



# *Creams*







- PAG. 1  
Oil based/water based creams for flavouring
  
- PAG. 2 - 3  
Oil based creams for baking
  
- PAG. 4 - 5 - 6  
Oil based creams for after-baking filling
  
- PAG. 7  
Oil based creams for pastry
  
- PAG. 8 - 9  
Oil based creams for coating and filling
  
- PAG. 10 - 11  
Water based creams for coating and filling




*Quality through expertise*

# Oil based/water based creams for flavouring







IRCA CAO (without sugar)	HAZELNUTS	BASE	DOSAGE / 1.000 g	PACKAGING	IDEAL FOR FLAVOURING:
% COCOA: 50%	no	oil	100-150 g	5 kg	 ice-cream  custard  cream  butter cream



IRCA CHOC (contains chocolate)	HAZELNUTS	BASE	DOSAGE / 1.000 g	PACKAGING	IDEAL FOR FLAVOURING:
% POWDERED CHOCOLATE: 45%	no	oil	100-150 g	5 kg	 ice-cream  custard  cream  butter cream







MORELLINA	HAZELNUTS	BASE	DOSAGE / 1.000 g	PACKAGING	IDEAL FOR FLAVOURING:
% COCOA: 26%	● ● ●	oil	100-200 g	13 kg	 custard  cream  butter cream  ice-cream







MORELLINA BITTER - MORELLINA BITTER SP (palm oil free)	HAZELNUTS	BASE	DOSAGE / 1.000 g	PACKAGING	IDEAL FOR FLAVOURING:
% COCOA: 26%	●	oil	100-200 g	13 kg	 custard  cream  butter cream  ice-cream



GIANDUJA PASTE	HAZELNUTS	BASE	DOSAGE / 1.000 g	PACKAGING	IDEAL FOR FLAVOURING:
% GIANDUJAHAZELNUT CHOCOLATE: 43%		oil	80-100 g	5 kg	 ice-cream  custard  cream  butter cream





ZABAIONE PASTE	HAZELNUTS	BASE	DOSAGE / 1.000 g	PACKAGING	IDEAL FOR FLAVOURING:
CONTAINS MARSALA		water	80-120 g	6 kg	 ice-cream  custard  cream  butter cream

# Oil based creams for baking

GLUTEN FREE






## CUKICREAM CIOCCOLATO SP

	HAZELNUTS	COCOA	CONSISTENCY	PACKAGING	IDEAL FOR:
USE before and after baking	● ● ●	● ● ● ● ●	● ● ● ●	5 kg	 tarts, Grisby  fagottini di sfoglia o di frolla

GLUTEN FREE






## CUKICREAM COCOA

USE before and after baking	● ● ●	● ● ● ● ●	● ● ● ●	5 kg 24 kg	 tarts, Grisby  flaky pastry or shortbread pastries with filling  croissant
-----------------------------------	-------	--------------	---------	---------------	--

GLUTEN FREE





## CUKICREAM GIANDUJA - CUKICREAM GIANDUJA SP ( palm oil free)

USE before and after baking	● ● ● ●	● ● ●	● ● ● ●	5 kg 24 kg	 tarts, Grisby  flaky pastry or shortbread pastries with filling  croissant
-----------------------------------	---------	-------	---------	---------------	--

GLUTEN FREE



## CUKICREAM GIANDUJA INDUSTRY

USE before and after baking	● ●	● ● ●	● ● ● ●	13 kg 24 kg	 tarts, Grisby  flaky pastry or shortbread pastries with filling  croissant
-----------------------------------	-----	-------	---------	----------------	--

GLUTEN FREE



## CUKICREAM HAZELNUT

USE before and after baking	● ● ● ● ● ●	● ●	● ● ● ●	5 kg	 tarts, Grisby  flaky pastry or shortbread pastries with filling  croissant
-----------------------------------	----------------	-----	---------	------	--

# Oil based creams for baking

GLUTEN FREE



## CUKICREAM ALMOND

USE  
before and  
after baking

ALMONDS  
● ● ● ●

COCOA  
does not  
contain  
cocoa

CONSISTENCY  
● ● ● ●

PACKAGING  
5 kg



IDEAL FOR:  
tarts,  
Grisby



flaky pastry  
or shortbread  
pastries with  
filling

GLUTEN FREE



## CUKICREAM PISTACHIO

USE  
before and  
after baking

PISTACHIOS  
● ● ● ●

does not  
contain  
cocoa

CONSISTENCY  
● ● ● ●

5 kg



IDEAL FOR:  
tarts,  
Grisby



flaky pastry  
or shortbread  
pastries with  
filling

GLUTEN FREE



## CHOCBAKE CHOCOLAT

USE  
before baking

HAZELNUTS  
no

powdered  
chocolate  
35%

CONSISTENCY  
● ● ● ● ●

5 kg  
24 kg



IDEAL FOR:

croissants and pain au chocolat

GLUTEN FREE



## CHOCBAKE WHITE

USE  
before baking

HAZELNUTS  
no

does not  
contain  
cocoa

CONSISTENCY  
● ● ● ● ●

13 kg



IDEAL FOR:

croissants and pain au chocolat

GLUTEN FREE



## FARCINUT

USE  
before and  
after baking

ALMONDS  
● ● ● ●

powdered  
chocolate  
3.2%

CONSISTENCY  
● ● ● ●

13 kg



IDEAL FOR:

flaky pastry  
or shortbread  
pastries with  
filling



tarts,  
Grisby



croissants

GLUTEN FREE



## NOUGATY GIANDUJA

USE  
before baking

ALMONDS  
● ● ● ●

CHOCOA  
● ● ●

CONSISTENCY  
● ● ● ● ●

5 kg







IDEAL FOR

croissants and pain au chocolat

# Oil based creams for after-baking filling





GLUTEN FREE



MARIXCREM	HAZELNUTS	COCOA	CONSISTENCY	PACKAGING	IDEAL FOR AFTER BAKING FILLING OF:	OTHER APPLICATIONS:
USE after baking	● ● ● ●	● ● ● ●	● ● ● ● ●	3 kg, 13 kg and 24 kg	 cakes  croissant e crêpes	 pralines  ice-cream swirls





GLUTEN FREE



NOCCIOLATA PREMIUM	HAZELNUTS	COCOA	CONSISTENCY	PACKAGING	IDEAL FOR AFTER BAKING FILLING OF:	OTHER APPLICATIONS:
USE after baking	● ● ● ● ● ● ● ● ●	● ● ● ● ●	● ● ● ● ●	5 kg	 cakes  croissant e crêpes	 pralines  ice-cream swirls





GLUTEN FREE



NOCCIOLATA EXTREME	HAZELNUTS	COCOA	CONSISTENCY	PACKAGING	IDEAL FOR AFTER BAKING FILLING OF:	OTHER APPLICATIONS:
USE after baking	● ● ● ● ●	● ● ● ● ●	● ● ● ● ●	5 kg	 cakes  croissant e crêpes	 pralines  ice-cream swirls





GLUTEN FREE



NOCCIOLATA and NOCCIOLATA "D" - summer version	HAZELNUTS	COCOA	CONSISTENCY	PACKAGING	IDEAL FOR AFTER BAKING FILLING OF:	OTHER APPLICATIONS:
USE after baking	● ● ● ● ● ● ● ● ●	● ● ● ●	● ● ● ● ● D ● ● ● ● ●	5 kg and 13 kg	 cakes  croissant e crêpes	 pralines  ice-cream swirls

GLUTEN FREE



NOCCIOLATA "P" - NOCCIOLATA SP (palm oil free)	HAZELNUTS	COCOA	CONSISTENCY	PACKAGING	IDEAL FOR AFTER BAKING FILLING OF:	OTHER APPLICATIONS:
USE after baking	● ● ● ●	● ● ● ●	● ● ● ● ●	13 kg	 cakes  croissant e crêpes	 pralines  ice-cream swirls

# Oil based creams for after-baking filling

## NOCCIOLATA "E" e NOCCIOLATA "E" DURA - summer version

GLUTEN  
FREE



USE  
after  
baking

HAZELNUTS



COCOA



CONSISTENCY



PACKAGING

13 kg and 24 kg

IDEAL FOR AFTER BAKING FILLING OF:



OTHER APPLICATIONS:



## NOCCIOLATA INDUSTRY "3222" e "SOFT TYPE"

GLUTEN  
FREE



USE  
after  
baking

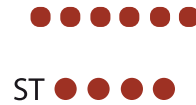
HAZELNUTS



COCOA



CONSISTENCY



13 kg and 24 kg

IDEAL FOR AFTER BAKING FILLING OF:



OTHER APPLICATIONS:



## CREMA INYECTAR IRCA

GLUTEN  
FREE



USE  
after  
baking

HAZELNUTS



COCOA



CONSISTENCY



13 kg  
and 24 kg

IDEAL FOR AFTER BAKING FILLING OF:



OTHER APPLICATIONS:



## NOCCIOLATA WHITE

GLUTEN  
FREE



USE  
after  
baking

HAZELNUTS

CONSISTENCY



5 kg

IDEAL FOR AFTER BAKING FILLING OF:



OTHER APPLICATIONS:



## CHOCOCREAM WHITE

GLUTEN  
FREE



UTILIZZO  
post-forno

HAZELNUTS

CONSISTENCY



5 kg

IDEAL FOR AFTER BAKING FILLING OF:



OTHER APPLICATIONS:



# Oil based creams for after-baking filling

## CHOCOCREAM WHITE INDUSTRY

GLUTEN FREE



UTILIZZO  
post-forno

CONSISTENCY



PACKAGING  
13 kg

IDEAL FOR AFTER BAKING FILLING OF:



croissant  
e crêpes

OTHER APPLICATIONS:



## CHOCOCREAM PISTACHIO

GLUTEN FREE



UTILIZZO  
post-forno

CONSISTENCY



PACKAGING  
5 kg

IDEAL FOR AFTER BAKING FILLING OF:



croissant  
e crêpes

OTHER APPLICATIONS:



## CHOCOCREAM DARK

GLUTEN FREE



UTILIZZO  
post-forno

CONSISTENCY



PACKAGING  
13 kg

IDEAL FOR AFTER BAKING FILLING OF:

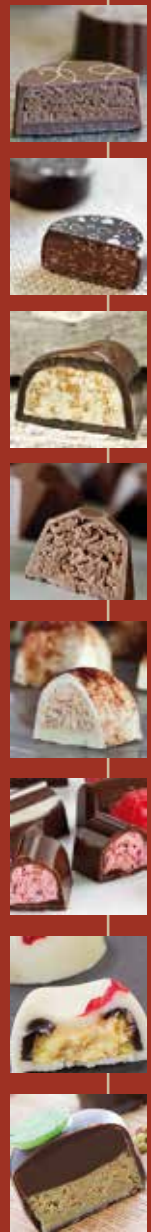





croissant  
e crêpes

OTHER APPLICATIONS:




























# Oil based creams for pastry


























	USE	CONSISTENCY	PACKAGING	IDEAL FOR:	OTHER APPLICATIONS:
<b>PRALIN DELICRISP CLASSIC</b>	after baking	● ● ● ● ●	5 kg		
<b>PRALIN DELICRISP NOIR</b>	after baking	● ● ● ● ●	5 kg		
<b>PRALIN DELICRISP BLANC</b>	after baking	● ● ● ● ●	5 kg		
<b>PRALIN DELICRISP COCONTY</b>	after baking	● ● ● ● ●	5 kg	 praline filling	 ice-cream swirls
<b>PRALIN DELICRISP CAMEL FLEUR DE SEL</b>	after baking	● ● ● ● ●	5 kg	 cakes, mousse filling and for spoon desserts	
<b>PRALIN DELICRISP FRUITS ROUGES</b>	after baking	● ● ● ● ●	5 kg		
<b>PRALIN DELICRISP CITRON MERINGUE</b>	after baking	● ● ● ● ●	5 kg		
<b>PRALIN DELICRISP PISTACHE</b>	after baking	● ● ● ● ●	5 kg		



# Oil based creams for coating and filling

		IDEAL COATING TEMPERATURE			PACKAGING		IDEAL FOR:			OTHER APPLICATIONS:		
	<b>PASTA BITTER</b>	USE before and after baking	CONSISTENCY ● ● ●	30-35°C	33% of chocolate	contains hazelnuts and almonds	5 kg	 cakes and profiteroles coating	 cakes and croissants filling	 custard, butter creams or creams flavouring	 before baking of tarts, flaky pastry and shortbread	 praline filling
	<b>COVERCREAM CHOCOLATE - COVERCREAM CHOCOLATE SP (palm oil free)</b>											
		USE after baking	CONSISTENCY ● ● ●	30-35°C	23% of chocolate	contains hazelnuts	5 kg	 cakes and profiteroles coating	 praline filling	 cakes and croissants filling		
	<b>COVERCREAM BIANCO - COVERCREAM WHITE SP (palm oil free)</b>											
		USE before and after baking	CONSISTENCY ● ● ●	30-35°C	0% of chocolate	does not contain hazelnuts	5 kg	 cakes and profiteroles coating	 praline filling	 cakes and croissants filling		
	<b>COVERCREAM GUSTO LIMONE</b>											
		USE after baking	CONSISTENCY ● ● ●	30-35°C	0% of chocolate	does not contain hazelnuts	5 kg	 cakes and profiteroles coating	 praline filling	 cakes and croissants filling		
	<b>MIRABELLA DARK</b>											
		USE after baking	CONSISTENCY ● ● ● ●	40-45°C	16% of low fat cocoa	contains hazelnuts	5 kg e 13 kg	 cakes and profiteroles coating	 praline filling	<b>OTHER APPLICATIONS:</b>  Sacher torte		
	<b>MIRABELLA WHITE</b>											
		USE after baking	CONSISTENCY ● ● ● ●	40-45°C	0% of chocolate	does not contain hazelnuts	5 kg e 13 kg	 cakes and profiteroles coating	 praline filling			

# Oil based creams for coating and filling

CHOCOSMART CHOCOLATE		IDEAL COATING TEMPERATURE		PACKAGING		IDEAL FOR:		
  <p>USE after baking</p>	<p>CONSISTENCY</p> 	32-35°C	25% of chocolate	does not contain hazelnuts	5 kg	 coating for Sacher-type cakes	 coating for cakes and cream puffs	 filling for pralines with melted or whipped product
CHOCOSMART MILK CHOCOLATE		IDEAL COATING TEMPERATURE		PACKAGING		IDEAL FOR:		
  <p>USE after baking</p>	<p>CONSISTENCY</p> 	32-35°C	18% of milk chocolate	does not contain hazelnuts	5 kg	 coating for Sacher-type cakes	 coating for cakes and cream puffs	 filling for pralines with melted or whipped product
CHOCOSMART WHITE CHOCOLATE		IDEAL COATING TEMPERATURE		PACKAGING		IDEAL FOR:		
  <p>USE after baking</p>	<p>CONSISTENCY</p> 	32-35°C	10% of white chocolate	does not contain hazelnuts	5 kg	 coating for Sacher-type cakes	 coating for cakes and cream puffs	 filling for pralines with melted or whipped product
WONDERCHOC WHITE		IDEAL COATING TEMPERATURE		PACKAGING		IDEAL FOR:		
  <p>USE after baking</p>	<p>CONSISTENCY</p> 	22-24°C	25% of white chocolate	contains anhydrous milk fat	5 kg	 cake and cupcakes filling and decoration	 praline filling	

# Oil based creams for coating







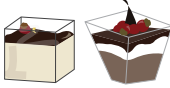
COVERDECOR		IDEAL COATING TEMPERATURE		PACKAGING		IDEAL FOR:	
  <p>ORANGE COFFEE DARK CHOCOLATE STRAWBERRY LEMON MOLK CHOCOLATE HAZELNUTPISTACHIOS WHITE CHOCOLATE ZABAIONE</p>	<p>CONSISTENCY</p> 	45-50°C	3 kg	   	cake, donuts, éclairs and muffins coatings		

# Water based creams for coating and filling



GLUTEN FREE

## MIRROR - shiny coatings

	HEATING TEMPERATURE FOR USE	PACKAGING	IDEAL FOR COATING PRODUCTS AT -18°C AND FILLING:	OTHER APPLICATIONS:
MIRROR MILK CHOCOLATE	45-50°C	6 kg	 bavarian	 profiteroles (-18°C)
MIRROR EXTRA DARK CHOCOLATE (43% chocolate)	45-50°C	6 kg		
MIRROR DARK CHOCOLATE (40% chocolate)	45-50°C	6 kg	 semifreddi	 Sacher torte (-18°C)
MIRROR WHITE CHOCOLATE (25% white chocolate)	45-50°C	6 kg		
MIRROR EXTRA WHITE	50-55°C	3 kg	 mousse	 ice-cream swirls (-14°C)
MIRROR GIANDUJA CHOCOLATE (35,8% gianduia choc.)	45-50°C	6 kg		
MIRROR CARAMEL (97% caramello)	50-55°C	6 kg	 spoon desserts	mixed with BLITZ ICE GLITTER SILVER or GOLD for coating -18°C products
MIRROR TOFFEE	50-55°C	3 kg		
MIRROR PISTACHIO	45-50°C	3 kg		
MIRROR STRAWBERRY	45-50°C	3 kg		
MIRROR KIWI	45-50°C	3 kg		
MIRROR TANGERINE	45-50°C	3 kg		
MIRROR TROPICAL	50-55°C	3 kg		
MIRROR LEMON	45-50°C	3 kg		
MIRROR WILD BERRIES	45-50°C	3 kg		
MIRROR RASPBERRY	45-50°C	3 kg		
MIRROR AMARENA	45-50°C	3 kg		
MIRROR NEUTRAL	50-55°C	3 kg		



GLUTEN FREE

## TOFFEE D'OR CARAMEL

USE	CONSISTENCY	READY TO USE	PACKAGING	IDEAL FOR:
before and after baking	●●●●●	for filling and flavouring	5 kg	 pralines cakes, muffins and cupcakes filling  before baking of tarts, flaky pastry and shortbread  creams flavouring  cakes coating



GLUTEN FREE

## HONEYFILL






USE	CONSISTENCY	READY TO USE	PACKAGING	IDEAL FOR:
before and after baking	●●●	for filling	6 kg	 croissants  filling  leavened products

# Water based creams for coating and filling

GLUTEN FREE

## CREMIRCA THERMO - specific creams for before baking fillings







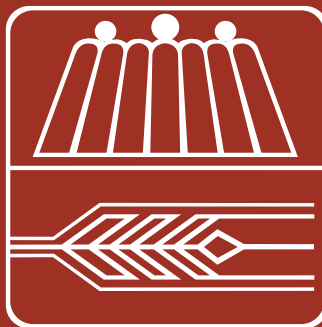
	BEFORE BAKING USE	RESULT WHILE BAKING	PACKAGING	IDEAL FOR:	OTHER APPLICATIONS:
VANILLA THERMO	YES	● ● ●	6 kg - 14 kg	 croissants, danish pastries	 flavouring for custard and cream
CHOCOLATE THERMO	YES	● ● ●	6 kg		
GIANDUJA THERMO	YES	● ● ●	6 kg	 tarts, tartlets	 fillings  muffins and cupcakes fillings

GLUTEN FREE

## CREMIRCA - filling creams



	BEFORE BAKING USE	RESULT WHILE BAKING	PACKAGING	IDEAL FOR:	OTHER APPLICATIONS:
VANILLA	YES	● ● ○	14 kg		 flavouring for custard and cream
LEMON SP	YES	● ● ○	6 kg		
ORANGE SP	YES	● ● ○	6 kg		 danish pastries
WILD BERRIES AND YOGHURT	YES	● ● ○	6 kg	 before baking filling	 tarts, tartlets



**irca**

*Quality through expertise*

**Irca S.p.A.**

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