



IRCA Group Strengthens Its Presence in the Americas with Investment in U.S. Factory and the Launch of domestic RENO X chocolate range– ‘Crafted in Italy, Produced in the USA’

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IRCA Group Americas is making a significant investment to expand its US footprint to service artisanal, industrial and specialty chocolate customers. This strategic investment brings the craftsmanship of European chocolate-making to the U.S., while ensuring greater efficiency, availability, and flexibility for food manufacturers and professionals across the Americas.

According to IRCA Group Americas CEO, Andy Fleming, *“We are delighted to confirm our new state of the art chocolate facility in St. Louis is now operational. It is producing Artisanal, Industrial and Speciality Chocolate for our customers in the Americas. This significant investment showcases IRCA’s steadfast commitment to bring the finest quality chocolate solutions to the Americas region from our Reno X range “crafted in Italy, produced in the USA” to specialty chocolates, compounds and fillings; we are determined to serve our customers with a high degree of focus and flexibility.”*

Kicking off IRCA Group’s new domestic production is the RENO X range, a premium chocolate range that seamlessly blends Italian craftsmanship with U.S.-based production. Created using the same time-honored processes and machinery perfected over generations in Italy, RENO X delivers a European-crafted chocolate experience while being locally produced, just outside of St. Louis, MO, for improved supply chain efficiency and cost-effectiveness.

RENO X will be available in dark, milk, and white chocolate via distribution across the U.S., starting March 2025.

Meeting the Demand for Locally Made, High-Quality Chocolate

The global chocolate industry is facing unprecedented challenges—from rising cocoa prices to supply chain disruptions. In response, food professionals and manufacturers are increasingly seeking locally made ingredients that balance quality, versatility, and cost-efficiency without compromising on taste. RENO X is designed to meet these demands.

Available in dark 54%, milk 33%, and white chocolate 28%, this range offers:

- Effortless workability across any application, from bakery to confectionery.
- Consistent performance for chefs and artisans at any scale.
- Authentic European taste, crafted for the American market.

By investing in U.S. production, IRCA Group Americas ensures customers benefit from faster lead times, reduced import complexities, and more cost-effective solutions, all while maintaining their unique expertise and Italian heritage.

About IRCA Group

IRCA Group is a global leader in high-quality food ingredients, specializing in chocolate, creams, fillings, fruits, pistachios, and decorations. With over 100 years of Italian heritage, the company operates 21 production facilities across Europe, the U.S., and Vietnam, serving customers in more than 100 countries. Through its portfolio of renowned brands, IRCA Since 1919, Dobra, JoyGelato, Ravifruit, Cesarin, Graffiti Sprinkles and Domori, IRCA Group provides innovative, trend-driven solutions that empower professionals to create exceptional products with ease.

With over 2,000 employees worldwide, IRCA makes it simple to craft the extraordinary.

For more information, visit americas.ircagroup.com