



Chocolate and Compound chocolate



- PAG. 1
Single-origin chocolate
- PAG. 2 - 3 - 4
Chocolate “excellence”
- PAG. 5 - 6
Chocolate
- PAG. 7
Cocoa products
- PAG. 8
Bake-stable chocolate
- PAG. 9
Chocolate for decorating
- PAG. 10 - 11 - 12
Compound chocolate
- PAG. 12
Compound chocolate and ice-cream coatings
- PAG. 13
Compound chocolate for baking and decorating

Quality through expertise

Single-Origin Chocolate



NOIR PEROU 70%



70% min. cocoa	cocoa butter 40-42%	fluidity - ●●●●● +	T° melting 45-50°C	T° tempering 30-32°C	PACKAGING 10 kg (10x1kg) 10 kg (4x2,5kg) drops	SPECIAL FOR: bars pralines coating	FURTHER APPLICATIONS: molding ganache mousse
----------------	------------------------	-----------------------	-----------------------	-------------------------	---	---	---

Type of cocoa: origin Perou - Trinitario
Main features:
 - **Trinitarian cocoa** (cross between Criollo and Forastero). You can find characteristics of both types: it has an **intense but refined aroma**.
 - Combined with a long fermentation, it determines a **Quality Rank 1** (very high quality).
 - Increasingly used in Europe not only for its taste and its high quality but also for the **large size of its seeds**.

NOIR EQUATEUR 60%



60% min. cocoa	cocoa butter 37-39%	fluidity - ●●●● +	T° melting 45-50°C	T° tempering 30-32°C	PACKAGING 10 kg (10x1kg) 10 kg (4x2,5kg) drops	SPECIAL FOR: bars pralines coating	FURTHER APPLICATIONS: molding ganache mousse
----------------	------------------------	----------------------	-----------------------	-------------------------	---	---	---

Type of cocoa: Arriba fino de Aroma - Forastero
Main features:
 - Exquisite cocoa with a unique **floral aroma** and **hazelnut flavour**.
 - Delicate cocoa flavour, accentuated by **lovely floral tones**, including a dominant note of **jasmine** and a hazelnut finish. You can also find very intense flavours of coffee, vanilla, small red fruits and spices.
 - Arriba beans presents a low level of bitterness and a soft flavour, a characteristic that enhances its **unique taste**. This type of cocoa, though part of the forastero family, is placed in the aromatic and fine cocoa selection.

LAIT MADAGASCAR 38%



38% min. cocoa	cocoa butter dairy butter 36-38%	fluidity - ●●●●● +	T° melting 45-50°C	T° tempering 28-30°C	PACKAGING 10 kg (10x1kg) 10 kg (4x2,5kg) drops	SPECIAL FOR: bars pralines coating ganache mousse	FURTHER APPLICATIONS: curls molding
----------------	--	-----------------------	-----------------------	-------------------------	---	--	---

Type of cocoa: Madagascar Sambirano - Trinitario
Main features:
 - A **combination of Criollo and Forastero** that are usually cultivated in the Caribbean area: owes its name to the Valley of Sambirano, in the northwestern part of Madagascar.
 - Well known for its particular taste of sweet fruit and pleasing aromatic notes that evoke **citrus fruits** and **red berries**.
 - Commonly used around the world to make **Grand Cru chocolate**.







Chocolate "Excellence"



GLUTEN FREE






RENO DARK

72% min. cocoa	cocoa butter 40-42%	fluidity - ●●●●● +	T° melting 45-50°C	T° tempering 30-32°C	PACKAGING 5 kg, 10 kg (2x5 kg) drops	SPECIAL FOR:   	FURTHER APPLICATIONS:   
----------------	---------------------	-----------------------	-----------------------	-------------------------	---	---	--

GLUTEN FREE










RENO DARK

64% min. cocoa	cocoa butter 41-43%	fluidity - ●●●●● +	T° melting 45-50°C	T° tempering 30-32°C	PACKAGING 5 kg drops	SPECIAL FOR:   	FURTHER APPLICATIONS:   
----------------	---------------------	-----------------------	-----------------------	-------------------------	-------------------------	---	--

GLUTEN FREE








RENO DARK

58% min. cocoa	cocoa butter 36-38%	fluidity - ●●●● +	T° melting 45-50°C	T° tempering 30-32°C	PACKAGING 5 kg, 10 kg (2x5 kg) drops 12 kg (6x2 kg) blocks	SPECIAL FOR:      	FURTHER APPLICATIONS: 
----------------	---------------------	----------------------	-----------------------	-------------------------	--	---	--

GLUTEN FREE





RENO DARK

52% min. cocoa	cocoa butter 32-34%	fluidity - ●●● +	T° melting 45-50°C	T° tempering 30-32°C	PACKAGING 10 kg (2x5 kg) drops 12 kg (6x2 kg) blocks	SPECIAL FOR:     
----------------	---------------------	---------------------	-----------------------	-------------------------	--	---

GLUTEN FREE



CHCOGANACHE

50% min. cocoa	cocoa butter 28-30%	fluidity - ●● +	T° melting 45-50°C	T° tempering 30-32°C	PACKAGING 5 kg, 10 kg (2x5 kg) drops	SPECIAL FOR:  
----------------	---------------------	--------------------	-----------------------	-------------------------	---	---

Chocolate "Excellence"



RENO AU LAIT SUPÉRIEUR



38% min. cocoa	total fat: 37-39%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	PACKAGING 5 kg drops	SPECIAL FOR: 	FURTHER APPLICATIONS:
----------------	-------------------	-----------------------	--------------------	-------------------------	-------------------------	------------------	---------------------------

RENO MILK



34% min. cocoa	total fat: 37-39%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	PACKAGING 5 kg, 10 kg (2x5kg) drops	SPECIAL FOR: 	FURTHER APPLICATIONS:
----------------	-------------------	-----------------------	--------------------	-------------------------	--	------------------	---------------------------

RENO MILK



30% min. cocoa	total fat: 33-35%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	PACKAGING 10 kg (2x5kg) drops 12 kg (6x2 kg) blocks	SPECIAL FOR:
----------------	-------------------	-----------------------	--------------------	-------------------------	---	------------------

RENO GIANDUJA MILK



27% min. cocoa	total fat: 40%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 26-27°C	PACKAGING 5 kg drops 12 kg (6x2 kg) blocks	SPECIAL FOR:
----------------	----------------	-----------------------	--------------------	-------------------------	---	------------------

RENO LACTEE CARAMEL



32% min. cocoa	total fat: 37-39%	fluidity - ●●●●● +	T° melting 45°C	T° tempering 28-30°C	PACKAGING 5 kg drops	SPECIAL FOR: 	FURTHER APPLICATIONS:
----------------	-------------------	-----------------------	--------------------	-------------------------	-------------------------	------------------	---------------------------

Chocolate "Excellence"



RENO BLANC SUPÉRIEUR

34% min.
cocoa

total fat:
38-40%

fluidity
- ●●●●● +

T°
melting
45°C

T°
tempering
28-30°C

PACKAGING
5 kg drops

SPECIAL FOR:



FURTHER APPLICATIONS:



RENO WHITE

31,5% min.
cocoa

total fat:
38-40%

fluidity
- ●●●● +

T°
melting
45°C

T°
tempering
28-30°C

PACKAGING
5 kg,
10 kg (2x5 kg)
drops

SPECIAL FOR:



FURTHER APPLICATIONS:



RENO WHITE

25,5% min.
cocoa

total fat:
34-36%

fluidity
- ●●● +

T°
melting
45°C

T°
tempering
28-30°C

PACKAGING
10 kg (2x5 kg)
drops

SPECIAL FOR:



RENO WHITE

20% min.
cocoa

total fat:
31-33%

fluidity
- ●● +

T°
melting
45°C

T°
tempering
28-30°C

PACKAGING
12 kg (6x2 kg)
blocks

IDEALE PER:



DARK CHOCOLATE

60% min.
cocoa

cocoa butter
40-42%

fluidity
-  +

T°
melting
45-50°C

T°
tempering
30-32°C

PACKAGING
10 kg (2x5 kg)
drops

SPECIAL FOR:



bars



pralines



coating

FURTHER APPLICATIONS:



molding



ganache



mousse

DARK CHOCOLATE

57% min.
cocoa

cocoa butter
36-38%

fluidity
-  +

T°
melting
45-50°C

T°
tempering
28-30°C

PACKAGING
10 kg (2x5 kg)
drops

SPECIAL FOR:



bars



pralines



coating



ganache



mousse

FURTHER APPLICATIONS:



molding

DARK CHOCOLATE

51,5% min.
cocoa

cocoa butter
32-34%

fluidity
-  +

T°
melting
45-50°C

T°
tempering
28-30°C

PACKAGING
10 kg (2x5 kg)
drops

SPECIAL FOR:



bars



molding



ganache



mousse

DARK CHOCOLATE

48% min.
cocoa

cocoa butter
30-32%

fluidity
-  +

T°
melting
45-50°C

T°
tempering
28-30°C

PACKAGING
10 kg (2x5 kg)
drops

SPECIAL FOR:



molding



ganache



mousse

FURTHER APPLICATIONS:



bars

DARK CHOCOLATE

46% min.
cocoa

cocoa butter
28-30%

fluidity
-  +

T°
melting
45-50°C

T°
tempering
30-32°C

PACKAGING
10 kg (2x5 kg)
drops

SPECIAL FOR:



molding



ganache








mousse








MILK CHOCOLATE



30% min. cocoa	total fat: 30-32%	fluidity - ●● +	T° melting 45°C	T° tempering 28-30°C	PACKAGING 10 kg (2x5 kg) drops	SPECIAL FOR:  molding  ganache  mousse  shavings	FURTHER APPLICATIONS:  bars
----------------	-------------------	--------------------	--------------------	-------------------------	--------------------------------------	--	---





MILK CHOCOLATE



31% min. cocoa	total fat: 28-30%	fluidity - ●● +	T° melting 45°C	T° tempering 28-30°C	PACKAGING 10 kg (2x5 kg) drops	SPECIAL FOR:  molding  ganache  mousse  shavings	FURTHER APPLICATIONS:  bars
----------------	-------------------	--------------------	--------------------	-------------------------	--------------------------------------	--	---

WHITE CHOCOLATE



25% min. cocoa	total fat: 32-34%	fluidity - ●●● +	T° melting 45-50°C	T° tempering 28-30°C	PACKAGING 10 kg (2x5 kg) drops	IDEALE PER:  bars  ganache  mousse  molding
----------------	-------------------	---------------------	-----------------------	-------------------------	--------------------------------------	---

Cocoa products

COCOA PASTE - natural cocoa paste obtained from selected cocoa beans

GLUTEN FREE



100% cocoa
paste

fat:
54%

PACKAGING
4 kg

SIZE
drops

SPECIAL FOR:



increasing the cocoa
intensity in chocolate

COCOA BUTTER

GLUTEN FREE



100% cocoa
butter

fat:
100%

PACKAGING
8 (4 x 2) kg

SIZE
drops

SPECIAL FOR:



spray
decorations



pralines



ganache

ALKALIZED COCOA POWDER - dark, with red hues

GLUTEN FREE



100%
cocoa

fat:
22-24%

PACKAGING
10 (10x1) kg

SPECIAL FOR:



cake
decorations



truffles



sponge
cakes



cookies








cakes









hot chocolate

Bake-stable Chocolate

CHOCOLATE CHUNKS

 	chocolate - dark - milk - white	% cocoa - 43% - 26% - 0%	SIZE 10x10x5 mm	PACKAGING 10 kg(10x1kg) 10 kg (4x2,5kg) 10 kg	SPECIAL FOR:  short pastry  leavened products  cakes
---	---	--	---------------------------	---	--

PEPITA

 	dark chocolate	TYPES 600 1100 1800 "E" 1100	% cocoa 47% min. 47% min. 47% min. 43,2% min.	SIZE 600 pz./100 g 1100 pz./100 g 1800 pz./100 g 1100 pz./100 g	PACKAGING kg 10 (2x5 kg) kg 5, kg 10 (2x5 kg) kg 10 (2x5 kg) kg 10 (2x5 kg)	SPECIAL FOR:  short pastry  leavened products  cakes
	FURTHER APPLICATIONS:  ice-cream decorations					





PEPITA BLANCHE

 	white chocolate	0% cocoa	SIZE 900 pz./100 g	PACKAGING 5 kg	SPECIAL FOR:  short pastry  ice-cream decorations  cakes
--	------------------------	----------	------------------------------	--------------------------	--

CHOCOLATE GRANULES

 	dark chocolate	47% min. cocoa	SIZE 2-4 mm	PACKAGING 10 kg	SPECIAL FOR:  cookies and leavened products	FURTHER APPLICATIONS:  cakes, mousse and mignon pastry decorations  ice-cream decorations, Stracciatella
---	-----------------------	----------------	-----------------------	---------------------------	---	---

BARRETTE

 	dark chocolate	46% min. cocoa	SIZE lenght 8 cm width 1 cm weight g 4	PACKAGING kg 12,8 (8x1,6kg)	SPECIAL FOR:  pain au chocolat, leavened products	FURTHER APPLICATIONS:  ice-cream decorations
---	-----------------------	----------------	--	---------------------------------------	---	--

Chocolate - for decorating

SHINY CHOCOLATE GRANULES



dark
chocolate
47% min.
cocoa

SIZE
2-4 mm

PACKAGING
10 kg

SPECIAL FOR:


cakes, mousse and mignon
pastry decorations



praline
decorations



ice-cream
decorations

FURTHER APPLICATIONS:



cookies, cakes
and leavened
products

CIOCCOLINE



milk
chocolate

SIZE
thickness 2 mm
width 2-4 mm
length 3-10 mm

PACKAGING
20 kg

SPECIAL FOR:


cakes, mousse and mignon
pastry decorations



praline
decorations



ice-cream
decorations

SFERETTE



chocolate
- coffee
- dark

SIZE
ø 4 - 7 mm

PACKAGING
16 kg
(8 x 2 kg)

SPECIAL FOR:


cakes, mousse and mignon
pastry decorations



praline
decorations



ice-cream
decorations

FURTHER APPLICATIONS:



cookies, cakes
and leavened
products

CODETTE



chocolate
- dark
- milk
- white

SIZE
length 5 mm
ø 1 mm

PACKAGING
kg 20
(20x1 kg - 4x5 kg)
kg 16
(8x2 kg)

SPECIAL FOR:


cakes, mousse and mignon
pastry decorations



praline
decorations



ice-cream
decorations

SCAGLIETTE



chocolate
- dark
- dark "F"
- milk
- white

SIZE
thickness 0,5 mm
width 1,5-3 mm

PACKAGING
kg 20
(20x1 kg - 4x5 kg)
kg 16
(8x2 kg)

SPECIAL FOR:


cakes, mousse and mignon
pastry decorations



praline
decorations



ice-cream
decorations

CRUNCHY BEADS



chocolate
- dark
- milk
- white
- mix

SIZE
ø 2 - 3 mm

PACKAGING
8 kg
(4 x 2 kg)

SPECIAL FOR:


cakes, mousse and mignon
pastry decorations



praline
decorations



ice-cream
decorations

FURTHER APPLICATIONS:



cremini
and soft
nougats

Compound Chocolate

NOBEL BITTER - without hydrogenated fats



dark	COCOA 	T° of use coating 40-45°C molding 35-38°C	PACKAGING 10 kg (2x5 kg) drops	SPECIAL FOR:  coating	 decorations	FURTHER APPLICATIONS:  molding
------	--	---	--------------------------------------	---	---	--

CRIC CRAC



dark	COCOA 	T° of use coating 40-45°C molding 35-38°C	PACKAGING 10 kg (2x5 kg) drops	SPECIAL FOR:  coating	 decorations	FURTHER APPLICATIONS:  molding
------	--	---	--------------------------------------	---	---	--

NIVES



dark	COCOA 	T° of use coating 40-45°C molding 35-38°C	PACKAGING 10 kg (2x5 kg) drops 12 kg (6x2 kg) blocks	SPECIAL FOR:  coating	 decorations	FURTHER APPLICATIONS:  molding
------	--	---	--	---	---	--

MARABÚ EXTRA DARK



dark	cocoa 	T° OF USE coating 40-45°C molding 35-38°C	PACKAGING 10 kg (2x5 kg) drops	SPECIAL FOR:  coating	 decorations	FURTHER APPLICATIONS:  molding
------	---	---	--------------------------------------	--	--	---

MARABÚ DARK



dark	COCOA 	T° of use coating 40-45°C molding 35-38°C	PACKAGING 10 kg (2x5 kg) drops	SPECIAL FOR:  coating	 decorations	FURTHER APPLICATIONS:  molding
------	--	---	--------------------------------------	---	---	--

KIRONCAO (without hydrogenated fats) - KIRONCAO SP (palm oil free)



dark	COCOA 	T° of use coating 40-45°C molding 35-38°C	PACKAGING 10 kg (2x5 kg) drops	SPECIAL FOR:  coating	 decorations	FURTHER APPLICATIONS:  molding
------	--	---	--------------------------------------	---	---	--

Compound Chocolate

NOBEL MILK - without hydrogenated fats



NOBEL WHITE - without hydrogenated fats



KIRON WHITE - without hydrogenated fats - KIRON WHITE SP palm oil free



POKER



Compound Chocolate

PURET



COLOURED COATINGS - with natural aroma and without hydrogenated fats



Surrogati - Ice-cream coatings

COVERVIT



Compound Chocolate - for baking and decorating



PEPITA NIVES

SIZE
1000-1100
pcs/100 gr

PACKAGING
kg 10 (2x5 kg)

SPECIAL FOR:



short
pastry



leavened
products



cakes



PEPITA MARABÚ

SIZE
1300-1400
pcs/100 gr

PACKAGING
kg 10 (2x5 kg)

SPECIAL FOR:



short
pastry



leavened
products



cakes



ricotta
creams



CODETTE

compound
- dark
- milk
- white

SIZE
length 5 mm
diam. 1 mm

PACKAGING
kg 20
(20x1 kg - 4x5 kg)

SPECIAL FOR:



cakes, mousse
and mignon
pastry
decorations



praline
decorations



ice-cream
decorations



SCAGLIETTE

compound
- dark
- dark "F"
- milk
- white

SIZE
thickness 5 mm
width 1,5-3 mm

PACKAGING
kg 20
(20x1 kg - 4x5 kg)

SPECIAL FOR:



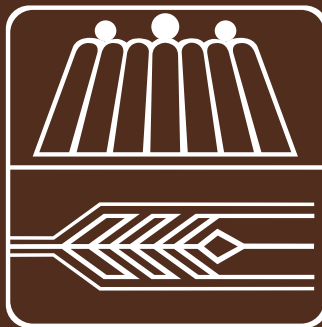
cakes, mousse
and mignon
pastry
decorations



praline
decorations



ice-cream
decorations



irca

Quality through expertise

Irca S.p.A.

Via degli Orsini,5 - Gallarate (VA) - Italia
Tel. +39-0331284111 Fax +39-0331284199
www.irca.eu