

IN ITALY,
CHOCOLATE
IS A FORM
OF ART



Professional guide to products

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Agostoni
Italian Chocolate Since 1946

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 Nativo Peru Origin Organic Dark Chocolate Grand Cru - Cocoa 81%

Code 8308 • 4 Kg Bags (3 Bags per Case)



Fluidity

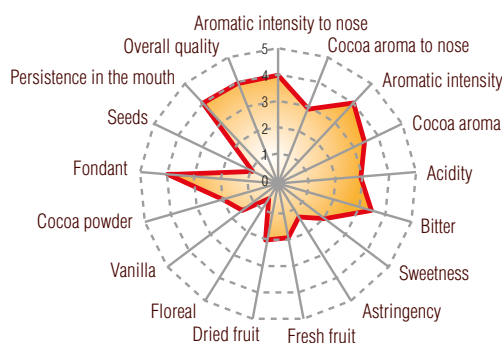


COMPOSITION

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)



Fluidity

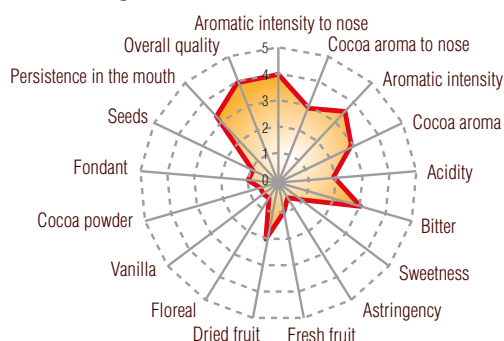


COMPOSITION

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.



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.

	-				+
Cocoa					
Milk					
Sugar					
Caramel					

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 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.



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 with the same origin.



Single-Origin Peru Cocoa Powder 10/12

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



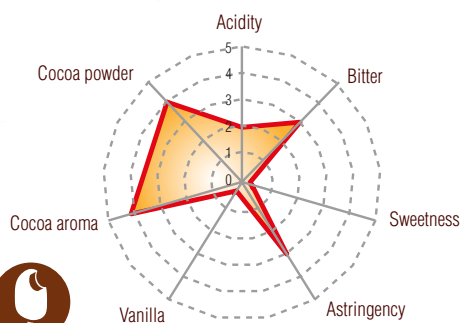
COMPOSITION

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)



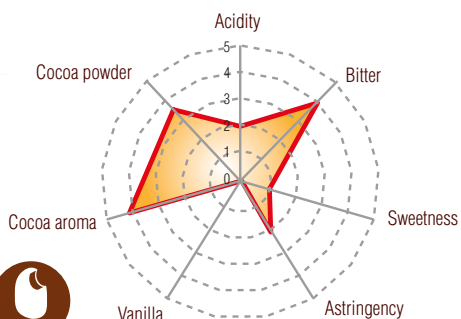
COMPOSITION

Red Cocoa powder, very dark brown, strongly alkalinized (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.



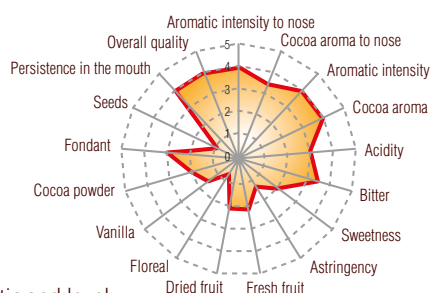
Bagua Native - Peru Origin Organic Cocoa Mass - Grand Cru

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.



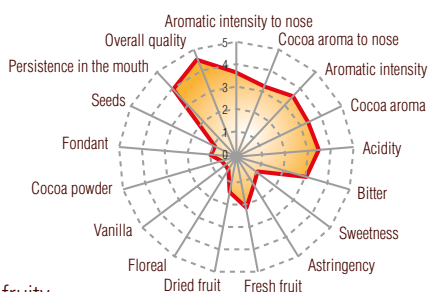
Grand Cru Los Bejucos Dominicana Origin - Cocoa Mass

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 cacao flavour, a little bit just fruity.



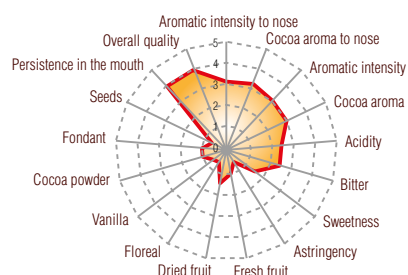
Uganda Cocoa Mass - Single-Origin

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



TASTE

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



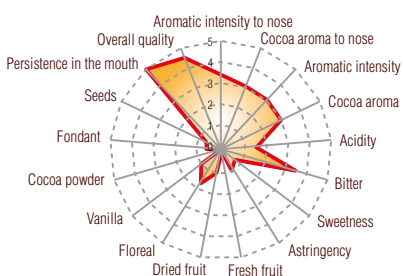
Nacional Arriba - Ecuador Cocoa Mass - Single-Origin

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.





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 unfailing, 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.



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.



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.



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 mass 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.

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.

Company certificates:



Product certificates:



Kosher
Dairy / Pareve



Other certifications available:



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 *



Agostoni
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