

# The Collection

2024 - Foodservice



**irca**  
GROUP





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**Premium  
Belgium  
Chocolate  
decorations,  
toppings and  
cups** sure to  
create  
excitement in  
chocolate.



CREATING  
CHOCOLATE EXCITEMENT

# Timeless Decorations



**Rose white/dark**  
72182 (±180 pcs)



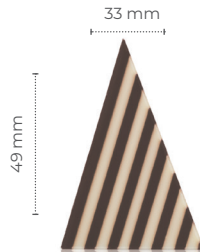
**Rose dark/white**  
72183 (±180 pcs)



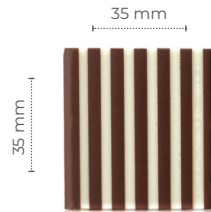
**Sunflower assortment**  
71269 (±235 pcs)



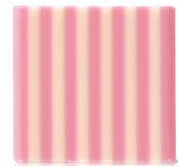
**Galaxy star dark**  
77134 (±304 pcs)



**Domino triangle dark/white**  
72214 (±538 pcs)



**Domino square dark/white**  
72213 (±500 pcs)



**Domino square white/pink**  
73219 (±500 pcs)



**Forest shavings mini dark/white**  
73191 (±475 pcs)



**Galaxy star dark**  
77134 (±304 pcs)



**in2food**  
**Chocolate tartlet 2"**  
74030 (96 pcs)

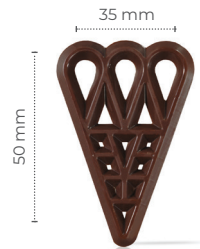




**Decorette assortment**  
71200 (±375 pcs)



**Exclusive assortment**  
71202 (±310 pcs)



**Fan decorette**  
71204 (±245 pcs)



**Ariel décor**  
71232 (±300 pcs)



**Belle décor**  
71222 (±280 pcs)

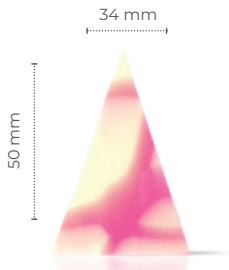
**Exclusive assortment**  
71202 (±310 pcs)

**Golden pearl**  
77323 (120 pcs)

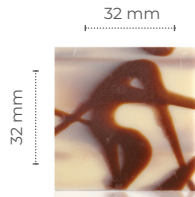


**irca**  
Chocosmart dark  
1010089 (11 lb bucket)

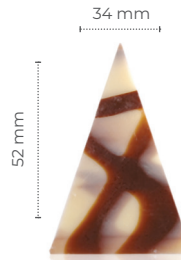




**Diablo spring**  
78229 ( $\pm 290$  pcs)



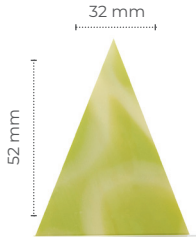
**Diablo square  
dark/white**  
73226 ( $\pm 465$  pcs)



**Diablo triangle  
dark/white**  
73227 ( $\pm 290$  pcs)



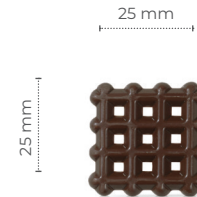
**Puccini assortment**  
71266 ( $\pm 295$  pcs)



**Diablo triangle  
green & pink**  
73288 ( $\pm 290$  pcs)



**Diablo triangle  
orange & yellow**  
73289 ( $\pm 290$  pcs)



**Wire small dark**  
71240 ( $\pm 380$  pcs)



**Mocca beans**  
81140 ( $\pm 1000$  pcs)

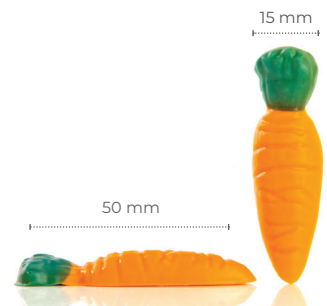




**Blizzard assortment**  
73196 ( $\pm 262$  pcs)



**Tramontana marbled**  
72102 ( $\pm 131$  pcs)



**Carrot**  
78334 ( $\pm 175$  pcs)



**Turitella**  
72110 ( $\pm 117$  pcs)



**Tornado white/dark**  
72111 ( $\pm 144$  pcs)





**Mikado dark/white**  
72109 (±335 pcs)



**Mikado dark**  
71162 (±335 pcs)



**Mikado white**  
73165 (±335 pcs)



**Mistral milk/white**  
42167 (± 1085 pcs)



**Twister dark/white**  
41159 (± 3150 pcs)



**Assortment box**  
71511 (±90 pcs)



**Curls jumbo white**  
48849 (5.5 lbs)



**in4food**  
**Butter tart square 3.2"**  
20064 (108 pcs)





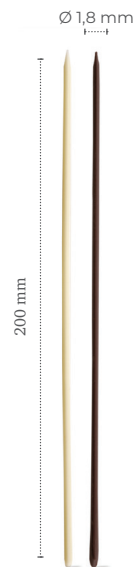
**Pاناتella dark**  
71171 (±110 pcs)



**Pاناتella white**  
73171 (±110 pcs)



**Pاناتella retro**  
73176 (±110 pcs)



**Spear dark/white  
assortment**  
71178 (±490 pcs)



**Cigarillo dark  
with white stripes**  
71173 (± 200 pcs)



**Cigarillo retro**  
73175 (± 200 pcs)



**Cigarillo white  
with dark stripe**  
73173 (± 200 pcs)



**Mikado XL dark/white**  
71163 (±220 pcs)





# Timeless Toppings



**Crushed curls dark**  
14131 (12 lbs)



**Crushed curls white**  
43132 (12 lbs)



**Curls white**  
48861 (5 lbs) · 43114 (8.8lbs)  
48812 (12 lbs) · 48818 (25 lbs)



**Curls dark**  
48860 (5 lbs) · 41128 (8.8lbs)  
48805 (12 lbs)



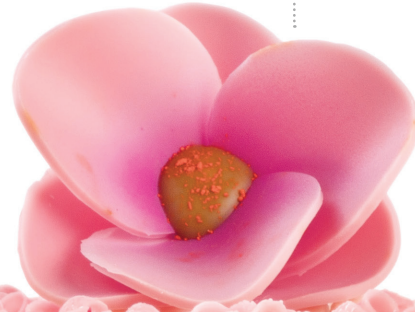
**Curls milk/white**  
48807 (12 lbs)



**Curls pink**  
48858 (5lbs) · 48811 (12 lbs)



**Anemone**  
77763 (24 pcs)





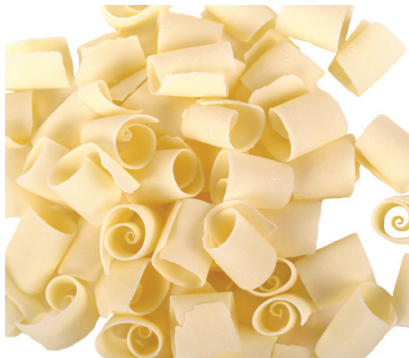
**Curls micro white**  
43117 (8.8 lbs)



**Curls mega dark**  
41136 (5.5 lb)



**Curls mega white**  
43120 (5.5 lb)



**Curls jumbo white**  
48849 (5.5 lbs)



**Curls jumbo dark**  
48850 (5.5 lbs)



**Spaghetti dark**  
41145 (5.5 lb)



**Spaghetti triple**  
41119 (5.5 lb)



**Spaghetti orange**  
48218 (5.5 lb)



**Spaghetti white**  
43127 (5.5 lb)





**Crushed spaghetti yellow**  
48080 (8.8 lbs)  
● ●



**Shavings flat dark**  
41140 (5.5 lbs) · 41149 (20 lbs)  
● ●



**Shavings thin dark**  
41194 (5.5 lbs)  
● ●



**Shavings flat white**  
43122 (5.5 lbs) · 48804 (20 lbs)  
● ●



**Shavings thin white**  
43194 (5.5 lbs)  
● ●

**Mini pearl pink** .....  
77499 (312 pcs)



..... **Mini diamond pink**  
77392 (180 pcs)



**Flake dark**  
41141 (5 lbs)  
● 🇺🇸



**Shavings curled dark**  
41168 (5.5 lbs)  
● 🇺🇸



**Shavings curled white**  
43168 (5.5 lbs)  
● 🇺🇸



**Ribbon shaving dark**  
41142 (5.5 lbs)  
● 🇺🇸



**Ribbon shaving white**  
43142 (5 lbs)  
● 🇺🇸

**irca**

Top meringue  
1070542 (6/2.2 lb bags)

..... Ribbon shaving dark  
41142 (5.5 lbs)

**irca**

Cremirca lemon  
1520534 (13.2 lb pail)



**in2food**  
Butter tart round 4"  
20087 (120 pcs)





**Forest shavings dark/white**  
42151 (5.5 lbs)



**Forest shavings mini dark/white**  
73191 ( $\pm 475$  pcs)



**Forest shavings mini dark**  
71179 ( $\pm 475$  pcs)



**Forest shavings dark/white**  
42151 (5.5 lbs)

# Indulgent Fillables



**Flower pot large**  
18140 (28 pcs)



**Flower pot large blue**  
18142 (28 pcs)



**Flower pot large green**  
18144 (28 pcs)



**Flower pot dark**  
18143 (28 pcs)



**Flower pot pink**  
18145 (28 pcs)



**Flower pot white**  
18141 (28 pcs)

**Chocolate daisy**  
77555 (140 pcs)

**irca**  
**Scaglietta dark**  
1040629 (20/2.2 lb bags)

**Truffle shell green**  
77037 (504 pcs)

**Truffle shell yellow**  
77695 (504 pcs)







**Petit four cup dark assortment**  
11216 (168 pcs)



**Truffle shell white**  
77012 (504 pcs)



**Truffle shell dark**  
77013 (504 pcs)



**Pisa cup dark**  
11210 (168 pcs)

**Diablo square dark/white** .....  
73226 (±465 pcs)





**Ballerina cup dark**  
11203 (84 pcs)



**Ballerina cup marbled**  
11254 (84 pcs)



**Cupcake polka dot**  
18150 (84 pcs)



**Flower pot mini**  
18139 (24 pcs)



**Spear dark & white  
assortment**  
71178 (±490 pcs)





# Printed Decorations

Ø 33.5 mm



Happy Birthday Confetti Dark  
21284 (140 pcs)



Congratulations Confetti Dark  
21283 (140 pcs)



Happy Anniversary Confetti Dark  
21282 (140 pcs)

Curls jumbo dark  
48850 (5.5 lbs)

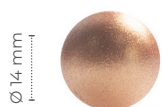
**irca**  
Chocosmart dark  
1010089 (11 lbs bucket)



# Handmade Decorations



**Pearl white**  
77140 (120 pcs)



**Mini pearl gold**  
77269 (312 pcs)



**Mini pearl assortment**  
77287 (312 pcs)

Mini pearl red (104 pcs)  
Mini pearl pink (104 pcs)  
Mini pearl white (104 pcs)



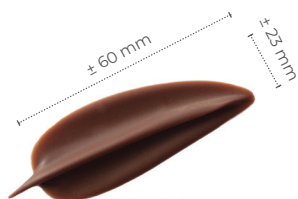
**Chocolate daisy**  
77555 (140 pcs)



**Feather artisanal**  
77102 (126 pcs)



**Butterfly**  
77568 (120 pcs)



**Elegance milk**  
77056 (160 pcs)



**Curvy elegance dark**  
77038 (128 pcs)



**Curvy elegance white**  
77039 (128 pcs)



**Chocolate tartlet 2"**  
74030 (96 pcs)



**Twist green**  
77784 (80 pcs)



**Twist red**  
77342 (80 pcs)



**Spiral dark**  
77051 (80 pcs)

**Spiral dark**  
77051 (80 pcs)

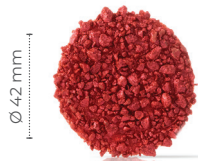
**irca**  
Lilly strawberry  
1070504 (6/2.2 lb bags)



**Turban cup dark**  
11220 (84 pcs)







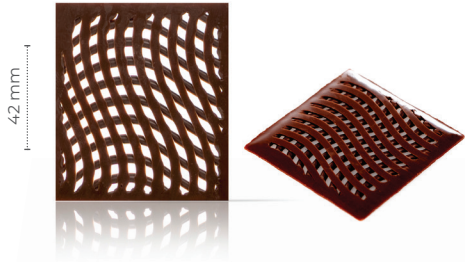
**Red crumble**  
77736 (468 pcs)



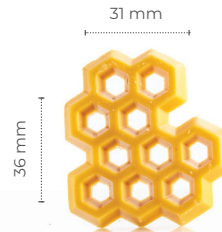
**Golden crumble**  
77286 (468 pcs)



**Silver crumble**  
77697 (468 pcs)



**Wavy 3D Square**  
77905 (165 pcs)



**Honeycomb yellow**  
77566 (152 pcs)



**Mini pearl gold**  
77269 (312 pcs)

**irca**  
SINCE 1919






The finest Italian **fillings**,  
**coating**, **glazes** and **creams**  
to create tastful and innovative  
desserts.



# Chococream

Soft, creamy fat-based white chocolate cream for filling croissants and other bakery items. Extremely versatile and lends itself to the making of soft nougats too.

	Texture	Features	Item	
<b>CHOCOCREAM PISTACCHIO</b> Ready to use white chocolate pistachio cream.  Does not release moisture.	●●●●●○	15% pistachios  Free from hydrogenated fats  15 month shelf-life	11 lb pail  1010958	 <b>READY TO USE</b>  <b>PIPING BAG</b>  <b>GLUTEN FREE</b>
<b>CHOCOCREAM CRUNCH CACAO &amp; NOCCIOLE</b> Ready to use, semifinished, spreadable cream.  Does not release moisture.	●●●●●○	With cocoa biscuit grains and chopped hazelnuts  Free from hydrogenated fats  15 month shelf-life	11 lb pail  1010030	 <b>READY TO USE</b>  <b>PIPING BAG</b>  <b>GLUTEN FREE</b>
<b>CHOCOCREAM CRUNCHY FRUTTI ROSSI</b> Ready to use, semi-finished spreadable cream with raspberry juice.  Does not release moisture.	●●●●●○	With crunchy inclusions of strawberry & raspberry  Free from hydrogenated fats  15 month shelf-life	11 lb pail  1010010	 <b>READY TO USE</b>  <b>PIPING BAG</b>  <b>GLUTEN FREE</b>
<b>CHOCOCREAM DARK</b> Ready to use, dark chocolate creamy spread with soft consistency.  Does not release moisture.	●●●●●○	15% cocoa  Free from hydrogenated fats  15 month shelf-life	11 lb pail  1011671	 <b>READY TO USE</b>  <b>PIPING BAG</b>  <b>GLUTEN FREE</b>
<b>CHOCOCREAM WHITE</b> Ready to use, white chocolate creamy spread with soft consistency.  Does not release moisture.	●●●●●○	10% white chocolate  Free from hydrogenated fats  15 month shelf-life	11 lb pail  1010690	 <b>READY TO USE</b>  <b>PIPING BAG</b>  <b>GLUTEN FREE</b>








# Nocciolata

Fat-based gianduia flavored cream made with cocoa and hazelnuts to fill pastries like cakes, crepes, croissants and donuts.

Available in a vareity of flavors.



	Texture	Features	Item	
<b>NOCCIOLATA WHITE</b> Ready-to-use white chocolate hazelnut cream.  Does not release moisture.  Kosher Dairy; Gluten Free	●●●○○	10% hazelnuts  Free from hydrogenated fats  12 month shelf-life	11 lb pail  1010708	 <b>READY TO USE</b>  <b>PIPING BAG</b>  <b>GLUTEN FREE</b>

# Cremirca

Multi-purpose water-based cream for before and after baking fillings.

Free of palm oil and extremely practical to use.

The thermo variants are ultra resistant to high temperatures.

	Texture	Features	Item	
<b>CREMIRCA LIMONE</b> Ready-to-use, bake-stable lemon flavored hydrate cream for practical pre/post baking fillings.  For fillings and flavorings. Made with real lemon juice.  Kosher Dairy	●●●○○	Can be stored for a long time at room temperature  Palm oil free  Free from hydrogenated fats  15 month shelf-life	13.2 lb pail 1520534	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>



# Chocosmart

Fat-based, chocolate-based cream specially designed for dipping, covering, coating, glazing and pastry decorations.

Less shiny than the Covercream range, Chocosmart provides a dense, clean, crack-free cut. Extremely fluid at temperatures of around 90-95°F and freeze/thaw stable.

	Texture	Features	Item	
<b>CHOCOSMART DARK RSPO</b> Dark chocolate cream for glazing and covering.  Can be whipped up in a food mixer with paddle attachment to create buttercream like consistency.  Kosher Dairy	● ● ● ● ●	Coating for sweets at 18/20°  25% chocolate  Free from hydrogenated fats  15 month shelf-life	11 lb pail  1010089	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>CHOCOSMART WHITE RSPO</b> White chocolate cream for glazing and covering.  Can be colored with fat-based colorings. Can be whipped up in a food mixer with paddle attachment to create buttercream like consistency.  Kosher Dairy	● ● ● ● ●	Coating for sweets at 18/20°  10% white chocolate  Free from hydrogenated fats  12 month shelf-life	11 lb pail  1010091	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>CHOCOSMART CARAMEL CRUMBLE</b> White chocolate cream crunchy inclusions for glazing and covering.  Can be whipped up in a food mixer with paddle attachment to create buttercream like consistency.  Kosher Dairy	● ● ● ● ●	Coating for sweets at 18/20°  10% salted caramel white chocolate with crunchy caramel inclusions  Free from hydrogenated fats  12 month shelf-life	11 lb pail  1010112	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>



White leaf 3D  
77787 (96 pcs)



Butter tart square 7"  
20063 (12 pcs)



# Mirror Glaze

High-gloss, water-based glaze for use hot to top/cover cakes and pastries. These pectin based mirror glazes remain shiny and glossy even at below zero temperatures (-4°F) and are freeze/thaw stable.

The neutral and white glazes can be colored with powder or water-based coloring to create custom shades.

	Texture	Features	Item		
<b>MIRROR NEUTRAL</b> Transparent neutral flavor, high gloss glaze.  Freeze/thaw stable. Shiny and bright at minus temperatures too.	●●●●○	Transparent high gloss icing  Heat to 120-130°F 18 month shelf-life	6.6 lb pail  1030352	 READY TO USE	 GLUTEN FREE
<b>MIRROR STRAWBERRY</b> Strawberry flavored, high gloss glaze for use hot.  Freeze/thaw stable. Shiny and bright at minus temperatures too.	●●●●○	High gloss icing Heat to 110-120°F With strawberry purée 15 month shelf-life	6.6 lb pail  1030257	 READY TO USE	 GLUTEN FREE
<b>MIRROR RASPBERRY</b> Raspberry flavored, high gloss icing for use hot.  Freeze/thaw stable. Shiny and bright at minus temperatures too.	●●●●○	High gloss icing Heat to 110-120°F With raspberry purée 15 month shelf-life	6.6 lb pail  1030388	 READY TO USE	 GLUTEN FREE
<b>MIRROR CARAMEL</b> Caramel flavored, high gloss icing for use hot.  Freeze/thaw stable. Shiny and bright at minus temperatures too.	●●●●○	High gloss icing Heat to 120-130°F 97% caramel 15 month shelf-life	13.2 lb pail  1030235	 READY TO USE	 GLUTEN FREE
<b>MIRROR DARK</b> Chocolate powder flavored, high gloss icing for use hot.  Freeze/thaw stable. Shiny and bright at minus temperatures too.  Kosher Dairy	●●●●○	High gloss icing Heat to 110-120°F 40% chocolate powder 15 month shelf-life	13.2 lb pail  1030222	 READY TO USE	 GLUTEN FREE



Poppy flower  
77669 (24 pcs)



Curvy elegance dark  
77038 (128 pcs)



Curvy leaf green  
77796 (144 pcs)







Rose dark/white  
72183 (±180 pcs)

Lilly Neutro (added cherries)  
1070508 (6x2.2 lb bags)













Butter tart round 8.7"  
20422 (7 pcs)

# Lilly Cream

Powdered mix specially designed for cold process making of mousses, bavarois and chilled desserts. Quick and easy-to-use. Can also be used as a cream stabilizer. Freeze/thaw stable .





















Neutral flavor version can also be used to make fresh liquid cream stable and firmer when whipped.

	Features	Item	
<b>LILLY NEUTRO</b> Vanilla powdered mix cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070508	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>LILLY MANGO</b> Mango paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070601	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>LILLY TIRAMISÙ</b> Tiramisu paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070499	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>LILLY CHOCOLATE</b> Dark chocolate paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070498	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>LILLY RASPBERRY</b> Raspberry paste for custard and cream flavoring, ideal for mousse and ganache making.	Freeze/thaw stable Cold process 24 month shelf-life	13.2 lb (6x2.2 lb bags) 1070502	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>



# Chocolate: Couvertures

Our premium couverture chocolates have outstanding flavor and will pleasantly surprise even the most discerning palates. Their extraordinary fluidity makes them perfectly suitable for creating a variety of confections.

	Fluidity	Features	Item	
<b>RENO CONCERTO DARK 58%</b>  Dark chocolate with a perfect blend of authentic flavor ideal fluidity makes it perfect for all types of working.  Kosher Dairy	● ● ● ● ○	Cocoa: 58% min Cocoa Butter: 36-38% T° melting: 113-122° F T° tempering: 86-90°F 18 month shelf-life	11lb (1x11 lb) bag  1011791	    
<b>RENO CONCERTO DARK 64%</b>  Dark chocolate a perfect blend of authentic flavor and optimal workability.	● ● ● ● ●	Cocoa: 64% min Cocoa Butter: 41-43% T° melting: 113-122° F T° tempering: 86-90°F 18 month shelf-life	11lb (1x11 lb) bag  1011801	    
<b>RENO CONCERTO MILK 34%</b>  Milk chocolate with unique, delicious flavor and optimal workability.	● ● ● ● ●	Cocoa: 34% min Cocoa Butter: 37-39% T° melting: 113° F T° tempering: 82-86°F 18 month shelf-life	11lb (1x11 lb) bag  1011803	    
<b>RENO CONCERTO WHITE 31.5%</b>  White chocolate a perfect blend of authentic flavor and optimal workability.	● ● ● ● ●	Cocoa: 31.5% min Cocoa Butter: 100% Natural vanilla: 100% T° melting: 113° F T° tempering: 82-86°F 15 month shelf-life	11lb (1x11 lb) bag  1011805	    















# Compounds

High-quality chocolate compounds for covering, coating, dipping and molding. These compounds have a low melting point and optimal snap effect and keep a long-lasting shine without the need for tempering.



Available in dark, milk and white variations.

	Cocoa	Features	Item	
<b>NOBEL BITTER DARK RSPO</b>  High quality dark compound chocolate. Low melting point for optimal snap. Keeps a long-lasting shine without needing to temper.	● ● ●	T° of use: Coating 104-113° F Molding 95-100° F  18 month shelf-life	22 lb (2x11 lb) bags  1010442	 Couvertures  Sorbets  Bars   Gelato  Pralines
<b>NOBEL WHITE RSPO</b>  High quality white compound chocolate. Low melting point for optimal snap. Keeps a long-lasting shine without needing to temper.	● ● ●	T° of use: Coating 104-113° F Molding 95-100° F  13 month shelf-life	22 lb (2x11 lb) bags  1010443	 Couvertures  Sorbets  Bars   Gelato  Pralines



# Mixes

Quick and easy-to-use mixes will make preparing these specialties a simple process. Our mixes are versatile and have everything you need to create delicious, beautiful desserts.

	Features	Item	
<b>DELIMACARON</b>  Powdered macaron mix; add only water, mix, pipe and bake.  Kosher Dairy	21% Almonds  12 month shelf-life	13.2 lb (6x2.2 lb) bags  1070733	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>TOP CREAM</b>  Cold process custard mix.	Creamy, yellow color  Soft cream texture 15 month shelf-life	22 lb (1x22 lb) bag  1070110	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>TOP FROLLA</b>  Powdered mix to make shortcrust pastry.	Versatile  12 month shelf-life	22 lb (1x22 lb) bag  1070077	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>TOP MERINGUE</b>  Cold process mix ideal for creating classic Italian meringue.	Just add water  24 month shelf-life	13.2 lb (6x2.2 lb)  1070542	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>
<b>CREME BRULEE</b>  Powdered mix to make creme brulee. Customize by adding flavors.	Just add milk and cream  12 month shelf-life	13.2 lb (6x2.2 lb) bag  1070610	 <b>READY TO USE</b>  <b>GLUTEN FREE</b>





# Sugar Toppings



**White Coarse Sugar**  
30621693.L32 (4/8 lb carton)



**KingsBlingz Ruby Crystal**  
Q36501.L32 (4/8lb Carton)



**KingsBlingz Diamond Crystal**  
Q36500.L32 (4/8lb Carton)



**KingsBlingz Silver Crystal**  
Q36502.L32 (4/8 lb carton)



**KingsBlingz Gold Crystal**  
Q36503.L32 (4/8 lb carton)









**Rainbow Decorettes**  
Q11591.LB6 (4/6lb Carton)



**Carnival Blend Decorettes**  
30581264.LB6 (4/6lb Carton)



**Rainbow #8 Decorettes MB**  
720697.LB6 (4/6lb Carton)



**Chocolate Decorettes**  
Q11676.LB6 (4/6lb Carton)



**White Decorettes**  
Q12312.LB6 (4/6lb Carton)



**Pastel Confetti Blend**  
Q51572.766 (4/5lb Carton)



**Rainbow 12/14 Nonpareils**  
QRBM3132.L32 (4/8lb Carton)



**Coated Rainbow Mini Chocolate Chips**  
30741558.L32 (4/6lb Carton)



Traditional **tart shells**, **puff pastry shells**, **macarons** and **piping bags** for every chef to create unique desserts.



in<sup>2</sup>food



# Butter Tart Shells



20244



## Butter Tartlet Sweet Fluted

Small, sweet butter flavored tart shell suitable for catering, party trays and individual desserts.  
12 month shelf-life

.25 oz 240 1.75" .59"



20243



## Butter Tartlet Neutral Fluted

Small, neutral butter flavored tart shell suitable for catering, party trays and individual sweet or savory creations.  
12 month shelf-life

.25 oz 240 1.75" .59"

74100



## Butter Tartlet Sweet Straight Edge

Small, sweet butter flavored tart with trendy straight edges suitable for catering, party trays and individual desserts.  
12 month shelf-life

.48 oz 96 2" .65"





20427



### Butter Tartlet Sweet Straight Edge

Medium sized, sweet, butter flavored tart with straight edges suitable for individual desserts. 12 month shelf-life

.88 oz 144 3.25" .59"



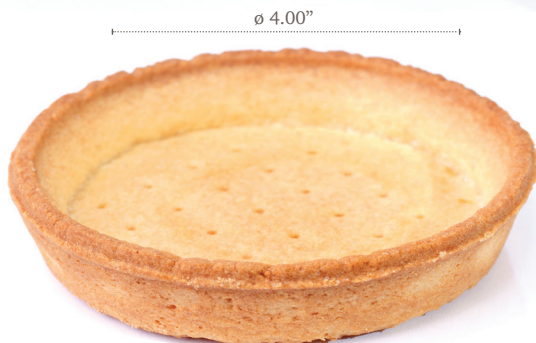
20435



### Butter Tartlet Sweet Fluted

Medium sized, sweet, butter flavored tart with fluted edges, suitable for individual desserts. 12 month shelf-life

.88 oz 120 3.35" .59"



20087



### Butter Tartlet Sweet Straight Edge

Medium sized, sweet, butter flavored tart shell with trendy straight edges, suitable for individual desserts. 12 month shelf-life

1.6 oz 120 4" .79"



ø 6.90"







74000

### Butter Tart Sweet Fluted

Family sized, sweet, butter flavored tart shell suitable for large, sharable desserts.

12 month shelf-life

 4.8 oz  12  6.9"  .79"

ø 8.70"



20422



### Butter Tart Sweet Fluted

Family sized, sweet, butter flavored tart shell suitable for large, sharable desserts.

12 month shelf-life

 7 oz  10  8.7"  .9"







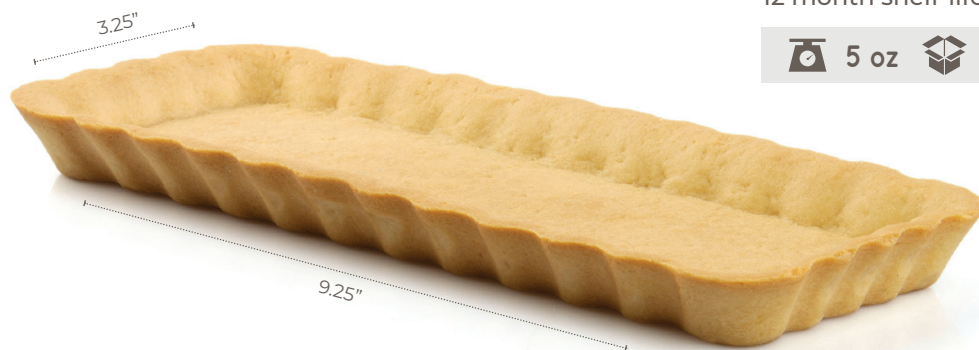
20065



### Butter Tart Sweet Rectangle

Rectangular shaped, sweet, butter flavored tart shell with fluted edges. Suitable for family, sharable sized desserts.

12 month shelf-life

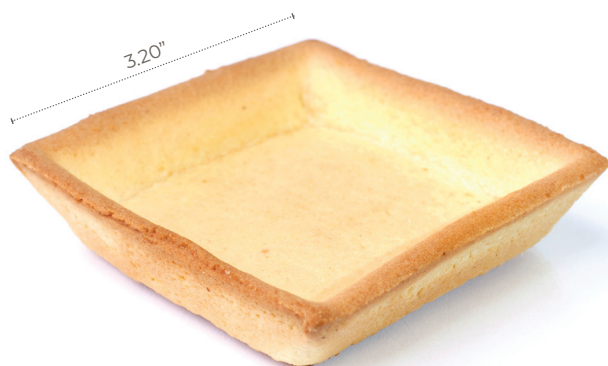


5 oz



42

↔ 9.25" x 3.25" ↑ .91"



20064



### Butter Tartlet Sweet Square

Medium sized, sweet, butter flavored tart shell with trendy straight edges in a square shape. Suitable for individual desserts.

12 month shelf-life



1.09 oz



108



3.2"



.63"

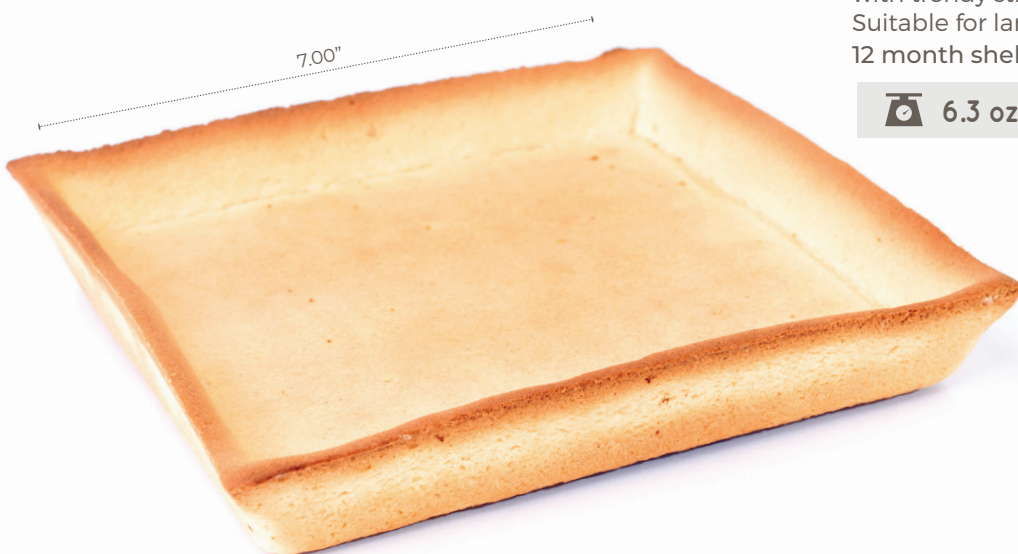
20063



### Butter Tart Sweet Square

Family sized, sweet, butter flavored tart shell with trendy straight edges in a square shape. Suitable for large, sharable desserts.

12 month shelf-life



6.3 oz



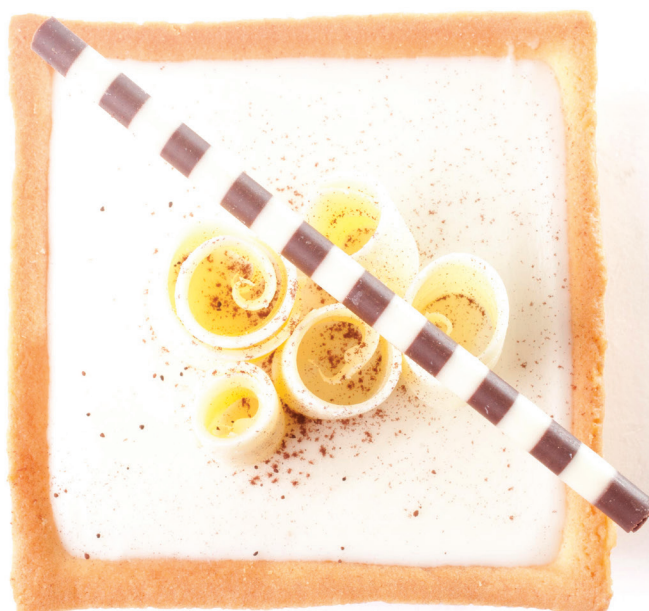
12



7"



.87"



Ø 2.00"



74030



### Chocolate Tartlet Straight Edge

Chocolate tartlet with trendy straight edges suitable for catering, pastry trays and individual desserts.

12 month shelf-life

.49 oz 96 Ø 2" ↑ .65"

Ø 3.25"



74010



### Graham Tartlet Straight Edge

Pre-coated, sweet, graham flavored tart with trendy straight edges, suitable for individual desserts.

12 month shelf-life

.99 oz 81 Ø 3.25" ↑ .87"



Butterfly  
77918 (120 pcs)





# Puff Pastry Shells



4.75"

20918



## Cream Horn

Puff pastry cream horn with sugar coating and flakey crust for sweet creations.

12 month shelf-life

.91 oz 108 4.75" 1.89"



Ø 3.50"

220660



## Flower Shell

Individually sized puff pastry shell in a flower design with sugar coating and flakey crust for sweet creations.

9 month shelf-life

.95 oz 90 3.5" 1.26"



Ø 6.00"

20329



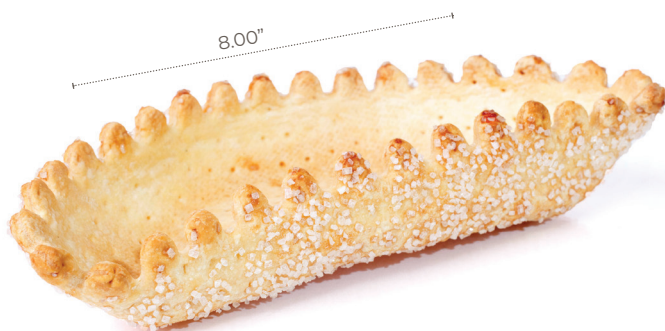
## Flower Shell

Sharable sized puff pastry shell in a flower design with sugar coating and flakey crust for sweet creations.

9 month shelf-life

2.6 oz 48 6" 1.34"





20034



### Half Moon Fluted Shell

Shareable sized puff pastry shell with fluted edges and sugar coating. Suitable for large, medium sized shareable occasions.  
9 month shelf-life

2.6 oz 20 8" 1.58"



1000976



### Fluted Round Shell

Family sized puff pastry shell with fluted edges and sugar coating. Suitable for large, sharable size desserts.  
9 month shelf-life

5 oz 8 9" 1.5"

**irca**

Lilly chocolate  
1070498 (6/2.2 lb bags)



Jumbo curls dark  
48850 (5.5 lbs)

Jumbo curls white  
48849 (5.5 lbs)



Mikado XL  
71163 (±220 pcs)

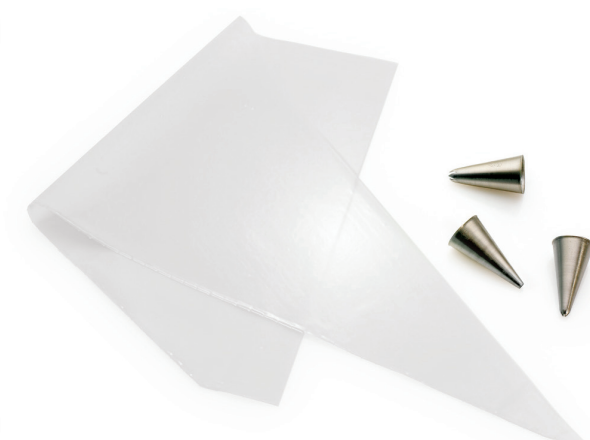
# Piping Bags



1022

## Comfort Clear 14"

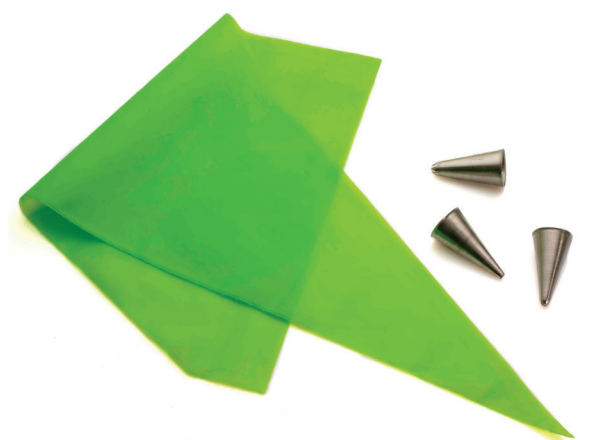
Transparent piping bag with a "soft touch" grip. Extremely flexible and grip-resistant multi-layered foil to work at the highest level to give effortless efficiency.



1023

## Comfort Clear 21"

Transparent piping bag with a "soft touch" grip. Extremely flexible and grip-resistant multi-layered foil to work at the highest level to give effortless efficiency.



1026

## Comfort Green 21"

Green piping bag with a "soft touch" grip. Extremely flexible and grip-resistant multi-layered foil to work at the highest level to give effortless efficiency.







1029

### Comfort Red Hot 24"

Extra strong, multi-layered piping bags specially suited for processing hot and/or thick fillings. Work quickly and accurately with a solid grip and stable strength.

74 24"



1110

### Sweetliner Bag 8" + Tips"

Pocket-sized piping bag with extremely flexible and non-slip grip. Multi-layered technology with a resealable tip. Draw paper-thin lines on culinary creations.

10 8"



1111

### Sweetliner Bag 8" + Tips

Pocket-sized piping bag with extremely flexible and non-slip grip. Multi-layered technology with a resealable tip. Draw paper-thin lines on culinary creations.

50 8"



# Macarons



**Birthday Cake**  
M00013 (48 pcs)



**Bubble Gum**  
M00051 (48 pcs)



**Tiramisu**  
M00020 (48 pcs)



**Hazelnut**  
M00044 (48 pcs)



**Strawberry Cream**  
M00136 (48 pcs)



**Chocolate**  
M00037 (48 pcs)



**Mango Passion Fruit**  
M00082 (48 pcs)



**Vanilla Bean**  
M00150 (48 pcs)



**Cotton Candy**  
M00068 (48 pcs)



**Pistachio**  
M00105 (48 pcs)



**Toasted Coconut**  
M00143 (48 pcs)



**Pink Champagne**  
M00099 (48 pcs)



**Salted Caramel**  
M00129 (48 pcs)



**Lemon Meringue**  
M00075 (48 pcs)

## Product Features:

- Gluten Free
- Kosher Certified
- 75 cal. & 8 grams of sugar per macaron
- Full Centers
- 90% of the process is by hand
- Shelf-life: 12 months frozen; 14 days refrigerated
- Small batch, premium quality

## Simple ingredients in the shells:

- Almonds
- Egg whites
- Sugar

## Fillings made with real ingredients:

- Real Butter
- Belgian chocolate
- Madagascar Vanilla Bean
- Sicilian Pistachios, and more





**IRCA Group USA**

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