

irca

SINCE 1919

**CREAMS
CATALOGUE**



IRCA since 1919 is where
creams are born
for impeccable results.



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OUR HISTORY

**1919
1940**



In 1919, the Nobili family took control of the 'Le Essenze Italiane' company.

The manufacturing of essences and essential oils began.



From 1940 to 1949, the first machinery was purchased, marking the beginning of the manufacturing of malt and malt extract.

1960



From 1960 to 1964, inauguration of the new range for baked goods.

A new range of baking enhancers and semi-finished products was launched.



From 1965 to 1970, inauguration of the new range for pastry.

Mixes for creams and pastries were launched.

**1970
1980**

In 1970, the first machine for refining liquid chocolate was introduced, followed by demonstrations for customers to showcase the new products.

In 1980, exports abroad began, with the company's participation in international fairs.



In 1985, the first chocolate factory was opened in Vergiate, Italy.

IRCA reached a total of 80 employees.

2000 2010

In 2000, the Vergiate plant was expanded.

New structures dedicated to fillings and chocolate are added, followed by ranges for almonds and hazelnuts.



In 2002, IRCA Distribuzione was founded,

serving the pastry, ice cream, bakery and catering sectors with high-quality products throughout North-West Lombardy.

In 2018, IRCA Academy was born, a dynamic hub dedicated to training and professional growth.



In 2018, IRCA acquired Dobra, the brand dedicated to chocolate decorations.



In 2015 Joygelato was born, the brand dedicated to products for the world of ice cream.



2020

In 2021, IRCA acquired IN2FOOD, a specialist distributor in the United States.



In 2022, IRCA acquired Cesarin, a leading company in the manufacturing of artisanal fruit-based ingredients.



In 2022, IRCA acquired Anastasi, a leading company in the manufacturing of pistachio-based ingredients.

In 2023, IRCA acquired Kerry's sweet ingredients portfolio.

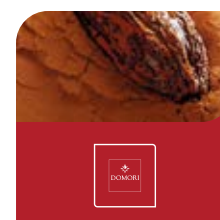


In 2023, IRCA acquired Ravifruit, a manufacturer of fruit purées in the heart of the Rhone Valley.



In 2023, IRCA acquired Ashanti, a prestigious international cooking and pastry school in Poland.

In 2024, IRCA acquired Benetti, leading distributor of food ingredients in North-Eastern Italy.



In 2024, IRCA acquired Domori's global distribution rights for the professional market.

Since 1919, we have been helping give shape to **IDEAS**

SINCE 1919, CREAMS DESIGNED **FOR THE RESULT**

QUALITY, RELIABILITY AND VERSATILITY.

In the laboratory, it is not a 'good' cream that makes the difference; it is a cream that remains flawless: in its application, in the finished product and over time. At IRCA we have developed **Creamatrix Technology**, where the fat matrix is not merely an ingredient, but a precisely engineered structure designed to deliver a silky, clean texture, an enveloping mouthfeel and absolute stability, preventing separation and preserving the elegance of the final product.

This is where the cream stops being a simple filling and becomes a signature: the precision in a pastry bag, the shine of a finish, the note that remains in the mouth when everything else has already passed.

Every product is developed by first considering the result you wish to achieve and how it performs in use, and then the formulation that makes it possible: because in the laboratory, control, purity and sensory consistency are what matter.

We select the raw materials and fine-tune the process to create roundness, silkiness and persistence without compromise.

In this way, creativity becomes reproducible precision, with the same sensory signature and the same standard.

Consistency cannot be improvised: it is built on expertise, processes and control.

This is where IRCA makes the difference.

CREAMATRIX
technology



IT IS NOT ENOUGH FOR IT TO BE GOOD: IT HAS TO BE FLAWLESS

We evaluate our creams using in-house panel tests to measure and monitor the characteristics that really matter, from the initial impression to persistence.



VISUAL IMPACT

Colour intensity, shine, homogeneity of the surface



AROMATIC PROFILE

Intensity and purity, distinctiveness, appeal



TASTE PROFILE

Texture and creaminess, balance, smoothness



AFTERTASTE

Clarity of flavours, persistence, harmony between palate and nose



A CREAM IS ALL ABOUT **BALANCE, TEXTURE AND RELIABILITY**

It glistens, envelops, melts elegantly
and leaves a distinct, long-lasting,
recognisable aromatic signature.

IRCA creams since 1919
have been created to deliver this sensation
with absolute consistency:
a pleasure that never changes,
a texture that remains perfect,
an identity that you can always rely on.

Discover all our ranges
and choose the sensory experience
you want to place at the heart
of your creations.

ANHYDROUS CREAMS



Filling Creams



Before baking

CUKICREAM
CHOCOLAKE

After baking

NOCCIOLATA
CHOCOCREAM
PRALIN DELICRISP
PRALINE

Before/After baking

VEGAN
FARCICREAM

Coating Creams



After baking

COVERCREAM
CHOCOSMART
WONDERCHOC
MIRABELLA

Hot application

COVERDECOR

Flavouring Creams



After baking

MORELLINA
PASTA BITTER
FLAVOURING PASTES

Before/After baking

FLAVOURING PASTES

HYDRATED CREAMS



Filling Creams



Before baking

HONEYFILL

After baking

TOFFEE D'OR

Before/After baking

CREMIRCA

Application Reading Guide



Small baked goods

(croissants, Danish pastries, viennoiserie)



Pain au chocolat

(chocolate-filled puff pastries)



Tarts and tartlets

(filled shortcrust pastries)



Biscuits

(sandwich biscuits or filled biscuits)



Baked cakes

(sponge cakes and plum cakes)



Fillings for pralines

(fillings for chocolate confectionery)



Griddle-cooked items

(crepes, waffles and pancakes)



Fried desserts

(krapfen, doughnuts, fritters and churros)



Fresh pastries

(mignon, single-portion items and counter-display products)



Flavouring of basic creams

(customised creams)



Profiteroles

(filled and glazed puffs)



Baked cakes

(masking and decoration)



A Look at **SUSTAINABILITY**

OUR CERTIFICATIONS

The IRCA Group has always dedicated great care to every aspect of production, starting from the monitoring and the selection of the suppliers of raw materials, right down to the finished product. In addition, it contributes to better commercial practice, to the protection of the environment and to supporting the growers and their families for a more sustainable procurement.



COMPANY



PRODUCTS



RAW MATERIALS



QUALITY



Our **FORMATS**



PASTRY BAGS

A **practical solution** designed to simplify daily tasks and ensure precision in every application. The cream is ready to use, with no decanting or intermediate steps, for quick, clean and hygienic use. Ideal for filling and decorating single-portion products, breakfast preparations and pastry applications, the pastry bags ensure **optimal flow control** and uniform dispensing, reducing preparation time and waste, without altering the texture and quality of the cream.

The formulation is the same as our **best-selling products**: identical sensory profile and the same final result, in a format that makes every movement more efficient, both in the laboratory and during service. Available in two sizes to suit different needs:

1 kg for professional use, ideal for optimising laboratory workflow and supporting service;

180 g an opportunity for the pastry chef, a practical format to offer consumers alongside desserts, allowing them to customise every slice, right at home.

A versatile solution that combines **functionality, precision and consistent quality**, transforming a technical task into an operational and commercial advantage.



**Zero waste,
maximum efficiency**



**Smart
packaging**



**A new experience
for your customers**



**Added value
for the end customer**

OUR
**ANHYDROUS
FILLING CREAMS**



The NOCCIOLATA Range

The **Nocciolata** range has been created to bring the rich, rounded character of hazelnuts and gianduia into the laboratory in a cream that glides on, envelops and leaves a full, distinctive flavour in every bite—always ready to use. **Soft and highly spreadable** creams, they are designed for fillings in pastries and pralines, for **post-baking applications** and for consistent results over time. From the classic version to the premium version with 100% Italian hazelnuts.



Discover the range
online

APPLICATIONS

AFTER BAKING	
Optimal	Possible
Filling	Filling Flavouring

For application icons, see page 11

ALL THE CREAMS IN THE NOCCIOLATA RANGE

Nocciolata

A gianduia-flavoured spreadable cream with a smooth, even texture and a balanced aromatic profile of hazelnut and cocoa. Ideal for post-baking filling of croissants and brioches, it offers excellent spreadability, is easy to work with and delivers consistent results even in praline and pastry applications.

HAZELNUTS	12%
COCOA	6%
% FAT	35%
FLUIDITY	●●●●○

WITHOUT HYDROGENATED
FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01010341

13 kg bucket
01010151

24 kg bucket
01010153

6 x **1 kg** pastry bags
01983081

28 x **180 gr** pastry bags
01983082

Nocciolata Premium

A premium gianduia spreadable cream, made with 100% Italian hazelnuts and natural flavourings, with a smooth, velvety texture.

Free from palm oil, it offers an intense and refined flavour profile, ideal for pastry applications that demand superior quality, consistency and enhanced flavour.

CODES AND FORMATS

5 kg bucket
01011401

HAZELNUTS	16%
% FAT	33.6%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS
30% GIANDUIA HAZELNUT CHOCOLATE
WITHOUT PALM OIL
ONLY NATURAL FLAVOURINGS

Certificate	
Halal	Kosher - Dairy

Nocciolata Vegan

A vegan hazelnut spreadable cream, formulated to offer a smooth texture, rich flavour and excellent workability.

Suitable for use as a filling both before and after baking, it guarantees stability, versatility of application and consistent results in professional settings.

CODES AND FORMATS

3 kg bucket
01982144

HAZELNUTS	12%
COCOA	8%
% FAT	36%
FLUIDITY	●●●●●

MADE WITH PLANT-BASED INGREDIENTS
WITHOUT PALM OIL
WITHOUT HYDROGENATED FATS

Certificate	
Kosher - Dairy	VeganOK



Nocciolata SP

A gianduia-flavoured spreadable cream with a smooth texture and excellent spreadability, formulated without palm oil.

Designed for post-baking filling of confectionery products, it offers smooth workability, a balanced flavour and consistent results in professional settings.

HAZELNUTS	8%
COCOA	5%
% FAT	35.2%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS
WITHOUT PALM OIL

Certificate	
Halal	Kosher - Dairy

CODES AND FORMATS

13 kg bucket
01011221

Nocciolata D

A gianduia-flavoured spreadable cream with a slightly firmer texture, designed to ensure excellent spreadability even in the hottest weather.

Ideal for post-baking filling of croissants and brioches, it offers easy handling, a rich flavour and reliable results, even in praline-making and display pastries.

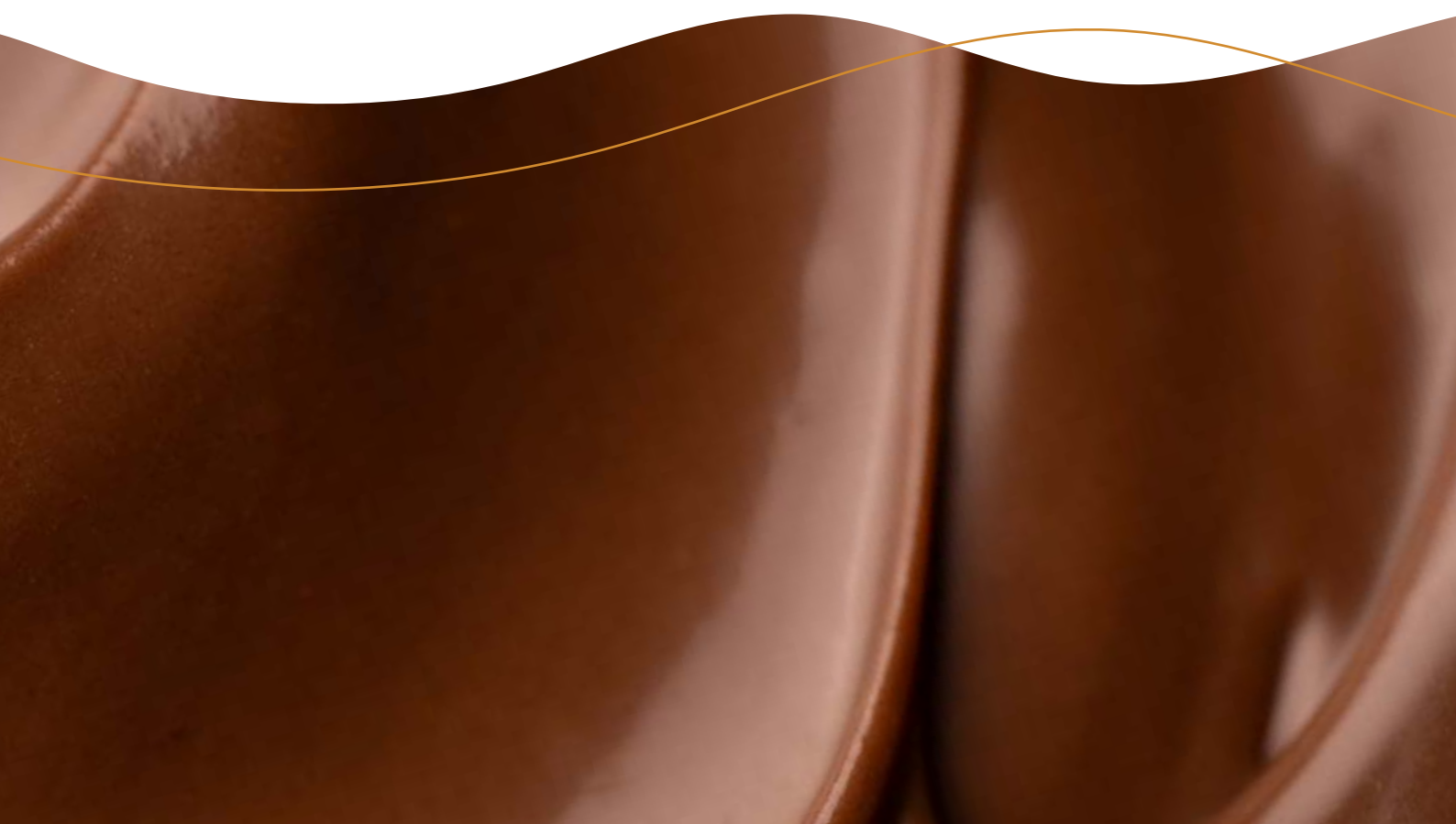
HAZELNUTS	12%
COCOA	6%
% FAT	35%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

13 kg bucket
01010693



Nocciolata P 2196/A

A gianduia-flavoured spreadable cream with a smooth, creamy texture, designed for excellent spreadability and a delicate, balanced flavour.

Ideal for post-baking filling of croissants and brioches, it is easy to work with and delivers consistent results, even in praline-making and display pastries.

HAZELNUTS	6%
COCOA	6%
% FAT	35%
FLUIDITY	🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

24 kg bucket
01010179

Nocciolata E

A gianduia-flavoured spreadable cream with a smooth, well-balanced texture and a smooth, even spreadability.

Ideal for post-baking filling of croissants and brioches it offers versatility of use and reliable results, even in praline-making and display pastries.

HAZELNUTS	4%
COCOA	5%
% FAT	34%
FLUIDITY	🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

13 kg bucket
01010351

24 kg bucket
01010777

Nocciolata E Dura

A gianduia-flavoured spreadable cream with a firmer texture, designed to offer greater stability and control during use.

Ideal for post-baking filling of croissants and brioches, it guarantees stability even at high temperatures and delivers consistent results in professional settings.

HAZELNUTS	4%
COCOA	5%
% FAT	35%
FLUIDITY	🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

13 kg bucket
01010827

Nocciolata Extreme

A high-performance gianduia cream, designed to retain a smooth texture even when refrigerated.

With an intense cocoa flavour and a smooth consistency, it is ideal for fillings and professional applications that require maximum stability, consistent spreadability and reliable results even when cold.

HAZELNUTS	11%
COCOA	11%
% FAT	38.5%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01010322

Nocciolata Industry 3222

A gianduia-flavoured spreadable cream with a smooth, highly spreadable texture, designed to ensure ease of use and consistent production.

Ideal for post-baking fillings, it guarantees consistent performance, industrial reliability and uniform results across large volumes.

HAZELNUTS	1.5%
COCOA	7%
% FAT	37.8%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

13 kg bucket
01010796

24 kg bucket
01010797



Nocciolata Industry 3266 Soft Type

A soft-textured gianduia spreadable cream, designed to offer excellent spreadability and fluidity during processing.

Ideal for post-baking fillings in industrial settings, it ensures precise dosing, continuous production and consistent results across large volumes.

HAZELNUTS	1.5%
COCOA	7%
% FAT	37.8%
FLUIDITY	🔴 🔴 🔴 🔴 🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

13 kg bucket
01010940

24 kg bucket
01010817

Marixcrem

A cocoa and hazelnut-flavoured spreadable cream with a smooth, even texture, designed to ensure consistent spreadability and ease of use.

Ideal for filling confectionery products, it offers a balanced aromatic profile, reliable workability and consistent results in professional settings.

HAZELNUTS	8%
COCOA	8%
% FAT	33%
FLUIDITY	🔴 🔴 🔴 🔴 🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

3 kg bucket
01010873

13 kg bucket
01010208

24 kg bucket
01010202

Nocciolata Bianca

A light-coloured hazelnut cream with a soft, silky texture, characterised by its excellent spreadability and delicate flavour.

Ready to use, it is highly versatile for use in pastry, ensuring ease of use and consistent results in every preparation.

HAZELNUTS	10%
% FAT	39.2%
FLUIDITY	🔴 🔴 🔴 🔴 🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01010708

24 kg bucket
01010755

6 x **1 kg** pastry bags
01983075

28 x **180 gr** pastry bags
01983076

Nocciolata Bianca Industry

A light-coloured hazelnut cream with a smooth, even texture, designed to ensure excellent spreadability and workability in industrial processes.

Ideal for use in pastry, it guarantees consistent performance, ease of dosing and reliable large-scale production.

CODES AND FORMATS

1.3 kg bucket
01011061

HAZELNUTS	8%
% FAT	38.3%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance



The CHOCOCREAM Range

The **Chocoream** range is designed to create fillings with precision: a very fine, soft and spreadable cream, ready to use, **ideal for croissants and baked goods after baking**. From intense cocoa to milk and cocoa, from white to pistachio and right through to caramel with fleur de sel, each variety combines **a distinct flavour with immediate workability**, ensuring consistently uniform results. And when a surprising contrast is needed, the Crunchy versions add crunchy inclusions and fruity or gianduia notes, whilst the vegan option expands the possibilities without compromising on performance or service consistency.



Discover the range
online

APPLICATIONS

AFTER BAKING	
Optimal	Possible
Filling	Filling Flavouring

For application icons, see page 11

ALL THE CREAMS IN THE CHOCOCREAM RANGE

Chococream Pistacchio



A bright green pistachio cream with a smooth, velvety texture, characterised by its excellent spreadability and intense flavour. Ready to use, it is ideal for use in pastry, ensuring ease of use, versatility and consistently high-quality results.

PISTACHIO	15%
% FAT	39.5%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS

Certificate

RSPO Mass Balance

CODES AND FORMATS

3 kg bucket
01011735

5 kg bucket
01010958

6 x **1 kg** pastry bags
01983083

28 x **180 gr** pastry bags
01983085

Chococream Pistacchio Vegan



A vegan pistachio spreadable cream with a smooth, velvety texture and an intense, well-balanced flavour. Suitable for filling both before and after baking, it offers excellent workability, stability during processing and consistent results in professional applications.

PISTACHIO	16%
% FAT	39.4%
FLUIDITY	🔴🔴🔴🔴🔴

MADE WITH PLANT-BASED INGREDIENTS
WITHOUT PALM OIL
WITHOUT HYDROGENATED FATS

Certificate	
VeganOK	Kosher - Dairy

CODES AND FORMATS

3 kg bucket
01982164

Chococream Pistacchio Industry



A pistachio cream with a smooth, highly spreadable texture, developed to ensure reliability and consistency in industrial applications. Ideal for pastry, it guarantees a balanced flavour, consistent workability and uniform results across large production volumes.

PISTACHIO	10%
% FAT	41%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate
RSPO Mass Balance

CODES AND FORMATS

13 kg bucket
01011208

Chococream Bianco New



A delicately smooth white chocolate cream with a soft, perfectly spreadable texture, ideal for post-baking filling of croissants and baked goods. Versatile and aromatic, it guarantees a well-rounded flavour, smooth workability and consistent results in professional applications.

% FAT	39.7%
FLUIDITY	🔴🔴🔴🔴🔴

10% WHITE CHOCOLATE
WITHOUT HYDROGENATED FATS

Certificate	
Halal	Kosher - Dairy

CODES AND FORMATS

5 kg bucket
01980205

24 kg bucket
01980204

Chococream Bianco SP



A very fine white chocolate cream with a soft, silky texture, designed for smooth and even spreadability. Ideal for post-baking filling of croissants and baked goods, it offers a delicate flavour, precise workability and reliable results, with no palm oil derivatives.

% FAT	38.1%
FLUIDITY	● ● ● ● ●

15% WHITE CHOCOLATE
WITHOUT HYDROGENATED FATS
WITHOUT PALM OIL
ONLY NATURAL FLAVOURINGS

Certificate
Kosher - Dairy

CODES AND FORMATS

24 kg bucket
01011382

Chococream Bianco Industry



A very fine white chocolate cream with a smooth, uniform texture, developed to ensure consistent spreadability and ease of dosing. Ideal for post-baking fillings in industrial settings, it guarantees reliable performance, continuous production and consistent results across large volumes.

% FAT	34.2%
FLUIDITY	● ● ● ● ●

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

13 kg bucket
01010853

Chococream Bianco Industry CS



A cream with a smooth, even texture, designed to ensure smooth spreadability and precise control during dosing. Ideal for post-baking fillings in industrial settings, it ensures continuous production, process stability and consistent results across large volumes.

% FAT	38.3%
FLUIDITY	● ● ● ● ●

WITHOUT HYDROGENATED FATS

Certificate
Kosher - Dairy

CODES AND FORMATS

13 kg bucket
01011171

Chococream Dark



A low-fat cocoa cream with a fine, velvety texture and an intense, distinct flavour of dark chocolate. Ideal for post-baking filling of croissants and baked goods, it ensures even spreadability, ease of use and consistent results in professional applications.

COCOA	12%
% FAT	33%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01011671

13 kg bucket
01011028

6 x **1 kg** pastry bags
01983086

28 x **180 gr** pastry bags
01983090

Chococream Milk & Cocoa



A milk and cocoa cream with a smooth, creamy texture and a balanced, enveloping flavour. Ideal for post-baking filling of croissants and baked goods, it offers even spreadability, ease of use and consistent results in professional applications.

COCOA	4%
% FAT	38.5%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate	
Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01010017

Chococream Caramel Fleur de Sel



A caramel cream with fleur de sel, featuring a smooth, velvety texture that combines sweet and savoury notes in a refined balance. Ideal for post-baking filling of croissants and baked goods, it offers a smooth spreadability, a distinctive flavour and consistent results in professional applications.

% FAT	39.5%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS
ONLY NATURAL FLAVOURINGS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01011962

6 x **1 kg** pastry bags
01983091

28 x **180 gr** pastry bags
01983092

Chococream Cinnamon

NEW



A very fine cinnamon cream with a subtle hint of biscuit, featuring a smooth, even texture. Ideal for creating products with a nostalgic and authentic aromatic profile. Perfect for fillings and toppings, it is easy to use and guarantees consistently harmonious results in artisanal preparations.

CODES AND FORMATS

3 kg bucket
01984016

% FAT	39.5%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS
WITH CINNAMON

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Chococream Coconut

NEW



A delicately textured coconut cream with an exotic and enveloping aromatic profile, characterised by a smooth, even consistency. Ideal for creating products with a distinctive and surprising flavour, it brings an elegant and modern tropical note to artisanal creations. Perfect for fillings and toppings, it is easy to use and guarantees consistently harmonious results.

CODES AND FORMATS

3 kg bucket
01984075

% FAT	39%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS
WITH COCONUT PASTE

Certificate	
Halal	Kosher - Dairy



Chococream Crunchy Tropical



A cream with crunchy inclusions and exotic notes of tropical fruit, combining a smooth, creamy base with a surprisingly crunchy texture. Ideal for post-baking fillings, it offers a sensory contrast, controlled spreadability and distinctive results in professional applications.

CODES AND FORMATS

5 kg bucket
01010011

% FAT	40.4%
FLUIDITY	●●●●○

WITHOUT HYDROGENATED FATS
WITH BISCUIT SPRINKLES

Certificate
RSPO Mass Balance

Chococream Crunchy Frutti Rossi



A cream with crunchy red fruit inclusions that combines a smooth, creamy base with fresh, slightly tart notes of strawberry and raspberry. Ideal for post-baking fillings, it offers a distinctive contrast in texture, controlled spreadability and consistent results for professional applications.

CODES AND FORMATS

5 kg bucket
01010010

% FAT	40.4%
FLUIDITY	●●●●○

WITHOUT HYDROGENATED FATS
WITH BISCUIT SPRINKLES

Certificate
RSPO Mass Balance

Chococream Crunchy Cacao & Nocciole



A gianduia cream with cocoa and generous crunchy inclusions of hazelnut and biscuit, combining intense flavour with a rich texture. Ideal for post-baking fillings, it offers a striking contrast, controlled spreadability and distinctive results in professional applications.

CODES AND FORMATS

5 kg bucket
01010030

HAZELNUTS	9%
COCOA	8.8%
% FAT	44%
FLUIDITY	●●●●○

WITHOUT HYDROGENATED FATS
WITH CHOPPED HAZELNUTS
WITH BISCUIT SPRINKLES

Certificate	
Halal	RSPO Mass Balance

The PRALIN DELICRISP Range

The **Pralin Delicrisp** range is the perfect marriage of an **ultra-fine paste** and a detail that transforms the sensory experience: the **Delicrisp butter crunch**, which adds depth, texture and an instantly recognisable signature. Designed for pastry, ice cream and praline-making, it is easy to work with, offering a **distinct and consistent contrast between creaminess and crunch** in every application. From gianduia to white, from dark to fruity, right through to the most contemporary interpretations such as caramel with fleur de sel, lemon meringue and pistachio with kadayif, every product transforms a recipe into an unforgettable experience.



Discover the range
online

APPLICATIONS

AFTER BAKING	
Optimal	Possible
Filling 	Filling

For application icons, see page 11

ALL THE CREAMS IN THE PRALIN DELICRISP RANGE

Pralin Delicrisp Classic



A milk chocolate and gianduia hazelnut cream with crunchy butter inclusions, designed for use in classic, rich-tasting pastry applications. Its creamy texture is enhanced by a balanced crunch that brings out the full-bodied aromatic profile. Ready to use, it is easy to work with and ensures consistent results in professional creations.

CODES AND FORMATS

5 kg bucket
01010922

% FAT	33%
FLUIDITY	●●●●●

28% MILK AND GIANDUIA HAZELNUT CHOCOLATE
23% FINELY CRUMBLED BISCUIT
4% ALMONDS
WITH BUTTER BISCUIT
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Pralin Delicrisp Dubai Pistachio



Pistachio cream with crunchy inclusions of kadayif noodles, designed for praline and pastry creations with a strong sensory impact. The intense flavour of pistachio combines with a creamy texture, enriched by a distinctive crunchy note. Ideal for making Dubai Chocolate and for premium applications that require character, contrast and professional reliability.

CODES AND FORMATS

5 kg bucket
01982025

PISTACHIO	15%
% FAT	34.7%
FLUIDITY	●●●●●

15% KADAYIF
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Pralin Delicrisp Pistache



A delicately smooth white chocolate cream with pistachio and crunchy butter inclusions, offering an intense yet well-balanced aromatic profile. Its enveloping creaminess is enhanced by an elegant crunch that brings out the rich flavour of the pistachio. Ready to use, it is ideal for pastry applications that require character, precision and consistent results.

CODES AND FORMATS

5 kg bucket
01011554

PISTACHIO	15%
% FAT	37.8%
FLUIDITY	●●●●●

21.1% WHITE CHOCOLATE
22.8% FINELY CRUMBLED BISCUIT
15% PISTACHIO PASTE
WITHOUT HYDROGENATED FATS

Certificate
RSPO Mass Balance



Pralin Delicrisp Noir



A smooth, fine-textured chocolate powder cream with crunchy butter inclusions, offering an intense and distinct cocoa flavour. Its creamy texture is enhanced by a balanced crunch that brings out the chocolate's aromatic depth. Ready to use, it is ideal for pastry applications that require character, texture and consistent results.

CODES AND FORMATS

5 kg bucket
01010942

HAZELNUTS	2.3%
% FAT	32.5%
FLUIDITY	●●●●●

44% CHOCOLATE POWDER
24% FINELY CRUMBLed BISCUIT
5.4% ALMONDS
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Pralin Delicrisp Blanc



A delicately smooth white chocolate cream enriched with crunchy butter inclusions, designed for pastry creations with exceptional sensory appeal. Its creamy texture combines with an elegant crunchy note, offering contrast and depth of flavour. Ready to use, it is easy to work with and ensures consistent results in professional applications.

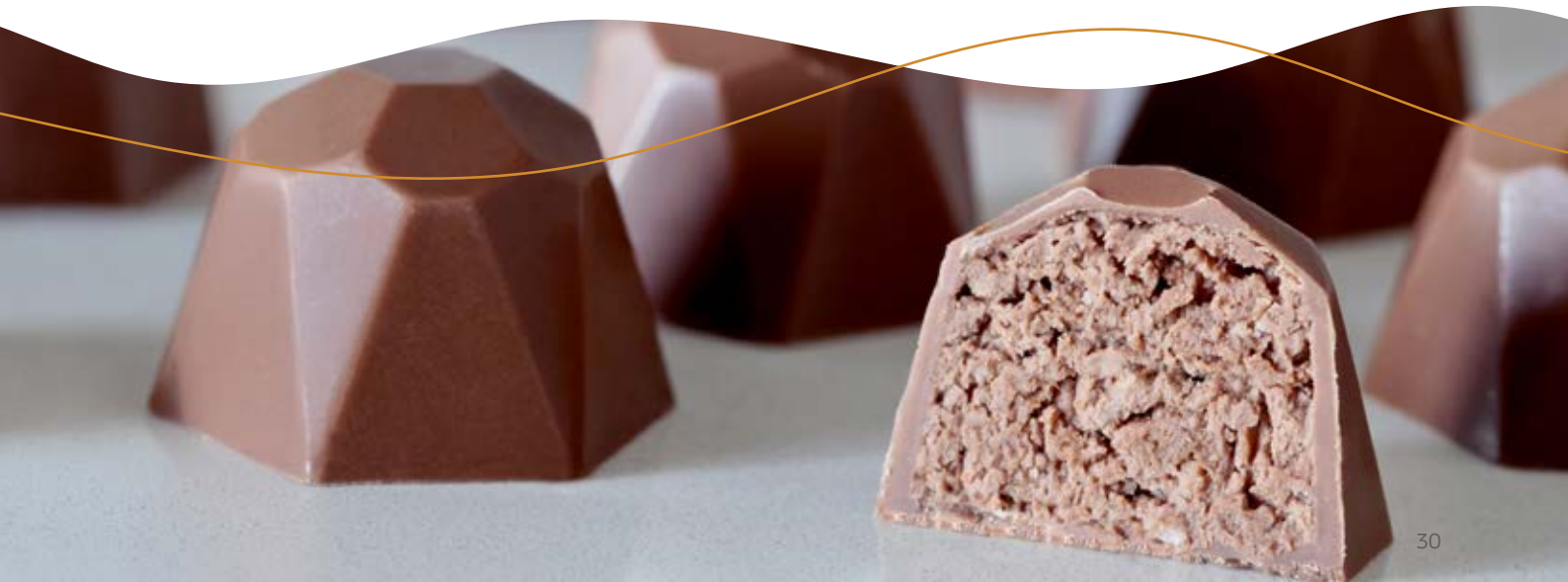
CODES AND FORMATS

5 kg bucket
01010950

% FAT	35.5%
FLUIDITY	●●●●●

38% WHITE CHOCOLATE
24% FINELY CRUMBLed BISCUIT
WITH BUTTER BISCUIT
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance



Pralin Delicrisp Caramel Fleur de Sel



White chocolate cream with caramel and fleur de sel, enriched with crunchy butter inclusions for an elegant contrast of flavours. The creamy texture and salty note balance the sweetness of the caramel, adding depth and character. Ready to use, it is ideal for pastry creations that require intensity and professional reliability.

CODES AND FORMATS

5 kg bucket
01011173

% FAT	36.6%
FLUIDITY	●●●●●

28% WHITE CHOCOLATE
21.4% FINELY CRUMBLED BISCUIT
2% ALMONDS
1% CARAMEL
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Pralin Delicrisp Citron Meringue



A delicately textured white chocolate cream with a hint of lemon, enriched with crunchy butter inclusions and crushed meringue. Its fresh, citrusy profile combines with a creamy texture and crunchy notes, creating a lively yet refined balance. Ready to use, it is ideal for pastry creations that call for contrast, lightness and character.

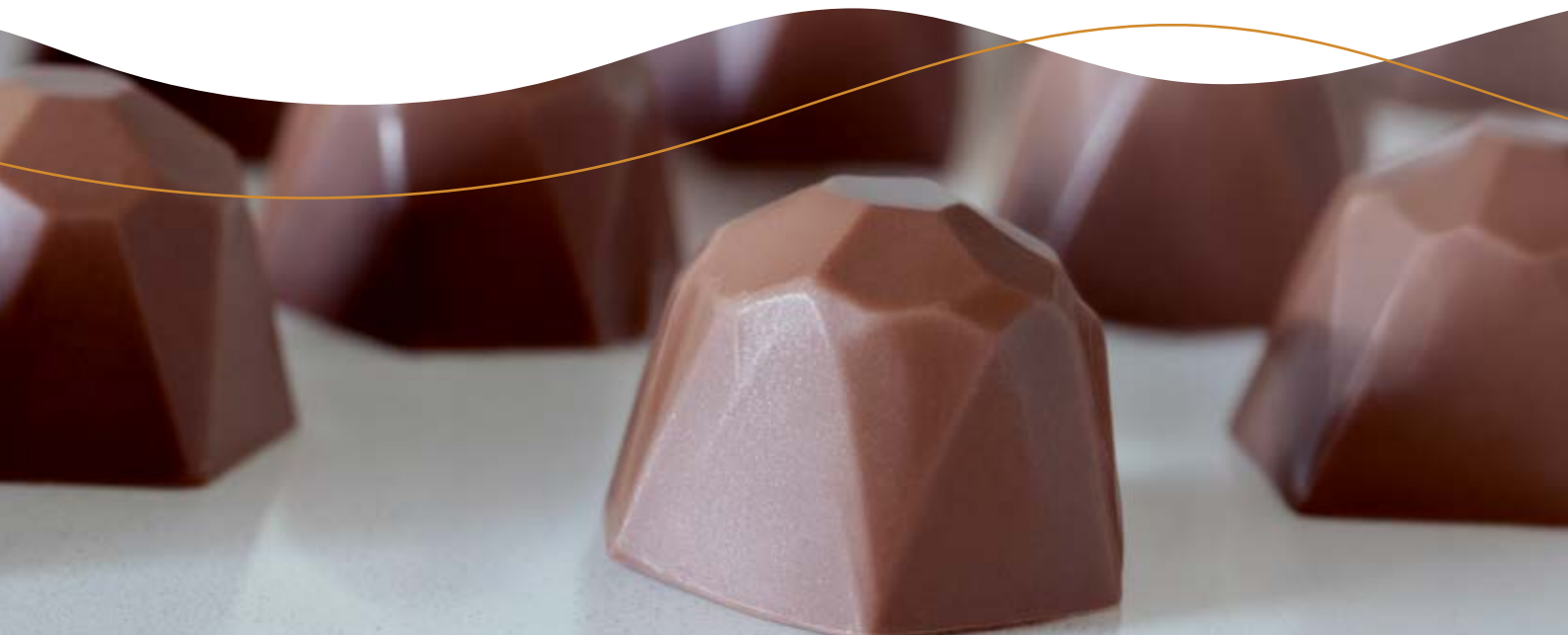
CODES AND FORMATS

5 kg bucket
01011555

% FAT	36.2%
FLUIDITY	●●●●●

26% WHITE CHOCOLATE
13.3% FINELY CRUMBLED BISCUIT
8% CRUSHED MERINGUE
WITHOUT HYDROGENATED FATS

Certificate	
Halal	RSPO Mass Balance



Pralin Delicrisp Coconty



A delicately smooth milk chocolate cream with coconut flakes and crunchy butter inclusions, designed for use in pastry creations with an exotic and enveloping flavour profile. Its creamy texture is enhanced by a balanced crunch that brings out the sweetness of the coconut. Ready to use, it is easy to work with and ensures consistent results in professional creations.

% FAT	35.6%
FLUIDITY	●●●●●

22% MILK CHOCOLATE
14% FINELY CRUMBLED BISCUIT
8% COCONUT FLAKES
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01011172



Pralin Delicrisp Fruits Rouges



White chocolate cream with red fruit and crunchy butter inclusions, designed for pastry creations with a fresh and vibrant profile. The sweetness of the white chocolate is balanced by fruity and slightly tart notes, with a creamy texture enhanced by an elegant crunch. Ready to use, it is easy to work with and ensures consistent results in a professional setting.

CODES AND FORMATS

5 kg bucket
01011198

% FAT	34%	28% WHITE CHOCOLATE	Certificate	
FLUIDITY	🔴🔴🔴🔴	15% FINELY CRUMBLED CREPES	RSPO Mass Balance	
		WITHOUT HYDROGENATED FATS		

Pralin Delicrisp Tropical



A tropical fruit-flavoured white chocolate cream with crunchy butter inclusions, designed for pastry creations with an exotic and refreshing profile. The creamy texture is balanced by lively fruity notes and an elegant crunchy element. Ready to use, it is easy to work with and ensures consistent results in professional applications.

CODES AND FORMATS

5 kg bucket
01011967

% FAT	36.9%	24% WHITE CHOCOLATE	Certificate	
FLUIDITY	🔴🔴🔴🔴	20% FINELY CRUMBLED BISCUIT	Kosher - Dairy	RSPO Mass Balance
		WITHOUT HYDROGENATED FATS		

The PRALINE Range

The **Praline** range embodies the purity of the craft: caramelised sugar and toasted nuts blended into a supremely smooth cream with a **delicate yet deep flavour**, designed as a 'hoble' ingredient to impart roundness and length. In chocolate-making and pastry, it is used in mixtures and fillings, offering a **velvety texture that blends elegantly**, giving body to fillings and adding a distinctive aromatic touch to pralines, truffles and creams. An essential, reliable and consistent base that leaves room for your own interpretation and ensures it can be replicated every day.



Discover the range
online

APPLICATIONS

AFTER BAKING
Optimal
Filling 
Flavouring 

For application icons, see page 11

ALL THE CREAMS IN THE PRALINE RANGE

Praline Noisette



A delicately textured cream made exclusively from caramelised sugar and toasted hazelnuts, with a delicate and harmonious flavour. Its smooth, velvety texture highlights the purity of the ingredients, delivering an elegant and consistent performance. Ideal as a premium ingredient for high-quality chocolate fillings.

CODES AND FORMATS

5 kg bucket
01020166

FLUIDITY	    
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50% HAZELNUT PASTE
50% SUGAR

Certificate	
Halal	Kosher - Dairy

Praline Amande Noisette



A delicately textured cream made from caramelised sugar, toasted almonds and hazelnuts, with a subtle and well-balanced aromatic profile.

Its smooth, velvety texture enhances the balance between sweet and toasted notes, ensuring an elegant and consistent performance. Ideal as a premium ingredient for professional chocolate fillings and other processes.

CODES AND FORMATS

5 kg bucket
01020167

20 kg bucket
01020188

FLUIDITY



25% TOASTED ALMONDS

25% TOASTED HAZELNUTS

50% SUGAR

Certificate

Halal

Kosher - Dairy



The CUKICREAM Range

The **Cukicream** range is designed for **baked fillings**: ready-to-use spreadable creams, created to fill shortcrust pastries and biscuits before baking, transforming into a **creamy, smooth and clean-cut centre**.

The smooth texture makes filling easier and ensures reproducible results, whilst the various options bring a rich, distinctive flavour to the laboratory, with a **performance tailored to the daily production schedule**.



Discover the range
online

APPLICATIONS

BEFORE BAKING	AFTER BAKING
Optimal	Possible
Filling	Filling

For application icons, see page 11

ALL THE CREAMS IN THE CUKICREAM RANGE

Cukicream Nocciola 2392



A cream with a high concentration of hazelnuts, designed for filling shortcrust pastries and biscuits before baking. Its stable texture and controlled viscosity ensure it holds its shape in the oven, delivering an intense flavour and consistent results, making it ideal for precise and repeatable professional applications.

CODES AND FORMATS

5 kg bucket
01010408

HAZELNUTS	25%
COCOA	4%
% FAT	33.2%
FLUIDITY	🔴 🔴 🔴 🔴 🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Cukicream Pistacchio



A highly concentrated pistachio cream, developed for filling shortcrust pastries and biscuits before baking. Its stable structure and controlled consistency ensure excellent performance in the oven, a rich flavour and consistent results, making it ideal for precise and repeatable professional applications.

PISTACHIO	18%
% FAT	42.6%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS
GLUTEN-FREE

Certificate
RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01011118

Cukicream Cacao 2391



A cocoa cream for filling shortcrust pastries and biscuits before baking, with a stable texture and intense flavour. It guarantees excellent stability in the oven, precise workability and clean results, ensuring consistency and reliability in professional settings.

HAZELNUTS	6%
COCOA	13%
% FAT	33%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01010183

24 kg bucket
01010184

Cukicream Gianduia 2558/B



A gianduia cream designed for filling shortcrust pastries and biscuits before baking, with a smooth consistency when warm and stable behaviour in the oven. Designed for large-scale production, it ensures process continuity, a balanced flavour and consistent results even in high-volume production.

HAZELNUTS	10%
COCOA	6%
% FAT	32.9%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

CODES AND FORMATS

5 kg bucket
01010407

24 kg bucket
01010195

Cukicream Mandorla



An almond cream designed for filling shortcrust pastries and biscuits before baking, with a stable structure and a smooth consistency. It guarantees excellent stability in the oven, precise workability and a balanced aromatic profile, ensuring consistent and flawless results in professional settings.

CODES AND FORMATS

5 kg bucket
01011044

% FAT	36.6%
FLUIDITY	●●●●○

16% ALMONDS
WITHOUT HYDROGENATED FATS

Certificate	
Halal	RSPO Mass Balance

Cukicream Gianduia Industry



A gianduia-flavoured cream developed for filling shortcrust pastries and biscuits before baking, with a stable texture and reliable performance in the oven. Designed for industrial use, it guarantees consistent workability, a balanced flavour and uniform results even when producing large volumes.

CODES AND FORMATS

13 kg bucket
01010750

HAZELNUTS	1.5%
COCOA	6.7%
% FAT	35.1%
FLUIDITY	●●●●○

WITHOUT HYDROGENATED FATS

Certificate	
Kosher - Dairy	RSPO Mass Balance



The CHOCObAKE Range

The **Chocobake** range is designed to give baked goods a **creamy centre right from the forming stage**: it is applied to the dough before leavening and **remains throughout baking**, preserving both texture and flavour. From velvety white to intense chocolate, it offers smooth workability and consistent performance, making it ideal for croissants, pain au chocolat and dumplings. Reliable even when frozen, it supports production rates and consistently reproducible quality standards.



Discover the range
online

APPLICATIONS

BEFORE BAKING		AFTER BAKING
Optimal	Possible	Possible
Filling 	Filling 	Filling 

For application icons, see page 11

ALL THE CREAMS IN THE CHOCObAKE RANGE

Chocobake Chocolat



A chocolate cream for filling before baking, with an intense and distinct cocoa flavour. Its creamy, stable texture ensures a smooth finish after baking and when frozen. Ready to use, it is easy to work with and delivers consistent results in professional baked goods.

CODES AND FORMATS

5 kg bucket
01010682

13 kg bucket
01010931

24 kg bucket
01010773

% FAT	33.9%
FLUIDITY	●●●●●

35% CHOCOLATE
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Chocobake Bianco



A white baking cream designed for filling products before baking, with a stable texture and reliable performance in the oven. It retains its shape and creaminess even when frozen, ensuring consistent workability and uniform results in professional settings.

CODES AND FORMATS

13 kg bucket
01011138

% FAT	32.1%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Nougaty Gianduia



A gianduia-flavoured cream for filling before baking, with a balanced flavour profile of hazelnut and cocoa. Its smooth, stable texture ensures even distribution and consistent performance after baking.

CODES AND FORMATS

5 kg bucket
01010722

24 kg bucket
01010854

HAZELNUTS	10%
COCOA	5.5%
% FAT	33%
FLUIDITY	●●●●●

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance



The FARCICREAM Range

The **Farcicream** range is designed to offer pastry chefs a versatile and reliable filling, **ideal for applications both before and after baking.**

Its smooth, easy-to-dispense creams retain **their structure and clean cut** throughout every stage of production. They guarantee consistent performance and intuitive handling. Perfect for baked goods, shortcrust pastry, puff pastry and single-portion items, they support the laboratory with **consistently reproducible results** and maximum creative freedom.



Discover the range
online

APPLICATIONS

BEFORE BAKING	AFTER BAKING	
Optimal	Optimal	Possible
Filling	Filling	Filling

For application icons, see page 11

ALL THE CREAMS IN THE FARCICREAM RANGE

Farcinut



A hazelnut cream designed to give professionals complete freedom: perfect both for filling before baking and for finishing and filling after baking, with the same reliability, thanks to a smooth texture that makes it easy to apply and ensures a clean, even cut.

CODES AND FORMATS

13 kg bucket
01011149

HAZELNUTS	10%
COCOA	3.2%
% FAT	34.3%
FLUIDITY	★★★★★

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Farcilemon

NEW



A lemon cream designed to give professionals maximum versatility: perfect both for filling before baking and for finishing or filling after baking, with the same reliable performance. It maintains a stable creamy texture even at high temperatures and does not brown, preserving its fresh colour and appearance. Its smooth, flowing texture makes application easy and ensures an even, glossy filling with a clean finish when cut.

CODES AND FORMATS

1.3 kg bucket
01984457

% FAT	34%
FLUIDITY	●●●●●

WITH LEMON JUICE
WITHOUT HYDROGENATED FATS

Certificate	
Halal	RSPO Mass Balance



OUR
**ANHYDROUS
COATING CREAMS**



The COVERCREAM Range

The **Covercream** range is designed for a flawless finish: ultra-fine pastes which, when heated to the right temperature, become a **smooth, silky coating** for profiteroles and cakes, or a velvety filling for desserts.

The **uniform texture** flows with precision and delivers a clean, consistent result, designed for rapid processing and high repeatability. From rich dark chocolate to ivory white, through to the fresh note of lemon and the drier, more defined cocoa, each product showcases an elegant signature, ready to enhance shapes, volumes and flavour.



Discover the range
online

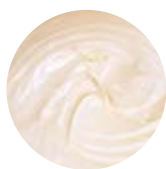
APPLICATIONS

AFTER BAKING	
Optimal	Possible
Covering 	Covering 

For application icons, see page 11

ALL THE CREAMS IN THE COVERCREAM RANGE

Covercream Bianco 1966



An ultra-fine, ivory-coloured paste designed for coatings and fillings that deliver an elegant, even finish. Its smooth, velvety texture ensures a smooth, glossy and stable coating, ideal for profiteroles, cakes and chocolate-making. Easy to melt and apply, it guarantees consistent and reliable results in a professional setting.

CODES AND FORMATS

5 kg bucket
0 1 0 1 0703

% FAT	40.4%
FLUIDITY	● ● ● ● ●

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Covercream Cacao Industry



A low-fat cocoa cream designed for professional fillings and coatings, with an intense yet well-balanced flavour. Its smooth, stable texture ensures an even coating and consistent workability, even when used in large quantities. Ideal for industrial and artisanal applications that require reliability, high performance and process consistency.

CODES AND FORMATS

1.3 kg bucket
01010956

HAZELNUTS	2%
COCOA	15%
% FAT	38%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate	
Kosher - Dairy	RSPO Mass Balance

Covercream Cioccolato



An ultra-fine chocolate paste designed for coatings and fillings that deliver an elegant, even finish. The cocoa profile is well-rounded and balanced, supported by a even, stable texture that ensures smooth, glossy coatings. Easy to melt and apply, it guarantees consistent results on profiteroles, cakes and professional chocolate creations.

CODES AND FORMATS

5 kg bucket
01010724

HAZELNUTS	4%
% FAT	38.4%
FLUIDITY	🔴🔴🔴🔴🔴

23% CHOCOLATE

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Covercream Gusto Limone



An ultra-fine lemon-flavoured paste designed for coatings and fillings with a fresh, delicate profile. Its smooth, even texture ensures a glossy, even coating, bringing out balanced and consistent citrus notes. Easy to melt and apply, it is ideal for profiteroles, cakes and professional chocolate creations.

CODES AND FORMATS

5 kg bucket
01010711

% FAT	40%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance



The CHOCOSMART Range

The **Chocosmart** range is the answer when a flawless finish is required: ultra-fine chocolate creams, designed to transform—with just a little heating—into a **smooth, silky glaze**, or into an **elegant filling** for pralines and small chocolate masterpieces. A **clean cut**, stability even at low temperatures and a workability that lends itself to whipping, as a refined alternative to ganache and butter creams, with the freedom to **customise the aromatic profile** with oil-based notes. From white to milk, through to intense dark chocolate and the palm oil-free version: a range designed to give **uniformity**, shine and a professional finish to every creation.



Discover the range
online

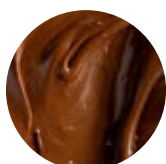
APPLICATIONS

AFTER BAKING	
Optimal	Possible
Covering 	Covering 
Filling 	

For application icons, see page 11

ALL THE CREAMS IN THE CHOCOSMART RANGE

Chocosmart Cioccolato



An ultra-fine chocolate powder paste designed for high-performance glazes and fillings. Its smooth, silky texture ensures even coatings, ease of cutting and stability even at low temperatures. Versatile and customisable, it is ideal for professional applications requiring intense flavour, precision and consistent reliability.

CODES AND FORMATS

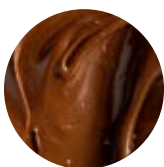
5 kg bucket
01010197

COCOA	6%
% FAT	47.8%
FLUIDITY	●●●●●

25% CHOCOLATE
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Chocosmart Cioccolato SP



An ultra-fine chocolate paste designed for high-performance glazes and fillings, available in a palm oil-free version made with coconut and cocoa butter. Its smooth, stable texture ensures even coatings, ease of cutting and excellent hold even at low temperatures. It guarantees an intense flavour and reliable results in professional applications.

CODES AND FORMATS

5 kg bucket
01011437

% FAT	47.5%	22% CHOCOLATE	Certificate	
FLUIDITY	🔴🔴🔴🔴🔴	WITHOUT HYDROGENATED FATS	Halal	Kosher - Dairy
		WITHOUT PALM OIL		

Chocosmart Cioccolato Latte



An ultra-fine milk chocolate paste designed for glazes and fillings that deliver a smooth, velvety finish. Its balanced aromatic profile and smooth texture ensure an even coating, ease of cutting and stability even at low temperatures. Ideal for professional applications that require consistent results and quality.

CODES AND FORMATS

5 kg bucket
01010196

% FAT	46.3%	18% MILK CHOCOLATE	Certificate		
FLUIDITY	🔴🔴🔴🔴🔴	WITHOUT HYDROGENATED FATS	Halal	Kosher - Dairy	RSPO Mass Balance



Chocosmart Cioccolato Bianco



An ultra-fine white chocolate paste designed for glazes and fillings that deliver a smooth, even finish. Its smooth, stable texture offers shiny coatings, ease of cutting and excellent hold even at low temperatures. Versatile and customisable, it is ideal for professional applications requiring precision, reliability and consistent quality.

CODES AND FORMATS

5 kg bucket
01010198

% FAT	42.5%
FLUIDITY	🔴🔴🔴🔴🔴

10% WHITE CHOCOLATE
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Chocosmart Caramel Crumble



An ultra-fine paste made from white chocolate with caramel and crunchy inclusions, designed for glazes and fillings that deliver a striking sensory experience. Its smooth, stable texture enhances the contrast between creaminess and crunch, offering a rich, enveloping flavour. Ideal for professional applications that demand character, precision and consistent results.

CODES AND FORMATS

5 kg bucket
01010112

% FAT	43.2%
FLUIDITY	🔴🔴🔴🔴🔴

10% WHITE CARAMEL CHOCOLATE
WITH CARAMEL INCLUSIONS
WITHOUT HYDROGENATED FATS

Certificate
Kosher - Dairy



The WONDERCHOC Range

The **Wonderchoc** range is designed to deliver maximum convenience, impeccable consistency and reliably **uniform results**. Created to meet the needs of modern pastry professionals, it is ideal for filling, coating and decorating with ease. Its **stable, easy to work texture** helps create **refined looking products** while reducing preparation time and ensuring high performance across a wide range of applications.



Discover the range
online

WONDERCHOC - APPLICATIONS

AFTER BAKING	
Optimal	Possible
Covering 	Filling 

For application icons, see page 11

Wonderchoc White



Ready to use white cream with a soft, velvety texture, ideal for masking, coating and finishing cakes. Its stable, easy to spread consistency makes it possible to achieve smooth, even surfaces and well defined decorations. Also perfect for cupcake toppings and other pastry creations, it ensures professional results and excellent stability.

CODES AND FORMATS

5 kg bucket
01011136

% FAT	43.6%
FLUIDITY	▲▲▲▲▲

25% WHITE CHOCOLATE
WITH ANHYDROUS BUTTER

Certificate
Halal

The COVERDECOR Range

The **Coverdecor** range turns decoration into a signature: an ultra-fine paste which, **when simply heated**, becomes a **smooth, silky coating** for doughnuts, éclairs, puffs and baked desserts, with a **glossy finish that remains flawless** even after freezing. At room temperature, it is non-sticky and, thanks to its **pliable texture**, coats each piece with a uniform film that resists cracking, ensuring a clean finish, repeatable in production. From white to dark chocolate, right through to strawberry and pistachio varieties, it offers colour, flavour and performance tailored to the pace of the laboratory.



Discover the range
online

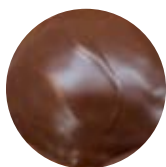
APPLICATIONS

AFTER BAKING	
Optimal	Possible
Covering 	Covering  Filling 

For application icons, see page 11

ALL THE CREAMS IN THE COVERDECOR RANGE

Coverdecor Dark Chocolate



A dark chocolate coating designed for decorating and coating doughnuts, éclairs, puffs and baked goods. It ensures a glossy, even finish, with a pliable texture that prevents cracking and stickiness, even after freezing and thawing. Ideal for professional applications requiring impeccable presentation, stability and consistent results.

CODES AND FORMATS

3 kg bucket
01011537

13 kg bucket
01011777

% FAT	35.5%
FLUIDITY	●●●●●

38% CHOCOLATE
WITHOUT PALM OIL
ONLY NATURAL FLAVOURINGS

Certificate	
Halal	Kosher - Dairy

Coverdecor White Chocolate



A white chocolate coating designed for decorating and coating doughnuts, éclairs, krapfen and baked goods. It produces a smooth, even surface with a pliable texture that prevents cracking and stickiness, even after freezing and thawing. Ideal for professional applications that require clean presentation, stability and consistent results.

CODES AND FORMATS

3 kg bucket
01011539

% FAT	36.3%
FLUIDITY	🔴🔴🔴🔴🔴

20% WHITE CHOCOLATE
WITHOUT PALM OIL
ONLY NATURAL FLAVOURINGS
GLUTEN-FREE

Certificate	
Halal	Kosher - Dairy

Coverdecor Pistachio



A pistachio coating with white chocolate, designed for decorations and coatings with an elegant and distinctive finish. The glossy, even surface retains its stability and aesthetic appeal even after freezing, thanks to a pliable texture that prevents cracking and stickiness. Ideal for doughnuts, éclairs, puffs and baked goods that require visual appeal, a balanced flavour and professional reliability.

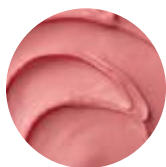
CODES AND FORMATS

3 kg bucket
01011541

PISTACHIO	5%
% FAT	36.6%
FLUIDITY	🔴🔴🔴🔴🔴

20% WHITE CHOCOLATE
WITHOUT PALM OIL
ONLY NATURAL FLAVOURINGS
WITH PISTACHIOS

Coverdecor Fragola



Strawberry-flavoured coating with white chocolate, ideal for decorations and coatings with a striking visual impact. The bright pink surface remains glossy and smooth even after freezing, with a pliable texture that prevents cracking and stickiness. Perfect for doughnuts, éclairs, krapfen and baked goods that require stability, colour and consistently professional results.

CODES AND FORMATS

3 kg bucket
01011544

% FAT	36.2%
FLUIDITY	🔴🔴🔴🔴🔴

20% WHITE CHOCOLATE
WITHOUT PALM OIL
ONLY NATURAL FLAVOURINGS

The MIRABELLA Range

The **Mirabella** range is designed for coating when the final effect matters: a cream that, when warmed and simply stirred, becomes **smooth and even**, ready to coat your desserts with a clean, controlled gesture.

In the White version, the creamy, enveloping note creates a luminous finish; in the Dark version, the low-fat cocoa gives a bolder, more intense character. Two interpretations, one promise: **immediate workability**, consistent performance and results that can always be replicated in the laboratory.



Discover the range
online

APPLICATIONS

AFTER BAKING	
Optimal	Possible
Covering 	Covering 
Flavouring 	Filling 

For application icons, see page 11

ALL THE CREAMS IN THE MIRABELLA RANGE

Mirabella Dark



A low-fat cocoa cream designed for professional coatings, with an intense yet distinct flavour. Its smooth, even texture ensures an even, glossy finish that is easy to apply and stable to work with. Ideal for confectionery products that require reliability, consistent results and a distinct cocoa flavour.

CODES AND FORMATS

5 kg bucket
01010990

13 kg bucket
01010975

COCOA	16%
% FAT	38.1%
FLUIDITY	

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Mirabella White



A white cream for professional coating, producing a smooth and even finish. Its smooth texture ensures a uniform, glossy finish; it is easy to apply and stable during use. Ideal for confectionery products that require reliability, a clean aesthetic and consistent results.

CODES AND FORMATS

5 kg bucket
01010991

13 kg bucket
01010976

MILK	18%
% FAT	39%
FLUIDITY	🔴🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance



OUR
**ANHYDROUS
FLAVOURING
CREAMS**



The PASTE Range

The **Paste** range is designed for those who wish to create flavour and texture using a **concentrated, ultra-fine and instantly effective ingredient**: professional-grade bases that can be used in fillings, flavourings, glazes and artisan ice cream, delivering a consistently uniform performance. From 100% micro-ground toasted hazelnut, to the stabilised version for an even more consistent creaminess, right through to the rich, rounded giandua and the Bitter with its bold character: every product is designed to integrate **seamlessly** into your recipes and deliver an intense, pure and repeatable signature flavour.



Discover the range
online

PASTA BITTER - APPLICATIONS

AFTER BAKING		BEFORE BAKING
Optimal	Possible	Possible
Flavouring 	Filling 	Filling 
Filling 	Covering 	

For application icons, see page 11

Pasta Bitter



A powdered chocolate paste with an intense and distinctive flavour profile, designed for professional use in pastry. Its smooth, concentrated texture ensures ease of use, an excellent aromatic yield and great versatility for glazes and fillings. Ideal for those seeking character, depth of flavour and consistent results.

CODES AND FORMATS

5 kg bucket
01010921

HAZELNUTS	3%
COCOA	10.4%
% FAT	40.5%
FLUIDITY	●●●●●

33% CHOCOLATE
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

PASTE - APPLICATIONS

AFTER BAKING
Optimal
Flavouring


For application icons, see page 11

Pasta Gianduia



Concentrated gianduia chocolate paste with a rich and harmonious profile of hazelnut and cocoa. Its smooth and intense texture ensures a high aromatic yield and great versatility, ideal for flavourings and fillings. Ready to use, it guarantees consistent and reliable results in professional applications.

HAZELNUTS	40%	43% GIANDUIA CHOCOLATE	Certificate	
% FAT	42%		Halal	Kosher - Dairy
FLUIDITY			WITHOUT PALM OIL	
			WITHOUT HYDROGENATED FATS	

CODES AND FORMATS

5 kg bucket
01010928

Pasta Nocciola



Finely ground toasted hazelnut paste, with an intense colour and authentic aromatic profile. The extremely smooth texture enhances the purity of the hazelnut, ensuring a high aromatic yield and perfect integration into recipes. Ideal for professional pastry chefs seeking quality raw materials, precision and consistent results.

HAZELNUTS	100%	ONLY TOASTED HAZELNUTS	Certificate	
FLUIDITY			Halal	Kosher - Dairy

CODES AND FORMATS

5 kg bucket
01020177

Pasta Nocciola Stabilizzata



Stabilised toasted hazelnut paste, designed to ensure maximum homogeneity and prevent oil separation. The extremely smooth and consistent texture enhances the authentic aromatic profile of the hazelnut, ensuring ease of use and precision in dosing. Ideal for professional pastry chefs who demand reliability, consistent results and high-quality raw materials.

CODES AND FORMATS

5 kg bucket
01020174

HAZELNUTS	99.4%	99,4% TOASTED HAZELNUTS	Certificate		
FLUIDITY	🔴🔴🔴🔴🔴	0.6% VEGETABLE FATS	Halal	Kosher - Dairy	RSPO Mass Balance
		WITHOUT HYDROGENATED FATS			



The MORELLINA Range

The **Morellina** range is our signature cocoa in a cream form: ultra-fine, dark and velvety concentrated pastes, ready to use for immediate incorporation into fillings and finishes, offering an **intense flavour and deep colour**. From cocoa and hazelnut to the Bitter version, right through to Bitter SP with low-fat cocoa and no palm oil, the range enhances pastry creams, whipped cream, fillings and coatings for profiteroles and semifreddos with a consistent and repeatable result, day after day.



Discover the range
online

APPLICATIONS

AFTER BAKING
Optimal
Flavouring 

For application icons, see page 11

ALL THE CREAMS IN THE MORELLINA RANGE

Morellina



A concentrated cocoa and hazelnut paste with an intense flavour and deep colour, designed to enhance fillings and pastry creations. Its smooth, spreadable texture ensures ease of use and a high aromatic yield, making it ideal for flavouring creams, whipped cream, fillings and coatings. Reliable and ready to use, it guarantees consistent results and a strong sensory impact.

CODES AND FORMATS

13 kg bucket
01010204

HAZELNUTS	8%
COCOA	26%
% FAT	43.2%
FLUIDITY	●●●●○

WITH HAZELNUTS
WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Morellina Bitter



An ultra-fine concentrated cocoa paste with a bold and intense flavour, designed for professional pastry applications. Its smooth, spreadable texture ensures ease of use and a high aromatic and colour yield, making it ideal for fillings, creams, whipped cream and coatings. Ready to use, it guarantees consistent results and a distinct cocoa character.

CODES AND FORMATS

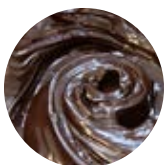
13 kg bucket
01010864

HAZELNUTS	1%
COCOA	26%
% FAT	43.2%
FLUIDITY	🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

Certificate		
Halal	Kosher - Dairy	RSPO Mass Balance

Morellina Bitter SP



An ultra-fine, low-fat concentrated cocoa paste, formulated without palm oil for high-performance professional applications. The intense, pure cocoa flavour combines with a soft, spreadable texture that ensures ease of use and excellent colour yield. Ideal for fillings, creams, whipped cream and coatings that require a distinct character and consistent results.

CODES AND FORMATS

13 kg bucket
01011234

COCOA	25%
% FAT	41.5%
FLUIDITY	🔴🔴🔴🔴

WITHOUT HYDROGENATED FATS

WITHOUT PALM OIL

Certificate	
Halal	Kosher - Dairy



OUR
**HYDRATED
CREAMS**



HYDRATED CREAMS

The **Hydrated Creams** have been created to give laboratory immediate freedom: soft, spreadable textures, ready to use, designed for **fillings and decorations** that remain consistent and reliable over time. At the heart of the range is **CREMIRCA**, with versions before and after baking and 'Thermo' variants offering high heat resistance during baking, ideal for freezing too and perfect for everything from baked goods to modern pastries, right through to mousses and semifreddos. Alongside this, **HONEYFILL** adds a touch of honey resistant to both baking and freezing, whilst **TOFFEE D'OR** completes the range with a signature gourmand caramel, designed for smooth fillings and consistently reproducible results.



Discover the range
online

CREMIRCA THERMO - APPLICATIONS

BEFORE BAKING	AFTER BAKING
Optimal	Possible
Filling 	Filling 

For application icons, see page 11

ALL THE CREAMS IN THE CREMIRCA THERMO RANGE

Cremirca Vaniglia Thermo



A smooth, spreadable cream, designed for professional fillings both before and after baking. Its stable texture and long shelf life ensure consistent results, maintaining flavour and texture even when frozen. Versatile and ready to use, it is ideal for leavened products, baked goods and pastry preparations that require reliability and thermal performance.

CODES AND FORMATS

6 kg bucket
01520410

14 kg bucket
01520521

FLUIDITY	●●●●○
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HIGH COOKING RESISTANCE
WITHOUT PALM OIL
WITHOUT HYDROGENATED FATS

Cremirca Cioccolato Thermo



A smooth, spreadable chocolate cream, designed to guarantee high performance both before and after baking. Its stable texture and long shelf life offer consistent results, maintaining flavour and texture even when frozen. Ready-to-use, it is ideal for fillings and decorations in baked goods and for professional pastry applications requiring thermal reliability.

CODES AND FORMATS

6 kg bucket
01520411

FLUIDITY



HIGH COOKING RESISTANCE

15% CHOCOLATE POWDER

WITHOUT PALM OIL

WITHOUT HYDROGENATED FATS



CREMIRCA - APPLICATIONS

BEFORE BAKING	AFTER BAKING	
Optimal	Optimal	Possible
Filling 	Filling 	Filling  Flavouring 

For application icons, see page 11

ALL THE CREAMS IN THE CREMIRCA RANGE

Cremirca Limone SP



Ready-to-use lemon cream with a fresh, balanced profile, ideal for professional fillings both before and after baking. Its stable texture ensures excellent hold during baking and when frozen, maintaining taste and texture unchanged. Versatile and reliable, it is perfect for tarts, baked goods and pastry preparations requiring consistent results and ease of use.

CODES AND FORMATS

6 kg bucket
01520534

14 kg bucket
01520536

FLUIDITY	
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WITH LEMON JUICE
WITHOUT PALM OIL
WITH COCOA BUTTER

Certificate	
Halal	Kosher - Dairy

Cremirca Arancia SP



Ready-to-use orange cream with a fresh, well-balanced citrus flavour, ideal for professional fillings. Its stable texture ensures excellent hold during baking and when frozen, maintaining its distinct colour and flavour. Versatile and reliable, it is perfect for tarts, baked goods and pastry preparations requiring consistent results.

CODES AND FORMATS

6 kg bucket
01520537

FLUIDITY	
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WITH ORANGE JUICE
WITHOUT PALM OIL
WITH COCOA BUTTER

Certificate	
Halal	Kosher - Dairy

Cremirca Vaniglia



A ready-to-use vanilla cream with a soft, spreadable texture reminiscent of classic custard. Its delicate vanilla-milk flavour and long shelf life make it ideal for filling krapfen, bomboloni, croissants and fried products after baking. Reliable and stable even when frozen, it ensures ease of use and consistent results in professional pastry-making.

CODES AND FORMATS

14 kg bucket
01520522

FLUIDITY	
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WITHOUT PALM OIL
WITH COCOA BUTTER

Cremirca Frutti di Bosco e Yogurt



A smooth, spreadable cream, designed to guarantee high performance both before and after baking. Its stable texture and long shelf life offer consistent results, maintaining flavour and texture even when frozen. Ready-to-use, it is ideal for fillings and decorations in baked goods and for professional pastry applications requiring thermal reliability.

CODES AND FORMATS

6 kg bucket
01520509

FLUIDITY	
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12% WILD BERRIES
WITH YOGHURT POWDER
WITHOUT PALM OIL
WITHOUT HYDROGENATED FATS

TOFFEE D'OR CARAMEL - APPLICATIONS

AFTER BAKING	
Optimal	Possible
Filling 	Filling  Flavouring 

For application icons, see page 11

Toffee d'Or Caramel



An ultra-fine cream designed for glazes and fillings that deliver a smooth, even finish. Its smooth, stable texture offers shiny coatings, ease of cutting and excellent hold even at low temperatures. Versatile and customisable, it is ideal for professional applications requiring precision, reliability and consistent quality.

CODES AND FORMATS

5 kg bucket
01030385

15 kg bucket
01030464

FLUIDITY	
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MADE BY BOILING MILK AND SUGAR
WITHOUT PALM OIL
WITH COCOA BUTTER

Certificate	
Halal	Kosher - Dairy



HONEYFILL - APPLICATIONS

BEFORE BAKING	
Optimal	Possible
Filling 	Filling 

For application icons, see page 11

Honeyfill



An ultra-fine honey cream for fillings before baking, with a smooth and even texture. The stability of the texture guarantees excellent stability during freezing and baking, ensuring ease of cutting and excellent hold. It is ideal for professional applications requiring precision, reliability and consistent quality.

CODES AND FORMATS

6 kg bucket
01030466

FLUIDITY		35% HONEY WITHOUT PALM OIL	Certificate Halal Kosher-Pareve
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**CREAMS CATALOGUE
2026**



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