



*Linea Professionale*

*Agostoni*  
Italian Chocolate Since 1946

CHOCOLATE COUVERTURES, POWDER,  
MASS, DRIED FRUIT PRODUCTS

CHOCOLATE COUVERTURES

COCOA: POWDER, MASS, BUTTER

CREAMS AND COATINGS

INCLUSIONS

DECORATIONS

SHELLS, TRUFFLES AND MIGNON

TOOLS





Linea Professionale

# Linea Professionale

## Why Icam?

### First class Italian chocolate

ICAM has always embraced the values of Made in Italy: creativity, attention to detail and quality, to produce a first class Italian chocolate with a distinctive, intense, natural, exclusive taste that is never too strong and just right for every application, capable of inspiring chocolatiers, pastry chefs and ice-cream makers all over the world.

### Passion and Tradition

A passion, for quality chocolate, handed down over three generations. Since 1946, the Agostoni family has produced chocolate without losing sight of the values that define it: the search for and selection of the best ingredients, control of the production chain and a sustainable approach.

### Cocoa at the source

Production of a high quality chocolate starts with the search for and selection of excellent cocoa at the source, with unique, top quality aromas, followed by the processing of the cocoa liquor and butter, "pure" and "clean" to the development of recipes that are always well balanced. In this way, ICAM chocolate reflects the typical character and flavour of the best sourced cocoa.

### Standards of Quality

ICAM is a guarantee of products which meet high standards of quality as a result of the focus on the ingredients and production processes: checks on the production chain; stand-alone, in-house production of semi-finished cocoa products; cutting-edge production technology; the selection of high-quality, safe, monitored ingredients; and a strict quality and certification system.

### Control of the Production Line

Control of the production line means achieving high quality standards by monitoring all the production stages: the plantation, the cultivation, the harvest and fermentation, the drying and quality control. Personnel on-site in the places of origin guarantee the procurement of primary ingredients from a reliable source, integrity and freshness in accordance with the principles of sustainability.



Company certificates:



Product certificates:



Kosher Dairy / Pareve





# Linea Professionale

## Technology and Expertise

The attention of ICAM to global quality, environmental issues and production efficiency, in addition to the expertise in the use of production processes, have led to the construction of a new, modern, innovative plant, featuring technology with a reduced environmental impact which guarantees maximum food safety, as well as total respect for the properties and quality of the ingredients.

## Professionalism and Specialisation

With the range of Professional Line products, ICAM has responded to the different requirements of chocolatiers, pastry chefs and ice-cream makers, by guaranteeing excellent performance in all areas of application. ICAM supports professionals with quality products and constant support by its network of agents and technical advisers.

## Market Trends

By keeping an ever-watchful eye on market trends and the continual evolution of the requirements of professionals and consumers, ICAM has developed recipes that are perfectly in line with the most varied dietary requirements. A chocolate that is good to eat with excellent organoleptic properties is the result of this commitment and constant focus.

## Organic and Sustainable Products

Since the 1980s, ICAM has been committed to sustainability by establishing solid ties and lasting relationships with the farmers and local cooperatives. ICAM has put the same passion into the challenge of organic production. As the first producer of organic chocolate in the industry, it has contributed to the creation of the organic cocoa market.

## Certifications

ICAM is proud of its reliable quality management system which is up-to-date and certified. A solid system of guarantees in food quality and safety in accordance with the highest international standards in the food sector as demonstrated by the certifications for BRC and IFS, EU Organic Farming and NOP, Kosher and Halal, Vegan and gluten-free, Fairtrade and RSPO, 100% Made in Italy, in addition to ISO 9001 certification.

Other certifications on request:



ICAM chocolate couverture products are made with:



ICAM products are:



and suitable for consumers with celiac disease, except for the products marked with the symbol \*



Linea Professionale

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## Icam, beyond 70 years of excellent Italian chocolate

ICAM chocolate is the result of the undying passion handed down by the **Agostoni family since 1946**, virtuosos of a genuine chocolate culture made in Italy.

Passion, creativity and a close eye on market trends have made it possible to achieve this goal: for 70 years these have represented the essence of ICAM, a well known and successful brand with the best professionals all over the world, that cherish **the flavour of its chocolate and the quality of the raw materials, grown in respect of environment, social and economic sustainability.**

Born from the initiative of Silvio Agostoni who, just after the war, established an artisanal workshop in Lecco to produce sugar, Icam immediately developed an interest in chocolate which was considered no longer a luxury product, but a quality product at an accessible price, to bring to every family.

Thanks to the collaboration with Vitali, **Icam created an innovative horizontal press** that gave a more efficient and uniform production. Ten years after its establishment, Icam reached industrial dimensions.



In 1961 the founder died prematurely; his wife Carolina Vanini and her brothers Giancarlo and Urbano continued to run the company and the program of excellence. From the Seventies, with the arrival of the eldest son Angelo Agostoni in the company, Icam started searching cocoa in the best plantations developing a close collaboration with the farmers. In the Eighties Icam opened an in-house Quality Control laboratory and production technologies continued to be improved. In 1997, Icam took up the challenge of "organic products": in collaboration with the farmers, **the company became a pioneer in the organic chocolate market.** The new production facility in Orsenigo, **equipped with the latest technologies was inaugurated in 2010.**

Today, the company is one of the few in the world that has adopted a **system of vertical integration**, allowing **total control over the supply chain**: from the selection of cocoa plantations in the territory of origin to the personalization ( all semi-finished products are in-house produced). The production plant in Italy is designed to offer an exceptional quality and full traceability, completes the quality control, **respecting the environment and the local community.** The future sees Icam projected in an international dimension, towards the expansion of its markets well beyond the 70 ones it already supplies. The third generation, that has joined the company during the last 5 years, is carrying forward the values of the company, which are, after all, those of the family: **passion, research, selection of best ingredients, respect for people, without any compromise on the quality of the products.**

To celebrate the 70th anniversary in style, Ernst Knam has become the new testimonial for ICAM's professional line of products, ICAM Linea Professionale. His choice to work with ICAM Linea Professionale products is an important recognition of the company's quality progress.

# Agostoni

 *Italian Chocolate Since 1946*



## Icam Cioccolatieri presents Agostoni

Icam Cioccolatieri presents Agostoni, **the proposal dedicated to professionals**, which takes its name from the founding family and celebrates 70 years of commitment in the pursuit of excellence.

Agostoni celebrates **the crowning excellence of cocoa and completes the offer** of the Icam Linea Professionale, by addressing chocolate connoisseurs.

The Agostoni family has been cultivating its own culture of chocolate in Icam for 3 generations, and it has led the company to be **today the Italian reference company** for high quality cocoa processing.

A challenging process, that starts from the search for **great single origin cocoa**, with extraordinary, unique and fine flavour profiles, coming from carefully selected plantations, in territories where cocoa is historically an integrating part of their culture. The strictly applying modern and delicate production techniques and the study of balance in recipes enables the company to offer a range of chocolates that have an articulate and authentic taste profile and a technical performance specially developed for the most refined professionals.

Agostoni holds a remarkable selection of **premium products**, as a result of the careful management of an integrated supply chain, and brings together an exclusive collection of recipes that are really special and unique to offer a surprising flavour experience even to the most demanding chocolate lovers. Grand Cru and single origin cocoa chocolate couverture, liquor and powder with a great personality that will allow chocolate, confectioners and ice-cream makers to interpret cocoa according to their inspiration.



## Chocolate Couvertures

The rediscovery of an ancient treasure.

### Native Bagua: back to the origins of cocoa

A Single-origin cocoa, with an important presence of Criollo cocoa, sourced from the Bagua area in the Peruvian Amazon: it is the first cocoa whose consumption can be traced back to as early as **3000 BC**: a treasure rediscovered by ICAM at the origins of cocoa, a "native", wild cocoa, still cultivated by native **Mayo Chincipe** descendants (Awajun Amazon communities) in a wild, largely unexplored territory.

**Criollo Cocoa**, this unique and precious "primitive" white cocoa with a particularly intense and aromatic taste of cocoa, and a strong identity, makes it possible to obtain excellent quality results.

Bagua cocoa is cultivated in an unspoiled natural environment, and is processed following natural times and methods.

It's simply an organic farming production, conformed by both European and USA organic certification protocols.

In Peru, ICAM has established a direct relationship with the local cooperative APROCAM, which involves circa 460 small farmers, mainly from Awajun communities.

In working along with the APROCAM, ICAM's main aim is to improve the quality of life of their members and boost profits by improving the quality of the cocoa.

The criteria the partnership activities revolve around are environmental sustainability, able to guarantee the conservation of the existing eco-system, and social and economic sustainability, able to contribute to the wellbeing of the cooperative members.



**Bagua Native Peru Origin Organic Dark Chocolate Grand Cru - Cocoa 81%**  
Code 8308 • 4 Kg Bags (3 Bags per Case)



Fluidity

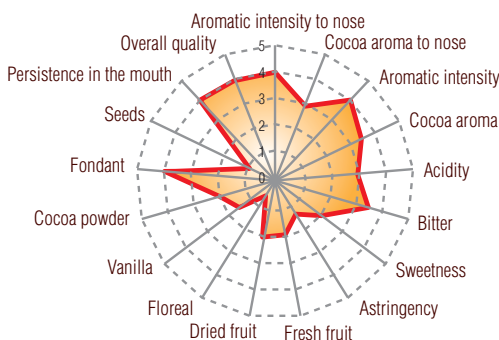


#### COMPOSITION

Total cocoa: min 81%  
Cocoa butter: average 45%  
Sugar: max 18%

#### TASTE

This "primitive" cocoa, unique and rare, allows to obtain results of excellent quality, giving life to an exclusive chocolate, with an aromatic profile of great intensity and power, where it expresses the cocoa and dark chocolate flavour in its pure form: delicate acidity, pleasantly astringent. Strong intensity in the mouth and nose.



#### RECOMMENDED USE

- **In chocolate products:** Excellent in pralines, in combination with ganaches and fillings which present significant alcoholic and aromatic parts, also whipped; to implement the range of solid bars or with inclusions, and for intense hot chocolate. Excellent for moulding and coating.
- **General pastries:** Excellent for creating rich, full-bodied and structured creams and mousses. In confectionery, it can be used to create excellent bases, thanks to being rich in full-bodied cocoa fiber.
- **In ice-cream:** Thanks to the richness and intensity of its taste, it is perfect for cold applications such as semifreddo desserts and chocolate ice creams, and can be combined with other aromas and ingredients.

Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.

## Los Bejucos

Cocoa of origin for an extraordinary chocolate.

The 70 years experience is fully expressed in the proposal of a wide range of Grand Cru Los Bejucos, Dominican Single Origin, the good quality of which has been recognized by **the Minister of Industry and Commerce of the Dominican Republic with a Certificate of Designation of Origin.**

The "Los Bejucos" area is situated in the western end of the Duarte province, a land which historically is the origin of the well-known "Hispaniola" cocoa, bordering the province of Hermanas Mirabal. It belongs to the municipality of San Francisco de Macoris, and covers an area of almost 700 hectares. It involves 86 fincas, with 63 **experienced and professional** producers, as far as both average age and schooling is concerned (30% have reached secondary level education), and with a strong feeling towards organic production. For the most part (73%) these are farmers who are owners of their own "finca", a small size farm.

The area is situated at an altitude of 120m above sea level, humid sub-tropical climate, average annual temperature of 25,6° with average annual rainfall of 1500 mm, and a relative humidity of 80%. Three underground rivers ensure a constant irrigation and a perfect drainage, giving unique characteristics to this soil.

**The territory has a rich variety of flora and fauna life:** mahogany trees, oaks, royal palms, guaranà, acacias guavas, papayas, sweet and sour orange trees, grapefruit trees, coconut trees, cherry trees, avocados, sapote trees, tamarind trees, bread trees, mango trees, guava trees, ...are the natural settings of the lives of bees, nightingales, frogs, lizards, quails, woodpeckers, doves and owls.

The farmers are constantly engaged in the daily activities regarding the management and **improvement of their farms:** weeding, pruning, plant renewal, control of parasites and illnesses using natural and biodynamic methods alternate with the activities of soil preservation.

The cocoa beans have an **important content of criollo**, above average dimensions and an elongated shape; the wooden crates used for the fermentation, the material of the drying platforms and the washing operations, give the beans a pleasant light colour.

The level of fermentation is homogeneous and complete, particularly during the aerobic phase.



**Los Bejucos**  
**Dominicana Origin**  
**Dark Chocolate Grand Cru - Cocoa 70%**  
Code 8322 • 4 Kg Bags (3 Bags per Case)

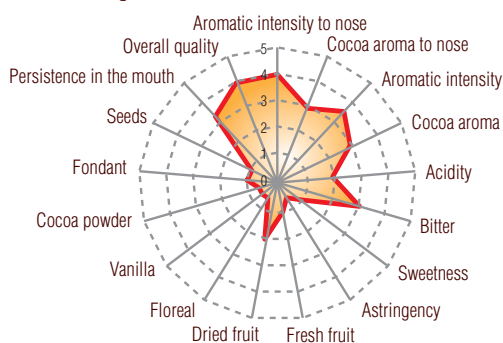


### COMPOSITION

Total cocoa: min 70%  
Cocoa butter: average 47%  
Sugar: max 29%

### TASTE

A flavour profile of great intensity in which is fully expressed the authentic cocoa flavour, with presence of hints of dried fruit, balanced acidity and delicate bitterness. Minimum astringent.



### RECOMMENDED USE

- **In chocolate products:** Wide spectrum of application for the realization of chocolate, fillings, creams, ganache, chocolate bars; thanks to its delicate acidity it is a perfect tasting in combination with sour and also red fruit, vanilla, floral aromas, infusions. Also if tasted in purity, it offers a great taste experience. Extraordinary in hot chocolates. It shows an excellent fluidity, glossy and perfect crystallization.
- **General pastries:** Great for light creams, mousse and creams in pastry and dessert for catering.
- **In ice-cream:** Great performance of taste in ice-cream, frozen desserts and sorbets.

Store in a cool dry place (15 ± 20 ° C) away from heat sources. Close the box after use.



Los Bejucos  
Dominicana Origin  
Milk Chocolate Grand Cru - Cocoa 46%  
Code 8345 • 4 Kg Bags (3 Bags per Case)

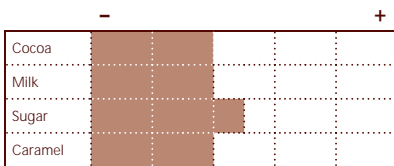


### COMPOSITION

Total cocoa: min 46%  
Cocoa Butter: average 36%  
Total fat: average 42%  
Sugar: max 30%

### TASTE

Full taste of milk and cocoa, a milk chocolate for real chocolate connoisseurs. The sweet notes of caramel are perfectly balanced by the bitterness of the cocoa great presence. The aromatic profile is completed by a thin aftertaste of dried fruit.



### RECOMMENDED USE

- **In chocolate products:** The excellent fluidity makes it a special product for pralines of high level even in combination with hazelnuts paste, orange and coffee. Excellent also as chocolate in total purity to enhance the taste of the intense single origin chocolate. Ideal for a refined recipe of hot chocolate, ganache and cream for special fillings. A well combination with spices, salt and also with particular smoked flavour It is perfect for chocolate bars.
- **General pastries:** In filling creams, light but full of personality, in mignon pastries and in modern cakes.
- **In ice-cream:** Particularly suitable in ice-cream thanks to the excellent persistence of its taste at cold temperature. Special for frozen desserts and ice-cream-based milk - also in combination with dried fruit; or a delicious sorbet with the intense flavour of milk chocolate.



# Cocoa Powder

## RECOMMENDED USE

Aromatic and intense profile of great intensity. In addition to the typical characteristics of the product, there is also the possibility of telling the production chain of single-origin cocoa.

- **In chocolate products:** Ideal for making classic hot drinking chocolate or spreadable creams, also in combination with other products.
- **General pastries:** Ideal for icing, as a flavouring for confectionery bases and for creams.
- **In ice-cream:** It expresses its full flavour profile in ice cream products and sorbets when used in combination with mass or chocolate from the same origin.



## Single-Origin Peru Cocoa Powder 10/12

Code 4212 • 1 Kg Bag (5 Bags per Case)



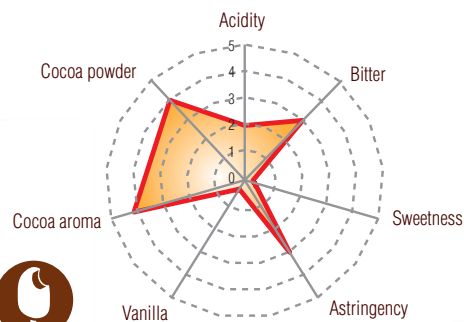
### COMPOSITION

Natural Cocoa Powder (ph 5,5), light colour and 10/12% cocoa butter.

### TASTE

Single-origin cocoa powder, obtained with an important presence of Criollo cocoa, fat-reduced and natural; cacao tannin taste, for an intense, authentic cocoa flavour: light brown colour, excellent aroma.

- **General pastries:** Ideal for applications in baked products and biscuits.



## Nacional Arriba Single-Origin Ecuador Cocoa Powder 22/24

Code 4211 • 1 Kg Bag (5 Bags per Case)



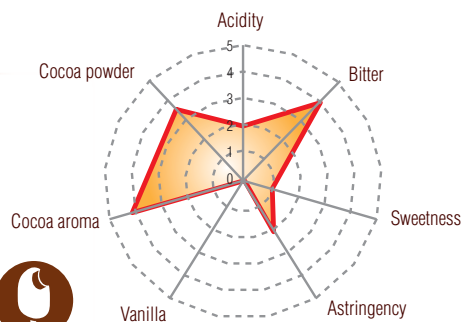
### COMPOSITION

Red Cocoa powder, very dark brown, strongly alkalized (pH 8), with 22/24% of cocoa butter.

### TASTE

Intense flavour profile, with very characteristic cocoa notes, persistent and enveloping to fully express the pure taste of cocoa single origin.

- **In ice-cream:** perfect for truffles



## Cocoa Mass

A selection of cocoa mass to create unusual combinations, experience or customize your own chocolate couverture, ice-creams and sorbets with a strong taste and persistent aromatic cocoa flavour. Obtained simply from roasted beans, peeled and minced, without the addition of other ingredients. This is produced with no conching process in order to give the most authentic and intense taste of cocoa.

### COMPOSITION

100% cocoa mass (naturally contains 54% cocoa butter)

### RECOMMENDED USE

Produced with cocoa from single origin, it is recommended to give an intense cocoa flavour to creams and other chocolate products, without adding any sugar. A great-integration to chocolate and cocoa powder to give a stronger and persistent flavour of authentic cocoa:

- **General pastries:** Creams and baked products; make good even in the decoration and technique of screen printing.
- **In chocolate products:** Chocolate bars, praline and ganache. In praline making these are perfect to support the taste of chocolate in milk and dark chocolate recipe.
- **In ice-cream:** To produce ice-cream, frozen desserts and sorbets, they can be used either to replace cocoa powder or chocolate as in addition, with appropriate balancing of fats.
- **Gastronomy:** To create and experiment new combinations between the bitterness of the cocoa, the scents of the single origin and salt flavours.



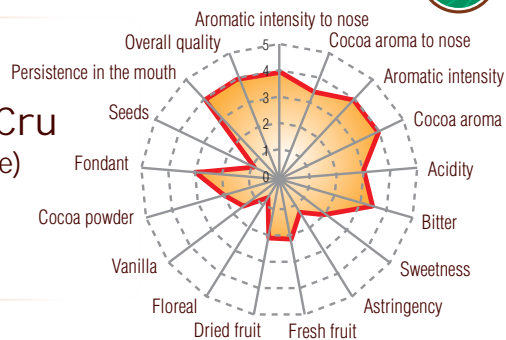
### Bagua Native Peru Origin Organic Cocoa Mass - Grand Cru

Code 8384 • 4 Kg Bags (3 Bags per Case)



#### TASTE

Cocoa mass with an important presence of Criollo cocoa, aromatic and lovely profile, great aroma and persistence, important bitterness never aggressive, minimum pleasant acidity.



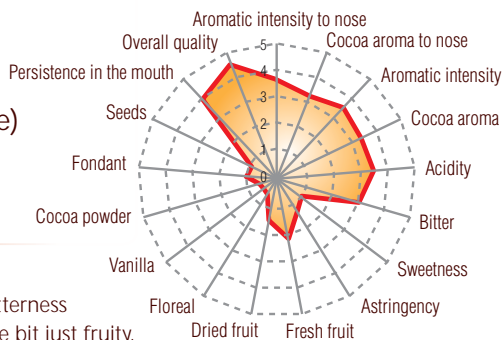
### Grand Cru Los Bejucos Dominicana Origin Cocoa Mass

Code 8381 • 4 Kg Bags (3 Bags per Case)



#### TASTE

The most intense of the three proposals: acidity and bitterness important but well balanced, full cacaote flavour, a little bit just fruity.





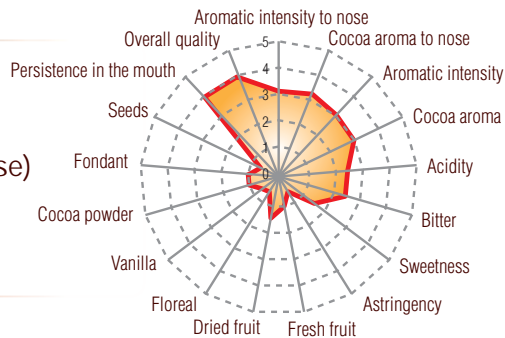
## Uganda Cocoa Mass - Single-Origin

Code 8385 • 4 Kg Bags (3 Bags per Case)



### TASTE

Less bitter than Los Bejucos, it is well expressed with a full and clean cacaotè taste.



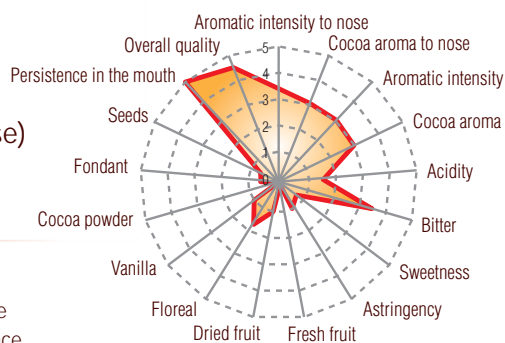
## Nacional Arriba Ecuador Cocoa Mass - Single-Origin

Code 8386 • 4 Kg Bags (3 Bags per Case)



### TASTE

The great bitterness and the important cocoa taste are more aromatic and very pleasant thanks to the presence of a floral note and a good controlled acidity.



## Cocoa Nibs



## Organic Cocoa Nibs

Code 1907 • 2,5 Kg Bucket

### DESCRIPTION

Organic selected cocoa nibs. Produced with roasted cocoa beans, cleaned and not sprouting. Has a definite taste of roasted cocoa.

### FEATURES

3/6 mm pieces selected.

### RECOMMENDED USE

- **In chocolate products:** First class cocoa inclusions in all types of pralines, fillings and bars, as they are or chocolate- or caramel-coated.
- **General pastries:** Ideal as decorations, in fillings and baked bases, in cakes and biscuits.
- **In ice-cream:** Ideal as decorations, inclusions or for an original "stracciatella" effect, on plain bases or on cocoa/chocolate bases.



Store in a cool dry place (15 ± 20 ° C) away from heat sources. Close the box after use.



## Praline Paste

A selection of "Italian style" premium Praline Pastes. Natural ingredients, fine taste, high percentage of nuts guarantee products of the highest quality, unique and unailing, to cover a wide range of uses and preferences.

### RECOMMENDED USE

- **General pastries:** considering its particular flavour this is perfect for many combinations, it is suitable to personalize creams, mousses, fillings and crispy bases. It can be used also in bakery products.
- **In chocolate products:** A key product in the production of filled pralines with even long-life, specialty chocolate, snacks and flavour spread creams.
- **In ice-cream:** Can be used in the composition of ice-cream and semifreddo-desserts, base mixes and ripples for ice cream.

Mix well before each use. Store at 12°-14° to maintain the stability of their components.

### Homemade Hazelnut Praline

Code 7327 • 5 Kg Bucket



#### COMPOSITION

Hazelnuts: 55%  
Sugar: 44,6%

#### TASTE

Intense flavour of hazelnut praline and caramelized sugar. Rough structure on the palate, creating a traditional praline with a homemade feel.



### Homemade Almonds Praline

Code 7328 • 5 Kg Bucket



#### COMPOSITION

Almonds: 55%  
Sugar: 44,5%

#### TASTE

Delicate and balanced flavor, clean taste of lightly toasted almond and caramel.  
A fine structure with a pleasant crispness, slightly perceptible on the palate.



NEW

### TGT Hazelnut Fine Praline Tonda Gentile Trilobata Hazelnut

Code 7344 • 5 Kg Bucket



#### COMPOSITION

Hazelnuts: TGT 55%  
Sugar: 44,6%

#### TASTE

Fine and smooth, with an intense and gentle flavour of hazelnut, made with superior Italian Hazelnuts. Light colour.



NEW

### Pistachio Praline

Code 7343 • 2,5 Kg Bucket



#### COMPOSITION

Pistachio nuts: 60%  
Sugar: 39,4%

#### TASTE

Premium and typical Italian taste, emphasised with a hint of salt.  
A fine structure with a pleasant crispness, slightly perceptible on the palate.





CHOCOLATE COUVERTURES

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CHOCOLATE  
COUVERTURES

Visit the new website: [www.icamprofessionale.it](http://www.icamprofessionale.it)

# CHOCOLATE COUVERTURES



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CODE	KOSHER DAIRY / PAREVE  HALAL ICB	%	Cocoa MIN	%	Sugar MAX	%	Cocoa butter AVERAGE	%	Total fat AVERAGE	-	fluidity	+	Moulding	Hollow forms	Enrobing	Ganache / fillings	One shot	Coating pan	Hotchocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciatella	CHOCOLATE PRODUCTS			PASTRIES			ICE-CREAM		
																												4 kg x 3 pcs	PRODUCT NAME							

## DARK CHOCOLATE

8308	Bagua Nativo Grand Cru Peru Orig.	81	18	45	-																															
8322	Los Bejucos Grand Cru Dominicana Origin	70	29	47	-																															
8300	Grand Cru Los Palmaritos Dominicana Origin	75	24	45	-																															
8301	Grand Cru Los Vasquez Dominicana Origin	75	24	45	-																															
8327	Single-Origin Uganda	78	21	43	-																															
8302	Single-Origin Dominicana	75	24	47	-																															
8303	Single-Origin Ecuador	74	25	45	-																															
8304	Single-Origin Madagascar	71	29	42	-																															
8306	Single-Origin São Tomé	71	29	42	-																															
8305	Cru Pachiza Peru Origin	70	29	40	-																															
8330	Extra Bio	70	29	40	-																															
8310	Vanini	72	27	44	-																															
8307	Diamante	67	32	42	-																															
8311	Regina	61	38	39	-																															
7897		4 kg per 3 Blocks																																		
8312	Bittra	60	39	36	-																															
8528	Bittra Fairtrade	60	39	36	-																															
8316	Mabel	56	43	37	-																															
8313	Madesimo	52	47	35	-																															
8314	Modella	52	47	32	-																															
8320	Sugar Free Senza Zucchero	60	39	37	-																															




## MILK CHOCOLATE

8345	Los Bejucos Grand Cru Dominicana Origin	46	30	36	42																															
8340	Monorigine Peru	39	35	30	37																															
8360	Prestige Bio	32	40	28	35																															
NEW	8349 Ambra	40	29	38	46																															
8341	Vanini	39	28	36	46																															
8348	Regina	35	40	31	38																															
8342	Chiara	33	36	30	37																															
8343	Prestige	32	40	30	34																															
8559	Prestige Fairtrade	32	40	28	34																															
8344	Modella	30	40	25	31																															
8350	Sugar Free Senza Zuccheri Aggiunti	36	41	31	36																															






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CHOCOLATE COUVERTURES

CODE	KOSHER DAIRY / PAREVE																				
	 	% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	- fluidity +	Moulding	Hollow forms	Enrobing	Ganache / fillings	One-shot	Coating pan	Hot chocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciarella
4 kg x 3 pcs	PRODUCT NAME						CHOCOLATE PRODUCTS			PASTRIES					ICE-CREAM						

GIANDUJA



<b>8375</b>	Gianduja	32	43	26	40					●	○	○	●	●	●	●	○	○	○	○	○
<b>8396</b> Bowl 2.5 kg x 4 pcs	Gianduja Milk	26	30	24	45		○	○	○	●	○	○	●	●	●	●	○	○	○	○	○
<b>NEW</b> <b>8394</b> Bowl 2.5 kg x 4 pcs	Cremona Bianco		27	28	47		○	○	○	●	○	○	●	○	○	●	○	○	○	○	○

WHITE CHOCOLATE

<b>8370</b>	Bio		41	30	38		●	○	○	●	○	●	●	●	●	○	○		●	○	○
<b>8373</b>	Vanini		34	35	43		○		●	●	○	○	○	○	○	○	○		●	○	○
<b>8372</b>	Edelweiss		36	30	36		●	●	●	●	●	●	●	○	○	○	○		●		
<b>8369</b>	Aster		50	24	30		●	●	○	●	●	○	○	○	○	○	○		●		

LINEA PRO




CHOCOLATE COUVERTURES

<b>8323</b>	Dark Chocolate Pro Intense	60	39	33					●		●	●	●	○	●	●	●		●		
<b>8321</b>	Dark Chocolate Morbido	54	43	31	35				●	●		○	○	○	●	●	○				
<b>8398</b> Bowl 2.5 kg x 4 pcs	White Chocolate Morbido		37	22	39				●	●		○	○	○	●	●					

CHOCOLATE BAKING PRODUCTS

<b>8356</b>	Dark Chocolate Chunks	45	54	26														●	●		
<b>8357</b>	Milk Chocolate Chunks	30	50	24	29													●	●		
<b>8358</b>	White Chocolate Chunks		53	21	28													●	●		
<b>8535</b> 25 kg bag	Dark Chocolate Bio Fairtrade Mignon Drops - 9.000 pcs/kg	45	54	26														●	●		
<b>8336</b>	Dark Chocolate Medie Drops - 7.500 pcs/kg	45	54	26														●	●		
<b>8337</b>	Dark Chocolate Mignon Drops - 9.000 pcs/kg	45	54	26														●	●		
<b>8338</b>	Dark Chocolate Mini Drops - 12.000 pcs/kg	45	54	26														●	●		
<b>8339</b>	Dark Chocolate Spillo Drops - 20.000 pcs/kg	45	54	26														●	●		

IGLOO CHOCOLATE FOR ICING

<b>8319</b> 4 Kg Basket	Dark Chocolate Igloo Bittra	67	31	46	50															●	●
<b>8354</b> 4 Kg Basket	Milk Chocolate Igloo Latte Intenso	40	35	37	46															●	●
<b>8371</b> 4 Kg Basket	White Chocolate Igloo Edelweiss		29	41	51															●	●

# Linea Professionale

## Tempering

Chocolate processing, especially when it is used in molded and coated products, is strongly influenced by the particular crystallization characteristics of cocoa butter.

The aim of tempering or pre-crystallisation is to select the  $\beta$  (Beta) crystals of cocoa butter, that are the ones in stable form, so that the chocolate may preserve in time a perfect structure, glossiness and snap. On the contrary, chocolate "out of temper" (because of an incorrect tempering, but also due to temperature fluctuations), will be difficult to remove from the moulds. It will be dull in appearance, with the surfacing of cocoa butter (fat bloom), a sandy or inconsistent or poor melt-in-the-mouth texture and a quick organoleptic deterioration in time.

The tempering process is divided into three phases:

### 1. Melting

To ensure the proper melting of all the crystals, bring the chocolate to a temperature of 45°- 50°C and melt it completely, making it totally fluid, without leaving any lumps. For this operation you can use dissolvers, stoves and microwave ovens; in this last case we recommend that you proceed gradually while mixing continuously to avoid burning the product.

### 2. Cooling

As an indication, cool white chocolate to 26°/27° C, milk chocolate to 27°/28° C and dark chocolate to 28°/29°C, in a homogeneous way. Many of the crystals that will be formed in this phase belong to unstable typologies. Mix the chocolate mass continuously, to spread the  $\beta$  (Beta) type crystals of cocoa butter uniformly.

### 3. Heating

Heat again the pre-crystallized chocolate mass by increasing the temperature to 28°/29° C for white chocolate, 29°/30° C for milk chocolate and 31°/32° C for dark chocolate. In this way, only the stable  $\beta$  (Beta) type crystals of cocoa butter will be selected. The chocolate can now be processed and used.

Once tempered, as it cools the chocolate tends to crystallize. In order not to have to repeat the process, it is necessary to always keep the temperature within the  $\beta$  (Beta) type crystal stability (27°-34°C) and as near as possible to the service temperature to ensure excellent malleability.

## Tempering methods

There are various methods to temper chocolate. Below you can find some indications. The tempering process is an art form which requires commitment and manual and professional skills.

### A. Automatic method by using a tempering machine

Naturally, this is the recommended method, using special tempering machines. Pour the solid or previously melted chocolate into the machine's melting tank and programme the melting and processing temperatures of the chosen chocolate. Once the chocolate has melted, press the temperature button and wait until the machine has finished tempering. The chocolate can be processed as required only after this process has finished.

### B. Table method

To process, pour 2/3 of the melted chocolate coating onto a cold surface (20°C), spreading it with a spatula until you reach the pre-crystallization temperature (26°±29° depending on the chocolate). At this point, add the other part of the melted coating (1/3), mixing it in a bowl in order to reach the processing temperature. Mix, avoiding to incorporate air, as this would cause the mass to grow thicker. Use the chocolate for processing as requested.

### C. Seeding method

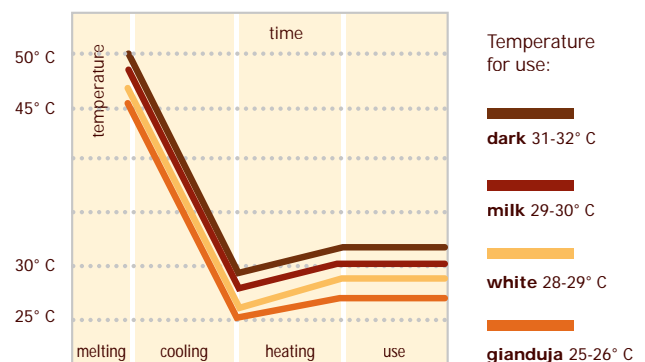
Bring the chocolate mass to melt at 40°- 45°C.

Insert the chocolate in the proportion:

- 20% for dark chocolate
- 25% for milk chocolate
- 30% for white chocolate

of its weight, from the already melted chocolate mass, mix with care and do not incorporate any air. The stabilized  $\beta$  (Beta) crystals that are present in the chocolate that has been added will facilitate the creation of other stable crystals in the already melted mass. Bring the mixture to usage temperature, by mixing continuously.

## Temperature table





# Linea Professionale

## Modelling

This is the technique to shape chocolate by using appropriate moulds. This is the case of slabs, pralines, eggs or hollow shapes. In this regard, we can supply some advice/recommendations:

### • The moulds

These must be perfectly clean and dry, washed with special detergents, possibly with demineralised water, dried on stoves or with jets of forced air. They should be used at a temperature of approximately 20°/22°C so as not to cause a thermal shock to the chocolate.

It is better to use moulds in rigid polycarbonate that ensure a more efficient beating to expel any air bubbles and to spread the chocolate homogeneously.

### • Crystallisation

After beating, the mould should be placed quickly in a fresh environment (lower than the work environment temperature by approximately 10°C), without humidity and provided with air circulation for an adequate period depending on the dimensions (generally 10/15 minutes for pralines). At the end of this process you will obtain perfectly crystallized and easily extractable chocolate.

## Coating

Biscuits, cakes, nougats, dried fruit, pralines ...

You must pay attention to the temperature of the products to be coated and to the work environment temperature, which should not be lower than 20° C.

## Packaging

Packaging should be carried out in a suitable environment, at a controlled temperature not above 18/20° C and with a humidity not exceeding 50/55%, in order to avoid the classic problems caused by temperatures.

## Preservation and storage

Chocolate must be preserved in rooms having a controlled temperature of between 15° and 18° C with a humidity not exceeding 50/55% if dealing with bulk products, otherwise the latter will have to be adapted to the relative humidity similar to that of the product being preserved. Do not expose chocolate to light sources (especially, white chocolate) and pay particular attention to odours as chocolate absorbs these easily both from the environment and the packing.

PROBLEM	CAUSE	SOLUTION
<ul style="list-style-type: none"> <li>• Whiteish moulded product (fat bloom)</li> </ul>	<ul style="list-style-type: none"> <li>• Incorrect tempering or cooling</li> </ul>	<ul style="list-style-type: none"> <li>• Melt (if plain chocolate) and remould taking care of temperatures</li> </ul>
<ul style="list-style-type: none"> <li>• Spotted or opaque moulded product</li> </ul>	<ul style="list-style-type: none"> <li>• Dirty, damp or too cool moulds,</li> <li>• Incorrect tempering or cooling</li> </ul>	<ul style="list-style-type: none"> <li>• Clean and dry moulds</li> <li>• Pre-heating moulds at 20°C</li> <li>• Melt (if plain chocolate) and remould taking care of temperatures</li> </ul>
<ul style="list-style-type: none"> <li>• Unhardened product</li> </ul>	<ul style="list-style-type: none"> <li>• Ambient temperature too high, incorrect tempering or cooling</li> </ul>	<ul style="list-style-type: none"> <li>• Check temperature and humidity in storage area</li> <li>• Melt (if plain chocolate) and remould taking care of temperatures</li> </ul>
<ul style="list-style-type: none"> <li>• Off-tastes</li> </ul>	<ul style="list-style-type: none"> <li>• Storage near strong odours, old product</li> </ul>	<ul style="list-style-type: none"> <li>• Check storage areas and best before dates</li> </ul>
<ul style="list-style-type: none"> <li>• Chocolate difficult to melt</li> </ul>	<ul style="list-style-type: none"> <li>• Melting temperature too low, product has absorbed humidity</li> </ul>	<ul style="list-style-type: none"> <li>• Raise the temperature, check storage areas, destroy affected product.</li> </ul>

# Linea Professionale

## Icam Linea Professionale Chocolate Couvertures: a highly specialized range



The recipe of each single couverture has been designed for highly specialized uses, technical performance and taste intensity, and for excellent performance in confectionery, chocolate and ice-cream applications.

To select the right products within the range, in addition to the technical informations of the recipe (cocoa butter, fat, sugar, milk), there are specific symbols for the recommended applications.

The taste profile and fluidity graphs complete the informations for the choice.



## Professional products handbook

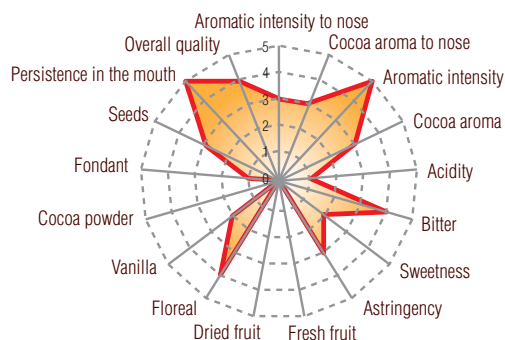
### Taste profile

In cooperation with the sensorial analysis specialists of the Icam Quality Laboratory and the most authoritative European Centres for Research and experts in sensorial analysis, here we present the taste profiles of our Cru, Grand Cru and Single Origin Couverture, set out in a spidergram. The taste profile has been evaluated on the map of the olfactory, gustative and retro-olfactory descriptors, which bring together the sensorial features that are peculiar to each, on a scale from 0 to 5 (0 = absence of intensity, 5 = maximum intensity).

This graph is easy to read and gives an immediate comparison that can be a guide for professionals in selecting the chocolate that best meets the aromatic profile sought.

For our blends we have adopted a more synthetic graph.

Through their activity and experience, the team of technical pastry chef has developed the aromatic profiles even further together with the technical features of the couverture, by creating an immediate guide to use and suggestions of combinations and uses in the main areas of pastry cooking.



Example of Dark Chocolate Single-Origin Ecuador

### Fluidity

This professional products handbook provides information on the level of viscosity/fluidity of the couvertures.

**Viscosity** is a measure of a fluid resistance to flow, the internal friction of a moving fluid; the **fluidity** measures the opposite of viscosity, the ease of movement.

This parameter should be evaluated together with the taste and the percentage of cocoa, cocoa butter and sugar, in order to choose the most suitable couverture for specific uses and needs.

For example, the viscosity determines the thickness of enrobing and shells: in pastries and pralines, a more fluid chocolate produces thinner icings; a more viscous chocolate, used to make eggs and hollow forms, let have a suitable thickness with a single application and/or in less time.



Example of a highly fluid product.



Example of a slightly fluid, i.e. viscous, product.

# Linea Professionale

## The Grand Crus and Single Origins: all the Flavours of Cocoa

Icam Linea Professionale has selected the very best of the beans grown in those countries traditionally regarded as the cradle of cocoa, where the crop has played a significant role in the economy, history and culture of the local people. The result is a choice range of chocolate varieties which boast a series of distinctive characteristics which reflect the origin, the individual genotype and the different season's harvest.

This is particularly evident in the two top-of-the-range Grand Cru chocolate, Los Palmaritos and Los Vasquez, each selection made with cocoa beans from a single plantation in Dominican Republic. To confirm its continuous and constant commitment – since the 1980s – to the research and the development of higher quality cocoa, ICAM becomes a leading player in the socio-economic development of the local communities.

The projects, especially in the Dominican Republic, Peru and Uganda, demonstrate our concept of real sustainability: Icam's serious commitment and competence ensure both product quality and respect for the individual, all at a fair price that guarantees sales and growth opportunities to both sellers and buyers.

Ideal for all the uses on which the intent is to highlight the presence of a chocolate with a full, round flavour and distinct personality.



### Dark Chocolate Grand Cru Los Palmaritos Dominicana Origin - Cocoa 75% Code 8300 • 4 Kg Bags (3 Bags per Case)



#### COMPOSITION

Total cocoa: min 75%  
Cocoa butter: average 45%  
Sugar: max 24%

#### ORIGIN

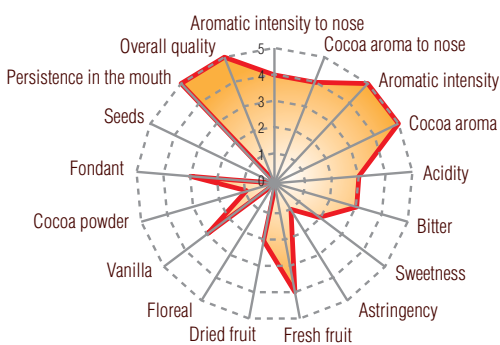
Made exclusively with cocoa beans from the Los Palmaritos plantation in the Dominican Republic. It is a rare cocoa cultivated in harsh mountain terrain.

#### TASTE

Great character and overall quality: powerful, dominating cocoa taste, intense fresh fruit fragrance; average acidity, the right balance of sugar, bitter on the palate.

#### RECOMMENDED USE

- **In chocolate products:** Extraordinary in pralines with fillings or pastes, for example with an apple, pear, or peach flavour, for ganache creams, with tropical fruits (pineapple, mango, papaya etc.). Thanks to its balance between bitterness and sweetness, it goes well with other ingredients even when there is a large amounts of sugars are present.
- **General pastries:** Well-suited to chocolate cream fillings, including those using fresh fruit (such as Bavarian creams or charlottes), mousse with fruit, sponge cake or "savoiardi" soaked in citrus liquor (orange, tangerine, grapefruit, lime, etc.), Maraschino, triple sec, aged rum.
- **In ice-cream:** Excellent in a chocolate and fruit semifreddo dessert.



# Linea Professionale

## Dark Chocolate Grand Cru Los Vasquez Dominicana Origin - Cocoa 75%

Code 8301 • 4 Kg Bags (3 Bags per Case)

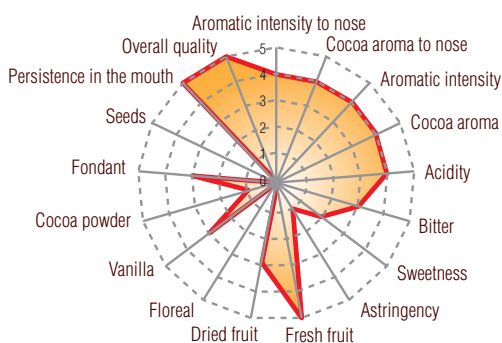


### COMPOSITION

Total cocoa: min 75%  
Cocoa butter: average 45%  
Sugar: max 24%

### ORIGIN

Made exclusively with cocoa from the Los Vasquez plantation in the Dominican Republic, close to "Los Palmaritos" but with a different terrain and shaded areas; the cocoa obtained has different features.



### TASTE

Intense body, strong persistence of fresh fruit, acidity, important cocoa flavour that ends with a long persistence in the mouth for great overall quality.

### RECOMMENDED USE

- **In chocolate products:** Particularly suitable for fine pralines, in fruit-flavoured cream fillings with hints of citrus; enrobing of fondants and fruit gelée.
- **General pastries:** Extraordinary in all types of miniature desserts made with cream and fresh fruit, in Bavarian creams, in light creams, and cake fillings that use seasonal fruit.
- **In ice-cream:** Extraordinary in semifreddo desserts and chocolate sorbets combined with fruit.

## Dark Chocolate Single-Origin Uganda - Cocoa 78%

Code 8327 • 4 Kg Bags (3 Bags per Case)

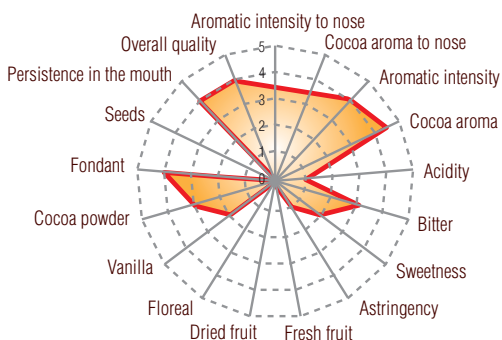


### COMPOSITION

Total cocoa: min 78%  
Cocoa butter: average 43%  
Sugar: max 21%

### ORIGIN

Cocoa processed fresh in an Icam centre of fermentation and drying. The direct supply chain has allowed us to enhance the quality of this high ground cocoa, which represents the essence of Africa. The project has improved production profitability and it is the driving force of the territory development.



### TASTE

Dominant chocolate flavour, characteristic cocoa aroma, intense and persistent. Delicately spiced with a pleasant, sweet, and enveloping note of chocolate tea, it emerges easily thanks to its body and strong, clean, direct taste. Even in the fine tuning of the recipe, care has been taken to enhance the intensity and balanced flavour of this cocoa.

### RECOMMENDED USE

- **In chocolate products:** Excellent in pralines, in combination with ganache creams and fillings (even whipped) that contain significant alcoholic and aromatic parts.
- **General pastries:** excellent for rich, full-bodied and well-structured cream mousses and ganaches.
- **In ice-cream:** thanks to its density and intense taste, it expresses itself perfectly in cold desserts: excellent for semifreddo desserts and with chocolate ice-creams, which can be realized in combination with other perfumes and ingredients.
- **Not recommended:** due to the strong presence of cocoa, it is best to avoid combinations with excessively delicate and fragile elements.

# Linea Professionale

## Dark Chocolate Single-Origin Dominicana- Cocoa 75%

Code 8302 • 4 Kg Bags (3 Bags per Case)



### COMPOSITION

Total cocoa: min 75%  
Cocoa butter: average 47%  
Sugar: max 24%

### ORIGIN

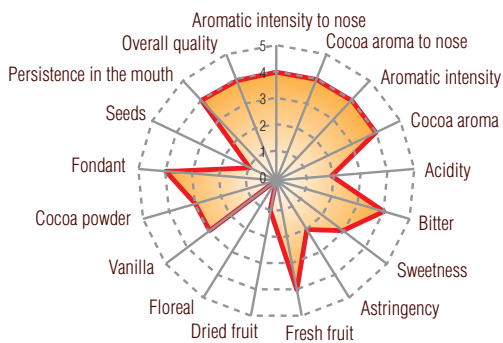
"Hispaniola" Cocoa selected from the most exclusive plantations in the province of Duarte, taking advantage of the finest genetic heritage.

### TASTE

Very delicate chocolate, slightly acidic, with a hint of vanilla; emerging scent of cocoa and chocolate. Melts easily, with particular persistence in the mouth, slightly sharp with fresh fruit final notes.

### RECOMMENDED USE

- **In chocolate products:** Excellent in pralines, and with non-alcoholic creams, non-acidic fruit ganaches (banana, pear, apple, hazelnut, pistachio, etc.). perfect in spreadable creams and hot chocolate.
- **General pastries:** Extraordinary in fine pastries, especially cookies, cakes with delicate toppings (hazelnut, marron glacé, cream, chantilly), mousse, non-alcoholic egg creams, perfect in profiteroles, or a Sacher-type icing.
- **In ice-cream:** Extraordinary in creamy semifreddo desserts, in chocolate ice-cream without alcoholic correction or additions, in small refined ice-creams.



## Dark Chocolate Single-Origin Ecuador - Cocoa 74%

Code 8303 • 4 Kg Bags (3 Bags per Case)



### COMPOSITION

Total cocoa: min 74%  
Cocoa butter: average 45%  
Sugar: max 25%

### ORIGIN

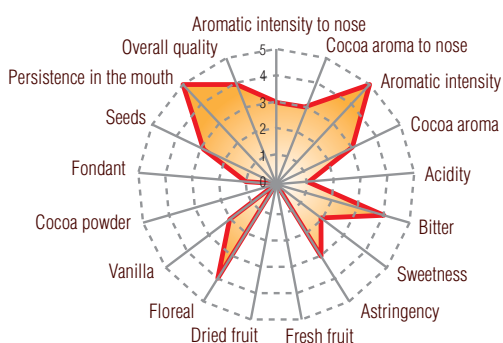
In the province of Guayas – typical zone of Nacional cocoa – Icam has selected a chocolate that preserves the characteristics of the traditional Ecuadorian Arriba cocoa.

### TASTE

Very floral profile, characteristic bitterness, accompanied by low acidity and a pleasant note of astringency: broad range of typical cocoa aromas; concludes with an emerging floral bouquet and persists for a long time in the mouth.

### RECOMMENDED USE

- **In chocolate products:** Gives special taste to pralines with strong sour creams – like those using orange, lemon, or grapefruit, with ganache cream spiced with walnut, cinnamon, or pepper; it goes equally well with delicate scents such as rosemary, sage, and mint.
- **General pastries:** In mignon pastries, extraordinary with fruit creams, both alcoholic and non-alcoholic; in chocolate cake, with chocolate icing; it expresses it self very well in baked desserts, in cookies or in "savoirdi" (sponge biscuits).
- **In ice-cream:** To create an icing on fruit ice-cream on a stick, or in semifreddo desserts, even alcoholic ones.



# Linea Professionale

## Dark Chocolate Single-Origin Madagascar - Cocoa 71%

Code 8304 • 4 Kg Bags (3 Bags per Case)



### COMPOSITION

Total cocoa: min 71%  
Cocoa butter: average 42%  
Sugar: max 29%

### ORIGIN

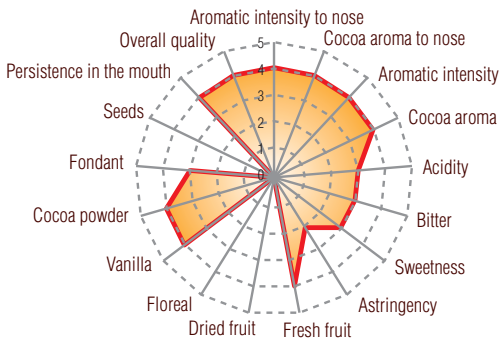
Produced with single origin cocoa beans from the Sambirano region in northeastern Madagascar.

### TASTE

Very pleasant, balanced acidity, bitterness, and sweetness, yet intense, aromatic and persistent. Has distinct notes of fresh fruit, broad range of typical cocoa aromas.

### RECOMMENDED USE

- **In chocolate products:** in pralines, recommended with semi-dense fillings, with flavours like caramel, spices, pepper, walnut, nuts and vanilla.
- **General pastries:** recommended in the same chocolate products' combinations. Extraordinary with egg creams, chantilly and chocolate cake fillings. In baked desserts, it is well-suited to shortcrust pastry and spiced biscuits.
- **In ice-cream:** perfect for aromatic ice-cream, with or without spices; makes chocolate sorbet special. Recommended for semifreddo desserts, especially those with nuts.



## Dark Chocolate Single-Origin São Tomé - Cocoa 71%

Code 8306 • 4 Kg Bags (3 Bags per Case)



### COMPOSITION

Total cocoa: min 71%  
Cocoa butter: average 42%  
Sugar: max 29%

### ORIGIN

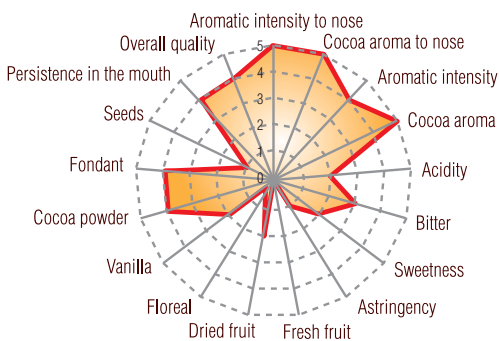
From the remote island of São Tomé, located in the Gulf of Guinea 300 Km off the west coast of Africa, in an ideal climate and area for its cultivation, ICAM has selected a cocoa among the finest of African origin.

### TASTE

A characteristic cocoa profile, aromatic and intense, which begins with a subtle and evanescent acidity and a pleasant hint of astringency; the marked bitterness and the broad amplitude of the typical aromas of cocoa emerge immediately, along with hints of tobacco. It ends with a good persistent cocoa taste and a final balanced bitter.

### RECOMMENDED USE

- **In chocolate products:** Recommended with dried fruit: it suits with scents such as rosemary, juniper berries, bergamot. When served pure, it goes well with rum, whiskey, cherry and sweet wine (passito).
- **General pastries:** Excellent with alcoholic creams, especially aged liquors (rum, whiskey, brandy) and combined with cream or butter fillings.
- **In ice-cream:** Recommended with dried fruit, especially with walnuts, almonds, pistachios, peanuts.



# Linea Professionale

## Dark Chocolate Cru Pachiza Peru Origin - Cocoa 70%

Code 8305 • 4 Kg Bags (3 Bags per Case)

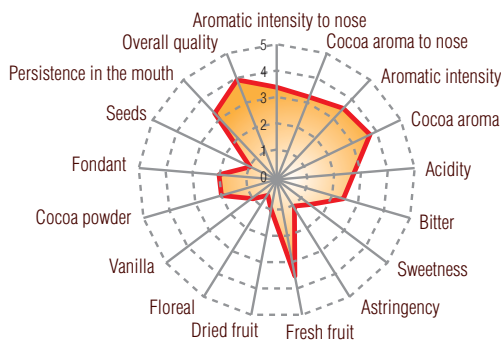
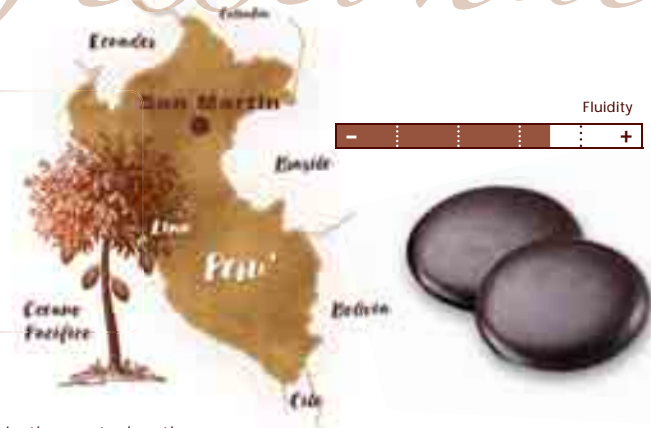


### COMPOSITION

Total cocoa: min 70%  
Cocoa butter: average 40%  
Sugar: max 29%

### ORIGIN

In the Central Huallaga valley, found in the San Martín Region in the centre/north of Peru, Icam has selected Cru Pachiza cocoa, which is well treated in to obtain a high-quality chocolate.



### TASTE

Characteristic cocoa profile, which satisfies when tasted: a broad range of typical cocoa and chocolate aromas, a distinct note of fresh fruit – especially red fruits and honey – pleasant persistent acidity, more pronounced than the bitterness. A hint of vanilla distinguishes it from the standard single origins of peru.

### RECOMMENDED USE

- **In chocolate products:** Extraordinary for tasting, bars, and pure squares, or combined with dried red fruit, or red fruit jelly (such as the filling for chocolate drops), or pure chocolate ganaches – even those that use only water – it enhances all aromas.
- **General pastries:** Good with light Pachiza mousse desserts, subtle combinations with palé of red fruits or pure vanilla cream. In baked desserts, great in sponge cake without flour or in Sacher-like dough (containing butter).
- **In ice-cream:** perfectly suited to give structure to semifreddo desserts, ice-cream, or chocolate sorbet.

# Linea Professionale

## Dark Chocolate Couverture: all the flavours of chocolate

Thanks to the close collaboration among the Research and Development department and the team of technical consultants, Icam Linea Professionale has created a wide range of chocolate products for professional use. A rich selection of blended dark chocolate couvertures, easy to work with, containing well balanced percentages of cocoa and cocoa butter. The recipe of each single couverture has been designed for highly specialized uses, technical performance and taste intensity, and for excellent performance in confectionery, chocolate and ice-cream applications.



### Dark Chocolate Vanini - Cocoa 72% Code 8310 • 4 Kg Bags (3 Bags per Case)

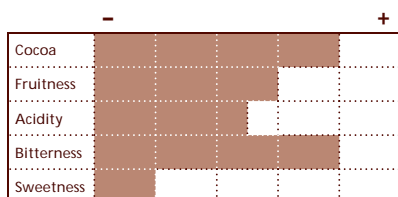


#### COMPOSITION

Total cocoa: min 72%  
Cocoa butter: average 44%  
Sugar: max 27%

#### TASTE

Great character, intense taste, smooth, slight acidity, with fruit and spice bouquet. Exceptional fluidity.



#### RECOMMENDED USE

- **In chocolate products:** Special in pralines with a presence of alcohol, especially if aged (rum, whiskey, brandy, wines, Marsala and Madeira). perfect for soft centred bars and cherry liqueur chocolates.
- **General pastries:** Ideal in miniature desserts with chocolate cream, in fillings of light cream and autumnal fruit (chestnuts, figs and pomegranates). In baked products, excellent in dough with hazelnuts and walnuts.
- **In ice-cream:** Excellent for an intense and harmonious ice-cream, perfect for chocolate sherbets, even containing alcohol. Excellent when combined with autumnal creams in ice-cream.



### Dark Chocolate Diamante - Cocoa 67% Code 8307 • 4 Kg Bags (3 Bags per Case)

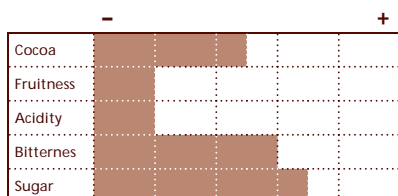


#### COMPOSITION

Total cocoa: min 67%  
Cocoa butter: average 42%  
Sugar: max 32%

#### TASTE

Soft and full taste on the palate, a perfect balance of sweetness and bitterness for an excellent taste of cocoa and chocolate.



#### RECOMMENDED USE

- **In chocolate products:** due to its excellent fluidity, the gloss, the crack and the ease of processing this chocolate is particularly suitable for the production of icing or patterned praline, for the production of tasting chocolate bars even with inclusions. Perfect in the preparation of creams ganache and fillings for pralines.
- **General pastries:** recommended for glazing mignon pastries, in the preparation of cakes, creams and mousse.
- **In ice-cream:** special for an ice-cream with an intense and enveloping cocoa and chocolate flavour; ideal for the realization of tasty sorbets and semifreddo-desserts.







# Linea Professionale

## Dark Chocolate Regina - Cocoa 61%

Code 8311 • 4 Kg Bags (3 Bags per Case)  
Code 7897 • 4 Kg Block (3 Blocks Per Case)

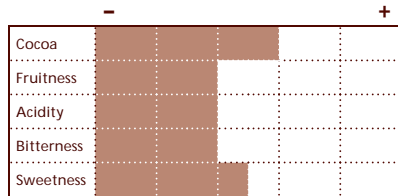


### COMPOSITION

Total cocoa: min 61%  
Cocoa butter: average 39%  
Sugar: max 38%

### TASTE

Well balanced chocolate couverture with an intense aroma of cocoa, smooth, persistent taste that is clean and never aggressive. Excellent fluidity.



### RECOMMENDED USE

- **In chocolate products:** Suggested for chocolates (even moulded ones) that aim to highlight the filling; ideal for cherry liqueur chocolates, walnuts, winter cherries and the traditional Italian. Stupendous for hollow forms.
- **General pastries:** Excellent in all chocolate mignons (flames, violin, logs, biscuits, beaten shortbreads etc.) Especially good for new versions of traditional cakes.
- **In ice-cream:** Suggested in semifreddo desserts also in combinations with other ingredients.

## Dark Chocolate Bittra - Cocoa 60%

Code 8312 • 4 Kg Bags (3 Bags per Case)

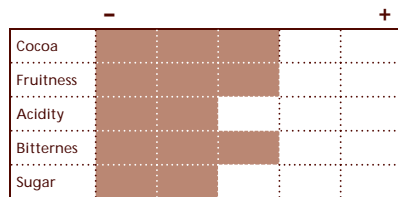


### COMPOSITION

Cocoa: min 60%  
Total fat: average 36%  
Sugar: max 39%

### TASTE

Excellent-quality dark chocolate couverture, very similar to Regina couverture in terms of composition, but with a different balance between cocoa and cocoa butter, which gives it a more marked character, with a distinct, persistent cocoa flavour.



### RECOMMENDED USE

- **In chocolate products:** Due to the important presence of cocoa mass, it is perfectly suitable for pralines that have an intense and strong flavour, as it is for creams and ganaches that want to enhance the strong cocoa flavour, also combined with sweet fruit (apple, pear, banana) and aged spirits (marsala, zibibbo, porto...). Suitable to model, coat and mould hollow forms.
- **General pastries:** In egg and butter creams at positive temperature, it offers an extraordinary profile of chocolate flavour. It can be used in oven baked products (cakes, rolls, butter-based biscuits, traditional Italian cakes).
- **In ice-cream:** For whoever seeks a full cocoa/chocolate flavour; also suitable for plain milk icecream variegation.

# Linea Professionale

## Dark Chocolate Mabel - Cocoa 56%

Code 8316 • 4 Kg Bags (3 Bags per Case)

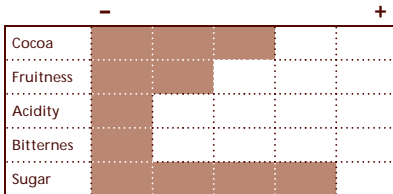


### COMPOSITION

Total cocoa: min 56%  
Cocoa butter: average 37%  
Sugar: max 43%

### TASTE

Dark chocolate couverture with a smooth cocoa and chocolate flavour, round and homogeneous taste assured by the selection of special cocoa beans and the recipe that balances sugar and cocoa. Simple and appealing, it is capable of satisfying all tastes; goes well with other ingredients, it is loved by professionals; versatile to work with, it is an essential product in any laboratory - it blends immediately and easily in every combination.



### RECOMMENDED USE

- **In chocolate products:** To mould slabs and chocolates where fillings, farces and insertions of alcohol-based fruits dominate. Suitable to mould hollow shapes.
- **General pastries:** Versatile, both for cupcakes and cakes, and for whatever must be coated and iced without covering the importance of the fillings, also combined with delicate fruit-based creams.
- **In ice-cream:** With a good balancing of the icecream bases, it offers an icecream or fudge with a classical and linear taste.

## Dark Chocolate Madesimo - Cocoa 52%

Code 8313 • 4 Kg Bags (3 Bags per Case)

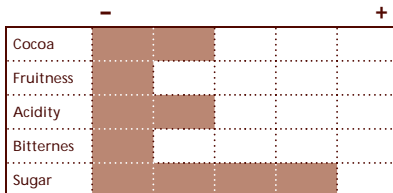


### COMPOSITION

Total cocoa: min 52%  
Cocoa butter: average 35%  
Sugar: max 47%

### TASTE

Dark couverture chocolate with a pleasantly balanced character created thanks to the perfect balance between sugar and cocoa. Sweet and bitter tones blend together to create a surprisingly smooth result able to satisfy even the most demanding and refined of palates.



### RECOMMENDED USE

- **In chocolate products:** Recommended for the coating of snacks, single portions, nougats and pralines in general. Suitable for the production of egg-shaped and hollow forms, also produced in series.
- **General pastries:** Excellent for the classical pastry of the Italian tradition, both for filling or for decoration elements of ready-to-sell cakes. Good for egg-based creams and for the filling of classical pastries.
- **In ice-cream:** Recommended combined with exotic fruit fudges - pineapple, mango, coconut, etc..

# Linea Professionale

## Dark Chocolate Modella - Cocoa 52%

Code 8314 • 4 Kg Bags (3 Bags per Case)



### COMPOSITION

Total cocoa: min 52%  
Cocoa butter: average 32%  
Sugar: max 47%

### TASTE

Dark couverture chocolate similar to Madesimo, with a good balance of sugar and cocoa, but with more cocoa mass and less cocoa butter added to create a less fluid couverture chocolate with a more marked aroma.

Fluidity



	-	+		
Cocoa	████████	██████	██████	██████
Fruitiness	██████	██████	██████	██████
Acidity	██████	██████	██████	██████
Bitternes	██████	██████	██████	██████
Sugar	██████	██████	██████	██████

### RECOMMENDED USE

- **In chocolate products:** Due to its viscosity, it is recommended for the fruit-based fillings of chocolates, which are therefore already fluid because of the presence of water. A good balancing leads to excellent results, with creams and ganaches. Particularly suitable for the production of egg-shaped and hollow forms, also produced in series.
- **General pastries:** In all the creams containing fruit, milk, or wines, for its important water contents, it stabilizes the density for filling profiles, also in oven baked cakes.
- **In ice-cream:** With the correct balancing of sugars, excellent combination with sweet fruit icecreams, banana, apple, pear, etc..

## Sugar Free Dark Chocolate Senza Zucchero - Cocoa 60%

Code 8320 • 4 Kg Bags (3 Bags per Case)



### COMPOSITION

Total cocoa: min 60%  
Cocoa butter: average 37%  
Maltitol 39%

### TASTE

Dark chocolate coating in which saccharose is replaced by maltitol, a sweetener from synthesis which has a pleasant taste. It has an intense cocoa flavour, a soft and persistent taste, with no aftertaste. It is particularly suitable for people that suffer from sugar intolerance.

Fluidity



	-	+		
Cocoa	████████	██████	██████	██████
Fruitiness	██████	██████	██████	██████
Acidity	██████	██████	██████	██████
Bitternes	██████	██████	██████	██████
Sugar	██████	██████	██████	██████

### RECOMMENDED USE

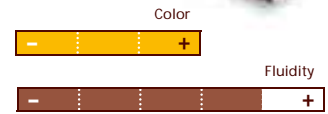
It acts like a traditional dark chocolate couverture.

- **In chocolate products:** To coat, mould hollow shapes and to create creams and ganaches.
- **General pastries:** It combines well in the preparation of creams that are themselves sugar free.
- **In ice-cream:** If well balanced, it can be a valid proposal for icecreams using ternative sugars or even "sugar free".

# Linea Professionale

## Milk Chocolate Couvertures: the balance between milk and chocolate

From the percentage of cocoa to fluidity, from the taste profile to colour gradation, the multiple variables make each white chocolate coating a unique product. Just like in dark chocolate, the high level of specialization plays a decisive role in choosing the ideal product for every use.



**Milk Chocolate**  
Single-Origin Peru - Cocoa 39%  
Code 8340 • 4 Kg Bags (3 Bags per Case)

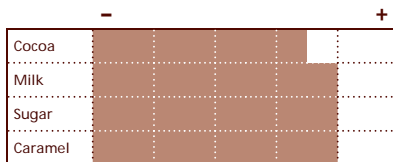


### COMPOSITION

Total cocoa: min 39%  
Cocoa Butter: average 30%  
Total fat: average 37%  
Sugar: max 35%

### ORIGIN

In the centre of northern Peru, where the Andes degrade and give way to the Amazon Rainforest, there is the region of San Martin, a special place where Icam has selected an exclusive Cocoa: Cocoa Cru Pachiza. The great care in working in plantation combined with Icam cutting-edge technology, allow to get a superior quality chocolate, with a taste that entertains the palate and stirs emotions through a wide range of aromas.



### TASTE

The flavour is intense and refined, articulated in the aromas of cocoa: a light and pleasant acidity of cocoa before the full flavour of milk, finally accompanied by a delicious fruity taste of coffee and vanilla.

### RECOMMENDED USE

- **In chocolate products:** the excellent melting point makes this chocolate a special product for high level pralines also in combination with hazelnut paste, walnut, pistachio, orange and coffee. Excellent as chocolate in total purity to enhance the rich taste of chocolate single origin Peru. Ideal for a sophisticated hot chocolate recipe, ganache and cream for special fillings. Well balance with spices and it is perfect for tasting chocolate bars.
- **General pastries:** for filling creams, light but with great personality and in mignon pastries.
- **In ice-cream:** particularly well suited thanks to the excellent persistence of his taste: special for semifreddo-desserts and ice-cream-based milk - also in combination with hazelnut and walnut for a delicious sorbet with an intense flavour of milk chocolate.

# Linea Professionale



## Milk Chocolate Ambra - Cocoa 40%

Code 8349 • 4 Kg Bags (3 Bags per Case)

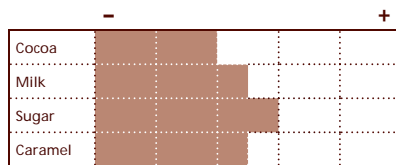


### COMPOSITION

Total cocoa: min 40%  
Cocoa Butter: average 38%  
Total fat: average 46%  
Sugar: max 29%

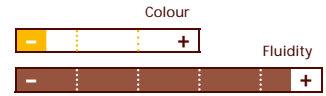
### TASTE

Full and clean milk flavour with delicate notes of chocolate, balanced sweetness.



### RECOMMENDED USE

- **In chocolate:** The calibrated fluidity and the perfect crystallization make it play the main role in frosting, with a shiny and thin result and a clean cut, a balanced flavour and a light milk chocolate colour. For refined covered pralines, nougats and specialities for excellent fillings. It offers an optimal covering for the preparations. Excellent also for chocolate bars, filled or combined with dried fruit.
- **In pastry:** Recommended to cover and frost miniature pastry, mousse and light cream; to flavour the fillings of pastry production.
- **In ice-cream:** Great for a milk chocolate ice cream, balanced and smooth. Peculiar in the combination with spices or hazelnut, pistachio, almond; suitable also to obtain the stracciatella ripple effect.



## Milk Chocolate Vanini - Cocoa 39%

Code 8341 • 4 Kg Bags (3 Bags per Case)

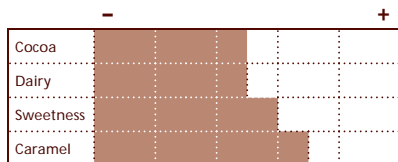


### COMPOSITION

Total cocoa: min 39%  
Cocoa Butter: average 36%  
Total fat: average 46%  
Sugar: max 28%

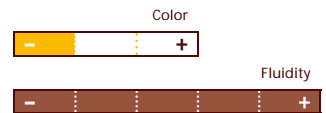
### TASTE

A successful balance of milk and cocoa, with low sugar content.



### RECOMMENDED USE

- **In chocolate products:** The balanced taste makes it a leading player in fillings, creams, enrobing and also tasting in pure form; recommended for the entire area of refined pralines and excellent fillings. Extremely refined for bars, filled bars and combinations with dried fruit.
- **General pastries:** Recommended for miniature desserts to be covered and iced, light creams; to flavour fillings of all pastry products. In baking use, the button format allows placing within the panettone and dove doughs and other leavened doughs, breakfasts and base doughs of the plum-cake type.
- **In ice-cream:** Excellent for milk chocolate ice-cream, balanced and smooth. Excellent in the chocolate/hazelnut combination, pistachio, almond; good also for obtaining a stracciatella effect.



# Linea Professionale

## Milk chocolate Regina - cocoa 35%

Code 8348 • 4 Kg Bags (3 Bags Per Case)

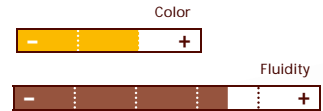


### COMPOSITION

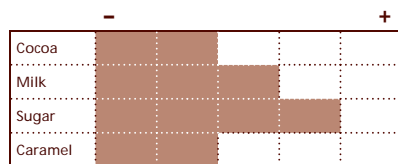
Total cocoa: min 35%  
Cocoa Butter: average 31%  
Total fat: average 38%  
Sugar: max 40%

### TASTE

Balanced and enveloping taste of milk chocolate gently caramelized that stands out the pleasant toffee taste.



### RECOMMENDED USE



■ **In chocolate products:** premium recipe that makes this couverture the protagonist for a 360° praline production, ganache and fillings. Thanks to the excellent flow and gloss it is possible to obtain thin shiny icing and fine pralines, nougat and specialties, as well as shells and hollow shapes big size. Its balanced flavour makes it special for pralines and very fine-tasting chocolate bars, also in combination with dried fruit. Ideal for candied fruits pralines: ginger, rhubarb, pineapple, cedar and figs. Great for a puffed rice snack, waffles and wafers. Special with excellent aging liquor: rum, cognac and whisky peaty.

■ **General pastries:** for all light cream, chantilly, ganache fillings and creams, cold creams, mignon pastries, even for icing. Particularly suitable for creams in combination with nuts (walnuts, hazelnuts, peanuts, almonds) or with caramelized figs, prunes, apricots and dates. It combines easily with spices: anise, nutmeg and cinnamon.

## Milk Chocolate Chiara - Cocoa 33%

Code 8342 • 4 Kg Bags (3 Bags per Case)

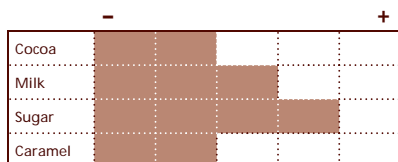
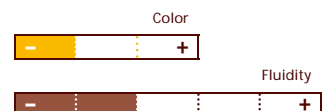


### COMPOSITION

Total cocoa: min 33%  
Cocoa Butter: average 30%  
Total fat: average 37%  
Sugar: max 36%

### TASTE

Couverture chocolate with a particular low cocoa mass percentage, which explains **the peculiar light colour**. Particularly intense flavour of fresh milk, well-balanced and not overly sweet.



### RECOMMENDED USE

■ **In chocolate products:** The marked perception of milk that characterizes it, makes it particularly suitable both for plain slabs and slabs with inclusions and for pralines of great prestige, for fillings with ganaches or creams also combined with dried fruit (walnuts, hazelnuts, almonds, pistachios), spices (star anise, green tea, pink pepper, tonka beans) or with aged spirits and fine wines. Also suitable to mould hollow shapes.

■ **General pastries:** With all the cupcakes to ice, with egg-based creams and butter whisked creams. Very refined for cupcake cuts.

■ **In ice-cream:** Semifreddi and ice-cream with the presence of milk and that are reminiscent of dried fruit.

# Linea Professionale

## Milk Chocolate Prestige - Cocoa 32%

Code 8343 • 4 Kg Bags (3 Bags per Case)

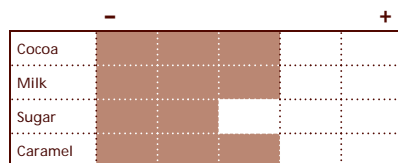
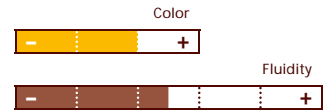


### COMPOSITION

Total cocoa: min 32%  
Cocoa Butter: average 30%  
Total fat: average 34%  
Sugar: max 40%

### TASTE

Widely used milk chocolate couverture with an average fluidity and universal characteristics. It has a marked taste of milk.



### RECOMMENDED USE

- **In chocolate products:** Very suitable for moulding (egg shapes, hollow shapes, filled bars) Good for creams and ganaches with the presence of sweet fruit such as apple, pear, banana and with classical spices (cinnamon, pepper, etc.)
- **General pastries:** Particularly suitable for egg-based creams and for fillings combined with liqueurs of the Italian tradition, as well as for candied fruit. For its cocoa contents, it is suitable for oven-cooked products, dry biscuits and breakfasts.
- **In ice-cream:** Ice-cream with the presence of spices, caramelized fruit (pistachios, pine nuts, etc...)

## Milk Chocolate Modella - Cocoa 30%

Code 8344 • 4 Kg Bags (3 Bags per Case)

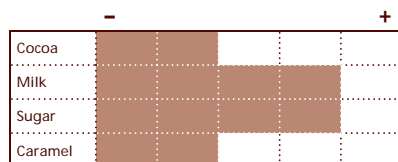
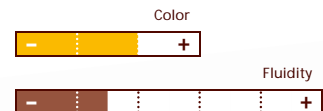


### COMPOSITION

Total cocoa: min 30%  
Cocoa Butter: average 25%  
Total fat: average 31%  
Sugar: max 40%

### TASTE

Milk couverture chocolate characterised by a smaller proportion of cocoa and a high lactic matter content.



### RECOMMENDED USE

- **In chocolate products:** suitable for thick coatings, decorations, for moulding and modelling hollow forms. Especially suitable for the serial production of Easter eggs and hollow forms.
- **General pastries:** only for filling creams and decoration princes on cakes, eggs, subjects. Suitable for the preparation of chocolate modelling paste.
- **In ice-cream:** it can be used only for ice-creams that are rich in fat content and with the inclusion of a lot of almond brittle.

# Linea Professionale



## Sugar Free Milk Chocolate Senza Zucchero - Cocoa 36%

Code 8350 • 4 Kg Bags (3 Bags per Case)



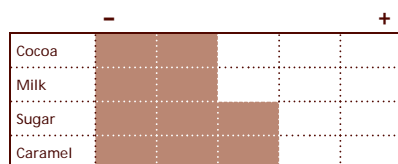
### COMPOSITION

Total cocoa: min 36%  
Cocoa Butter: average 31%  
Total fat: average 36%  
Maltitol 41%

**Contains Lactose**

### TASTE

Milk couverture chocolate in which the sucrose is replaced by maltitol, a synthetic sweetener with a pleasant taste. Surprising natural, quality milk chocolate. Intense flavour with no aftertaste. It is particularly suitable for people that suffer from sugar intolerance.



### RECOMMENDED USE

It acts like a traditional dark chocolate couverture.

- **In chocolate products:** in particular for spread creams, without sugar.
- **General pastries:** It can be well combined in the realization of creams that are themselves sugar free.
- **In ice-cream:** If well balanced, it can be a valid proposal for icecreams using alternative sugars or even "sugar free".
- **Not recommended:** combined with strong spices such as chilli and turmeric and bases with non-aged alcoholic.



# Linea Professionale

## Gianduja Chocolate

All the taste and tradition of the Italian chocolate made with cocoa mass and hazelnut paste. Proposed in two different versions with or without milk.

### Gianduja Chocolate - Cocoa 32%

Code 8375 • 4 Kg Bags (3 Bags per Case)  
Code 8396 • 2,5 Kg Block (4 Blocks per Case)



#### COMPOSITION

Total cocoa: min 32%  
Cocoa butter: average 26%  
Total fat: average 40%  
Sugar: max 43%



#### TASTE

A chocolate that is traditionally made from cocoa mass and hazelnut paste, in total absence of milk. A significant percentage of hazelnut paste (24%) is a feature of it and gives it a prolonged and refined taste of Gianduja.

#### RECOMMENDED USE

- **In chocolate products:** perfect for gianduiotti. Very good for creams, even customising tastes; excellent in cream for filling and pralines' filling. Suitable for enrobing and icing. Special for decoration and curlicues for cakes.
- **General pastries:** Melting at 40°, very good in combination with custard, butter cream and other filling creams for cakes and pastries; with whipped cream to make chocolate Chantilly and fillings at positive temperatures. In baking use, the button format allows placing within the panettone and dove doughs and other leavened doughs, breakfasts and base doughs of the plum-cake type.
- **In ice-cream:** Excellent in custard ice-cream, in semifreddo desserts and spicy tastes.

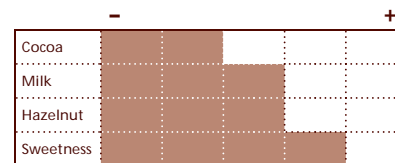
### Gianduja Milk - Cocoa 26%

Code 8395 • 2,5 Kg Block (4 Blocks per Case)



#### COMPOSITION

Total cocoa: min 26%  
Cocoa butter: average 24%  
Total fat: average 45%  
Sugar: max 30%  
Hazelnut paste: 25%



#### TASTE

A recipe that combines the creaminess of milk with the intense and refined flavour of premium quality hazelnut paste. The result is a gianduja chocolate with a perfectly balance blend of dairy creaminess and hazelnut flavour, which meets also the most refined taste. The correct proportions of the ingredients and the significant presence of hazelnut paste (25%) makes it malleable and easy to work with.

#### RECOMMENDED USE

- **In chocolate products:** its flexibility and ease of use makes it a perfect chocolate for the realization of nutty and nougat chocolate, chocolate specialties, bars and snacks, but also long-life creams and fillings, in combination with nuts and dried fruits, puffed rice and cereals. It is an ideal product for the realization of pure gianduiotti and long life fillings. When softened, it can be used in the sac à poche.
- **General pastries:** thanks to its ductility, it is perfect for decorating, especially for making long, solid and full-bodied chocolate chips easily; great as a complement for cakes, single-serving portion sizes and small pastries. Excellent for ganache topping creams – even whipped – excellent stability and structure.

Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.

# Linea Professionale

Fluidity



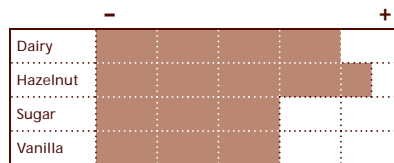
## Cremone Bianco - (white chocolate with hazelnuts)

Code 8394 • 2,5 Kg Block (4 Blocks per Case)



### COMPOSITION

Milk powder: average 25%  
Cocoa butter: average 28%  
Total fat: average 47%  
Sugar: max 27%



### TASTE

White chocolate with 20% of hazelnut paste. Mouth-filling taste, balanced in structure, sweetness and milk and hazelnut flavour. It is suitable for different applications.

### RECOMMENDED USE

- **In chocolate:** Its easy manufacturing makes it a perfect chocolate for the realization of noisettes and chocolate torroni, chocolate specialities, bars and snacks. Perfect with other ingredients such as hazelnuts, dried fruit, puffed rice and cereals. Particularly indicated for the praline world, ideal for chocolate cremini and gianduiotti, but also for creams and fillings of excellent stability and structure. It expresses itself fully in chocolate cremini with different flavours layers, combined with other two recipes of Gianduja: the traditional Gianduja (with a dark chocolate base) and the Gianduja milk.
- **In pastry:** Thanks to its ductility and its "tablet" format, it is perfect to decorate, in particular to realize long solids and rich chips, as well as the "selva" chocolate; it is excellent as a completion for cakes, monoportion and miniature pastry. Ideal for making cream fillings of excellent stability and structure.  
It is not to underestimate in the realization of hot chocolate: a really unique aroma.
- **In ice-cream:** With a water or milk base, it is excellent to make ice-creams, as well as being used as "white" stracciatella ripple and for frosting covering ice cream sticks. It can be used as an ingredient for semifreddi.





# Linea Professionale

## White Chocolate: cocoa butter at its best

The quality of ICAM cocoa butter here finds its maximum expression, and gives a wonderfully clean taste to every couverture.



Fluidity



### White Chocolate Vanini

Code 8373 • 4 Kg Bags (3 Bags per Case)



#### COMPOSITION

Milk powder: average 30%  
Total fat: average 43%  
Cocoa butter: average 35%  
Sugar: max 34%

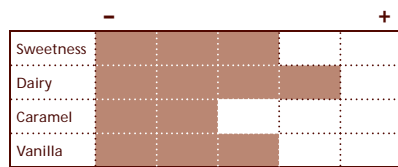
#### TASTE

Taste that is intense and sweetly balanced, together with cleanness to palate typical of Icam cocoa butter and appreciated also by the most demanding customers.

#### RECOMMENDED USE

White chocolate of high-end quality in taste and technical features: intense rounded taste of milk and vanilla, creaminess, high fluidity point, brilliant ivory colour and reduced sugar content make this an ingredient of great refinement.

- **In chocolate products:** Very good for filling creams and with combinations of coffee, cappuccino, cocoa type, fruit, pistachio, almond, hazelnut, pine-seeds pastes; very good with spices. Excellent for making pralines' enrobing and icing; stupendous for making traditional, filled and exposed bars with grains of dried fruit (pistachio, almonds and hazelnuts) or desiccated fruit in a combination of tastes and colours.
- **General pastries:** Melting at 35 – 38 ° it combines with all filling creams for pastries, tartlets, cakes and icing of logs, flames and tartlets for cutting.
- **In ice-cream:** Excellent for ice-creams of characteristic taste, including spicy ones, in custard, semifreddo desserts, and for stracciatella effect with desiccated fruit.



### White Chocolate Edelweiss

Code 8372 • 4 Kg Bags (3 Bags per Case)



#### COMPOSITION

Milk powder: average 25%  
Total fat: average 36%  
Cocoa butter: average 30%  
Sugar: max 36%

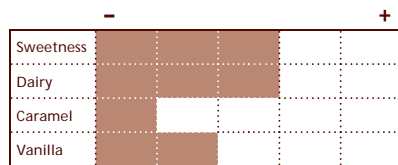
#### TASTE

Prime-quality white chocolate: intense, creamy, vanilla aroma, glossy ivory colour, perfect fluidity.

#### RECOMMENDED USE

For all types of pastry and confectionery uses: coatings, moulds, ganaches. Also ideal for white chocolate ice-cream.

- **In chocolate products:** it is the base for chocolates filling creams. Excellent for moulding pralines, hollow shapes, chocolate subjects and Easter eggs. It incorporates very well also fat-soluble colouring agents.
- **General pastries:** Excellent for coatings, frostings and ganaches. It is the base for chocolates filling creams. Excellent if combined with caramel, pistachio, almond and walnut flavours, refined spirits (brandy, cognac, rum, whiskey) and also aromatic herbs and spices.
- **In ice-cream:** Excellent for creamy white chocolate ice-cream, also combined with taste of caramel, zabaglione, almonds, and pine-seeds. Suitable for decorations and small ice-cream holder shells (cups, cones, baskets, etc.).



# Linea Professionale

## White Chocolate Aster

Code 8369 • 4 Kg Bags (3 Bags per Case)

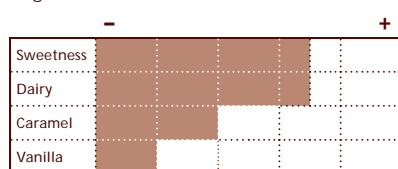


### COMPOSITION

Milk powder: average 20%  
 Total fat: average 30%  
 Cocoa butter: average 24%  
 Sugar: max 50%

### TASTE

White chocolate with a relevant milk aroma, gently caramelized and delicate vanilla notes, a well balance sweetness, typical of the white chocolate.



### RECOMMENDED USE

Good point of fluidity and glossy, good crystallization, a product suitable to combine with other elements: dried fruits, alcoholic parts, fresh fruit.

- **In chocolate products:** Perfect in the production of hollow forms, also of small size, chocolate bars, fillings and creams for general fillings. Special for confectionery and Dragée products.
- **General pastries:** Excellent base for creams and mousse and in combination with sour fruits and nuts.
- **In ice-cream:** Great for ice-cream and frozen desserts of white chocolate cream, with strong presence of milk flavour.

# LineaPRO

## Linea PRO: A Technical chocolate

A product range specifically designed for specific use in confectionery that offers the best technical performance in professional application.



### Dark Chocolate Pro Intense - Cocoa 60%

Code 8323 • 4 Kg Bags (3 Bags per Case)

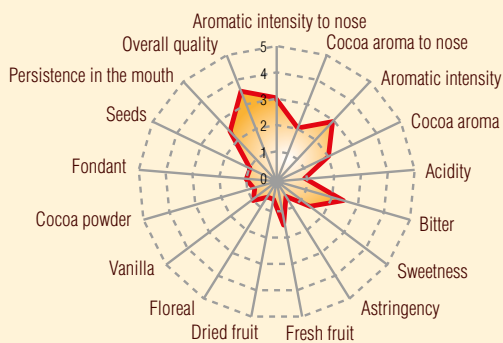


#### COMPOSITION

Cocoa: min 60%  
Total fat: average 33%  
Sugar: max 39%

#### TASTE

Dark Chocolate Couverture for technical use, it is best expressed in the professional use. The different balance between cocoa mass and sugar and a recipe with a reduced cocoa butter gives it a strong and pronounced personality, even with only 60% of cocoa. A strong and persistent cocoa flavour, bitter and gently cacaoté, a well balanced acidity, dried and fresh fruits aromas almost imperceptible.



#### RECOMMENDED USE

- **General pastries:** Thanks to its technical characteristics, the product is suitable as per technical and professional use: to create chocolate ganache, fillings and also whipped soft creams. For its intense and round flavour profile, it is well suitable to be used quickly and easily in combination with other elements as: dried fruit, citrus, alcohol, coffee and spices.
- **General pastries:** To give a stronger flavour to custards, baking chocolate bases, but also in making creams for catering and other type of chocolate sauces as profiteroles etc. The particular recipe, rich of cocoa fibres, brings a dark and intense colour to mousse and creams.
- **In ice-cream:** Thanks to its strong taste, it is particularly suitable in the preparation of ice-cream and frozen desserts like cream and parfait, taking advantage by the reduced supply of cocoa butter. Even in the normal preparation of ice-cream, the colour intensity takes great advantage from the fat reduced recipe.

# LineaPRO

Full-size image

Fluidity



**Dark Chocolate Morbido - Cocoa 54%**  
Code 8321 • 4 Kg Bags (3 Bags per Case)

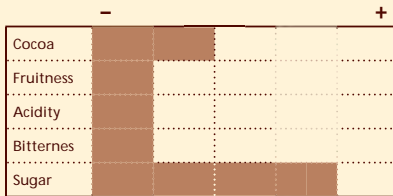


**COMPOSITION**

Total cocoa: min 54%  
Total fat: average 35%  
Sugar: max 43%

**TASTE**

Dark couverture chocolate with the 4% addition of milk fat butter that makes it softer and more ductile. Tasting: right balance between the intense cocoa aroma and the sweet dark chocolate flavour, never too bitter.



**RECOMMENDED USE**

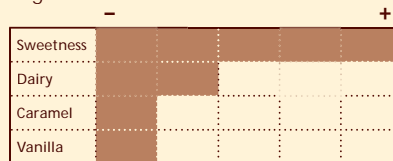
- **In chocolate products:** Excellent for the icing of nougats of any size. Also recommended for ganache rich in dried fruit paste.
- **General pastries:** Guarantees perfect results in the icing of all oven baked products, thanks to the quality of the chocolate (and not a chocolate substitute): panettone cakes, colomba cakes, filled desserts, snacks, small pastry, etc.. keeps the edge smooth, it doesn't crack and it remains dry. It requires tempering before use.

**White Chocolate Morbido**  
Code 7894 • 2,5 Kg Bowl (4 Bowls per Case)



**COMPOSITION**

Total lactic matter 40%  
Total fat: average 39%  
Cocoa butter: average 22%  
Sugar: max 37%



**DESCRIPTION**

White chocolate enriched with 8% addition of milk fat to make it softer and more ductile and to give it a distinctive, creamy, milky flavour. Very light ivory colour. Very carefully packaged in a food plastic resealable bowl with lid.

**RECOMMENDED USE**

Especially suitable for curls and thin sheets of chocolate for truffles. Suitable for crushing into meal combined with pistachios, hazelnuts and almonds.



# LineaPRO

Full-size image

~ +/- 10%

## Chocolate Chunks

Chocolate with good organoleptic characteristics, high-temperature cooking resistant, specifically designed for bakery products.

### RECOMMENDED USE

Thanks to their texture and the intense and authentic taste of good chocolate, the chunks enrich cakes, croissant, leavened products, bread, biscuits ... Special in muffin and shortbread.



**Dark Chocolate Chunks Cocoa 45%**  
Code 8356 • 4 Kg Bags (3 Bags per Case)

### COMPOSITION

Total cocoa: min 45%  
Cocoa butter: average 26%  
Sugar: max 54%



**Milk Chocolate Chunks Cocoa 30%**  
Code 8357 • 4 Kg Bags (3 Bags per Case)

### COMPOSITION

Total cocoa: min 30%  
Total fat: average 29%  
Sugar: max 50%



**White Chocolate Chunks**  
Code 8358 • 4 Kg Bags (3 Bags per Case)

### COMPOSITION

Milk powder: average 26%  
Total fat: average 28%  
Sugar: max 53%



## Dark Chocolate Drops

Dark chocolate with impressive organoleptic characteristics, specifically designed for bakery products.

### COMPOSITION

Total cocoa: min 45%  
Cocoa butter: average 26%  
Sugar: max 54%

### RECOMMENDED USE

Ideal for bakery products and leavened dough products such as panettone, traditional Easter cakes, croissants, etc.



**Dark Chocolate Medie Drops ~ 7.500 Pcs/Kg**  
Cocoa 45%  
Code 8336 • 4 Kg Bags (3 Bags per Case) ~ 0,13 g per drop.



**Dark Chocolate Mignon Drops ~ 9.000 Pcs/Kg**  
Cocoa 45%  
Code 8337 • 4 Kg Bags (3 Bags per Case) ~ 0,11 g per drop.



**Dark Chocolate Mini Drops ~ 12.000 Pcs/Kg**  
Cocoa 45%  
Code 8338 • 4 Kg Bags (3 Bags per Case) ~ 0,08 g per drop.



**Dark Chocolate Spillo Drops ~ 20.000 Pcs/Kg**  
Cocoa 45%  
Code 8339 • 4 Kg Bags (3 Bags per Case) ~ 0,05 g per drop.



# Linea P R O

## Igloo Chocolate for icing

Icing specialties designed especially by the Research & Development Laboratory to give ice-cream sticks and cones the intense taste of the most exclusive chocolate, the unique full and aromatic flavour of Icam chocolate. The excellent covering power and the calibrated and constant fluidity guarantee thin and crispy couvertures. The format is convenient for dosing and quick to melt in the microwave or melter.



### RECOMMENDED USE

■ **Special in ice-cream:** Icing of ice-cream articles, sticks, cones, mignons and pralines of ice-cream. To use, melt at 40 – 43 °C and frost products directly while frozen. In this application, it can be used immediately: **takes place by thermal shock and doesn't required any special temperature management..** It can also be used to obtain a stracciatella effect.

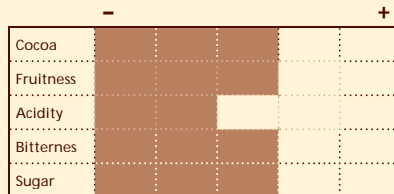
### Dark Chocolate Igloo Bittra - Cocoa 67%

Code 8319 • 4 Kg Basket



#### COMPOSITION

Total cocoa: min 67%  
Total fat: average 50%  
Sugar: max 31%



#### DESCRIPTION

A new version of the intense and powerful cocoa taste of dark chocolate couverture Bittra. A strong flavour, never aggressive and which is highlighted when brought together with the cold of ice-cream and semifreddo desserts. Distinct colour, dark chocolate. It can be personalised with fat-based creams such as hazelnut and pistachio, coffee or aromas.



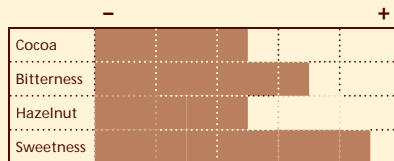
### Milk Chocolate Igloo Latte Intenso - Cocoa 40%

Code 8354 • 4 Kg Basket



#### COMPOSITION

Total cocoa: min 40%  
Total fat: average 46%  
Sugar: max 35%



#### DESCRIPTION

With an intense flavour of milk and cocoa, a balanced sweetness, delicately caramelized, it keeps its presence also in combination with the cold of the ice-cream. It can be personalized with fatty pastes such as coffee or hazelnut.



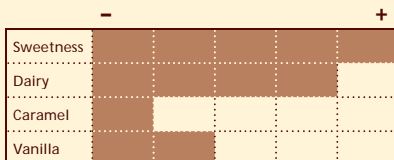
### White Chocolate Igloo Edelweiss

Code 8371 • 4 Kg Basket



#### COMPOSITION

Milk powder: average 20%  
Total fat: average 51%  
Sugar: max 29%



#### DESCRIPTION

The taste of delicious Icam Edelweiss White Chocolate Couverture: balanced taste of milk and vanilla which harmonises perfectly with ice-creams and semifreddo desserts, always in the forefront. It can be personalised with liposoluble colouring agents, as well as fat-based creams such as hazelnut and pistachio, coffee or aromas.







# Linea Professionale

## Organic Products. Respect for Nature.

Icam was the first Italian chocolate company to take up the organic challenge. For Icam, organic means a way of **conceiving products with respect for nature**.

This means more than just the absence of chemical and microbiological treatments: from the way the cocoa is grown and throughout the preparation, storage and processing stages, the natural times and methods are respected.

Choosing to go organic also means **ingredients must be fully traceable throughout the production chain**: for each Icam certified organic product, it is possible to create a detailed, documented map of every stage of the process concerned.

Aimed not only at those looking for a certified organic farming product, but for all kinds of top pastry chefs and confectioners, as it can be used for coating, moulding, shaping, creating top-flight ganaches and creams.

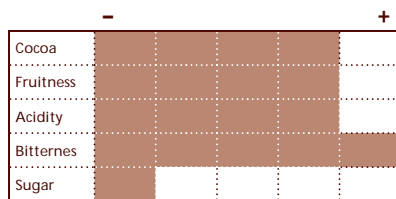


### Organic Dark Chocolate Extra Bio - Cocoa 70% Code 8330 • 4 Kg Bags (3 Bags per Case)



#### COMPOSITION

Total cocoa: min 70%  
Cocoa butter: average 40%  
Organic cane sugar 29%



#### DESCRIPTION

Excellent-quality dark couverture chocolate, both as a result of the selected organic farming ingredients used and for the exceptionally rich recipe. A chocolate couverture with a strong personality and a truly intense cocoa aroma.

#### RECOMMENDED USE

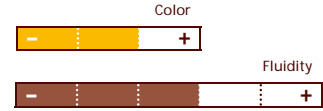
- **In chocolate products:** very good in chocolate bars, snacks and pralines, combined with other organic ingredients.
- **General pastries:** in every combination with fruits, especially if organic.
- **In ice-cream:** Versatile for balancing chocolate ice-creams and semifreddo desserts, even combined with cocoa organic powder for an even more intense taste. Very good added to alcohol bases.

Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.

# Linea Professionale

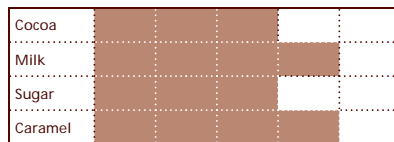
## Organic Milk Chocolate Prestige Bio - Cocoa 32%

Code 8360 • 4 Kg Bags (3 Bags per Case)



### COMPOSITION

Total cocoa: min 32%  
Cocoa Butter: average 28%  
Total fat: average 35%  
Organic cane sugar 40%



### DESCRIPTION

Excellent-quality dark couverture chocolate, both as a result of the selected organic farming ingredients used and for the exceptionally rich recipe. Intense, milky aroma and flavour.

### RECOMMENDED USE

- **In chocolate products:** combined with toasted hazelnut and dried fruit (pistachio, almond, pine seeds, walnut, peanut), especially if organic.
- **General pastries:** for cream and fillings, such as chantilly, English cream, also combined with caramel taste and fruit paste, all with organic ingredients.
- **In ice-cream:** very versatile, lends itself to combining in absolute balance with other flavours: fruit, aromas, coffee, caramel, spices.

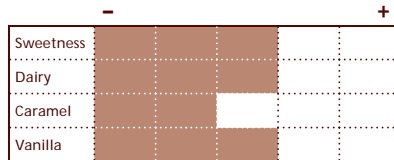
## Organic White Chocolate Bianca Bio

Code 8370 • 4 Kg Bags (3 Bags per Case)



### COMPOSITION

Organic milk powder: 28%  
Total fat: average 38%  
Organic cane sugar: 41%



### DESCRIPTION

White chocolate with plenty of character, featuring a very high proportion of whole organic milk and an irresistible fragrance of natural organic vanilla from Madagascar, tiny pieces of which can be seen in the white chocolate.

### RECOMMENDED USE

- **In chocolate products:** very good for coating, model, moulding, and make excellent ganache, also combined with coffee, caramel, lime. Special for a premium quality pralines production.
- **General pastries:** combined with organic berries, in an organic cream, in a superior taste mousse.
- **In ice-cream:** High-end chocolate with great fascination due to the presence of a pinch of ground vanilla. It is at its best when combined with the acidity of fruit and also with the inclusion of praliné fruit or nibs of praliné cocoa.

## Dark Chocolate Fairtrade Mignon Drops ~ 9.000 Pcs/Kg - Cocoa 45%

Code 8535 • 25 Kg Bag



### COMPOSITION

Total cocoa: min 45%  
Cocoa butter: average 26%  
Sugar: max 54%

### DESCRIPTION

Dark chocolate with impressive organoleptic characteristics, specifically designed for bakery products. - g 0,11 drops.

### RECOMMENDED USE

Ideal for bakery products and leavened dough products such as panettone, traditional Easter cakes, croissants, etc.



# Linea Professionale

## Fairtrade Products

Since its origins, Icam has been pursuing its commitment to fostering the development of cocoa cultivation and ethical management with producers working in the distant cocoa plantations. The company established a direct relationship with farmers and cooperatives, based on dialogue, transparency and respect and giving continuous support to improve quality of production and agricultural practices.

Icam's commitment in promoting relationships based on respect and sustainability became formal when it was entered in the FLO (Fairtrade Labelling Organization) Register. For years the certification authority, recognized on the markets and by consumers, has been promoting FairTrade: sustainable development which offers better trade conditions to producers in the South of the World, guaranteeing fair prices, lasting purchase contracts and a margin to invest in social and health projects.



### Dark Chocolate Couvertures Bittra Fairtrade - Cocoa 60%

Code 8528 • 10 Kg Bag

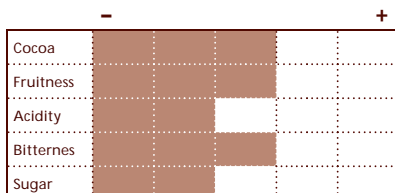


#### COMPOSITION

Cocoa: min 60%  
Total fat: average 36%  
Sugar: max 39%

#### TASTE

Excellent-quality dark chocolate couverture, very similar to Regina couverture in terms of composition, but with a different balance between cocoa and cocoa butter, which gives it a more marked character, with a distinct, persistent cocoa flavour.



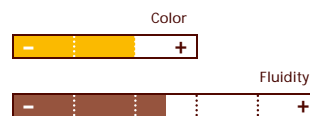
#### RECOMMENDED USE

- **In chocolate products:** Due to the important presence of cocoa mass, it is perfectly suitable for pralines that have an intense and strong flavour, as it is for creams and ganaches that want to enhance the strong cocoa flavour, also combined with sweet fruit (apple, pear, banana) and aged spirits (marsala, zibibbo, porto...). Suitable to model, coat and mould hollow forms.
- **General pastries:** In egg and butter creams at positive temperature, it offers an extraordinary profile of chocolate flavour. It can be used in oven baked products (cakes, rolls, butter-based biscuits, traditional Italian cakes).
- **In ice-cream:** For whoever seeks a full cocoa/chocolate flavour; also suitable for plain milk ice-cream variegation.

Store in a cool dry place (15 ± 20 ° C) away from heat sources. Close the box after use.

# Linea Professionale

**Milk Chocolate**  
**Prestige Fairtrade - Cocoa 32%**  
 Code 8559 • 25 Kg Bag



**COMPOSITION**

Total cocoa: min 32%  
 Cocoa Butter: average 28%  
 Total fat: average 34%  
 Sugar: max 40%

**TASTE**

Widely used milk chocolate couverture with an average fluidity and universal characteristics. It has a marked taste of milk.



	-	+	
Cocoa			
Milk			
Sugar			
Caramel			

**RECOMMENDED USE**

- **In chocolate products:** Very suitable for moulding (egg shapes, hollow shapes, filled bars) Good for cream and ganache with the presence of sweet fruit such as apple, pear, banana and with classical spices (cinnamon, pepper, etc.)
- **General pastries:** Particularly suitable for egg-based creams and for fillings combined with liqueurs of the Italian tradition, as well as for candied fruit. For its cocoa contents, it is suitable for oven-cooked products, dry biscuits and breakfasts.
- **In ice-cream:** Ice-cream with the presence of spices, caramelized fruit (pistachios, pine nuts, etc...)

**Dark Chocolate Fairtrade Mignon**  
**Drops ~ 9.000 Pz/Kg - Cocoa 45%**  
 Code 8535 • 25 Kg Bag



**DESCRIPTION**

Dark chocolate with impressive organoleptic characteristics, specifically designed for bakery products. ~ g 0,11 drops.

**COMPOSITION**

Total cocoa: min 45%  
 Cocoa butter: average 26%  
 Sugar: max 54%

**RECOMMENDED USE**

Ideal for bakery products and raised dough products such as panettone, traditional Easter cakes, croissants, etc.



COCOA: POWDER, MASS, BUTTER

*Linea Professionale*



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Visit the new website: [www.icamprofessionale.it](http://www.icamprofessionale.it)

CODE				KOSHER DAIRY / PAREVE	PH +/- 0.3	TASTE	Moulding	Hollow forms	Enrobing	Ganache / fillings	Oneshot	Coating pan	Hot chocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciatella
1 kg x 5 pcs	1 kg x 10 pcs	5 kg x 4 pcs	25 kg																		

## COCOA POWDERS

4	4212	-	-	-	Single-Origin Peru Cocoa Powder 10/12	5.5	Single origin cocoa Very deep flavour and taste of cocoa							●	●	○	●	●	●		●	●	
4	4211	-	-	-	Nacional Arriba Single-Origin Ecuador Cocoa Powder 22/24	8.0	Single origin cocoa, a persistent and captivating flavour.							●	●	○	●	●	●		●	●	
	-	-	-	4860	Organic Fat-reduced Cocoa Powder 10/12 A11 SRB BIO NOP	7.3	Very deep flavour and taste of cocoa							●	●	○	●	●	●		●	●	
	-	-	-	4861	Organic Cocoa Powder 20/22 A21 SRB BIO NOP	7.3	Very deep flavour and strong taste of cocoa / chocolate							●	●	○	●	●	●		●	●	
	-	-	-	4876	Fairtrade Cocoa Powder 20/22 A21 SRB TF FLO	7.3	Very deep flavour and strong taste of cocoa / chocolate							●	●	○	●	●	●		●	●	
	-	4239	-	-	Cocoa Powder 22/24	7.0	Strong taste of cocoa / chocolate							●	●	○	●	●	●		●	●	
	-	4238	4897	-	Dark Cocoa Powder 22/24 Vanilla flavour	8.0	Sharp flavour, strong taste of cocoa / chocolate							●	●	○	●	●	●		●	●	
	-	4240	4898	-	Dark Cocoa Powder 22/24	8.0	Pure intense cocoa taste, not vanillared							●	●	○	●	●	●		●	●	
	-	4839	-	-	Fat-reduced Cocoa Powder 10/12	7.3	Very deep flavour and taste of cocoa							●	●	○	●	●	●		●	●	
	-	4832	-	-	Sugar Cocoa Powder min 45%	6.7	High percentage of cocoa							●	●	○	○	○	○		●	●	
	4108	-	-	-	Cacaobar prepared for chocolate dense	-	Classic Italian dense chocolate drink							●									

CODE		KOSHER DAIRY / PAREVE	PRODUCT NAME	Moulding	Hollow forms	Enrobing	Ganache / fillings	Oneshot	Coating pan	Hot chocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciatella
4 kg x 3 pcs	4 kg																	

## COCOA MASS AND BUTTER

4	8384	-	Bagua Native - Peru origin - Grand Cru Organic Cocoa mass	●	○	○	●		○	○	○	○	○	○	○	○	●	●	●
4	8381	-	Los Bejuco - Dominicana Origin - Cocoa Mass Grand Cru	●	○	○	●		○	○	○	○	○	○	○	○	●	●	●
4	8385	-	Uganda - Cocoa Mass Single-Origin	●	○	○	●		○	○	○	○	○	○	○	○	●	●	●
4	8386	-	Nacional Arriba - Ecuador - Cocoa Mass Single-Origin	●	○	○	●		○	○	○	○	○	○	○	○	●	●	●
	8382	-	Cocoa Mass	●	○	○	●		○	○	○	○	○	○	○	○	●	●	●
	-	7864	Cocoa Butter				○		○		○	○	○	○		○	●	●	
4	-	1907	Organic Cocoa Nibs				●				○	●	○	●	●	●	●	●	



# Linea Professionale

## Icam Cocoa Powders

Full control of the farming chain and management of each phase of the production are the pillars on which Icam bases the in-house production of our cocoa preparations. Icam cocoa powder is subjected to an exclusive process to temper the butter it contains, in order to obtain a more stable, superior-quality product.

### Organic Fat-Reduced Cocoa Powder 10/12

A11 SRB BIO NOP

Code 4860 • 25 Kg Bag



#### DESCRIPTION

Medium alkalisated cocoa powder with 10/12% of cocoa butter.  
Red brown colour, intense cocoa aroma and taste.  
Made using cocoa beans grown organically in Central America.

#### RECOMMENDED USE

Especially suitable for use in ice-cream products, thanks to the greater proportion of dry matter. Also recommended for leavened bakery products.



### Organic Cocoa Powder 20/22

A21 SRB BIO NOP

Code 4861 • 25 Kg Bag



#### DESCRIPTION

Medium alkalisated (pH 7.3) cocoa powder with 20/22% cocoa butter.  
Red/dark brown colour, intense aroma and strong cocoa/chocolate taste.

#### RECOMMENDED USE

Suitable for all kinds of uses for ice-cream and pastry products.  
■ **In ice-cream:** Reference cocoa powder for offerings of bio ice-cream.  
Very balanced and versatile, it also lends itself easily to combinations, and characterises the taste of ice-cream/semifreddo.



### Fairtrade Cocoa Powder 20/22

A21 SRB TF FLO

Code 4876 • 25 Kg Bag



#### DESCRIPTION

Alkalisated (pH 7.3) cocoa powder with 20/22% cocoa butter.  
Strong red brown colour, intense aromas and strong flavour of cocoa/chocolate. We use central and southern american cocoa, principally from the Dominican Republic, where Icam had for many years a hands on role to sustain and encourage fairtrade.

#### RECOMMENDED USE

Suitable for all the confectionery and ice-cream uses.



Store in a cool dry place (15 + 20 ° C) away from heat sources. Close the box after use.

# Linea Professionale

## Cocoa Powder 22/24

Code 4239 • 1 Kg Bag (10 Bags per Case)



### DESCRIPTION

Alkalisated cocoa powder with 22/24% of cocoa butter.  
Strong dark red colour and strong taste of cocoa/chocolate.

### RECOMMENDED USE

Suitable for all the confectionery uses.



## Dark Cocoa Powder 22/24 Vanilla Flavour

Code 4238 • 1 Kg Bag (10 Bags per Case)

Code 4897 • 5 Kg Bag (4 Bags per Case)



### DESCRIPTION

Strongly alkalisated cocoa powder (ph 8), Vanilla flavour  
with 22/24% of cocoa butter.  
Very dark red brown colour, sharp flavour, strong taste  
of cocoa/chocolate.

### RECOMMENDED USE

■ **In ice-cream:** Its dark colour makes it especially suited to use in ice-cream and cold desserts.



## Dark Cocoa Powder 22/24

Code 4240 • 1 Kg Bag (10 Bags per Case)

Code 4898 • 5 Kg Bag (4 Bags per Case)



### DESCRIPTION

Strongly alkalisated cocoa powder (ph 8)  
with 22/24% of cocoa butter.  
Very dark red brown colour, sharp flavour, strong taste  
of cocoa/chocolate.

### RECOMMENDED USE

■ **In ice-cream:** In preparing ice-cream and sherbets the absence of vanilla allows customised balancing to be achieved so as to make the taste of cocoa the absolute leading player.





# Linea Professionale

## Fat-Reduced Cocoa Powder 10/12

Code 4839 • 1 Kg Bag (10 Bags per Case)



### DESCRIPTION

Strongly alkalisated skimmed cocoa powder with 10/12% of cocoa butter. Strong dark red brown colour, very deep flavour and taste of cocoa.

### RECOMMENDED USE

The high percentage of dry matters gives this product a deep taste of cocoa; it is therefore particularly suitable for ice-cream and confectionery products, plum cakes and leavened dough.

- **In ice-cream:** The increased presence of dry substance confers a more marked taste of cocoa; it is especially suited for use in ice-cream.



## Sweetened Cocoa Powder Min 45%

Code 4832 • 1 Kg Bag (10 Bags per Case)



### DESCRIPTION

Cocoa powder with 22/24% of cocoa butter and the addition of icing sugar. High percentage of cocoa.

### RECOMMENDED USE

Suitable for all the confectionery uses and to dust sweets.



## Cacaobar Prepared for Chocolate Dense

Code 4108 • 1 Kg Bag (5 Bags per Case)



### DESCRIPTION

Mix for low fat cocoa drink, cocoa based product with sugar and thickening agents to make a classic Italian chocolate drink.

### RECOMMENDED USE

This formulation permits very quick thickening without boiling.



# Linea Professionale

## Icam Cocoa Mass and Butter

The full control of the supply chain and the management of each process of the production are the pillars on which Icam focus the in-house production of all cocoa semi-finished products. Icam cocoa process: careful paste-refining, exclusive butter-pressing, delicate butter deodorising.

### Cocoa Mass

Code 8382 • 4 Kg Bags (3 Bags Per Case)



#### DESCRIPTION

Produced with the finest selection of fine cocoa from America and South America, a blend of impeccable quality from the very origins, recommended to give an intense cocoa flavour to creams and compounds, without adding sugars. It is obtained simply from roasted, peeled and minced beans, without the addition of other ingredients; since is not subjected to conching, the cocoa flavour is extremely authentic and distinctive: particularly intense roasted cocoa.

#### COMPOSITION

100% cocoa mass  
(naturally contains  
54% cocoa butter)

#### RECOMMENDED USE

An excellent addition to chocolate or cocoa powder in order to add flavour and confer a strong and persistent taste of chocolate: in pastry creams and baked desserts, in chocolate bars, pralines and ganache, in frozen desserts and ice-cream, parfaits and sherbets, and in the kitchen to create and experiment new combinations of bitter taste of chocolate and salty foods. In pralines, it is excellent for strengthening with small solutions the flavour of chocolate couvertures in recipes with milk, or freely added to dark chocolate blends.

■ **In ice-cream:** This is an excellent additive to chocolate and cocoa powder for flavouring and gives a decisive and persistent taste of cocoa to ice-cream, semifreddo desserts and sherbets. It can be used either to replace powder and chocolate or in addition to these, suitably balancing the fats.

### Cocoa Butter

Code 7864 • 4 Kg Bucket



#### DESCRIPTION

Prime pressure cocoa butter, obtained from the pressing of high quality cocoa, and then deodorized. It is a noble vegetable fat, with no cholesterol.  
Maximum acidity 1.5%

#### COMPOSITION

Cocoa butter 100%

#### RECOMMENDED USE

To make chocolate more fluent, for the production of leavened oven products. To decorate almond pastes and marzipan; to prevent from drying it is used together with chocolate in the spraying technique.

■ **In ice-cream:** Replaces the cream part bringing a fatty stage that gives consistency and structure to the ice-cream and makes it at the same time creamy: increases its body and scoopability. It does not impact on taste or colour and can be added during pasteurising.

Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.



CREAMS AND COATINGS

*LineaProfessionale*



CREAMS  
AND COATINGS

*LineaProfessionale*

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# Linea Professionale

## Icam Creams












Icam Linea Professionale offers a range of assorted creams, characterized by high-quality ingredients and pure organoleptic features: only quality vegetable fats, selected ingredients and Icam cocoa powder, carefully blended together using the skill and passion that characterizes the whole range.

CODE		PRODUCT NAME	Taste	Moulding	Hollow forms	Enrobing	Ganache / fillings	One shot	Coating pan	Hot chocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciata			
5 kg	8 kg																				
																					
<table border="1"> <tr> <td>CHOCOLATE PRODUCTS</td> <td>PASTRIES</td> <td>ICE-CREAM</td> </tr> </table>																			CHOCOLATE PRODUCTS	PASTRIES	ICE-CREAM
CHOCOLATE PRODUCTS	PASTRIES	ICE-CREAM																			

### DRIED FRUIT PRODUCTS

	<b>7327</b>	-	Homemade Hazelnut Praline, 55%	Hazelnut praliné														<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<b>7328</b>	-	Homemade Almonds Praline, 55%	Almond praliné						<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<b>7344</b>	-	TGT Hazelnut Fine Praline	Hazelnut praliné						<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<b>7343</b> 2.5 KG	-	Pistachio Praline	Pistachio						<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<b>1862</b>	-	Hazelnut Paste	Hazelnut						<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	

### CREAMS

	<b>7340</b>	-	Fillmilk Cream ZeroP	White chocolate								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>				
	<b>7338</b>	-	Hazelnut Cream ZeroP	Hazelnut								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
	<b>7339</b>	-	Dark Cream ZeroP	Cocoa								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
	<b>7308</b>	-	CreMicam	Hazelnut								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
	<b>7301</b>	-	Elisa Cream	Cocoa								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
	<b>7324</b>	-	Extra Dark Cream	Chocolate								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
	<b>7314</b>	-	Edelweiss White Cream	White chocolate								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	
<b>7312</b>	-		Vanini Cream	Hazelnut praliné								<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
<b>7303</b>	-		Icam Dark Icing	Dark chocolate										<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	
	<b>7326</b>	-	Nocciol.ita	Hazelnut								<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				
<b>7305</b>	-		Shiny Cocoa Icing Gel	Cocoa										<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>		

### COATINGS

	<b>7804</b> 2 pcs per 5 Kg Bags	-	Dark Glasover									<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>
	<b>7809</b> 2 pcs per 5 Kg Bags	-	Milk Glasover									<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>
	<b>7810</b> 2 pcs per 5 Kg Bags	-	White Glasover									<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>

# Linea Professionale



## Fillmilk ZeroP

Cod. 7340 • 8 Kg Bucket



### DESCRIPTION

Basic white cream with a compact, but melt-in-the-mouth consistency, soft to cut. Delicate milk taste that can be flavoured with powdered spices, essential oils, fat-soluble flavourings and special oily pastes. Only with shea and sunflower oil.

### COMPOSITION

Sugar 50%

### USE

For filling and frosting pralines. It may be flavoured with powders, essential oils, flavourings and fat-soluble fatty pastes. As praline filling: soften at 26/28 ° C; as frosting: 32/33°C.



## Hazelnut Cream ZeroP

Code 7338 • 8 Kg Bucket



### DESCRIPTION

A spreadable cream of good plasticity. The hazelnut paste (10%) and the use of sunflower and shea oil, give it a full and clean cocoa and hazelnut flavour. A shiny and bright cream.

**Contains no hydrogenated fats.**

### COMPOSITION

Skimmed cocoa powder 8%  
Hazelnut paste 10%  
Sugar 50%

### USE

For different fillings, in particular post oven: tarts, pastries, croissants and dumplings. Suitable for flavouring pastry creams, whipped and butter cream.



## Dark Cream ZeroP

Code 7339 • 8 Kg Bucket



### DESCRIPTION

Spreadable cream with a compact and uniform consistency. The high content of cocoa fat (25 %) gives a pronounced cocoa taste, while the presence of a percentage of hazelnut paste let the aromatic flavour be more soft, delicate and smooth. Dark chocolate colour. The use of sunflower and shea oil give a clean taste.

**Contains no hydrogenated fats.**

### COMPOSITION

Skimmed cocoa powder 25%  
Hazelnut paste 6%  
Sugar 38%

### USE

For different fillings, in particular post oven: tarts, pastries, croissants and dumplings. Suitable for flavouring pastry creams, whipped and butter cream. Suitable also for icing cakes and for petit fours.



# Linea Professionale



## Creamicam

Code 7308 • 8 Kg Bucket



### DESCRIPTION

Plastic and easy-to-spread cream. The special roasting process of hazelnuts give this cream an unmistakable taste.

Its shiny and bright aspect (up to 180°).

**Contains no hydrogenated fats.**

### COMPOSITION

Skimmed cocoa powder 8%

Hazelnut paste 14%

Sugar 48%

### USE

For fillings, especially in bakery products: brioche, croissant, tarts. Recommended to flavour products, added to milk cream, butter cream or other confectionery.



## Elisa Cream

Code 7301 • 8 Kg Bucket



### DESCRIPTION

Soft, but uniform and compact cream.

Fondant chocolate dark colour and strong cocoa taste, due to the high content of skimmed cocoa (25%).

**Contains no hydrogenated fats.**

### COMPOSITION

Skimmed cocoa powder 25%

Hazelnut paste 6%

Sugar 39%

### USE

This cream is particularly recommended to flavour products, added to milk cream, butter cream or other confectionery. Also suggested to blaze cakes and mignon confectionery, as such or mixed with white chocolate.



## Extra Dark Cream

Code 7324 • 8 Kg Bucket



### DESCRIPTION

A soft cream with a compact and uniform consistency. A very darkly coloured cream with an intense distinctive cocoa and dark chocolate flavour emphasised by the high content of skimmed cocoa and the absence of hazelnut cream.

**Contains no hydrogenated fats.**

### COMPOSITION

Skimmed cocoa powder 28%

Sugar 35%

### USE

This is a product particularly well adapted for bringing out the flavour of creams and ganache and for providing an immediate taste of dark chocolate. Recommended also for the preparation of Italian semi cold dishes such as pafait and soufflé glacé, in the ice-cream parlour. The cream is ready to use, and guarantees excellent results, even when increasing the scale of production. Also recommended heated to 30/32°, as frosting for cakes and small pastries.



# Linea Professionale

## Edelweiss White Cream

Code 7314 • 8 Kg Bucket



### DESCRIPTION

White base cream with a compact, yet melt-in-the-mouth consistency, soft for cutting. Delicate milky vanilla taste, easy to flavour by mixing with other ingredients.

**Contains no hydrogenated fats.**

### COMPOSITION

Lactic matters 31%  
Sugar 35%

### USE

The cream can be used in a wide variety of ways: as a filling, with the addition of flavouring pastes/butter cream/meringue, for icing, decorations, the inside of pralines. Before whipping in the planetary mixer, soften in the microwave at 26/28°C. To fill the inside of pralines, melt the cream at 26/28°C. For icing cakes, individual servings and small pastries, melt the White Edelweiss Cream at 32/33°C, leave the cake to cool and use quickly.



## Vanini Cream

Code 7312 • 5 Kg Bucket



### DESCRIPTION

Compact but easy-melting cream, characterized by the high percentage of hazelnut paste (23%). Excellent organoleptic characteristics and a very delicate taste of hazelnuts, with an extremely clean aftertaste. Light dark colour. Excellent heat resistance.

**Contains no hydrogenated fats.**

### COMPOSITION

Skimmed cocoa powder 2%  
Hazelnut paste 23%  
Sugar 40%

### USE

Can be used in a wide variety of ways: as a filling, for the inside of pralines, for cremini chocolates, and for icing small pastry products. For a soft cream, it can be whipped. Can also be added to the dough for bakery products. Use at 26°C.



## Icam Dark Icing

Code 7303 • 5 Kg Bucket



### DESCRIPTION

Soft dark covering icing with a delicate taste of dark chocolate.

**Contains no hydrogenated fats.**

### COMPOSITION

Skimmed cocoa powder 23%  
Hazelnut paste 6%  
Sugar 36%

### USE

Melt the product at 32/33°C even in a microwaves oven, mix and blaze without tempering. The net cut, without fragments, and the brightness makes this product suitable to cover chocolate cakes (sacher, etc.). Also suitable as a sauce for serving with desserts soft desserts and desserts served in a glass or on a plate.



# Linea Professionale

## Nocciol. Ita

Code 7326 • 8 Kg Bucket



### DESCRIPTION

A spreadable and thermostable hazelnut gianduia cream, especially suited to baking and warm environmental conditions. Suitable also for filling. The selection of high-quality vegetable fats ensures excellent technical performance. The cream maintains its structure – adequately soft, wonderfully creamy and incredibly light – even after baking. Moreover, it has a natural flow limit and maintains constant consistency even at high ambient temperatures. Its pleasant hazelnut flavour is authentic and natural. The high percentage of Italian hazelnut paste – 14% – is of superior quality. The clean and naturally intense taste does not require the addition of artificial aromas. A touch of natural vanilla flavour completes its taste profile.

### COMPOSITION

Skimmed cocoa powder 5%  
Hazelnut paste 14%  
Sugar 47%

### USE

Perfectly spreadable, it's ready to use just as is. It can be used immediately - before or after cooking - for baked sweets, leavened pastries (sweet and salty croissants and Danish pastries), tarts, cakes and other pastries. Suitable also for filling at room temperature. It is also excellent for thin icings and decorations. Versatile and easy to use, it guarantees excellent results.

## Shiny Cocoa Icing Gel

Code 7305 • 5 Kg Bucket



### DESCRIPTION

This dark chocolate icing has the appearance of a shiny gel, moderately compact and tender on the spoon. Pleasant cocoa taste, smooth, melt-in-the-mouth texture. Versatile, can be used at both above and below zero.

**Contains no hydrogenated fats.**

### COMPOSITION

Skimmed cocoa powder 12%  
Grassi totali: media 11%  
Sugar 63%

### USE

Suitable for icing all kinds of items such as bavaresi and semifreddo desserts, mousse, light creams and ice-cream cakes, to be stored at temperatures ranging from + 4°C to - 18°C. Can be mixed with pastes to add flavour or create a marble effect (also with Shiny White Icing Gel).

## Hazelnut Paste

Code 1862 • 5 Kg Bucket



### DESCRIPTION

The exclusive use of high quality hazelnuts, the even toasting and the absence of any skin residuals are the main features of this prestigious hazelnut paste.

**Contains no hydrogenated fats.**

### COMPOSITION

100% hazelnut paste.

### USE

Indispensable product for confectionery and ice-cream.

Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.



# Linea Professionale

## Glasover

Consistent with the company attention to chef's needs, Icam Linea Professionale offers a complete range of compounds, with an excellent taste, which is the distinctive feature of ICAM's products.

Easy to work – being careful not to exceed the highest melting temperature – doesn't require tempering and are ready to work. Taste like chocolate, beautiful glossy appearance and good snap represent the key factors for the success of these products.



### Dark Glasover

Code 7804 • 2 pcs per 5 Kg Bags



#### DESCRIPTION

Dark couverture product that tastes like quality dark chocolate, with a clean flavour, a perfect balance of sugars and no aftertaste.

The significant total fat content makes it superbly fluid and glossy. Dark brown colour.

#### COMPOSITION

Fat reduced cocoa powder 23%

#### USE

Ideal for classic pastry recipes, for icing, filling and sandwiching all kinds of products; suitable for mixing with other ingredients for creams and fillings.

Quick and convenient for covering larger-size sweet products such as panettone, pandoro and traditional Easter cakes.

Also excellent on coated products conserved below zero.

**Does not require tempering.**

Melt and use at 40°C.

Solidify possibly to 15°C.

# Linea Professionale

## Milk Glasover

Code 7809 • 2 pcs per 5 Kg Bags



### DESCRIPTION

Milk couverture product whose superb-quality vegetable fats give it excellent organoleptic characteristics, stability and a beautifully glossy appearance.

### COMPOSITION

Fat reduced cocoa powder 5%

### USE

Ideal for classic pastry recipes, for icing, filling and sandwiching all kinds of products; suitable for mixing with other ingredients for creams and fillings. Quick and convenient for covering larger-size sweet products such as panettone, pandoro and traditional Easter cakes.

Also excellent on coated products conserved below zero.

**Does not require tempering.**

Melt and use at 40°C.

Solidify possibly to 15°C.

## White Glasover

Code 7810 • 2 pcs per 5 Kg Bags



### DESCRIPTION

White couverture product that tastes like quality white chocolate, with a hint of vanilla.

The significant total fat content makes it superbly fluid and glossy; ivory white in colour.

### USE

Ideal for classic pastry recipes, for icing, filling and sandwiching all kinds of products, or used together with other pastes (hazelnut, coffee, pistachio...) to enhance their taste and colour.

**Does not require tempering.**

Melt and use not exceeding at 40°C.

Solidify possibly to 15°C.



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INCLUSIONS



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# Linea Professionale



## Crunchy Flakes

Code 2989 • 2,5 Kg Bags (2 Bags per Case)

### DESCRIPTION

Fragments of "wafer", very thin and crunchy.  
Taste: biscuit and caramel. Rich golden colour.

### RECOMMENDED USE

Perfect for filling creams, pralines and pastries.  
As a crispy inclusion or simply as decoration.



## CHOCOCROCK

Small pearls of 3-5 mm chocolate covered grain, shin and smooth, with a powerful flavour and great crispness.

### RECOMMENDED USE

As a crispy layer or inclusion in ganache and fillings, ice-cream and frozen desserts, mousse and easy-to-spread creams; or simply as decoration on elegant mignons, cakes, dessert served with spoon or on a plate.  
For a better adherence to the dessert, apply before the solidification on a base of icing, chocolate or fruit gelée. Sprayable with airbrush for a golden or colored effect.

### Dark Chocolate ChocoCrock

Code 7834 • 1 Kg Bags (3 Bags per Case)

#### COMPOSITION\*

Chocolate: 67% (Cocoa 61%)  
Cereals: 33%



### Milk Chocolate ChocoCrock

Code 7850 • 1 Kg Bags (3 Bags per Case)

#### COMPOSITION\*

Chocolate: 67% (Cocoa 36%, Milk 14%)  
Cereals 33%



### White Chocolate ChocoCrock

Code 7849 • 1 Kg Bags (3 Bags per Case)

#### COMPOSITION\*

Chocolate: 70% (Milk 21%)  
Cereals 30%



Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.

\* May contain gluten or traces of gluten

# Linea Professionale

## Coffee Concentrate

Code 7871 • 2,5 Kg Bucket

### DESCRIPTION

Preparation made using quality ground, refined coffee. In the form of an extra-fine, compact powder. Fat-soluble. Intense roasted coffee taste and aroma.

### COMPOSITION\*

Sugar 18%  
Coffee 60%  
Vegetable fats average 32%

### RECOMMENDED USE

Added to any base for pralines, confectionery and ice-cream, even in small quantities (5%), it gives the product a deep taste of roasted coffee. Excellent for light creams, ganaches and creams. For the best use, we recommend first adding the concentrate to a small quantity of the product, slightly heating up if needed.



## Nougat Chips

Code 5983 • 4 Kg Case

### DESCRIPTION

Small crisp chips, made with caramel sugar and hazelnuts and covered with extra dark chocolate. Optimal taste, nice crispness and perfect brightness.

### RECOMMENDED USE

Ideal to decorate semifreddi, confectionery and ice-creamery products.



## Rice Crispies

Code 7837 • 5 Kg Case

### DESCRIPTION

Extruded rice in fragrant small spheres with a very light colour, and perfect regular size.

### FEATURES

Diameter of the spheres 3 mm.

### USE

Optimal to decorate and sprinkle mignon confectionery and cakes. Ideal also into chocolate bars and pralines. It can even be used to create original nougats for the inside of cakes, semifreddi and ice-cream cakes.



## Dragées Moreska

Code 5980 • 4 Kg Case

### DESCRIPTION

Hazelnut brittles covered by extra dark chocolate.



Store in a cool dry place (15 ± 20 ° C) away from heat sources. Close the box after use.

\* May contain gluten or traces of gluten

# *Linea Professionale*





DECORATIONS

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DECORATIONS

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# Linea Professionale

Full-size image

NEW



## Cuori Rossi – Kit Red Heart Decoration

Code 2940 • 136 pcs per Case

- Full and empty chocolate wafer, heart shape, with a main bigger one to be coordinated (3 heart in different sizes).  
Dark chocolate 60% cocoa, raw cut and hand-painted with shades of red pearl.  
Approximately max 68x68x2 mm





# Linea Professionale

Full-size image

## DECORICAM: chocolate gets prettier

A completely new assortment that blends the Italian style with chocolate: the exclusive, clean and modern graphics, the attention to detail, and the vibrant contemporary colours will give your dessert the final touch, and with a simple gesture you will let your clients know how sophisticated your pastry is.

Creativity meets the taste and quality of Icam: excellent chocolate, natural colouring and a modern certified production facility in Italy guarantee a product that is state of the art. Your inspiration, our passion.

**Decoricam range is gluten free and its colourings are azo-free.**

### Spruzzo Cacao - Quadratini

Code 2995 • 160 pcs per Case

- White chocolate with brown colour graphic "cocoa powder spray". Approximately 29x29x2 mm.

### Spruzzo Cacao - Triangoli

Code 2993 • 72 pcs per Case

- White chocolate with brown colour graphic, "cocoa powder spray". Approximately 8x120x2 mm.

### Optical Rosa - Quadratini

Code 2996 • 160 pcs per Case

- Raw cut, pink geometric graphic on white chocolate. Approximately 29x29x2 mm.

### Optical Rosa - Triangoli

Code 2994 • 72 pcs per Case

- Raw cut, pink geometric graphic on white chocolate. Approximately 8x120x2 mm.

# Linea Professionale

Full-size image

## Optical Bianco e Nero - Kit Quadrati

Code 2992 • 16 kit per Case

- Dark chocolate 60% cocoa, raw cut, white geometrical graphic on dark chocolate. Kit of 4 squares in different sizes to be coordinated. Approximately max 68x68x2 mm



## Optical Bianco e Nero - Virgole

Code 2999 • 38 pcs per Case

- Dark chocolate 60% cocoa, raw cut, white geometrical graphic on dark chocolate. Approximately 100 mm



## Rombi Bicolore

Code 3089 • 360 pcs per Case

- White and dark chocolate decoration, simple and clear layout, modern and graphic geometric design, no colouring. Approximately 60x40x2 mm



# Linea Professionale

Full-size image

## Quadrati Bronzo - Kit

Code 2991 • 16 kit per Case

- Dark chocolate 60% cocoa, hand-painted and raw cut, shades of gold / bronze pearl.  
Kit of 4 squares in different sizes to be coordinated.  
Approximately max 68x68x2 mm



## Quadrato Forato Argento - Kit

Code 2990 • 40 kit per Case

- Dark chocolate 60% cocoa, hand-painted and raw cut, shades of silver pearl.  
Kit of square and round, to be coordinated.  
Approximately max 58x58x2 mm



## Chicchi Caffè

Code 3070 • 1 Kg Case

### DESCRIPTION

Coffee-flavoured dark chocolate modelled into the shape of a coffee bean.

### COMPOSITION\*

Cocoa: min 45%  
Coffee 2%

### RECOMMENDED USE

For decoration, especially in mignon confectionery and pralines.



Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.

\* May contain gluten or traces of gluten

# Linea Professionale

Full-size image

## Tocco del Pittore - Quadratini

Code 2970 • 160 pcs per Case

- Dark chocolate 60% cocoa, hand-painted and raw cut, shades of gold and silver pearl. Approximately 29x29x2 mm



## Tocco del Pittore - Triangoli

Code 2971 • 72 pcs per Case

- Dark chocolate 60% cocoa, hand-painted and raw cut, shades of gold and silver pearl. Approximately 8x120x2 mm



## Tocco del Pittore - Riccioli

Code 2972 • 38 pcs per Case

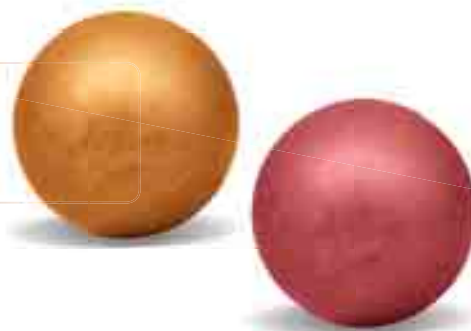
- Dark chocolate 60% cocoa, hand-painted and raw cut, shades of gold and silver pearl. Approximately 90 mm



## Sfere Eleganza

Code 2973 • 96 pcs per Case

- White chocolate, 3D spheres, assortment of 2 colours, red and bronze pearl. Approximately 28 mm



## Bastoncini Eleganza

Code 2974 • 112 pcs per Case

- White chocolate, sticks in 3D, assortment of 2 colours, red and bronze pearl. Approximately 8x120x2 mm



Store in a cool dry place (15 ± 20 ° C) away from heat sources. Close the box after use.


\* May contain gluten or traces of gluten

# Linea Professionale

Full-size image

## Fiori e Farfalle Rosa


Code 2998 • 40 pcs per Case

 White chocolate, hand-painted and raw cut, pink colour.



## Coccinelle

Code 2961 • 200 pcs per Case

 White chocolate, assortment of 3 graphics, approximately 15x7x20 mm.



## Margherite

Code 2960 • 90 pcs per Case

 Dark chocolate 60% cocoa, assortment of 3 graphics, approximately 45x45x2 mm.



Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.

# Linea Professionale

Full-size image

## Targhette Auguri

Code 2978 • 48 pcs per Case

- Dark chocolate 60% cocoa, Assortment of 3 graphics, bronze and silver pearl, approx. 10x23x2 mm.



## Anelli Diamante - tris

Code 2977 • 16 pcs per Case

- 3 rings of different sizes to be coordinated, in dark chocolate 60% cocoa. Assortment of 2 graphics, silver and bronze pearl. Can be coordinated with "Targhette Auguri" Approximately 80/55/35x2 mm

color variant



## Tris di Cuori

Code 2976 • 30 pcs per Case

- 3 hearts of various sizes to be coordinated, in dark chocolate 60% cocoa. Assortment of 3 graphics, red and silver pearl. Approximately 80x75x2 mm

color variant



# Linea Professionale

Full-size image

## Dark Chocolate Micro-Shavings Code 3071 • 2 Kg Case

### DESCRIPTION

Dark chocolate micro-shavings.

### RECOMMENDED USE

Suitable on all chocolate, coffee and strong tasted cakes.



## Milk Chocolate Micro-Shavings Code 3072 • 2 Kg Case

### DESCRIPTION

Milk chocolate micro-shavings.

### RECOMMENDED USE

Optimal for cakes or hazelnut filled confectionery.



## White Chocolate Micro-Shavings Code 3073 • 2 Kg Case

### DESCRIPTION

White chocolate micro-shavings.

### RECOMMENDED USE

Very useful for the decoration of cakes with fruit or light creams.



# Linea Professionale

Full-size image

## Duo Micro-Shavings

Code 3084 • 4 Kg Case

### DESCRIPTION

Micro-shavings made of dark and white chocolate.

### RECOMMENDED USE

To decorate cakes, ice-creams and dessert.



## Strawberry Micro-Shavings

Code 3069 • 4 Kg Case

### DESCRIPTION

White chocolate micro-shavings with strawberry flavour.

**The pink colour is obtained with natural extracts.**

### RECOMMENDED USE

For fruit cakes and mignon confectionery.

Chocolate - strawberry taste is suitable also for mignon.



## Yellow Micro-Shavings

Code 3087 • 4 Kg Case

### DESCRIPTION

Yellow micro-shavings made of white chocolate.

**The colour is obtained with natural extracts.**

### RECOMMENDED USE

To decorate cakes, ice-creams and dessert.





# Linea Professionale

Full-size image

## Dark Chocolate Vermicelli

Code 7885 • 3 Kg Case

### DESCRIPTION\*

Produced with high quality chocolate.  
Excellent taste, consistent size and shape, optimal brightness.

### RECOMMENDED USE

For chocolate decorations. For cakes and chocolates.



## Vermicelli

Code 7878 • 3 Kg Case

### DESCRIPTION\*

Produced with high quality ingredients.  
Excellent taste, consistent size and shape, optimal brightness.

### RECOMMENDED USE

For garnishing classic Italian-style cakes and small pastries flavoured with coffee, hazelnut, walnut, almond cream, etc.



## White Vermicelli

Code 7879 • 3 Kg Case

### DESCRIPTION\*

Sprinkles made with cocoa butter and prime-quality ingredients.  
Superb taste, regular size and shapes, beautifully glossy appearance.

### RECOMMENDED USE

Finish for cold small pastries filled with fruit; also suitable for special occasion cakes.



# Linea Professionale

Full-size image

## Dark Chocolate Flakes

Code 7887 • 3 Kg Case

### DESCRIPTION\*

Produced with high quality ingredients.  
Excellent taste, consistent size and shape, optimal brightness.

### RECOMMENDED USE

Optimal for decorations and for fillings with negative tempered products.



## Flakes

Code 7881 • 3 Kg Case

### DESCRIPTION\*

Produced with high quality ingredients.  
Excellent taste, consistent size and shape, optimal brightness.

### RECOMMENDED USE

For coating cakes and single pastry portion. Suitable also for cover ice-cream cakes and semifreddi.



## White Chocolate Flakes

Code 7889 • 3 Kg Case

### DESCRIPTION\*

Slivers made with cocoa butter and prime-quality ingredients.  
Superb taste, regular size and shapes, beautifully glossy appearance.

### RECOMMENDED USE

Perfect for rolling Christmas logs, small pastries, small sliced pastries and cakes filled with fruit.



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Full-size image

## Sign your creations

Chocolate plates in Dark Chocolate 60% cocoa or White Chocolate, personalized with your brand or any other message you prefer. Provided in mould tray, in 6 cases of 408 pcs.

### Customised Plates Round

2448 pcs in 6 Cases

(1 case = 408 plates in 17 sheets, 24 plates per sheet)

- Code 2980 Dark Chocolate 60% cocoa.  
Personalized in white or yellow ochre colour.
- Code 2981 White Chocolate.  
Personalized in brown or red colour.



Dimension: Ø 38x3 mm approx.

### Customised Plates Oval

2448 pcs in 6 Cases

(1 case = 408 plates in 17 sheets, 24 plates per sheet)

- Code 2982 Dark Chocolate 60% cocoa.  
Personalized in white or yellow ochre colour.
- Code 2983 White Chocolate.  
Personalized in brown or red colour.



Dimension: 47x28x3 mm approx.

### Customised Plates Square

2448 pcs in 6 Cases

(1 case = 408 plates in 17 sheets, 24 plates per sheet)

- Code 2984 Dark Chocolate 60% cocoa.  
Personalized in white or yellow ochre colour.
- Code 2985 White Chocolate.  
Personalized in brown or red colour.



Dimension: 38x38x3 mm approx.

### Customised Plates Rectangular

2448 pcs in 6 Cases

(1 case = 408 plates in 17 sheets, 24 plates per sheet)

- Code 2986 Dark Chocolate 60% cocoa.  
Personalized in white or yellow ochre colour.
- Code 2987 White Chocolate.  
Personalized in brown or red colour.



Dimension: 38x30x3 mm approx.

Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.



DECORATIONS

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SHELLS, TRUFFLES AND MIGNON

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SHELLS

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## Snobinettes

Code 3080 • 270 pcs per Case

### DESCRIPTION

Mini dark chocolate cups.  
Diameter 27 mm.  
Height 26 mm.

### COMPOSITION\*

Minimum cocoa: 57%  
Without vanilla.

### RECOMMENDED USE

Used especially for the production of praline and mignon confectionary, with filling of cream and candied fruit of every consistency and flavour.



## Coppe Liquorini

Code 3002 • 280 pcs per Case

### DESCRIPTION

Dark chocolate shot.  
Diameter 31 mm.  
Height 32 mm.

### COMPOSITION\*

Minimum cocoa: 49%

### RECOMMENDED USE

Ideal for serving liquor.  
Particularly interesting with alcohol based creams such as eggnog, whisky cream, cognac, etc.  
Used especially for the production of praline and mignon confectionary.



## Cream Cups

Code 3048 • 432 pcs per Case

### DESCRIPTION

Dark chocolate cups.  
Diameter 35 mm.  
Height 25 mm.

### COMPOSITION\*

Minimum cocoa: 43%

### RECOMMENDED USE

Indispensable for a wide range of mignon confectionery.  
Suitable for all the cold fillings.



Store in a cool dry place (15 ÷ 20 ° C) away from heat sources. Close the box after use.

\* May contain gluten or traces of gluten



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## Coffee Cups

Code 3159 • 168 pcs per Case



### DESCRIPTION

Dark chocolate moulded into the original shape of a coffee cups.  
Diameter 45 mm.  
Height 20 mm.

### COMPOSITION\*

Minimum cocoa: 43%

### RECOMMENDED USE

Indispensable for a wide range of mignon confectionery.  
Suitable for all the cold fillings.

## Praline Shell

Code 3065 • 434 pcs per Case



### DESCRIPTION

Dark chocolate shell

Dimensioni:

Oval: 28/22/12 mm.

Round: Ø 65, Height 18 mm.

Rectangle: 37/19/12 mm.

Square: 26/26/16 mm.

### COMPOSITION\*

Minimum cocoa: 56%

### RECOMMENDED USE

Used especially for the production of praline and mignon confectionary.

■ **General pastries:** Ideal for "petit broches"

Store in a cool dry place (15 ± 20 ° C) away from heat sources. Close the box after use.

\* May contain gluten or traces of gluten

# Linea Professionale

Full-size image

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## Dark Shells for Truffles

Code 7873 • 504 pcs per Case

### DESCRIPTION

Hollow dark chocolate sphere, weight approx. 2,7 g. Ø 25 mm.

### COMPOSITION

Minimum cocoa: 62%  
Without vanilla.

### RECOMMENDED USE

Indispensable to extend the range of homemade pralines in all their fillings.

■ **General pastries:** Optimal for decorating.

## Milk Shells for Truffles

Code 7872 • 504 pcs per Case

### DESCRIPTION

Hollow milk chocolate sphere, weight approx. 2,7 g. Ø 25 mm.

### COMPOSITION

Minimum cocoa: 35%  
Without vanilla.

### RECOMMENDED USE

Indispensable to extend the range of homemade pralines in all their fillings.

■ **General pastries:** Optimal for decorating.

## White Shells for Truffles

Code 7874 • 504 pcs per Case

### DESCRIPTION

Hollow white chocolate sphere, weight approx. 2,7 g. Ø 25 mm.

### COMPOSITION

Minimum cocoa: 32%

### RECOMMENDED USE

Indispensable to extend the range of homemade pralines in all their fillings.

■ **General pastries:** Optimal for decorating.

## Dark Shells for Liqueur Truffles

Code 7865 • 441 pcs per Case

### DESCRIPTION

Hollow dark chocolate sphere, weight approx. 4,2 g. Ø 25 mm.

### COMPOSITION

Minimum cocoa: 62%  
Without vanilla.

### RECOMMENDED USE

Indispensable solution way to fill liquor chocolates and very fluid ganache.







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TOOLS



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TOOLS

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## Plate for Truffle Shells

Code 0952

### DESCRIPTION

Stainless steel perforated plate.  
Dimensions: 255x325 mm.  
Depth: 3 mm.  
Suitable for an easier filling of truffle shells.

### CODICE

7872 milk truffle shells.  
7873 dark truffle shells.  
7874 white truffle shells.  
7865 dark liquor truffle shells.



## Dosing Pump

Code 0950

### DESCRIPTION

A dosing pump for filling the shells with liqueur.



## Stainless Steel Scraper for Confectioners

Code 0661

### DESCRIPTION

Scraper suitable to spread and polish up.  
High quality, flexible and resistant stainless steel blade with handle made of washable and non-deformable alimentary polypropylene.

### TECHNICAL DETAILS

Width of the blade 100 mm.  
Depth 0,9 mm.  
Weight 105 g.



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## Melting Machine

Code 0954

### DESCRIPTION

Chocolate melting machine with regulating thermometer.  
Suitable to melt chocolate, creams, icings and to maintain them at the desired temperature.

### TECHNICAL DETAILS

Capacity 6 litres.  
Removable stainless steel tank 18/10.  
Power 230 watt.  
Minimum temperature ambient.  
Maximum temperature 60° C.



## Digital Thermometer

Code 0660

### DESCRIPTION

Thermometer used to measure the internal temperature of the products, with a steel pointed probe and protective cap with a hook for pocket.

### TECHNICAL DETAILS

Temperatures from - 20° C to 150° C.  
Duration of the battery included in the packaging about 5000 hours.  
Immersion of the probe 60 mm.  
Maximum immersion of the probe 100 mm.  
It measures the ambient temperature from -10° C to +40° C.





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