



Bakery Mixes



- PAG. 1 - 2
Improvers
- PAG. 2
Malt extract and flour
- PAG. 3 - 4 - 5 - 6 - 7 - 8 - 9 - 10
Bakery mixes
- PAG. 11
Wellness line
- PAG. 12
Bread decorations

Quality through expertise



BASED ON EMULSIFIERS

suggested amount on flour weight

basic ingredients

ingredients to declare

volume of finished products from 1 to 5

use with retarder provers

use in frozen dough

colour of finished breads from 1 to 4

pack. (bags)

TRIAL-S
TRIAL-HP
TRIAL THERMOTECH
PROJECT
LECIDOR
FROSTY for sweet leavened products

(1,5%)
(1%)
(1%)
(0,5-1%)
(1%)
(1-3%)

emuls. E472e, sugars, enzymes, E300
emuls. E472e, sugars, enzymes, E300
emuls. E472e, E471, enzymes, E300
emuls. E472e, sugars, enzymes, E300
malted cereal flour, lecithin, enzymes, E300
nat. yeast, emuls. E472e, E471, enzymes, E300

emuls. E472e, dextrose
emuls. E472e, dextrose
emuls. E472e, E471
emuls. E472e, dextrose
soft wheat malt flour, emuls. lecithin (sunflower)
emuls. E472e, E471

5
5
5
4
4
5

●
●
● specific
●
●
● specific

●
●
● specific
● specific
● specific
● specific

4
4
3
3
4
4

25 kg
25 kg
10 kg
25 kg
10 kg
10 kg

NATURAL IMPROVERS (based on enzymes)

suggested amount on flour weight

basic ingredients

ingredients to declare

volume of finished products from 1 to 5

use with retarder provers

use in frozen dough

colour of finished breads from 1 to 4

pack. (bags)

YORK
YORK HP
YORK EVOLUTION
TARGET
BIOCONCEPT

(1,5%)
(1%)
(0,5-1%)
(0,7-1,5%)
(1%)

malted cereal flour, enzymes, E300
malted cereal flour, enzymes, E300
enzymes, E300
malted cereal flour, enzymes, E300
enzymes, E300

fmalted cereal flour
malted cereal flour

malted cereal flour

3
3
5
3
2

●

●

4
4
2
3
1

25 kg
25 kg
25 kg
25 kg
25 kg

NATURAL IMPROVERS (based on sourdough and enzymes)

suggested amount on flour weight

basic ingredients

ingredients to declare

volume of finished products from 1 to 5

use with retarder provers

use in frozen dough

colour of finished bread- from 1 to 4

pack. (bags)

YORK EVOL. SAVEUR
NATURPAN C PLUS
NATURPAN PLUS

(2-3%)
(3-5%)
(3-5%)

sourdough, enzymes, E300
sourdough, enzymes, E300
sourdough, enzymes

4
2
2

●

2
1
1

25 kg
25 kg
25 kg

Improvers



SOUR DOUGH

suggested
amount on
flour weight

basic
ingredients

ingredients to declare

volume of
finished
products
from 1 to 5

use with
retarder
provers

use in frozen
dough

colour
of
finished
breads
from 1 to 4

pack.
(bags)

FIORDIMADRE
LEVAIN'OR

(2-5%)
(3-5%)

sourdough, enz., E300, malted cereal flour
sourdough, enzymes, E300

malted cereal flour

1
2

2
1

25 kg
25 kg

NATURAL AND ACTIVE SOUR DOUGH

dosage

ingredients

ideal for

packaging

NATUR ACTIV

indirect
method
(biga)

does not contain
yeast

5-7% on flour used
for the first dough (50%)
2,5-3,5% total

natural sour
dough in powder,
alpha amylase,
ascorbic acid

leavened
products for
bakery and
pastry (bread,
focaccia,
panettone,
croissants, etc.)

6 kg cartons
(6 x 1 kg)

ACTIBREAD
3 SYSTM

direct
method

contains
yeast

4% on flour used

natural dry
sourdough from
durum
wheat, yeast,
alpha amylase,
ascorbic acid

leavened
products for
bakery
and pastry
(bread, focaccia,
croissants, etc.)

6 kg cartons
(6 x 1 kg)

Malt extract and flour

suggested
amount
on flour
weight

ingredients

ideal for

other applications

packaging

MALTEX
OROMALT

(0,4-2%)
(0,5-3%)

powdered malt extract, wheat malt flour
wheat malt flour

bread, breadsticks, flaky pastry
bread, breadsticks, grissini, flaky pastry

wafer
wafer

25 kg bags
25 kg bags

	BAGUETTE D'OR	NATURAL PRODUCT	COLOUR	PACKAGING	IDEAL FOR
	BASIC INGREDIENTS wheat flour type 0, dry wheat sourdough from natural fermentation	YES	white	25 kg	baguette
	BAGUETTE CONCENTRATED				
	BASIC INGREDIENTS wheat flour type 0, natural sourdough in powder	YES	white	10 kg	baguette
	CIABATTA CONCENTRATED 10%				
	BASIC INGREDIENTS wheat flour type 0, natural sourdough in powder	YES	white	10 kg	classic ciabatta
	COMPAGNON 50%				
	BASIC INGREDIENTS wheat flour type 0, rye flour, sunflower seeds, soy shell, lin seeds, soy gritz, sesame	thickener E 412	light brown	10 kg	rye bread with cereals, seeds and soy fibre
	FOCACCIA & PIZZA				
	BASIC INGREDIENTS wheat flour type 0, natural sourdough in powder	YES	white	10 kg	pizza in baking pan and classic, genoan or "Recco-cheese" focaccia

GRAN MEDITERRANEO - GRAN MEDITERRANEO 50%



BASIC INGREDIENTS

wheat flour type 00, linseeds, oats flakes, dehydrated capers, dehydrated green olives, rosemary, oregan

NATURAL PRODUCT

YES

COLOUR

white

PACKAGING

10 kg

IDEAL FOR

bread, focaccia, breadsticks, mediterranean snacks

GRAN RUSTICO - GRAN RUSTICO 50% - GRAN RUSTICO 30%



BASIC INGREDIENTS

whole-wheat flour, sunflower seeds, spelt and oats flakes, sesame seeds

YES

beige

10 kg

country-style bread and breadsticks

GRAN ZUCCA - GRAN ZUCCA 50%



BASIC INGREDIENTS

wheat flour type 00, shelled pumpkin seeds, dehydrated pumpkin, dried wheat sourdough

YES

white

10 kg

pumpkin and pumpkin seed bread

GRANCRACKER



BASIC INGREDIENTS

wheat flour type 0, vegetable fats

YES

white

10 kg

crackers, schiacciatine and breadsticks

GRANMAIS



BASIC INGREDIENTS

wheat flour type 00, corn flour (45%)

YES

yellow

10 kg

corn bread



GRANSEGALE

NATURAL PRODUCT

COLOUR

PACKAGING

IDEAL FOR

BASIC INGREDIENTS

whole wheat flour, whole rye flour (15%),
wheat germs (6%), naturally fermented
sourdough

YES

brown

10 kg

rye bread and
cookies

GRANSOIA



BASIC INGREDIENTS

wheat flour type 00,
soy flour, vegetal fat

YES

white

10 kg

soy bread,
cookies
and croissants

GRANSOIA LIGHT - GRANSOIA WITHOUT FATS - GRANSOIA CONC. 50%



BASIC INGREDIENTS

wheat flour type 00,
soy flour

YES

white

10 kg e 25 kg

soy bread

INTEGRAL



BASIC INGREDIENTS

whole wheat flour, whole rye flour (15%),
wheat germs (6%), naturally fermented
sourdough

YES

light brown

10 kg

whole wheat rye bread
and focaccia with
wheat germ

IRCA PUMPERNICKEL 50%



BASIC INGREDIENTS

wheat flour type 00, rye flour, dried sourdough
of barley malt, dried sourdough of wheat

emulsifiers:
E481, E472e, E322
(sunflower)

dark brown

10 kg

dark cereal bread

LE SPIGHE

NATURAL PRODUCT

COLOUR

PACKAGING

IDEAL FOR

BASIC INGREDIENTS

re-ground hard wheat semolina, coarse buck-wheat flour, whole meal spelt flour, sesame seeds, dried wheat sourdough from natural fermentation

YES

light beige

10 kg

bread

PAN DEL BORGO

BASIC INGREDIENTS

hard wheat flour, oats flour, barley flour, full milk powder, wheat germ, dried naturally fermented wheat sourdough

YES

light
white-yellow

10 kg

bread

PAN DI FARRO

BASIC INGREDIENTS

wheat flour type 0, wholemeal spelt bran and granules, dried naturally fermented wheat sourdough

YES

beige

10 kg

bread, cookies
and croissants

PAN DI SEMOLA PLUS

BASIC INGREDIENTS

reground durum wheat bran

YES

light yellow

25 kg

bread with durum
wheat bran

PAN TARTARUGA

BASIC INGREDIENTS

wheat flour type 0, corn flakes, oat flakes, whole milk powder

emulsifier:
lecithin

white

10 kg

turtle bread



PAN TARTARUGA E

NATURAL PRODUCT

COLOUR

PACKAGING

IDEAL FOR

BASIC INGREDIENTS

wheat flour type 0, oat flour, barley flour, 25 kg
corn flour, soy flour, skimmed milk in powder

emulsifier:
lecithin

white

25 kg

turtle bread

PAN TARTARUGA CONCENTRATED 20%

BASIC INGREDIENTS

wheat flour type 0, corn flakes, oat flakes, whole
milk in powder

YES

white

10 kg

turtle bread

PANE & LATTE 50%

BASIC INGREDIENTS

wheat flour type 00, whole milk in powder,
vegetable fat, sugar

emulsifier:
E472e

white

10 kg e 25 kg

bread, braids, canapés,
gastronomic panettone,
hot-dog, hamburger,
raisins
or chocolate bread

POKERPAN

BASIC INGREDIENTS

whole wheat flour, rye, oats, rice, barley,
vegetable fat

YES

light brown

10 kg

bread, cookies and
5 cereals croissants

ARABIAN BREAD

BASIC INGREDIENTS

wheat flour type 00

YES

white

10 kg

arabic bread




ARABIAN OAT BREAD ARABIAN OAT BREAD CONC. 20%

NATURAL PRODUCT

COLOUR

PACKAGING

IDEAL FOR



BASIC INGREDIENTS
wheat flour type 00


YES

white

10 kg

arabic oat
bread

PAT-DOR



BASIC INGREDIENTS
wheat flour type 00,
potato flakes,
powdered whole milk


YES

yellow

10 kg

bread and focaccia
with potatoes

PAT-DOR EASY



BASIC INGREDIENTS
wheat flour type 00, potato flakes


YES

yellow

10 kg

bread and focaccia
with potatoes

PAT-DOR CONC. 50%



BASIC INGREDIENTS
wheat flour type 00, potato flakes,
powdered whole milk


emulsifiers:
E472e

yellow

10 kg

bread and focaccia
with potatoes

ROLL BURG - ROLL BURG CONC.



INGREDIENTI BASE
wheat flour type 00, sugar, vegetable fat,
powdered whole milk

emulsifier:
E472e

white

10 kg and 25 kg

pullman bread,
gastronomic panettone,
focaccia, hamburger,
hot-dog

VITAMAI S

NATURAL PRODUCT

COLOUR

PACKAGING

IDEAL FOR

BASIC INGREDIENTS

wheat flour type 00,
puffed corn, sunflower seeds,
corn flour, extravirgin olive oil

YES

light yellow

20 kg

bread, focaccia,
breadsticks, corn
snacks

VITAMAI S 50%

BASIC INGREDIENTS

wheat flour type 00,
puffed corn, sunflower seeds,
extravirgin olive oil, vegetable fat

YES

light yellow

20 kg

bread, focaccia,
breadsticks, corn
snacks

CURCUBREAD

BASIC INGREDIENTS

khurasan wheat semolina, wheat flour, linseeds,
sesame seeds, sunflower seeds, buckwheat flour,
salt, turmeric powder, rice flour

YES

bright yellow

10 kg

turmeric
bread

IRCA TUMMINIA

BASIC INGREDIENTS

Tumminia durum wheat whole flour
(stone-ground), wheat flour (stone-ground), salt

YES

light beige

10 kg

typical Tumminia
bread

	CHIA & QUINOA BREAD	BASIC INGREDIENTS	NATURAL PRODUCT	COLOUR	PACKAGING	IDEAL FOR
		whole wheat flour, quinoa seeds and flour, rye flour, sunflower seeds, chia seeds, poppy seeds, sesame seeds, soygrits, barley flour	YES	brown	10 kg	multicereal and multiseed whole bread
	VITASAN BREAD					
		whole wheat flour, sunflower seeds, linseeds, pumpkin seeds, soy germ, oat flakes, rye flours, barley malt flour, naturally fermented dried sourdough	YES	dark brown	10 kg	multicereal and multiseed whole bread
	AMAVITA / AMAVITA EASY					
 -carb + PROTEIN		wheat proteins, soy grain and flour, sunflower seeds, lin, sesame and pumpkin seeds, pea fiber, soy bran, chickpeas flour, whole wheat flour, salt, barley malt flour	YES	dark brown	10 kg	bread with a reduced content of carbohydrates, high in proteins and fibres
	KORN FIT					
		whole wheat flour, sunflower seeds, rye flour, linseeds, soy flakes, soy seeds, puffed corn, corn granules	YES	brown	10 kg	whole wheat multicereal and multiseed bread
	MULTIGRAIN FIT 50%					
		whole wheat flour, pumpkin seeds, sunflower seeds, whole rye and barley flours, linseed, millet, naturally fermented dried wheat sourdough	YES	brown	10 kg	multicereal and multi-seedbread and cookies
	CEREAL PLUS CONCENTRATED 50%					
		wheat flour type 00, sesame seeds, whole soy, corn flour, linseeds, whole rye flour, oat flakes, naturally fermented dried sourdough, barley flour	YES	light brown	10 kg	bread, breadsticks, multiseed and multicereal biscuits

MAIS DECÓ

BASIC INGREDIENTS

PACKAGING

IDEAL FOR

FURTHER APPLICATIONS

puff-corn

4 kg bags

bread decoration

grissini, focaccia and
snacks decoration

DECORGRAIN

mix of seeds (sesame-sunflower-line)
and flakes (spelt)

10 kg bags

bread, focaccia and
croissant decoration

short pastry, croissant and
muesli with cereals and seeds

SARACENO DECÓ

decorticated buckwheat grits

5 kg bags

bread, grissini, focaccia and
croissant decoration

cookies and biscuits

AMAVITA DECÓ

millet, decorticated buckwheat grits,
soy, linseeds, chia and quinoa seeds

5 kg bags

bread decoration

grissini decoration



Quality through expertise

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