



# Autumn 2020 News

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**irca**  
SINCE 1919

# NOBEL PISTACCHIO

NEW!

## The unexpected compound!

**Pistachio compound**, ideal for coatings, decorations and moulded products making. Its fusion point is low and its snap is optimal. It remains **shiny over time** without tempering.

### NOBEL PISTACCHIO BECAUSE

- It is **practical and quick to use** - it does not need tempering
- It is ideal for making **very thin glazes**
- It remains **shiny over time**
- Its fusion point is low and **its snap is optimal**
- It is perfect for **shavings**
- **It is free of hydrogenated fats**



## The IRCA Ambassador's Advice

- **Regulate fluidity** by increasing or decreasing the fusion temperature.
- **Rapid heating and overly high temperatures** can alter the flavour and density of the product making it irreversibly dense.
- To make **moulded objects**, melt the required quantity at 35-38°C, pour it into moulds and put it in the fridge at temperatures of 10-15°C for 10/15 minutes to make it **easy to mould**. Moulds must be 15-20°C in temperature.



### APPLICATIONS



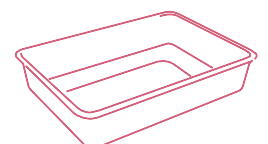
Coatings



Shavings



Moulded objects



Available in  
6 blocks x 2 kg cartons



# PRALIN DELICRISP TROPICAL

NEW!

**Tropical fruit flavoured white chocolate paste** with crunchy pieces of **butter crêpes**. Ideal for making pralines and inserts in modern-style cakes, single portions, mignons and soft nougats.



## PRALIN DELICRISP TROPICAL BECAUSE

- It contains **24% white chocolate**
- It contains **mango and passion fruit juice**
- It is **quick and easy** to use
- It **remains crunchy** after refrigeration and freezing

The PRALIN DELICRISP range comprises the following variants:

**Classic - Noir - Blanc - Pistache - Caramel Fleur de Sel - Fruit Rouges - Coconty - Citron Meringue**

## APPLICATIONS



Pralines



Entremets



Fillings



Mignon  
Pastry



Swirls

Available in  
5 kg pails



# CHOCOCREAM CARAMEL FLEUR DE SEL

NEW!

**Post-baking baked product filling** cream.

It contains **caramelised sugar** and **fleur de sel** for a slightly salty but soft and pleasant taste. Extremely versatile, it is also ideal as a base for **mousses** or as a **flavoured paste** for creams.



## CHOCOCREAM CARAMEL FLEUR DE SEL BECAUSE

- It **does not moisten** products it is added to
- It's **ready for use, practical** and **quick** to use
- Its structure is ideal for use in a **sac à poche**
- It **freezes well**
- It is **free of hydrogenated fats**
- It contains **natural flavours only**

The CHOCOCREAM range comprises the following variants: **Bianco - Bianco SP - Pistacchio - Dark - Pasticcera**

## APPLICATIONS



Leavened  
products



Croissants  
and brioches



Soft  
nougats

Available in  
5 kg pails

