



SENSE 5.0

in ice cream

A revolutionary sensory approach
ice cream, conceived for you by
the IRCA ice cream masters.

irca
SINCE 1919


JOYGELATO


INNOVATION IN
CHOCOLATE

SENSE 5.0

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Taste Chocolate like Never Before!

Indulge in the tantalizing taste of the revolutionary combination of these five different ice cream flavors: exploring the world of chocolate through its ingredients will open up new worlds for your senses.

Don't just take our word for it, experience it for yourself! Now close your eyes and take a try out of these five unique ice creams.

See the colors, smell the flavors, taste them and take a trip down memory lane.

Enjoy your journey!

SENSE 1.0

Sour

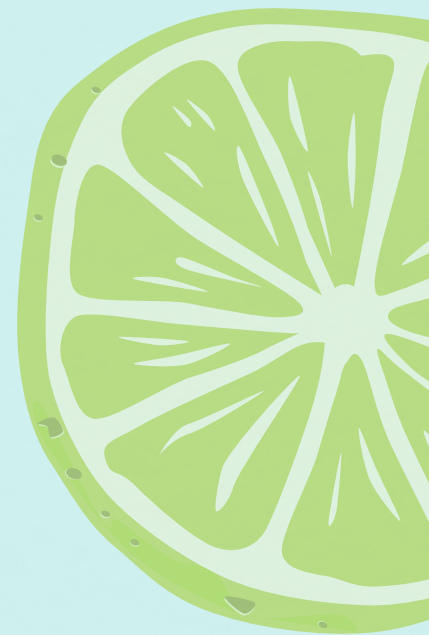
Let's start with the sourness
to cleanse and freshen the mouth.

WHITE CHOCOLATE CARDAMOM ICE CREAM

White base	3000 g
Lemon juice	450 g
SINFONIA BIANCO 40/42	660 g
Water	120 g
Cardamom	3 g
Salt	4 g
Lime zest	2

VARIEGATION

JOYFRUIT LIME	-
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Start by tasting the lime fresh and sour swirl. Then enjoy the soft white chocolate ice cream with cardamom and the slightly salty twist.

SENSE 2.0

Sweet

Let's continue with a sweet experience that will balance the bitterness of the previous taste.

MADAGASCAR 72% AND ROSEMARY SORBET

JOYBASE CHOCO TANDEM	1500 g
Water	2200 g
MINUETTO MADAGASCAR 72%	400 g
Rosemary	10 g
Salt	4 g

VARIEGATION

Rosemary	-
JOYFRUIT ARANCIA	-
JOYTOPPING MIELE	-



The strong and floral taste of Madagascar chocolate meets the sweet honey and orange, all scented by fresh rosemary.

SENSE 3.0

UMAMI

After the sweet, we stimulate taste with the neutral sense.

SANTO DOMINGO CHOCOLATE MILK AND SOY ICE CREAM

JOYBASE CHOCO TANDEM	1500 g
Water	2200 g
Milk	1000 g
MINUETTTO LATTE SANTO DOMINGO 38%	400 g
Soy sauce	100 g
Lemon juice	150 g

VARIEGATION

JOYFRUIT LIME	qb
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A soft and enveloping milk chocolate, rich in the scents of a Caribbean island. Characterized by soy and refreshed by the lime swirl.

SENSE 4.0

Salt

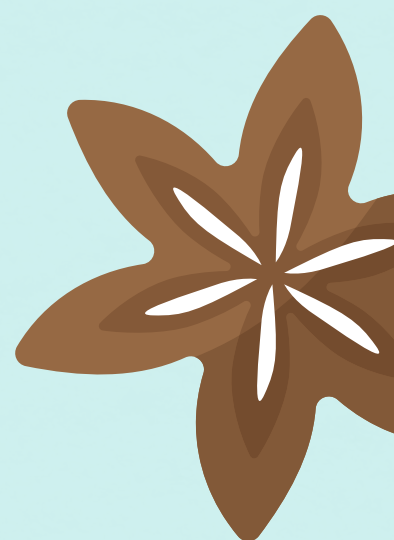
Now we are prepared for the 4th step:
a salty taste that stimulates salivation.

CHOCOLATE, TEA AND SPICES SORBET

JOYBASE CHOCO TANDEM	1500 g
Water	2200 g
MINUETTTO MADAGASCAR 72%	400 g
Tè Lapsung	10 g
Anise	6 g
Cinnamon	6 g
Salt	4 g

VARIEGATION

JOYCREAM CARAMEL FLEUR DE SEL	700 g
PRALIN DELICRISP CARAMEL FLEUR DE SEL	300 g



Criollo chocolate from Madagascar, enriched with intense spices and the tenacity of tea. Elevated by the firmness of salted caramel.

SENSE 5.0

Bitter

And finally... coffee! To awake the senses and give you a boost.

CHOCOLATE AND COFFEE SORBET

JOYBASE CHOCO TANDEM	1500 g
Water	2200 g
MINUETTTO SANTO DOMINGO 75%	400 g
JOYCAFFE' GRANGUSTO	50 g
Salt	4 g

VARIEGATION

JOYCREAM WHITE	980 g
JOYCAFFE' GRANGUSTO	20 g



The beauty and intensity of Italian coffee in a strong and decisive Caribbean chocolate, with a touch of salt that enhances the bitterness without being aggressive.

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thank you