



Creams and Pastes line

irca

SINCE 1919

Why use an IRCA cream?

IRCA creams are soft blends obtained by mixing fats and sugar to create a base to which other ingredients such as chocolate, hazelnuts, milk, flavours and inclusions (grains, biscuit, fruit) are added. They vary in density and consistency, depending on the degree of spreadability required by the recipes.

IRCA creams are made carefully selecting quality ingredients which are combined in proprietary production processes to achieve a surprisingly tasty result.

ADVANTAGES:

- Carefully selected and pure raw materials;
- Variety of consistencies carefully calibrated to answer several recipe requirements (before and after baking) and usages (filling, flavouring, coating);
- The widest selection of flavours: fruit to hazelnut, chocolate to pistachio;
- Dedicated technical support for ad hoc formulations;
- Freeze-stable;
- Gluten-free;
- Specific palm oil free formulations.



FILLINGS

Creams to use as a filling of croissant, pain au chocolat and puff pastry products.

before baking

Creams to use as a layer inside cakes and mignon pastries or to fill croissants, bigné and cakes.

after baking

COATINGS

Creams to coat, protect and decorate all sorts of desserts.

after baking

FLAVOURINGS

Creams to give a specific flavour in accordance with personal preferences to pastry creams, fresh cream, mousse, etc.

after baking

Our PASTES

FOR FILLINGS

PRALIN DELICRISP



Finest chocolate pastes ideal for the realization of pralines, entremets and the fillings of cakes and mignon pastries.

ADVANTAGES

with crispy pieces of crêpes

also suitable to variegate ice-cream

CONSISTENCY

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DIRECTION TO USE

ready-to-use

FLAVOURS

• BLANC	38% white chocolate	5 kg
• CARAMEL FLEUR DE SEL	28% white choc.	5 kg
• CITRON MERINGUE	26% white chocolate	5 kg
• CLASSIC	20% milk chocolate	5 kg
• COCONTY	22% milk chocolate	5 kg
• FRUITS ROUGES	28% white chocolate	5 kg
• NOIR	44% chocolate	5 kg
• PISTACCHIO	21% white chocolate	5 kg

MAIN FEATURE

PACKAGING

PRALINE



Finest pastes ideal as a valuable ingredient for filling pralines, crème ganache, truffles, creams and ice-creams.

ADVANTAGES

with caramelized sugar

gluten free

CONSISTENCY

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DIRECTION TO USE

ready-to-use

FLAVOURS

• NOISETTE	50% roasted hazelnuts 50% caramelized sugar	5 kg 10 kg - 20 kg
• AMANDE NOISETTE	25% almonds 25% roasted hazelnuts 50% caramelized sugar	5 kg - 20 kg
• GRANITE AMANDE NOISETTE	25% almonds 25% roasted hazelnuts 50% caramelized sugar	5 kg

MAIN FEATURE

PACKAGING

FOR FLAVOURINGS

JOYPASTE



Flavouring pastes ideal for giving flavour and colour to ice-creams and sorbets, creams, whipped creams, ganache, dessert and other pastry products.

ADVANTAGES

fruit flavours confer acidity

gluten free

CONSISTENCY

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DIRECTION TO USE

ready-to-use

FLAVOURS

- FRUIT
- CREAMS

MAIN FEATURE

high solubility and concentration

flavouring and colouring power

PACKAGING

7,2 kg (1,2 kg x 6)
3 kg-5 kg-6kg

JOYPASTE PASTRY



Flavouring pastes ideal for giving flavour and colour to creams, whipped creams, ganache, dessert and other pastry products.

ADVANTAGES

specifically formulated for pastry

with low acidity

gluten free

CONSISTENCY

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DIRECTION TO USE

ready-to-use

FLAVOURS

• STRAWBERRY	30% strawberry	7,2 kg (1,2 kg x 6)
• RASPBERRY	32% raspberry	7,2 kg (1,2 kg x 6)
• LEMON	8% lemon	7,2 kg (1,2 kg x 6)
• MANGO	34% mango	7,2 kg (1,2 kg x 6)

MAIN FEATURE

PACKAGING

FILLINGS - before baking

**They remain intact and soft,
without drying out and harden.
Bake-stable.**



The ideal product for tarts and biscuits thanks to the soft and spreadable structure which lasts a long time.

ADVANTAGES

high spreadability
ideal also for puff-pastry
gluten free

CONSISTENCY



DIRECTION TO USE

ready-to-use

FLAVOURS

- **COCOA**
- **GIANDUJA**
- **HAZELNUT**
- **ALMOND**
- **PISTACHIO**

MAIN FEATURE

13% cocoa
10% hazelnuts
25% hazelnuts
16% almonds
18% pistachios

PACKAGING

5 kg-24 kg
5 kg-13 kg-24 kg
5 kg
5 kg
5 kg

CUKICREAM CHOCOLATE SP (palm oil free)

CUKICREAM GIANDUJA SP (palm oil free)

• CHOCOLATE

22% chocolate
palm oil free

5 kg

• GIANDUJA

30% gianduja chocolate
palm oil free

5 kg-24 kg

FARCINUT



The ideal product for short-pastry and puff-pastry, it allows a very clean cut (without attaching to the knife).

ADVANTAGES

it remains creamy when baked or frozen
gluten free

CONSISTENCY



DIRECTION TO USE

ready-to-use

FLAVOURS

- **HAZELNUT**

MAIN FEATURE

10% hazelnuts

PACKAGING

13 kg

CHOCOBAKE



The ideal product for filling croissant (pain au chocolat), it must be placed on the dough before rising.

ADVANTAGES

it doesn't melt during the baking
gluten free

CONSISTENCY



DIRECTION TO USE

ready-to-use

FLAVOURS

- **CHOCOLATE**
- **WHITE CHOCOLATE**

MAIN FEATURE

35% chocolate
with whole milk

PACKAGING

5 kg
13 kg-24 kg
13 kg

NOUGATY GIANDUIA



The ideal product for filling croissant (pain au chocolat) with gianduja flavour, it must be placed on the dough before rising.

ADVANTAGES

it doesn't melt during the baking
gluten free

CONSISTENCY



DIRECTION TO USE

ready-to-use

FLAVOURS

- **GIANDUJA**

MAIN FEATURE

10% hazelnuts

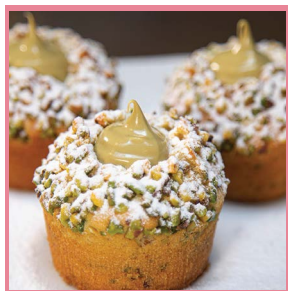
PACKAGING

5 kg-24 kg

FILLINGS - after baking

For croissant, cakes and mignon-pastries, they have the right consistency for uniform applications.

CHOCOCREAM



Extremely versatile product ideal for filling short pastry, puff pastry, cakes and sponge cake.

ADVANTAGES

soft structure
ideal also
for flavourings
gluten free

CONSISTENCY



DIRECTION TO USE

ready-to-use

FLAVOURS

- **WHITE CHOC.**
- **DARK**
- **PISTACHIO**

MAIN FEATURE

10% white chocolate
12% cocoa
15% pistachios

PACKAGING

5 kg-13 kg-24 kg
5 kg-13 kg
5 kg

CHOCOCREAM BIANCO SP (palm oil free)

- **WHITE CHOCOLATE**

15% white chocolate
palm oil free

24 kg

NOCCIOLATA



The product suitable for filling cakes and to be used as a filling for croissants and pralines.

ADVANTAGES

high spreadability
ideal also
for flavourings
gluten free

CONSISTENCY



DIRECTION TO USE

ready-to-use

FLAVOURS

- **GIANDUJA**
- **WHITE**
- **EXTREME**
- **PREMIUM**

MAIN FEATURE

6% cocoa
12% hazelnuts
with milk
11% cocoa
11% hazelnuts
16% hazelnuts

PACKAGING

3 kg-5 kg-10 kg
13 kg-24 kg
5 kg-24 kg
5 kg

NOCCIOLATA SP (palm oil free) NOCCIOLATA E SP (palm oil free)

- **GIANDUJA**

8% hazelnuts
palm oil free

13 kg-24 kg

MARIXCREM



Ideal product for filling short pastry, wafer, croissants, krapfen, pralines and other pastry creations.

ADVANTAGES

intense colour
and taste
gluten free

CONSISTENCY



DIRECTION TO USE

ready-to-use

FLAVOURS

- **GIANDUJA**

MAIN FEATURE

8% hazelnuts

PACKAGING

3 kg-13 kg
24 kg

PASTA BITTER



A product with dense consistency and intense taste, it is characterized by the bright appearance.

ADVANTAGES

ideal also for
coatings and
flavourings
also for
before-baking
applications
gluten free

CONSISTENCY



DIRECTION TO USE

ready-to-use

FLAVOURS

- **CHOCOLATE**

MAIN FEATURE

33% chocolate
with hazelnuts
and almonds

PACKAGING

5 kg

WONDERCHOC



Suitable also for decorations, it can be flavoured with fat-based pastes, water-based pastes and alcoholates.

ADVANTAGES

soft consistency
after whipping
gluten free

CONSISTENCY



DIRECTION TO USE

ready-to-use

FLAVOURS

- **WHITE**

MAIN FEATURE

25% white chocolate

PACKAGING

5 kg

COATINGS

The dense and plastic consistency allows for cover, protect and decorate any type of sweet.

CHOCOSMART



Product with dense and plastic consistency, it can be cut easily without cracking the surface. It remains stable even at low temperatures.

ADVANTAGES

can be whipped in a planetary mixer

gluten free

CONSISTENCY



DIRECTION TO USE

to be warmed at 30-35°C

FLAVOURS

- **CHOCOLATE**
- **MILK CHOCOLATE**
- **WHITE CHOCOLATE**

MAIN FEATURE

25% chocolate
18% milk chocolate
10% white chocolate

PACKAGING

5 kg
5 kg
5 kg

CHOCOCREAM CHOCOLATE SP (palm oil free)

- **CHOCOLATE** 22% white chocolate palm oil free 5 kg

COVERCREAM



Product especially developed for coating profiteroles, it is also ideal for glazing cakes and ice-cream cakes.

ADVANTAGES

ideal for soft nougat

gluten free

CONSISTENCY



DIRECTION TO USE

to be warmed at 30-35°C

FLAVOURS

- **CHOCOLATE**
- **WHITE**
- **LEMON**

MAIN FEATURE

23% chocolate
with milk
with milk

PACKAGING

5 kg
5 kg
5 kg

COVERCREAM CHOCOLATE SP (palm oil free)

- **CHOCOLATE** 30% chocolate palm oil free 5 kg

COVERCREAM WHITE SP (palm oil free)

- **WHITE** with milk palm oil free 5 kg

COVERDECOR



Product studied for coating donuts, éclair, bignè, cakes and baked goods. It solidifies out of the refrigerator and avoids cracking surface.

ADVANTAGES

Shininess even after freezing

gluten free

CONSISTENCY



DIRECTION TO USE

to be warmed at 45-50°C

FLAVOURS

- **DARK CHOCOLATE**
- **WHITE CHOCOLATE**
- **COFFEE**
- **PISTACHIO**
- **STRAWBERRY**

MAIN FEATURE

38% chocolate
20% white chocolate
20% white chocolate 2,6% coffee
20% white chocolate 5% pistachio
20% white chocolate

PACKAGING

3 kg
3 kg
3 kg
3 kg
3 kg

MIRABELLA



The ideal product for covering cakes, Sacher and glazing bignè, donuts, ecc.

ADVANTAGES

ideal also for fillings and flavourings

gluten free

CONSISTENCY



DIRECTION TO USE

to be warmed at 45-50°C

FLAVOURS

- **DARK**
- **WHITE**

MAIN FEATURE

16% cocoa
with whole milk

PACKAGING

5 kg-13 kg
5 kg-13 kg

FLAVOURINGS

Thanks to the soft and creamy structure, they are the ideal substitute for cocoa powder and cocoa paste since they avoid the formation of lumps.

MORELLINA



Product studied to give taste and colour to custard, whipped cream, butter cream, creams for fillings and mousse.

ADVANTAGES

dark colour,
intense taste

gluten free

CONSISTENCY

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DIRECTION TO USE

ready-to-use

FLAVOURS

• COCOA WITH HAZELNUTS (Morellina)

MAIN FEATURE

with cocoa and hazelnuts

PACKAGING

13 kg-24 kg

• COCOA (Morellina Bitter)

26% cocoa

13 kg-24 kg

MORELLINA BITTER SP (palm oil free)

• COCOA

26% cocoa
palm oil free

13 kg

IRCA CAO



Product with a high cocoa content, with dark colour and intense taste ideal for flavouring creams, whipped cream, ice-cream, etc.

ADVANTAGES

ideal
substitute
of cocoa

gluten free

CONSISTENCY

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DIRECTION TO USE

ready-to-use

FLAVOURS

• COCOA

MAIN FEATURE

50% cocoa

PACKAGING

5 kg

IRCA CHOC



Product with a high chocolate content, with dark colour and intense taste ideal for flavouring creams, whipped cream, ice-cream, etc.

ADVANTAGES

ideal
substitute
of cocoa

gluten free

CONSISTENCY

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DIRECTION TO USE

ready-to-use

FLAVOURS

• CHOCOLATE

MAIN FEATURE

45% chocolate

PACKAGING

5 kg

PASTA GIANDUIA



Highly concentrated product, ideal for flavouring creams, ice-cream, etc.

ADVANTAGES

gluten free

CONSISTENCY

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DIRECTION TO USE

ready-to-use

FLAVOURS

• GIANDUIA

MAIN FEATURE

43% gianduia hazelnut
chocolate

PACKAGING

5 kg

