



NEWS 2022 & OUR BEST BAKERY MIXES

irca
SINCE 1919

WHY TO CHOOSE IRCA'S BAKERY MIXES



OFFERING DIVERSIFICATION AND PERSONALIZATION

They are a versatile base to create always new recipes and to satisfy more and more demanding and evolved customers.

EASY TO USE AND GUARANTEED RESULTS

They are easy to use and allow you to save time and resources, with consistent and guaranteed performances.



SIMPLE INGREDIENTS AND ARTISANAL QUALITY

They are flour mixes that can be enriched with other simple ingredients, to be used for artisanal recipes enhancing local tastes and traditions.

2022: THE NEW BRAND BY IRCA DEDICATED TO ITALIAN EXCELLENCE IN BAKERY COMES TO LIFE



**The rediscovering of our roots
and the value of Italian tradition.**

In 1940 IRCA began its activity in bakery as malt and malt extracts producer, natural improvers of leavening.

Since then Research and Development have always been looking to enhance **simplicity** and **naturality** of the **ancient Italian bakery tradition**.

With our bakery mixes offering we guarantee **service, artisanal quality** and **cutting-edge functional performances**, that are requested by the modern professional.

THE NEWS 2022

From tradition to modern excellence

L'AUTENTICO



The simplicity and taste of home-made bread.

Complete mix based on unrefined flours of exclusively Italian origin. The masterly mixing of high-quality selected ingredients makes this product the indispensable base to bake artisanal bread with crispy crust and taste typical of home made bread.

WHY TO CHOOSE L'AUTENTICO



Only unrefined flours

For a higher fiber and nutrients content.



With Tumminia stone-ground wholemeal flour

One of the most ancient grain from the agricultural tradition of Sicily.



With seeds, wheat germ and aromatic herbs

For doughs rich in taste and nutrients.



With dried sourdough from natural fermentation

Ingredient useful to improve dough workability and digestibility.



Scan the QR code and read more about the product



Cod. 01080003
Pack: 10 kg bags



Get inspired by recipes from our Ambassadors!



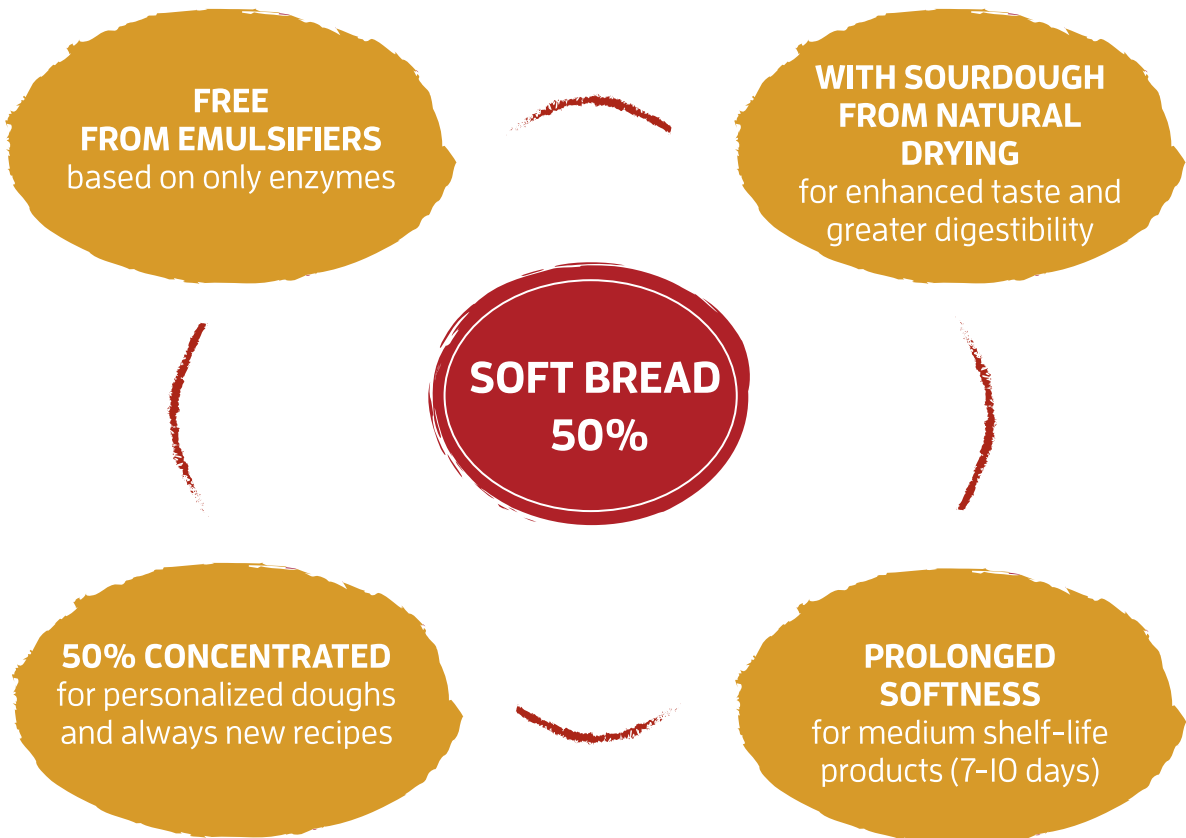
SOFT BREAD 50%



Soft beyond all expectations!

Concentrated mix to make soft bread and products.
Sliced bread, but also croissant and other puff pastry products. And more, focaccia and deep-pan pizza.
Let yourself be conquered by this mix with excellent performances.

WHY TO CHOOSE SOFT BREAD 50%



Scan the QR code and read more about the product



EXTREMELY VERSATILE
it is ideal to realise different recipes, salt and sweet.
Discover all!

Cod. 01080005
Pack: 10 kg bags






OUR MAGNIFICENT 4

Taste, tradition and... all Italian fantasy!

GRAN RUSTICO

A classic always on-trend.

A bakery mix based on wholegrain flours and enriched with seeds and flakes. It enhances the mediterranean bakery culture, combining the taste and the art of home-made bread with the needs of customers who care about their wellness.

| | | |
|--|---|--|
|  Wholegrain flours |  Flakes |  Seeds |
| Whole wheat | Spelt, oat | Sesame, sunflower |

Available in concentrated variants allows you to personalise the dough and to offer tastes and flavours typical of your areas.

SFIZIO CROCK

Not only bread with our mix ideal for pizza and focaccia!

Concentrated mix that requires no pre-kneading, light and long-lasting crispiness, it lends itself to the most varied recipes.

And for a all-Italian combination...

Personalise the dough with **Gran Mediterraneo**, to rediscover the most typical tastes of our peninsula.



Read more
about the
products!



Gran Rustico



Sfizio Crock

Gran Rustico - Cod. 01080079
Sfizio Crock - Cod. 01080463
Pack: 10 kg bags



MULTIGRAIN FIT & CEREAL PLUS

For recipes with an extra gear!

Mixes formulated to create **multicereal and multiseed** products, with the appearance of a good country bread and a taste typical of the Italian tradition. They are ideal to create recipes behind a **balanced and wellness oriented diet**.

With dried sordough
from natural fermentation



Wholegrain flours



Seeds and Flakes

Multigrain Fit 50%

Barley and rye

Millet, pumpkin,
flax and sunflower

Cereal Plus 50%

Soy and barley

Flax, sesame and
millet seeds
Oat flakes

Concentrated mix which is ideal to
presonalize your doughs with other
infredients or flours typical of your areas.



Read more
about the
products!



Multigrain Fit 50%



Cereal Plus 50%

Multigrain Fit 50% - Cod. 01080103

Cereal Plus 50% - Cod. 01080102

Pack: 10 kg bags



Discover all IRCA's BAKERY MIXES
OFFERING.

Classic or enriched formulations for
all requirements.

