pre/after baking fillings.</p> <p>For fillings and flavourings. With orange juice.</p>	●●●●○	<p>It can be stored for a long time at room temperature</p> <p>Palm oil free</p> <p>Free from hydrogenated fats</p>	<p>6 kg 01520537</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>
<p>CREMIRCA LIMONE SP Lemon flavoured hydrate cream, palm oil free, for practical pre/after baking fillings.</p> <p>For fillings and flavourings. With orange juice.</p>	●●●●○	<p>It can be stored for a long time at room temperature</p> <p>Palm oil free</p> <p>Free from hydrogenated fats</p>	<p>6 kg 01520534</p> <p>14 kg 01520536</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>
<p>CREMIRCA CIOCCOLATO THERMO Chocolate flavoured hydrate cream for practical pre/after baking fillings.</p> <p>Resists baking well.</p>	●●●●○	<p>15% chocolate powder</p> <p>It can be stored for a long time at room temperature</p> <p>Palm oil free</p> <p>Free from hydrogenated fats</p>	<p>6 kg 01520411</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>
<p>CREMIRCA FRUTTI DI BOSCO E YOGURT Mixed berry and yoghurt flavoured hydrate cream for practical pre/after baking fillings.</p> <p>For fillings and flavourings.</p>	●●●●○	<p>12% mixed berries and yoghurt</p> <p>It can be stored for a long time at room temperature</p> <p>Palm oil free</p> <p>Free from hydrogenated fats</p>	<p>6 kg 01520509</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>
<p>CREMIRCA VANIGLIA Vanilla flavoured hydrate cream for practical pre/post baking fillings.</p> <p>For fillings and flavourings.</p>	●●●●○	<p>It can be stored for a long time at room temperature</p> <p>Palm oil free</p> <p>Free from hydrogenated fats</p>	<p>14 kg 01520522</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>
<p>CREMIRCA VANIGLIA THERMO Vanilla flavoured hydrate cream for practical pre/post baking fillings.</p> <p>For fillings and flavourings. Resists baking well.</p>	●●●●○	<p>It can be stored for a long time at room temperature</p> <p>Palm oil free</p> <p>Free from hydrogenated fats</p>	<p>6 kg 01520410</p> <p>14 kg 01520521</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>



COATING Creams

- Covercream
- Chocosmart
- Coverdecor
- Mirabella
- Mirror
- Miragel
- Covergel
- Blitz



Coating Creams Classification

	Page	Creams	Glazes and Jellies
COVERCREAM	18	✓	
CHOCOSMART	19	✓	
COVERDECOR	20	✓	
MIRABELLA	21	✓	
MIRROR	22		✓
MIRAGEL	24		✓
COVERGEL	24		✓
BLITZ	25		✓

Covercream

Anhydrous cream specially designed for couverture, glazing and pastry decorations. Soft and spreadable consistency optimal for fillings and cream flavourings.

These can be flavoured with fat-based pastes and oily essences. Multiple variants available, including palm oil free.

	Texture	Features	Item		
COVERCREAM BIANCO 1966 Ivory coloured cream for couverture, glazing and pastry decorations. Freezes well. Optimal for fillings too.	●●●○○	Coating for sweets at 3/5°C Free from hydrogenated fats	5 kg 01010703	 READY TO USE	 GLUTEN FREE
COVERCREAM CACAO INDUSTRY Low fat cocoa cream for couverture, glazing and pastry decorations. Freezes well. Optimal for fillings too.	●●●○○	Coating for sweets at 3/5°C 15% low fat cocoa Free from hydrogenated fats	13 kg 01010956	 READY TO USE	 GLUTEN FREE
COVERCREAM CIOCCOLATO Chocolate cream for couverture, glazing and pastry decorations. Freezes well. Optimal for fillings too.	●●●○○	Coating for sweets at 3/5°C 23% chocolate Free from hydrogenated fats	5 kg 01010724	 READY TO USE	 GLUTEN FREE
COVERCREAM GUSTO LIMONE Lemon flavoured cream for couverture, glazing and pastry decorations. Freezes well. Optimal for fillings too.	●●●○○	Coating for sweets at 3/5°C Free from hydrogenated fat	5 kg 01010711	 READY TO USE	 GLUTEN FREE



Chocosmart

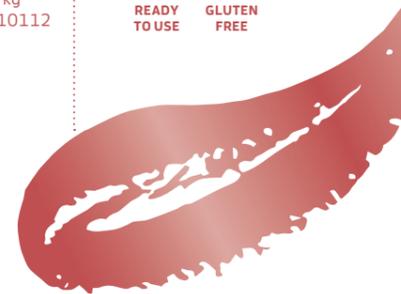
Anhydrous chocolate-based cream specially designed for couverture, glazing and pastry decorations.

Less shiny than the Covercream and Mirabella cream ranges, these are dense and sculptural for a clean, crack-free cut. They are in any case extremely fluid at temperatures of around 32-35°C for thin toppings.

	Texture	Features	Item		
CHOCOSMART CIOCCOLATO Dark chocolate cream for glazing and couverture. Clean cut. Optimal for praline fillings. Can be whipped up in a food mixer with paddle attachment.	●●●●●	Coating for sweets at 18/20° 25% chocolate Free from hydrogenated fats	5 kg 01010197	 READY TO USE	 GLUTEN FREE
CHOCOSMART CIOCCOLATO SP Dark chocolate cream, palm oil free, for glazing and couverture. Clean cut. Optimal for praline fillings. Can be whipped up in a food mixer with paddle attachment.	●●●●●	Coating for sweets at 18/20° 22% chocolate Palm oil free Free from hydrogenated fat	5 kg 01011437	 READY TO USE	 GLUTEN FREE
CHOCOSMART CIOCCOLATO LATTE Milk chocolate cream for glazing and couverture. Clean cut. Optimal for praline fillings. Can be whipped up in a food mixer with paddle attachment.	●●●●●	Coating for sweets at 18/20° 18% milk chocolate Free from hydrogenated fats	5 kg 01010196	 READY TO USE	 GLUTEN FREE
CHOCOSMART CIOCCOLATO BIANCO "White chocolate cream for glazing and couverture. Clean cut. Optimal for praline fillings. Can be whipped up in a food mixer with paddle attachment.	●●●●●	Coating for sweets at 18/20° 10% white chocolate Free from hydrogenated fats	5 kg 01010198	 READY TO USE	 GLUTEN FREE

FINEST

	Texture	Features	Item		
CHOCOSMART CARAMEL CRUMBLE Caramel white chocolate flavoured cream with inclusions for glazing and couverture.	●●●●●	Coating for sweets at 18/20° With caramel white chocolate With caramel inclusions Free from hydrogenated fats	5 kg 01010112	 READY TO USE	 GLUTEN FREE



Coverdecor

Anhydrous chocolate-based cream for donut, éclair, bigné, cake and baked product toppings.

These are free of palm oil fats and contain a noble plant-based fat (shea or karité butter) and natural flavours only. Dense and supple in consistency they adhere well to products without dripping and ensure clean, crack-free cutting.

The ideal fusion temperature is around 50°C.

	Texture	Features	Item	
<p>COVERDECOR DARK CHOCOLATE Dark chocolate cream for donut, éclair, choux, cake and baked product topping.</p> <p>Clean cut. Non-drip. Freezes well.</p>	●●●●●	<p>Coating for sweets at 18/20°C and 3/5°C</p> <p>38% chocolate</p> <p>Natural flavours only</p> <p>Palm oil free</p>	<p>3 kg 01011537</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>
<p>COVERDECOR WHITE CHOCOLATE White chocolate cream for donut, éclair, choux, cake and baked product topping.</p> <p>Clean cut. Non-drip. Freezes well.</p>	●●●●●	<p>Coating for sweets at 18/20°C and 3/5°C</p> <p>20% white chocolate</p> <p>Natural flavours only</p> <p>Palm oil free</p>	<p>3 kg 01011539</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>
<p>COVERDECOR FRAGOLA Strawberry flavoured cream with white chocolate for donut, éclair, choux, cake and baked product topping.</p> <p>Clean cut. Non-drip. Freezes well.</p>	●●●●●	<p>Coating for sweets at 18/20°C and 3/5°C</p> <p>20% white chocolate</p> <p>Natural flavours only</p> <p>Palm oil free</p>	<p>3 kg 01011544</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>
<p>COVERDECOR CAFFÈ Coffee flavoured cream with white chocolate for donut, éclair, choux, cake and baked product topping.</p> <p>Clean cut. Non-drip. Freezes well.</p>	●●●●●	<p>Coating for sweets at 18/20°C and 3/5°C</p> <p>20% white chocolate</p> <p>With coffee</p> <p>Natural flavours only</p> <p>Palm oil free</p>	<p>3 kg 01011542</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>
<p>COVERDECOR PISTACCHIO White chocolate and pistachio cream for donut, éclair, choux, cake and baked product topping.</p> <p>Clean cut. Non-drip. Freezes well.</p>	●●●●●	<p>Coating for sweets at 18/20°C and 3/5°C</p> <p>20% white chocolate</p> <p>With pistachios</p> <p>Natural flavours only</p> <p>Palm oil free</p>	<p>3 kg 01011541</p>	<p>✓ READY TO USE</p> <p>✗ GLUTEN FREE</p>

Mirabella

Anhydrous cream for baked cake toppings and bigné and donut icing. They are soft and spreadable in consistency, superior to the Covercream range creams with a drier appearance than these.

	Texture	Features	Item	
<p>MIRABELLA DARK Low fat cocoa cream for baked cake toppings and choux and donut icing.</p> <p>Optimal for fillings too.</p>	●●●●○	<p>Coating for sweets at 3/5°C</p> <p>16% low fat cocoa</p> <p>Free from hydrogenated fats</p>	<p>5 kg 01010990</p> <p>1.3 kg 01010975</p>	<p>✓ READY TO USE</p> <p>✗ PIPING BAG</p>
<p>MIRABELLA WHITE White cream for baked cake toppings and choux and donut icing.</p> <p>Optimal for fillings too.</p>	●●●●○	<p>Coating for sweets at 3/5°C</p> <p>Free from hydrogenated fats</p>	<p>5 kg 01010991</p> <p>1.3 kg 01010976</p>	<p>✓ READY TO USE</p> <p>✗ PIPING BAG</p>

FOR APPROPRIATE STORAGE

- Do not store the product at temperatures over 20°C to avoid the risk of separation.
- Do not store the product at overly low temperatures to avoid it hardening too much. In particular, creams containing high percentages of cocoa butter can form crystals.

Mirror

High gloss icing for use hot to top modern cakes or single portions, generally mousses and parfaits. They do not drip even where used to cover the sides of cakes which need to go into a microwave oven at a temperature of 45-55°C.

They remain shiny and glossy even at below zero temperatures (-20°C) and freeze well. The neutral and white variants lend themselves well to playful icing and colour nuances.

	Texture	Features	Item		
<p>MIRROR NEUTRAL Transparent neutral flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	Transparent high gloss icing Coating for sweets at -18/-20°C and 3/5°C	3 kg 01030352	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR AMARENA Amarena cherry flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With amarena cherry purée	3 kg 01030401	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR FRAGOLA Strawberry flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With strawberry purée	3 kg 01030257	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR FRUTTI DI BOSCO Mixed berry flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With raspberries, blueberries and strawberry purée	3 kg 01030267	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR KIWI Kiwi flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With kiwi purée	3 kg 01030260	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR LAMPONE Raspberry flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With raspberry purée	3 kg 01030388	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR LIMONE Lemon flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With candied lemon peel paste and lemon juice	3 kg 01030266	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR MANDARINO Mandarin flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With candied mandarin peel paste and lemon juice	3 kg 01030261	✓ READY TO USE	✗ GLUTEN FREE

	Texture	Features	Item		
<p>MIRROR TROPICAL Tropical fruit flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C With mango, passion fruit and pineapple	3 kg 01030468	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR CARAMEL Caramel flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 97% caramel	6 kg 01030235 15 kg 01030274	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR CIOCCOLATO Chocolate powder flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 40% chocolate powder	6 kg 01030222 15 kg 01030272	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR CIOCCOLATO BIANCO White chocolate (37%) flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 37% white chocolate	6 kg 01030224 15 kg 01030273	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR CIOCCOLATO GIANDUIA Gianduja chocolate flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 34% gianduja chocolate	6 kg 01030248 15 kg 01030382	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR CIOCCOLATO LATTE Milk chocolate (18%) flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 18% milk chocolate	6 kg 01030432	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR EXTRA DARK CHOCOLATE Chocolate powder flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 43% chocolate powder	6 kg 01030381	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR PISTACCHIO Pistachio flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C 7% pistachios	3 kg 01030338	✓ READY TO USE	✗ GLUTEN FREE
<p>MIRROR TOFFEE Toffee flavoured, high gloss icing for use hot. Freezing stability. Shiny and bright at minus temperatures too.</p>	●●●○○	High gloss icing Coating for sweets at -18/-20°C and 3/5°C	3 kg 01030440	✓ READY TO USE	✗ GLUTEN FREE

Miragel

Transparent gelatin to use hot specifically designed to give a glossy look and preserve the fruit used in pastry making from oxidising.

For it to gel it needs to be diluted with water.

	Texture	Features	Item	
MIRAGEL ALBICOCCA Hot gelatin for glazing with a mild apricot flavour. High transparency.	●●●●●	High transparency Apricot flavour 20% dilution	14 kg 01030290	 GLUTEN FREE

Covergel

Neutral brightener for fruit cake couverture and other icings. These are high transparency and their structure fosters water dispersion.

For them to gel they need to be diluted with water.

	Texture	Features	Item	
COVERGEL NEUTRO Neutral brightener for fruit cake couverture and other icings. High transparency. Easy dispersion in water.	●●●●○	Neutral colour and flavour 40-60% dilution	6 kg 01030207 14 kg 01030297	 GLUTEN FREE
COVERGEL GUSTO ALBICOCCA Apricot flavoured brightener for fruit cake couverture and other icings. High transparency. Easy dispersion in water.	●●●●○	40-60% dilution	6 kg 01030208 14 kg 01030296	 GLUTEN FREE
COVERGEL BRIANT Concentrated apricot flavoured brightener for fruit cake couverture and other icings. High transparency. Easy dispersion in water.	●●●●○	Apricot flavouring 30-60% dilution	14 kg 01030295	 GLUTEN FREE

Blitz

Gelatin to use cold, formulated for couverture and decoration of bavarois, mousses and parfaits and to give a glossy appearance to cakes, single portions and fruit mignons.

Present in multiple variants in various consistencies and structures depending on individual needs.

These can be flavoured and coloured.

	Texture	Features	Item	
BLITZ Neutral colour and flavour transparent gelatin for icing and decorations. Can be coloured and flavoured.	●●○○○	Neutral colour and flavour Gluten Free	6 kg 01030344	 READY TO USE  GLUTEN FREE
BLITZ ICE NEW Neutral colour and flavour transparent gelatin for icing and decorations. Can be coloured and flavoured. Does not cloud over when frozen.	●●●○○	Neutral colour and flavour Gluten Free	6 kg 01030345	 READY TO USE  GLUTEN FREE
BLITZ ICE TOP Transparent gelatin with an especially creamy consistency for icing and decorations. Can be coloured and flavoured. Does not cloud over when frozen.	●●●○○	Neutral colour and flavour Creamy consistency Gluten Free	6 kg 01030346	 READY TO USE  GLUTEN FREE

FLAVOURING Creams

- Pasta Bitter
- Morellina
- Pasta Gianduia
- Pasta Nocciola
- Paste Aromatizzanti



Flavouring Creams Classification

					
Page	Before baking	After baking	Before/After baking	Anhydrous	Hydrated
PASTA BITTER			✓	✓	
MORELLINA		✓		✓	
PASTA GIANDUIA		✓		✓	
PASTA NOCCIOLA		✓		✓	
PASTE AROMATIZZANTI		✓			✓



Pasta Bitter



Powdered chocolate, almond and hazelnut paste for flavouring, filling and decorations.

Glossy and creamy in appearance it can be used with optimal results to make chocolate ice cream too.

	Texture	Features	Item	
PASTA BITTER Chocolate paste for flavouring, filling, layer cake fillings and decorations. Optimal for fillings, toppings and flavouring.	●●●●○	33% chocolate powder With almonds and hazelnuts Free from hydrogenated fats	5 kg 01010921	 READY TO USE GLUTEN FREE

Morellina



Concentrated cocoa and hazelnut pastes, dark coloured and intense flavoured. These are soft and spreadable and ideal to flavour creams, whipped creams, cakes and leavened mixtures.

As compared to cocoa they disperse more quickly and do not form lumps. The *bitter* variants have a stronger flavour than cocoa.

	Texture	Features	Item	
MORELLINA Cocoa and hazelnut paste for cream and whipped cream flavouring. Easy dispersion in custards and creams.	●●●●○	26% low fat cocoa With hazelnuts Free from hydrogenated fats	13 kg 01010204	 READY TO USE GLUTEN FREE
MORELLINA BITTER Cocoa paste for cream and whipped cream flavouring. Easy dispersion in custards and creams.	●●●●○	26% low fat cocoa Free from hydrogenated fats	13 kg 01010864	 READY TO USE GLUTEN FREE
MORELLINA BITTER SP Cocoa palm oil free paste for cream and whipped cream flavouring. Easy dispersion in custards and creams.	●●●●○	25% low fat cocoa Palm oil free Free from hydrogenated fats	13 kg 01011234	 READY TO USE GLUTEN FREE

Pasta Gianduia



Concentrated chocolate gianduia and toasted hazelnut paste for flavouring, fillings and layer cake fillings.

Ideal for artisan ice cream too.

	Texture	Features	Item	
PASTA GIANDUIA Concentrated chocolate gianduia paste for flavouring, fillings and layer cake fillings. Ideal for mousses, ganache, custards and creams. Optimal for ice creams too.	●●●●○	43% gianduia chocolate Palm oil free Free from hydrogenated fats	5 kg 01010928	 READY TO USE GLUTEN FREE

Pasta Nocciola



This hazelnut paste has the intense flavour and aroma of expertly toasted hazelnuts.

A *stabilised* version formulated to stop hazelnut oil floating to the surface is also available.

	Texture	Features	Item	
PASTA NOCCIOLA Toasted hazelnut paste for flavouring. Optimal in both pastry and ice cream making.	●●●●○	100% toasted hazelnuts Palm oil free Free from hydrogenated fats	5 kg 01020177	 READY TO USE GLUTEN FREE
PASTA NOCCIOLA STABILIZZATA Toasted hazelnut paste stabilised to ensure the oil does not float to the surface, ideal for flavouring. Optimal in both pastry and ice cream making. Does not require remixing or blending prior to use.	●●●●○	99.4% toasted hazelnuts Free from hydrogenated fats	5 kg 01020174	 READY TO USE GLUTEN FREE

Paste Aromatizzanti



Pastes in various options to flavour creams and whipped creams, ideal for mousse and ganache making.

Specific pastry shop product with a soft, easy to mix structure. Palm oil free.

	Texture	Features	Item		
PASTA AROMATIZZANTE FRAGOLA Strawberry paste for custard and cream flavouring, ideal for mousse and ganache making. Specific pastry making product. Soft, easily dispersed consistency.	●●○○○○	30% strawberry purée Palm oil free Free from hydrogenated fats	1,2 kg x 6 01100281	✓ READY TO USE	✗ GLUTEN FREE
PASTA AROMATIZZANTE LAMPONE Raspberry paste for custard and cream flavouring, ideal for mousse and ganache making. Specific pastry making product. Soft, easily dispersed consistency.	●●○○○○	32% raspberries Palm oil free Free from hydrogenated fats	1,2 kg x 6 01100282	✓ READY TO USE	✗ GLUTEN FREE
PASTA AROMATIZZANTE LIMONE Lemon paste for custard and cream flavouring, ideal for mousse and ganache making. Specific pastry making product. Soft, easily dispersed consistency.	●●○○○○	8% lemon juice Palm oil free Free from hydrogenated fats	1,2 kg x 6 01100280	✓ READY TO USE	✗ GLUTEN FREE
PASTA AROMATIZZANTE MANGO Mango paste for custard and cream flavouring, ideal for mousse and ganache making. Specific pastry making product. Soft, easily dispersed consistency.	●●○○○○	34% mango Palm oil free Free from hydrogenated fats	1,2 kg x 6 01100283	✓ READY TO USE	✗ GLUTEN FREE





IRCA S.p.A.

Via degli Orsini, 5 – 21013 Gallarate (VA) – Italia
Tel. 0331 28 41 11 – Email: info@irca.eu

irca.eu

dobla.com



1.1/2022