



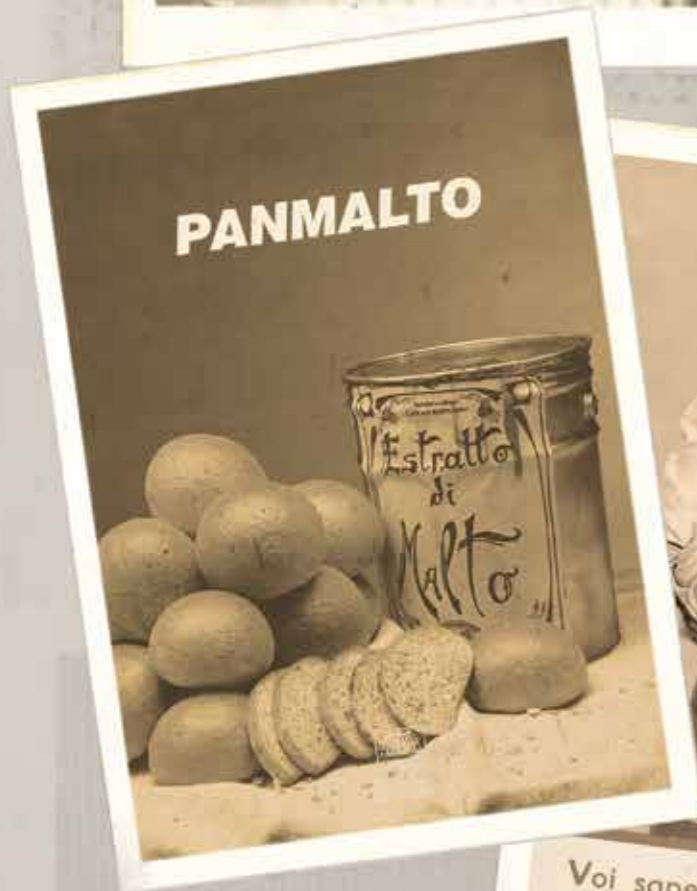
  
VIA DEGLI  
**ORSINI 5**  
IRCA: L'ARTE DEL PANE  
DAL 1940

# Bakery Line

ITALIAN EXCELLENCE  
IN BREADMAKING

**irca**  
SINCE 1919





## ITALIAN BAKERY EXCELLENCE



# VIA DEGLI ORSINI 5

IRCA: L'ARTE DEL PANE  
DAL 1940

In 1940 IRCA began working in the bakery business as a producer of malt and malt extract, natural improvers of leavening. Since then our Researchers have always been looking to enhance **simplicity** and **naturalness** of the **ancient Italian bakery tradition**.

IRCA offers a complete range of bakery products combining **typically Italian artisan quality** with the modern professional needs for **convenience and functionality**.

IRCA's Bakery range focuses on developing 'cleaner' products to guarantee cutting-edge performance standards in line with the most modern market trends.

Ours are recipes which conjure up the flavours and smells of 'homemade bread' with a focus on **avant-garde functionalities, technologically evolved and innovative performance standards**.

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



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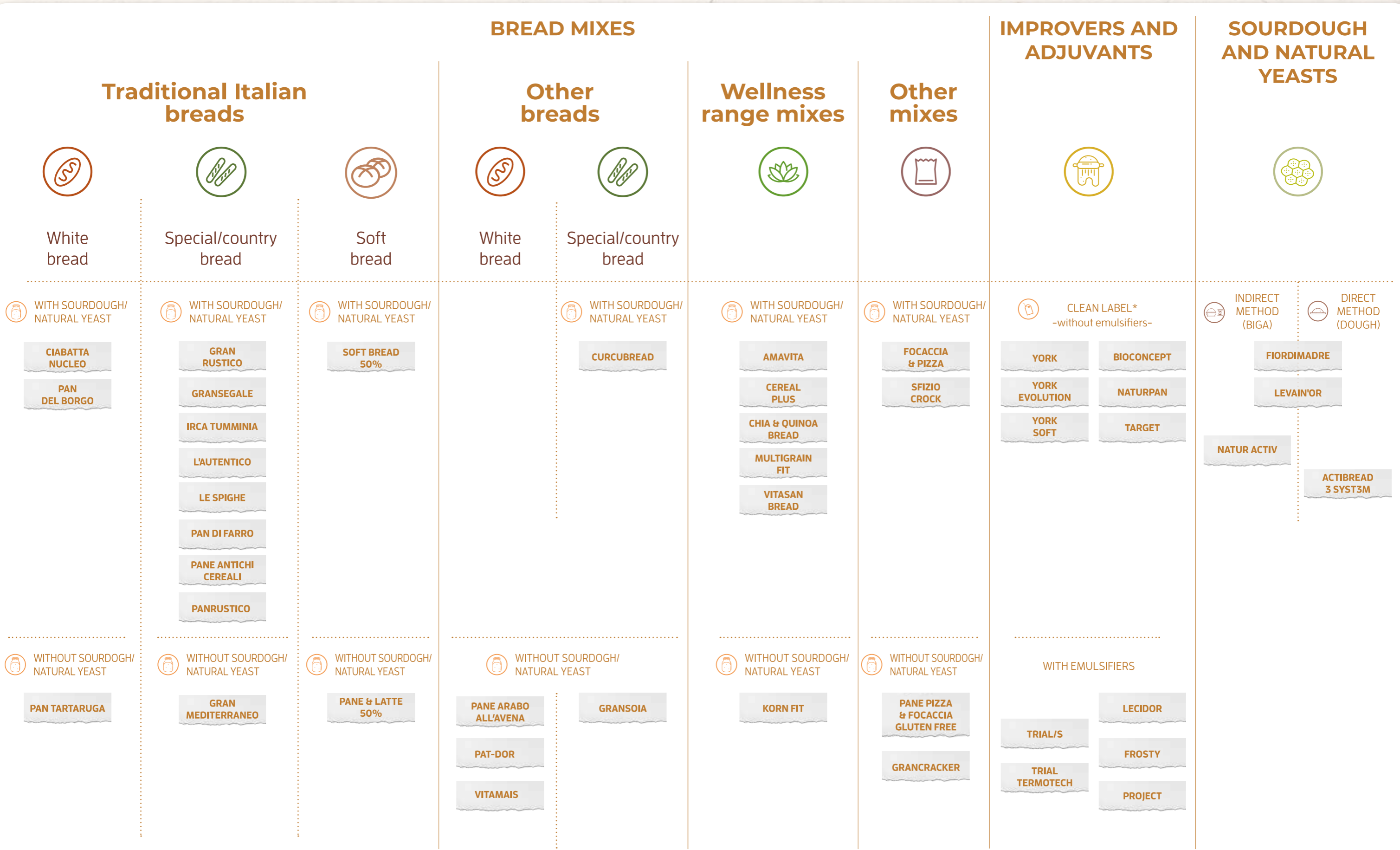
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### **OTHER PRODUCTS FOR BAKERY**

# OVERVIEW OF IRCA BAKERY OFFERING

AN ASSORTMENT FOR ALL REQUIREMENTS



### CLEAN LABEL

In conformity with EU regulation 1169/2011 and later amendments, certain additives and enzymes present in breads as 'technological adjuvants', such as ascorbic acid and amylase, do not necessarily need to be declared on final product lists if IRCA's recipes are followed. It is advisable to carefully check this all the same when deciding on correct labelling.

The 'clean label' principle referred to in the rest of this catalogue is to be understood in accordance with the above.



## BREAD MIXES

Bread mixes are flour blends more or less refined, that can be enriched with such ingredients as seeds and flakes. These are **easy-to-use mixes**, ideal to produce bread and baked products, leavened pastry, bread substitutes, pizza and focaccia.

*The art of bread making comes from afar but over time we have succeeded offering bakery maestros with always **up-to-date products**.*

*The **artisanal quality** and our **simple formulations** are perfectly combined with the **service level, safety and variety standards** required by bakery professionals.*

### WHY USE IRCA BREAD MIXES



#### PRODUCT DIVERSIFICATION AND PERSONALISATION

Our mixes are a **versatile basis** with which to keep up with new recipes development and fulfil more and more demanding and evolved clients.



#### PRACTICALITY AND GUARANTEED RESULTS

They are easy-to-use and **time and resource saving** with guaranteed and constant performance over time.



#### SIMPLE INGREDIENTS AND ARTISAN QUALITY

Our mixes combine flours and other simple ingredients at the service of **artisan recipes** inspired by local traditions and tastes.



#### RESEARCH AND FUNCTIONALITY

Our mixes use ingredients and recipes designed for a **balanced and functional diet**, in line with the new emerging lifestyles.

# Traditional Italian breads





## Classification

	 With seeds/flakes	 With slightly/unrefined flours	 With sourdough/Natural yeast	 Clean label
<b>White bread</b>				
<b>CIABATTA NUCLEO</b>			✓	✓
<b>PAN DEL BORGO</b>			✓	✓
<b>PAN TARTARUGA</b>	✓			
<b>Soft bread</b>				
<b>PANE &amp; LATTE 50%</b>				
<b>SOFT BREAD 50%</b>			✓	✓
<b>Special/country bread</b>				
<b>GRAN MEDITERRANEO</b>	✓			✓
<b>GRAN RUSTICO</b>	✓	✓	✓	✓
<b>GRANSEGALE</b>	✓	✓	✓	✓
<b>IRCA TUMMINIA</b>		✓	✓	✓
<b>L'AUTENTICO</b>	✓	✓	✓	✓
<b>LE SPIGHE</b>	✓	✓	✓	✓
<b>PAN DI FARRO</b>	✓		✓	✓
<b>PANE ANTICHI CEREALI</b>	✓	✓	✓	✓
<b>NEW PANRUSTICO</b>	✓		✓	✓

## White bread

From great classics to satisfy the tastes of a more traditional clientèle, to mixes formulated with **country ingredients to enhance the typically Italian rich taste**.



Choose between complete and concentrated mixes for flavour combinations focusing on local traditions and product experience.

Product	Characteristics	Article	
<b>CIABATTA NUCLEO</b> A concentrated mix for traditional Italian "ciabatta" bread. An ideal way of personalising your breads and giving them character.	10% concentrated	10 Kg 01080096	 Sourdough/natural yeast  Clean label
<b>PAN DEL BORGO</b>	Focus at page I2	10 Kg 01070465	 Sourdough/natural yeast  Clean label
<b>PAN TARTARUGA</b> A complete mix formulated for bread with corn and oat flakes.	With corn and oat flakes	10 Kg 01070075	

## Soft bread

Our soft bread mixes never disappoint: both concentrated are formulated to **personalise your dough**, fulfilling all professional needs and their creativity in bread making.

Our 50% Soft Bread mix in particular is extremely versatile and high performance.

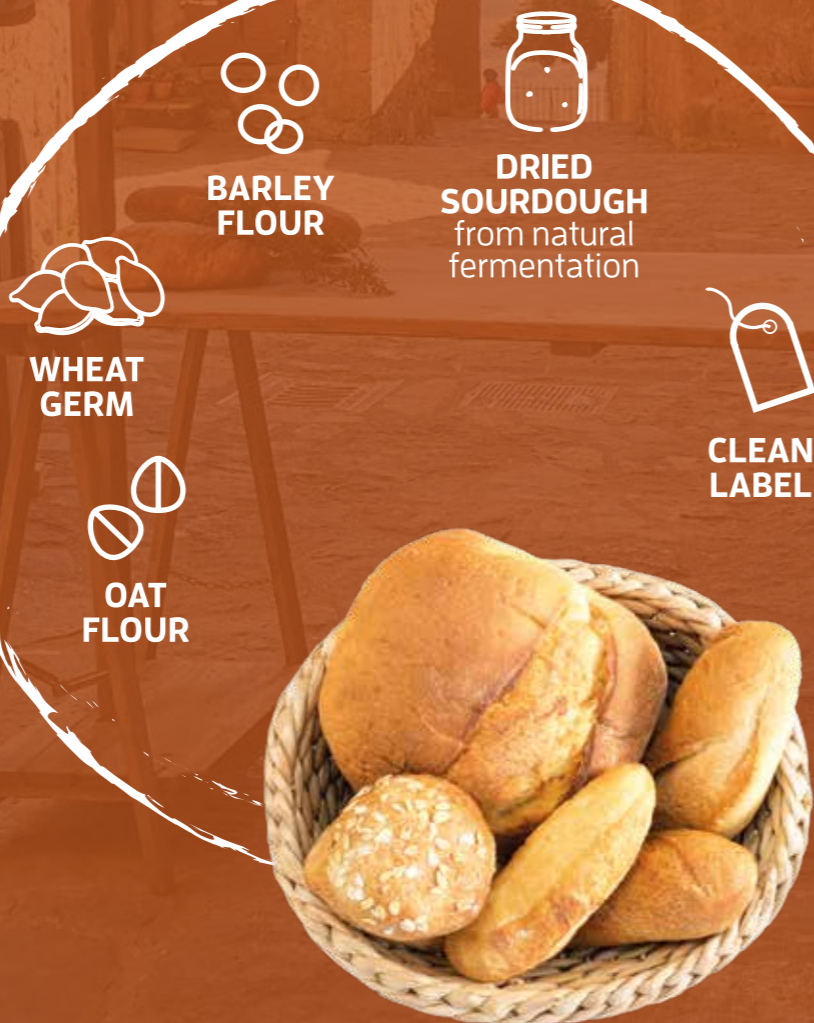
Product	Characteristics	Article	
<b>PANE &amp; LATTE 50%</b> Concentrated mix for milk based bread and other specialities.	50% concentrated	10 Kg 01080418	
<b>SOFT BREAD 50%</b>	Focus at page I3	10 Kg 01080005	 Sourdough/natural yeast  Clean label

## PAN DEL BORGO

### Old-fashioned good bread

The **straightforward and genuine flavours** of our Italian villages in a mix which is the perfect synthesis of timeless ingredients characteristic of the Italian **country tradition**.

Simplicity, tradition, genuine flavours: choose PAN DEL BORGO mix means rediscovering the slow pace of homemade bread.



## SOFT BREAD 50%

### Exceeding softness expectations

Our SOFT BREAD 50% was formulated with an eye to the needs of today's breadmakers, who look for service without compromising the quality of artisanal products.

Our special formulation offers long-lasting softness **without emulsifiers** among ingredients.

**Exceptional softness, a short and clean label:** these are the strengths of SOFT BREAD 50%, an extremely **versatile** mix ensuring constant and top quality performance standards.



Discover all the recipes!



ARTICLE AND PACKAGING  
cod. 01070465



Discover all the recipes!



ARTICLE AND PACKAGING  
cod. 01080005



## Special/country bread

These mixes have been formulated to prioritise **unrefined or slightly refined flours** and **Italian origin heritage grains**.

They are made with special ingredients and **cereal and seed mixes** and include nutrients contributing to a **healthy and balanced diet**.

Product	Characteristics	Article	
<b>GRAN MEDITERRANEO</b> Complete mix for Mediterranean-style bread and baked specialities.	With capers, olives, rosemary and oregano With linseed and oat flakes	10 Kg 01080190	Clean label
<b>GRAN RUSTICO</b> <b>100% ITALIAN FLOURS</b>	Focus at page I5	10 Kg 01980182	Sourdough/ natural yeast Clean label
<b>GRANSEGALE</b> <b>NEW RECIPE</b> Complete rye flour mix for characteristically dark-coloured breads and other products.	With rye flour With malted rye flakes	10 Kg 01080091	Sourdough/ natural yeast Clean label
<b>IRCA TUMMINIA</b> Complete Tumminia wholewheat flour mix made with one of the oldest grains of the Sicilian farming tradition. Based on the ancient formula packed with all the goodness of wheatgerm and bran.	With flours made from cereals grown in Italy With whole stone-grounded Tumminia durum wheat flour	10 Kg 01080456	Sourdough/ natural yeast Clean label
<b>L'AUTENTICO</b> <b>100% ITALIAN FLOURS</b>	Focus at page I6	10 Kg 01080003	Sourdough/ natural yeast Clean label
<b>LE SPIGHE</b> Complete mix of wholewheat flours for bread and rustic-looking and characteristically flavoured specialities.	With whole spelt and buckwheat flour With sesame seeds	10 Kg 01080448	Sourdough/ natural yeast Clean label
<b>PAN DI FARRO</b> Complete mix with semolina and spelt grains for bread and other traditional Italian baked specialities.	With semolina and spelt grains	10 Kg 01080406	Sourdough/ natural yeast Clean label
<b>PANE ANTICHI CEREALI</b> Complete mix made of flours of the Italian country tradition and multiseed flours, ideal for bread and specialities with a country and characteristic flavour.	With rye and rice flours With oat and barley flake flours With linseed and millet	10 Kg 01080467	Sourdough/ natural yeast Clean label
<b>PANRUSTICO</b> Complete mix for dark baked products, enriched with seed and flakes typical of the country tradition.	With rye flour With malted barley flour, for a crunchy and tasty crust With sunflower, sesame and flax seeds and oats and barley flakes	10 Kg 01980222	Sourdough/ natural yeast Clean label

NEW

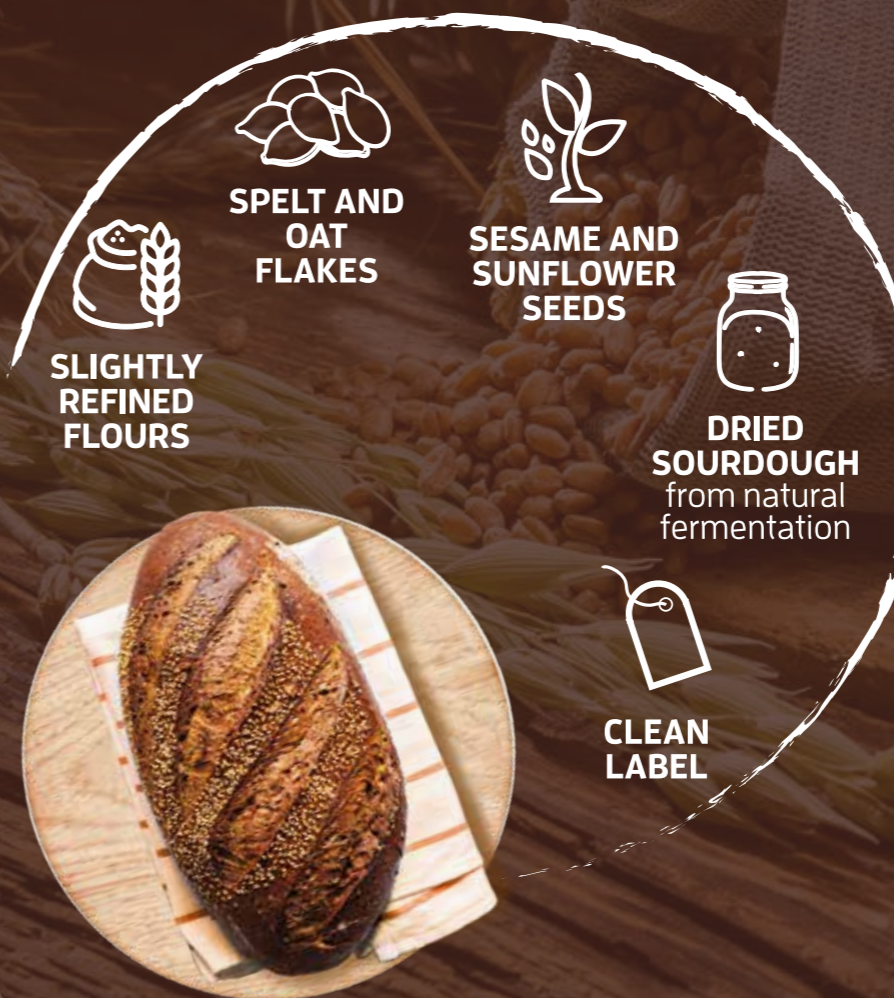
## GRAN RUSTICO

100%  
ITALIAN  
FLOURS

### A perfect mix of seeds and flakes in the service of taste and genuinity

An ideal combination of sunflower and sesame seeds with added spelt and oat flakes makes this mix the ideal basis for a taste and texture packed experience.

GRAN RUSTICO makes breads and baked specialities packed with **Italian traditional country flavours**, perfectly combined with modern demands for a **rich in nutrients and balanced diet**.



Discover all the recipes!



#### ARTICLE AND PACKAGING

Complete variant with 100% Italian flours cod. 01980182  
Variant concentrated 30% cod. 01080092  
Variant concentrated 50% cod. 01080082





# L'AUTENTICO



## 100% Italian quality and artisan tradition

Made **only with unrefined flours of exclusively Italian origin**, L'AUTENTICO guarantees the quality and craftsmanship of **the oldest bread making traditions**.

Masterfully mixed typically Italian ingredients chosen by our researchers make for harmonious and never aggressive aromas and flavours.

Fine raw materials and controlled supply chains make L'AUTENTICO a byword for those who make bread making a real work of art.

**TUMMINIA FLOUR**  
Sicilian ancient wheat

**SUNFLOWER SEEDS AND MILLET, WHEATGERM**

**UNREFINED FLOURS**

**DRIED SOURDOUGH**  
from natural fermentation

**CLEAN LABEL**



# Other breads

These mixes add solutions responding to specific needs or different from those offered by our classic bread mixes to our product range. Recipes from far-off traditions such as pita bread, **alternative flours** such as corn or soya, **special ingredients** such as turmeric: all these **extend our bakery portfolio** with products reworked in accordance with Italian breadmaking arts.

## White bread

Product	Characteristics	Article	
<b>PANE ARABO ALL'AVENA</b> Complete mix with added oat flakes for pita bread making.	With oat flakes	10 Kg 01080078	Clean label
<b>PAT-DOR</b> Complete mix for potato breads and focaccia.  Variant <b>PAT-DOR NUCLEO 50%</b>	With potato flakes	10 Kg 01080095	Clean label
	50% concentrated With potato flakes	10 Kg 01080100	
<b>VITAMAIS</b> Complete mix for corn bread and baked specialities enriched with puffed corn and sunflower seeds.  Variant <b>VITAMAIS EASY</b>	With sunflower seeds and extra virgin olive oil	20 Kg 01080409	Clean label
		10 Kg 01080451	

## Special/country bread

Product	Characteristics	Article	
<b>CURCUBREAD</b> Complete Khorasan and durum wheat semolina mix with turmeric for yellow coloured bread with the characteristic colour and flavour.	With Khorasan wheat semolina and buckwheat flour	10 Kg 01070937	Sourdough/natural yeast Clean label
	With linseed, sesame and sunflower seeds		
	With turmeric added		
<b>GRANSOIA</b> Complete mix for soya bread and specialities with a delicate aroma and taste.  Variant <b>GRANSOIA TIPO GROSSO</b> (with higher % of vegetal fat)  Variant <b>GRANSOIA TIPO MAGRO</b> (without plant-based fat/palm oil)	With soya flour	10 Kg 01080080	Clean label
		10 Kg 01080083	
		10 Kg 01080118	
Variant <b>GRANSOIA NUCLEO 50%</b>	50% concentrated With soya flour	10 Kg 01080401	Clean label

Discover all the recipes!



**ARTICLE AND PACKAGING**  
cod. 01080003



# Wellness line mixes






## Classification

	 With seeds/flakes	 With slightly/unrefined flours	 Sourdough/natural yeast	 Clean label
<b>AMAVITA</b>	✓		✓	✓
<b>CEREAL PLUS 50%</b>	✓		✓	✓
<b>CHIA &amp; QUINOA BREAD</b>	✓	✓	✓	✓
<b>KORN FIT</b>	✓		✓	✓
<b>MULTIGRAIN FIT 50%</b>	✓		✓	✓
<b>VITASAN BREAD</b>	✓	✓	✓	✓

Our wellness range mixes use selected ingredients and are formulated in accordance with the principles of a **functional diet**, oriented to increase nutrients and fibre content.

Choosing a wellness range mix is a good way of meeting the needs of clients looking for rich food also in bread to complete a **healthy and balanced lifestyle**, in respect of the traditional **Mediterranean diet**.

All wellness range mixes contain **iodized salt**.

Product	Characteristics	Article	
	Focus at page 20	10 Kg 01080449	 Sourdough/natural yeast  Clean label
	Focus at page 21	10 Kg 01080102	 Sourdough/natural yeast  Clean label
<b>Chia &amp; Quinoa Bread</b> Complete mix with wholemeal flour and enriched of the typical properties of Chia and Quinoa, for breads and specialties in line with a diet rich in nutrients.  	With Quinoa flour and seeds With Chia seeds packed with fatty acids and Omega 3 With sunflower, poppy and sesame seeds	10 Kg 01080453	 Sourdough/natural yeast  Clean label
<b>Korn Fit</b> Complete mix with added seeds for country-look and flavour bread and specialties.  	With rye flour, soya flakes and puffed wheat With sunflower seeds, linseed and soya	10 Kg 01080428	
<b>Multigrain Fit 50%</b> Multicereal and multiseed concentrated mix for bread and baked products with a high nutritional content and a rich, characteristic flavour.  	50% concentrated With wholewheat rye and barley flour With millet, pumpkin seeds, linseed and sunflower seeds	10 Kg 01080103	 Sourdough/natural yeast  Clean label
<b>VITASAN BREAD</b> Complete wholewheat flour and seed based mix to make characteristically dark coloured, high fibre and nutritional content breads and specialties.  	With rye flour and oat flakes With sunflower seeds, linseed and pumpkin seeds	10 Kg 01080446	 Sourdough/natural yeast  Clean label



AmaVita

**-carb**  
+ PROTEIN

**RICH**  
IN FIBRE

### Packed with nutrients and low in carbohydrates

AMAVITA was designed for those looking for breads with a **high nutrient content**, especially well suited for food-combining or other specific diets.

Its formulation makes it ideal for **high protein and fibre content and low carbohydrate** breads. Products made with this mix are optimal for those not wanting to give up bread but needing or wanting to reduce its calorie content whilst ensuring a balanced diet.



**SUNFLOWER AND SESAME SEEDS, LINSEED AND PUMPKIN SEEDS**



**RICH IN PROTEIN AND LOW IN CARBOHYDRATES**



**DRIED SOURDOUGH**  
from natural fermentation



**SOYA AND CHICKPEA FLOUR**



**CLEAN LABEL**



CEREAL *plus* 50%

**RICH**  
IN FIBRE

**SOURCE**  
OF PROTEIN

### Country bread suitable for everyone

CEREAL PLUS 50% is a **concentrated mix** for those looking for the right compromise between the dark breads of the country tradition and classic white bread. Enriched with wholewheat flours, flakes and seeds, it makes breads with a characteristic but balanced flavour and the texture typical of country and artisan breads.

As a source of fibre and protein it is ideal for those looking for **healthy but tasty breads**.

It is a concentrated mix which enables bread doughs to be personalised with flours and traditional local ingredients. CEREAL PLUS 50% is the perfect synthesis of artisan quality and service, for those looking to push the boundaries without going too far.



**OATS, LINSEED, SESAME SEEDS AND MILLET**



**SOYA FLOUR AND WHOLE RYE**



**DRIED SOURDOUGH**  
from natural fermentation



**CLEAN LABEL**



Discover all the recipes!



#### ARTICLE AND PACKAGING

Classic variant  
Variant **AMAVITA EASY**

cod. 01080449  
cod. 01080457



Discover all the recipes!



#### ARTICLE AND PACKAGING

cod. 01080102



# Other mixes

Much more than bread with our pizza, focaccia and bread substitute mixes.

Formulated according to Italian traditions and saving you a significant **amount of time and resources** these mixes make specialities with all the **aromas, flavours ad textures** of classic wood-fired oven baking.

Guaranteed results, constant performance over time, versatility and high service content: these are the principles inspiring our researchers in formulating these mixes, completing our bread mixes offering.

## Mixes for pizza and focaccia

Product	Characteristics	Article	
<b>FOCACCIA &amp; PIZZA</b> Complete mix for focaccia and pizza in line with Italian tradition.	Versatile mix that adapts to any focaccia and pizza recipe	10 Kg 01080432	Sourdough/natural yeast Clean label
<b>SFIZIO CROCK</b>	Focus at page 23	10 Kg 01080463	Sourdough/natural yeast Clean label
<b>PANE PIZZA &amp; FOCACCIA GLUTEN FREE</b> Very versatile, complete mix for gluten free bread substitutes, pizza and focaccia.	Made of deglutenated wheat starch and corn	10 Kg 01990010	Gluten free

## Other

Product	Characteristics	Article	
<b>GRANCRACKER</b> Complete mix for crackers, schiacciata and other specialities.	Contains plant-based fats (palm oil)	10 Kg 01080121	Clean label

## SFIZIO CROCK

**Crunchy outside and soft inside just like lengthy leavening products**

Our SFIZIO CROCK mix is **typically Italian flavours and traditions** at their very best.

Ideal for **pizza in pala and Roman-style focaccia**, the mix can be personalised with flours and other ingredients for always new and locally inspired flavour and texture combinations.

Its practicability and flexibility characteristics make it a precious ally for anyone wanting to extend their bread range with pizzas or focaccia using simple traditional recipes or gourmet products for more demanding palates.

**QUICK RECIPE**  
2/3 hours in a leavening cell

**FREEZE-THAW RESISTANCE**  
shelf life and production flexibility

**DRIED SOURDOUGH**  
from natural fermentation

**LONG-LASTING CRISPINESS**  
even with shorter leavening times

**CLEAN LABEL**

**Gluten free**

Tested by Alessandro Raffi  
the winner of Italian championship of  
"Pizza in pala" in 2019



Discover all the recipes!



**ARTICLE AND PACKAGING**  
cod. 01080463



# IMPROVERS AND ADJUVANTS

The improvers used in breadmaking are technological ingredients which **smooth over differences in raw material quality** and facilitate bread and baked product making, **improving all production phases** and helping to keep **performance** standards constant over time.

*Unlike improvers, **adjuvants do not contain emulsifiers** and their action is thus based on enzyme action alone.*

## WHY USE IRCA IMPROVERS AND ADJUVANTS



### IMPROVED PERFORMANCE

In addition to smoothing out differences in raw material quality, they improve **mechanical dough action**, increase its **tolerance to excess leavening** and **favour product development** in the oven.



### SPECIALISATION

Certain improvers and adjuvants perform **specific tasks** such as enhancing taste and flavour, conserving freshness, extending softness in soft products and enabling cold use in breadmaking.



### GUARANTEED AND CONSTANT RESULTS

They facilitate bread and baked product making, ensuring **constant performance over time** even in the face of temperature and humidity – and also process – variables.



### INNOVATION AND NATURALNESS

Production technology advances and carefully selected enzyme mixes as natural replacements for additives and emulsifiers enable us to formulate cutting-edge **performance and clean label products**.

# EMULSIFYING AGENTS AND NATURAL COADJUVANTES

## Emulsifying agents

**Emulsifier-based** mixes designed to improve general performance standards in breadmaking and leavened pastries. Specific formulations are also available for automated industrial plants.

Product	Characteristics	End volume	End colour	Doses % (in flour)	Article	
<b>TRIAL/S</b> Powder improver for use in bread and leavened pastry making with automated industrial plants.	Emulsifier base for optimal volume performance	●●●	●●●●	1,5	25 Kg 01090053	Refrigerated cell
		●●●	●●●●	1	25 Kg 01090061	Freezing
Variant <b>TRIAL HP</b>		●●●	●●●●	1	25 Kg 01090061	Clean label
<b>TRIAL THERMOTECH</b> Powder improver for use in bread and leavened pastry making with automated industrial plants. Formulated for specific use in refrigerated cell and freezing.	Emulsifier base for optimal volume performance For specific use in leavening retarder cells and freezing Sugar-free	●●●	●●●	1	10 Kg 01090613	Refrigerated cell Freezing
		●●●	●●●	1	10 Kg 01090613	Freezing
<b>FROSTY</b> Powder improver for specific use in frozen dough with optimal long term performance too. Ideal for leavened pastry products (es. croissants, fagottino...).	Emulsifier base for optimal volume performance For specific use in doughs for freezing/thawing Contains natural yeasts	●●●	●●●●	1-3	10 Kg 01090041	Refrigerated cell Freezing Sourdough/natural yeast
		●●●	●●●●	1-3	10 Kg 01090041	Sourdough/natural yeast
<b>LECIDOR</b> Powder improver for use in bread and leavened pastry making with automated industrial plants.	With natural emulsifiers (sunflower lecithin) for optimal performance at volume Contains flours deriving from malted cereals for a more golden crust colour	●●●●	●●●●	1	10 Kg 01070084	Refrigerated cell Freezing
		●●●●	●●●●	1	10 Kg 01070084	Freezing
<b>PROJECT</b> Powder improver for use in bread and leavened pastry making. Its formulation makes it ideal for high volumes, including in automated industrial plants.	Emulsifier base Very good volume performance	●●●●	●●●	0,5-1	25 Kg 01090062	Refrigerated cell

## Natural coadjuvantes

**Mixture of enzymes** and **completely natural ingredients** replacing additives to improve general performance standards in clean label bread and pastry making.

Product	Characteristics	End volume	End colour	Doses % (in flour)	Article	
<b>YORK</b> Natural enzyme-based adjuvant whose special formulation enables it to improve gluten bond structure, offsetting rheological flour fluctuations for above average performance.	Enzyme-based With malted cereal flours	●●●	●●●●	1,5	25 Kg 01090054	Refrigerated cell Freezing
		●●●	●●●●	1	25 Kg 01090051	Clean label
Variant <b>YORK HP</b>		●●●	●●●●	1	25 Kg 01090051	Clean label
<b>YORK EVOLUTION</b> Natural enzyme-based adjuvant whose special formulation guarantees improver performance without the need for additives and emulsifiers.	Enzyme base Free of malted cereal flours Guarantees the same performance standards as "clean label" improvers	●●●	●●	0,5-1	25 Kg 01090602	Refrigerated cell Freezing Clean label
		●●●	●●	0,5-1	25 Kg 01090602	Clean label
Variant <b>YORK EVOLUTION SAVEUR</b>	Enzyme base Contains naturally fermented sourdough Optimal dough extensibility performance and water-absorption capacity	●●●●	●●	3-5	10 Kg 01090618	Refrigerated cell Freezing
		●●●●	●●	3-5	25 Kg 01090603	Sourdough/natural yeast Clean label
<b>YORK SOFT</b> Natural enzyme-based adjuvant for bread and baked soft products. Formulated without emulsifiers still guarantees excellent softness, that for dosages >2% extends up to 45 days. <u>Dosage/Duration</u> < 1 %: 24/36 ore 1 - 1.5%: 7-10 gg	Specific for soft breads, it can be used for the preservation of long-lasting leavened products (e.g. panettone) Ensures high humidity and short chew, as well as excellent resilience Slows down the staling of fresh bread (consumption within 24/36 hours)	●●●	●	1 - 2,5	10 Kg 01080004	Clean label
		●●●	●	1 - 2,5	10 Kg 01080004	Clean label
<b>BIOCONCEPT</b> Natural enzyme-based powdered adjuvant which acts by regulating fermentation and averting dough loosening.	Enzyme base Ideal for lighter, crispy crusts	●●	●	1	25 Kg 01090587	Clean label
<b>NATURPAN C PLUS</b> Natural adjuvant with a high naturally fermented sourdough content for a tastier flavour and greater product conservability.	Enzyme base High naturally fermented sourdough content	●●●	●	3-5	25 Kg 01090038	Sourdough/natural yeast Clean label
<b>TARGET</b> Natural enzyme-based adjuvant. Recommended formulation and dosing make it ideal for large-scale production.	Enzyme base Pale coloured, crispy crust	●●●	●●●	0,7-1,5	25 Kg 01090039	Clean label

# SOURDOUGHS AND NATURAL YEASTS



Sourdough or natural yeast is an ingredient which effectively acts as a **dough improver** during the leavening phase.

It also guarantees **dough acidity**, giving bread a characteristic flavour which conjures up the natural and authentic flavours of "homemade bread".



### Inactive sourdoughs:

single flour improving function. Activation requires a starter.

### Active sourdoughs:

contain active components and are capable of supporting leavening.



### Sourdoughs for direct use:

added to doughs directly.

### Sourdoughs for indirect use:

added to biga.

### Multi-function sourdough:

these can either be added directly to doughs or to biga.

## WHY USE IRCA SOURDOUGH OR NATURAL YEAST



### CHARACTERISTIC FLAVOUR AND EASIER TO DIGEST BREAD

Guarantees **natural dough acidity** giving flavour to the end product which is **easier to digest**, thanks to enzyme action favouring starch hydrolysis.



### IMPROVED PERFORMANCE AND PRACTICALITY







These are effectively dough improvers during the leavening phase, capable of replicating all the **aromas and flavours** of a fresh product and guaranteeing constant **performance and results** over time, thereby generating **resource savings**.







### STABILITY AND SHELF LIFE

Their use ensures stability and **longer shelf life**, with greater protection from attack by moulds and spoilage bacteria.

## Sourdoughs

Product	Characteristics	End volume	End colour	Doses % (in flour)	Article	
<b>FIORDIMADRE</b> Naturally fermented powdered sourdough. Ideal for all doughs and for a taste that recalls the typical non-aggressive aroma of natural yeast.	Characteristic taste and flavour of natural yeast  Contains malted cereal flour for a more golden crust colour	●	●●	2-5	25 Kg 01080086	 Direct method  Indirect method  Clean label
<b>LEVAIN'OR</b> Naturally fermented powdered sourdough. Ideal for a stronger sourdough flavour and aroma. Its nature makes it ideal to more decisively enhance the flavor and aroma of the doughs.	Flavour and taste characteristic of natural yeast  With enzymes ensuring end product development and high volume	●●	●	3-5	25 Kg 01080411	 Direct method  Indirect method  Clean label

## Natural yeasts

Product	Characteristics	Doses % (in flour)	Article	
<b>ACTIBREAD 3 SYST3M</b> With active natural powdered yeasts from durum wheat flour with multiple functions. Ideal for bread and sweet leavened products.	Contains yeast and guarantees active natural yeast fermentation (compressed yeast use not required)  Gives products the characteristic aroma of naturally fermented sourdough  Guarantees optimal volume and a golden colour, long-lasting aromas and conservability	4	6 Kg (6x1 Kg) 01090625	 Direct method  Clean label
<b>NATUR ACTIV</b> Natural powdered active yeast, ideal for bread and sweet leavened products.	Easy to use  Ensures all the benefits of natural yeast	5-7 pre-dough (50%) 2.5-3.5 % total	6 Kg (6x1 Kg) 01090616	 Indirect method  Clean label





## OTHER PRODUCTS FOR BAKERY

### Malt extracts

Malt extracts are a natural **source of simple and complex sugars** that promote a greater yeasts activity and make it possible to obtain a **more homogeneous product leavening**.

During cooking, the residual sugars, not consumed by the yeasts, caramelize and produce a **more colorful and tasty crust**.

They can be more or less diastatic depending on the enzyme content, which is used by the yeasts to develop and ferment in a more homogeneous way over time.

Product	Characteristics	Doses % (in flour)	Article
<b>OROMALT MALTO/FRUMENTO</b> Natural malted wheat flour with high diastatic power.	High content of enzymes promoting a greater yeasts activity	bread 0,5 - 1,5 pullman bread 0,7 - 2 rusks 1 - 2 breadsticks 1 - 3 croissant 1 - 2 leaves wafer 0,7 - 1 puff pastry 0,7 - 1	10 kg 01990550
	It helps to have a more golden colored and crispy crust Particularly suitable for all leavening processes, it can be used with no limitations for any type of bread	<i>To be added to the last dough</i>	25 kg 01990076
<b>MALTEX EVO</b> Malted wheat and barley flour, ideal for bread products, leavened doughs and baked goods.	High content of enzymes promoting a greater yeasts activity	0,4 - 2 Variable depending on the quality of the flour, the type of product and desired performance	10 kg 01090634
	It helps to have a more golden colored and crispy crust and a more characterized taste Suitable for many applications, use it for bread and other baked products	<i>To be added to the last dough</i>	25 kg 01090633

### Bakery decorations

Mixes of seeds, grains and flakes formulated to **decorate and enrich doughs** of bakery products. They add products of nutrients typical of the used ingredients and align with the requirements of a balanced and wellness-oriented diet.

Product	Characteristics	Article
<b>DECORGRAIN</b>	With sesame, sunflower and flax seeds	10 Kg 01080447
	With spelled flakes To be applied to loaves formed before leavening	
<b>SESAMO NATURALE</b>	Sesam seeds only	10 Kg 01080425
<b>MAIS DECO'</b>	Based on corn grains, ideal for bread made with Vitamais mix	4 Kg 01080410
	To be applied to loaves formed before leavening	
<b>AMAVITA DECO'</b>	With millet, buckwheat and soy grains	5 Kg 01080452
	With chia seeds, quinoa and flax To be applied to loaves formed before leavening	
<b>SARACENO DECO'</b>	Based on hulled buckwheat grains To be applied to loaves formed before leavening	5 Kg 01080430



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