

The background of the advertisement features a close-up, high-angle shot of several pieces of dark chocolate. The chocolate is broken into various sizes and shapes, some showing the characteristic square segments of a chocolate bar. The pieces are scattered on a bright blue, textured surface that appears to be painted wood. The lighting is dramatic, highlighting the glossy sheen of the chocolate and the rough, broken edges. A large, semi-transparent red shape is overlaid on the left side of the image, containing the text.

irca

SINCE 1919

**THE NEW
IRCA CHOCOLATES
TO MEET THE MOST
RECENT MARKET TRENDS**

**VEGAN
CHOCOLATE**

**SUGAR REDUCED
CHOCOLATE**



100% vegetable but with taste.

Chocolate made of only vegetable ingredients, that combines **rice and fibre** in alternative to milk, for a **surprising and convincing taste**.

The best alternative on the market!

For new generation chocolate maestros, who experiment and want to offer **a new option to classic chocolate** without compromising taste.

Why to choose them

- It reminds to the milk chocolate taste but uses only vegetable ingredients (dehydrated rice syrup and chicory fibre).
- It is versatile: it is suitable for all basic preparation in pastry and moulding chocolate.

IRCA vegan chocolate are produced in plants where there's no contamination of milk and derivatives.

CHARACTERISTICS

VEGAN CHOCOLATE – MILK TASTE



**43%
MIN.
COCOA**

ON TOTAL PRODUCT



100% COCOA BUTTER



**NO MILK AND
DERIVATES**



**37-39%
FAT**

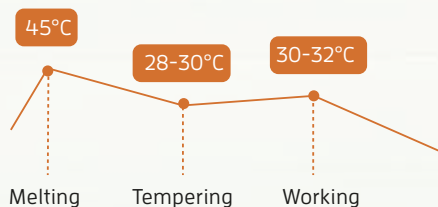


**NO ARTIFICIAL
FLAVOURINGS**



GLUTEN FREE

Crystallization curve



Fluidity



Medium-high

VEGANOK
AZIENDA N. 0915

Available in drops

MILK TASTE
Vegan DF
Cod. 01980278
10 Kg (2 x 5 kg)

DARK
Vegan Dark DF
Cod. 01980324
10 Kg (2 x 5 kg)





CHERRY LOVER

Modern cake with vegan chocolate and cherry sour

VEGAN CRUMBLE

Flour - all purpose	g 220
Cornstarch	g 50
Sugar	g 90
VIGOR BAKING	g 6
Seed oil	g 70
Plant-based drink (soy or other) - soy	g 70

- 1- Mix all the ingredients in a planetary mixer with paddle until a homogeneous consistency is obtained.
- 2- Cool in the refrigerator for an hour, then grate the short crust and bake in the oven at 180°C for 12 min.

CHEESECAKE COOKIE

EYLEN CREMA/CAKE	g 260
Cinnamon	as needed

- 1- Mix the previously cooked crumble with the margarine and cinnamon, spread on baking paper and cool in the fridge.
- 2- With the help of a cookie cutter cut out two discs.

CHERRY SOUR FILLING

FRUTTIDOR AMARENA	as needed
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- 1- Blend until obtained a fine texture.

VEGAN CHOCOLATE MOUSSE

100% vegetable cream	g 190
CIOCCOLATO VEGAN DF - melted at 45°C	g 190
100% vegetable cream - lightly whipped	g 200

- 1- Emulsify cream and chocolate to obtain a ganache.
- 2- Gently combine the lightly whipped cream with the ganache to obtain a soft mousse.

FINAL COMPOSITION

- 1- Make the cake insert by alternating cheesecake biscuit/FRUTTIDOR/cheesecake biscuit/FRUTTIDOR.
- 2- Blast freeze until completely hardened.
- 3- Half fill a silicone mold with the mousse and place the insert in the centre.
- 4- Freeze completely, unmold and glaze with the MIRROR AMARENA (heated at 45°C).



Sweet but in moderation, to rediscover the pure taste of chocolate.

Sugar reduced chocolate without sweeteners with fibre. Less sweet at the first taste and with a higher cocoa persistence, the taste of this chocolate is amazing and doesn't regret the classic variants.

We refer to **new generation chocolate professionals**, who look for the right balance between **taste and wellness**, in a complete and engaging product experience, aligned to the most recent market trends.

Why to choose them

- With **30% less sugar**¹ compared to the classic variants.
- They guarantee the **same performances** of the classic variants for tempering, typical «snap» effect, fluidity and shine of the final product.
- They are an excellent base for recipes with a reduced sugar content.

¹ the reduced sugar % is based on the average of the main market references.

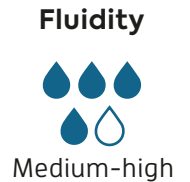
MILK variant

Initially less sweet, in the end with a balanced and enveloping milk taste.

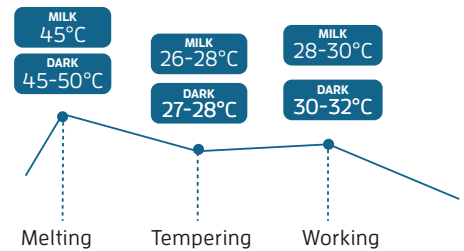


DARK variant

More intense cocoa taste, with a initial peak that persists in the mouth.



Crystallization curve



Available in drops

Latte 38/40 SR
Cod. 01980213
10 Kg (2 x 5 kg)

Fondente 36/38 SR
Cod. 01980122
10 Kg (2 x 5 kg)



Our Ambassador tips

SOFT GANACHE WITH CREAM	SR CHOCOLATE Cream 35% FAT Honey	MILK variant	DARK variant
		g 220 g 200 g 35	g 160 g 200 g 35
CHOCOLATE MOUSSE	SR CHOCOLATE Cream (1) 35% FAT Water (1) Cream (2) 35% FAT LILLY NEUTRO Water (2)	MILK variant	DARK variant
		g 200 g 75 g 65 g 200 g 35 g 35	g 200 g 50 g 100 g 200 g 30 g 30
CHOCOLATE CREMEUX	SR CHOCOLATE Egg yolk LILLY NEUTRO Whole milk Cream 35% FAT	MILK variant	DARK variant
		g 180 g 45 g 25 g 125 g 125	g 95 g 40 g 25 g 125 g 125
CHOCOLATE BAVAROIS	SR CHOCOLATE LILLY NEUTRO Egg yolk Whole milk Cream (1) 35% FAT Cream (2) 35% FAT	MILK variant	DARK variant
		g 450 g 40 g 40 g 130 g 150 g 450	g 320 g 25 g 40 g 130 g 150 g 450
CHOCOLATE NAMELAKA	Whole milk Glucose SR CHOCOLATE Cream 35% FAT LILLY NEUTRO	MILK variant	DARK variant
		g 250 g 10 g 340 g 200 g 35	g 250 g 10 g 220 g 200 g 25

30% less sugar content is guaranteed for only IRCA chocolate, not on the final recipe realized with it.