

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



Linea Professionale

**PRODUCTS
CATALOGUE**



OUR HISTORY



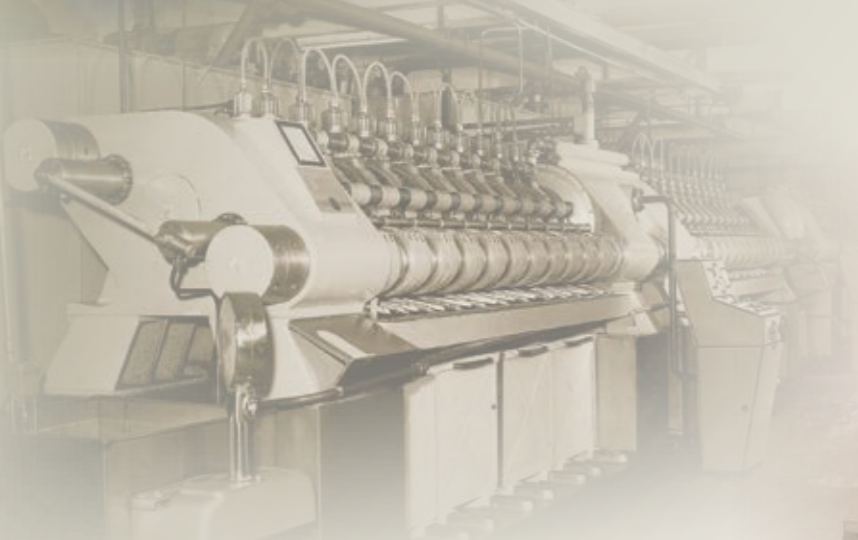
1946

ICAM established its production headquarters in Lecco: a small chocolate production factory was started. The idea was to bring an article then considered a luxury into every family home, producing quality chocolate at an affordable price. The company was founded by Silvio Agostoni with the help of his wife Carolina Vanini and her brothers, Giancarlo and Urbano.



1947

Silvio Agostoni together with Lecco-based businessman Vitali designed, tested and installed the horizontal press, which was then manufactured by Carle & Montanari: a ground-breaking innovation for the practical extraction of cocoa butter.



1953

ICAM moved to the facility in Via Pescatori - still its registered offices - with new systems that allowed the company to achieve large-scale production.



1970

Silvio's son, Angelo Agostoni, embarked on a series of ground-breaking trips to Africa and Latin America, establishing initial relationships with local producers, heralding the beginning of a direct supply of cocoa from farmers' co-operatives. These were the foundations of the sustainable supply chain and the creation of an ethical approach with producers. At the same time, initial laboratories were installed at the Lecco site and the Quality, Research & Development department was established.

1982

Installation of tanks and a modular piping system to ensure the absolute purity of the product, preventing contamination between different products. Installation of a new "Barth" constant pressure roaster which optimised the process. Increase in automated production and volumes. Improved product quality.



1997

ICAM was the first to launch organic chocolate products on the market, in partnership with a co-operative of cocoa farmers in the Dominican Republic.



2004

ICAM Linea Professionale was born: a complete range of chocolate couvertures, cocoa ingredients, creams and decorations, ranging from Single-Origin chocolate to a Grand Cru with distinctive aromatic profiles.



2010

Two years after the first stone was laid, the new Orsenigo plant was opened. It occupied 50,000 square metres, doubling the quantity of cocoa beans processed and allowing the company to enter new market segments. Simultaneously new formats were launched for products for professional use. A cocoa collection centre was set up in Uganda in the same year.



2018

The Agostoni brand was born, enhancing Grand Cru, Single Origin and Organic products, and offering the most demanding chocolatiers, pastry chefs and ice-cream makers unique aromatic profiles, as well as the perfect solution for every creation, requirement and process.



AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



HIGH PRODUCTIVITY
> 3.000 DIFFERENT CHOCOLATE PRODUCTS

Overall area:
50,000 m2
employees: 350

Production capacity/day:
140 tonnes

Chocolate production capacity:
35,000 tonnes per year

SPECIALISATION AND FLEXIBILITY

- 180 dark chocolate recipes**
- 120 milk chocolate recipes**
- 50 white chocolate recipes**
- 20 gianduja recipes**

COMPLETE VERTICAL TRACEABILITY, from the plantation to the finished product.

TOTAL AUTOMATION of the production processes.

PHYSICAL SEGREGATION OF THE AREAS separate storage of cocoa beans, ingredients, packaging and finished product.

Continuous and constant **CONTROLS, LABORATORY** analyses and **ORGANOLEPTIC** tests throughout the production process, to guarantee quality and safety.

Control and management of **PRODUCTION PARAMETERS.** Full compliance with production processes according to **BEST PRACTICE.**

Strict **SAFETY REGULATIONS** for food hygiene.

DEDICATED PRODUCTION LINES to prevent "cross contamination" of products that are potential sources of allergies.

Autonomous production of **ELECTRICITY** with > 80% efficiency.

Choice of materials and cutting-edge solutions to **REDUCE CONSUMPTION,** delivering economic and environmental benefits.

A PRODUCTION SITE THAT COMBINES TECHNOLOGICAL DEMANDS WITH AN ENVIRONMENTALLY-FRIENDLY ETHOS

The new production plant in Orsenigo combines cutting-edge technology with stringent compliance with the regulations specific to the food sector through functional demands and constructive logic, all with an environmentally-friendly approach. ICAM is currently one of a handful of companies worldwide with vertically integrated production that guarantees total control of the supply chain, from the selection of cocoa plantations in the country of origin to customization of the finished product. Excellent product quality combined with production flexibility makes ICAM a leading player in all international markets.

QUALITY

ICAM has an advanced Research & Development laboratory and Quality Control department, to ensure the selection of the best ingredients and co-ordinate the search for innovative recipes. The company has obtained a significant number of certifications over the years. A strong, reliable and continuously updated system of guarantees applies from product certification through to a tangible commitment to the environment and to people. In recent years ICAM has established itself as one of the most important organic chocolate producers in the world and is registered with Fairtrade International.

THE HIGHEST QUALITY STANDARDS TO OBTAIN EXCELLENCE IN CHOCOLATE

THE PRODUCTION PROCESS

Tested and continuously monitored procedures, modern, automated EQUIPMENTS

Respect for the organoleptic qualities

Enhancement of flavour profile

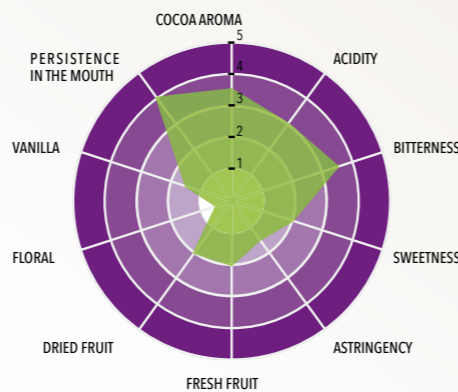
Compliance with food and safety regulations

TRAINING REFRESHER COURSES

ICAM is regularly holding training courses for its panelist in partnership with the leading and prestigious European Institute CIRAD "Cooperation Internationale en Recherche Agronomique pour le Developement".

40
certified panelists

>8,000
quality and safety analyses in 2017



SUSTAINABILITY

SUPPLY CHAIN HISTORY

DOMINICAN REPUBLIC

The origins of sustainable cocoa

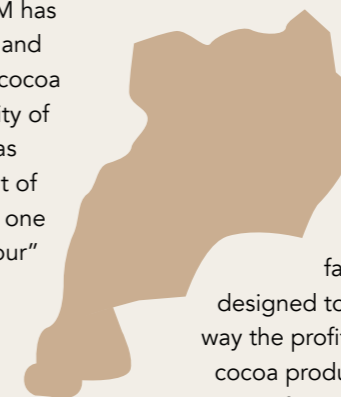
The Dominican Republic is one of the top ten exporters of cocoa in the world and holds the record for producing organically farmed cocoa. ICAM has over time built relationships with several local co-operatives: Aprocaci, Conacado, Cooprogro and Rizek. Since 1988, ICAM has worked alongside local co-ops to implement and optimise bean fermentation at the cocoa collection centres. The quality of Dominican cocoa beans has improved to the point of being considered one of the "Fine Flavour" cocoas by the International Cocoa Organization (I.C.C.O.), obtaining organic certification all over the world.



UGANDA

Quality that evolves

In 2010, ICAM set up the Icam Chocolate Uganda Ltd company, with the aim of implementing a development project in the area. Through a cocoa collection centre working with modern processing methods, ICAM has supported farmers via training on farming techniques designed to boost crop yields increasing in this way the profitability of the plantations. In 2017, the cocoa produced in Bundibugyo obtained organic certification.



PERU

At the heart of cocoa

Cocoa production is one of the main agricultural activities of the country and a source of income for many families. ICAM has developed direct relationships with several local cooperatives: Aprocam, Acopagro, Cacao Alto Huallaga and Vrae Cocoa Growers Association. The partnership with ICAM aims to improve the quality of the cultivated cocoa and to encourage improved living and working conditions of the co-op members.



Company certifications



Product certifications



THE INTEGRATED SUPPLY CHAIN

COCOA COUNTRIES OF ORIGIN

ICAM is committed to producing sustainable chocolate and as a result has been embedded in the areas of origin for many years. The path to achieve excellence in the product starts far away, through the identification of the best cocoa plantations where the raw materials are carefully selected. ICAM purchases cocoa in many countries worldwide, mainly from Central America and Africa. It has established a solid and successful partnership with the plantation growers, with a financial and technological commitment aimed at improving working methods and cocoa quality, the income of the people involved

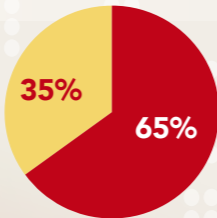
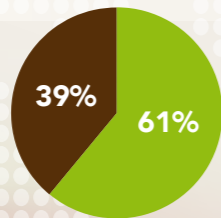
and their social and economic conditions. Important partnerships, based on a precise ethical code that follows on a daily basis the guiding values of respect, the growth of relationships, sustainability, fairness and transparency. To this end, ICAM is committed to ensuring the traceability of all raw materials, creating partnerships with growers. This means that ICAM can implement a process of independent verification of their sustainability programme, as demonstrated by projects launched in the Dominican Republic, Uganda and Peru.

21,000

TONNES OF COCOA BEANS PURCHASED IN 2017

39% Conventional

61% Organic&Fairtrade



65% Central America Latin America

35% Africa



FROM COCOA

IN THE COUNTRIES OF ORIGIN

Cocoa cultivation dates back to around 3,000 B.C. when the Mayo Chinchipe started preparing an energy drink with cocoa beans. Today ICAM is one of the few companies in the world to guarantee control over the entire production chain, from cocoa to chocolate. A demanding industrial approach that allows the highest quality standards to be achieved and sustained in every production phase. ICAM works with selected, top quality producers.

PLANTATION

The control of the supply chain from cocoa to chocolate starts in the plantations. Here, the conditions of the natural forest are reproduced: tall trees are planted to provide shade required by the cocoa trees, as being delicate they cannot stand sunlight and temperature variations.

CULTIVATION

Every year thousands of small white or yellowish-pink flowers bloom on the cocoa trees. Only 1% becomes fruit as "pods" which grow directly on the trunk and branches. In recent years ICAM has been progressively introducing a new and revolutionary approach into cocoa plantations which guarantees increased productivity through implementing a number of clone varieties enriching the three classical cocoa varieties known so far (Criollo, Forastero and Trinitario).

- **CRIOLO:** represents 2% of global production. Delicate and sensitive quality, it produces a very fine cocoa.
- **FORASTERO:** about 80% of global production. It comes predominantly from the Amazon. It has purple beans and green pods which, once ripe, turn yellow or red.
- **TRINITARIO:** a hybrid of the previous two groups. Originating from Trinidad, it is about 18% of global production.

HARVESTING AND FERMENTATION

The cocoa-chocolate production chain continues with harvesting and fermentation. The pods are carefully harvested by hand. Experience and ability are necessary in cutting the pods to avoid to damage the beans inside. The beans and pulp are extracted and piled up in crates or baskets and left to rest for up to 5 or 6 days. During this period a series of fermentation processes start: initially alcoholic, then lactic and finally acetic.

DRYING AND QUALITY CHECK

Drying preserves the cocoa beans and halts the fermentation process which, if left too long, can cause excessively high acidity and thus lower the quality of the cocoa beans. Like all fine products, cocoa beans undergo strict quality control. The bags of cocoa beans arrive at the factory, where they are unloaded and stored in the Orsenigo warehouse.

TO CHOCOLATE

100% MADE IN ITALY



Once the beans have reached the new ICAM facility in Orsenigo, the control of the supply chain continues in the key stages of transformation from cocoa to chocolate.



PRELIMINARY TESTS AND CLEANING

Control of the level of fermentation and absence of defects. The cocoa is cleaned of any foreign matter and beans are divided into whole and broken: only the whole beans continue in this process.

PRE-ROASTING

The whole cocoa beans are subjected to strong infra-red irradiation at about 400°C for about 100 seconds which facilitates the separation of the shell from the bean.

CRUSHING

The beans are crushed into small pieces known as nibs and meanwhile the shell is eliminated.

ALKALINISATION

The nibs are placed in a "bath" with water to which potassium carbonate can be added to reduce the natural acidity of cocoa.



DEODORISATION

The cocoa butter undergoes a deodorisation process. High-pressure steam extracts volatile acids to give a more neutral-tasting cocoa butter.

COCOA BUTTER FILTRATION

The cocoa butter is filtered with paper sieves which trap any impurities.



PRESSING

The cocoa paste is squeezed in hydraulic presses, which extract the fatty part: the cocoa butter. The dry part remaining from the pressing of the cocoa paste is called cocoa cake, from which cocoa powder is obtained.



GRINDING

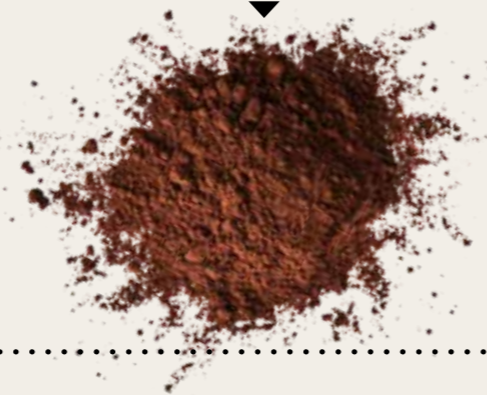
The nibs are ground in a peg mill and are transformed into a product known as cocoa liquor or cocoa paste.

ROASTING

The nibs are roasted in between 100°C and 120°C. The process lasts approximately 30 minutes and guarantees an even roasting to develop the characteristic aromas of the cocoa.

PULVERISATION

The cake is coarsely crushed initially and then finely ground to obtain cocoa powder. At this point the cocoa powder can be packaged for sale.



MIXING

The ingredients (cocoa paste and cocoa butter, sugar, milk powder and - for gianduja - hazelnut paste) are mixed in varying proportions, depending on the recipe and the type of chocolate desired: milk, white, dark and gianduja chocolate.

REFINING

Large cylindrical refiners crush and cut the chocolate mixture until it is reduced to particles of dimensions no bigger than 18 microns.

CONCHING

Conching is an operation that can last for several hours and has several diverse objectives: to create a perfect mix between the various ingredients, to reduce the acidic and astringent aromas and to reduce the residual moisture to 0.5-0.8%. At this stage it is possible to add ingredients such as lecithin, in order to reduce viscosity and emulsify the mix, and natural extract of vanilla as flavouring.

THE CHOCOLATE

TEMPERING

During tempering, the chocolate is first cooled to 26°/28°C and then heated to 29°/32°C. This is necessary so that the cocoa butter solidifies in a stable crystalline form, giving it a glossy appearance, a good snap and excellent shelf life.

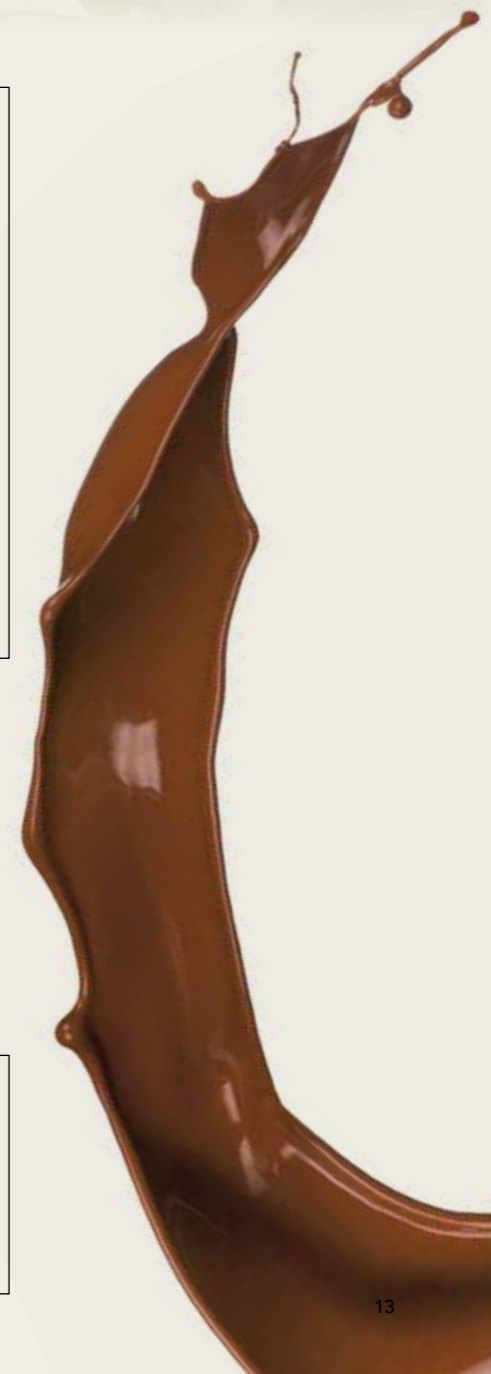
MOULDING

The tempered chocolate is deposited into drops and buttons of various shapes, then solidified in a long cooling tunnel.



PACKAGING

The solid, cooled chocolate is packed in-line and labelled with information about product specification, in multiple languages for foreign markets.



NEW BRAND

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

THE CUTTING EDGE OF CHOCOLATE

INNOVATING HISTORY. THIS IS AGOSTONI TO SEEK, TO DISCOVER, TO INVENT. THIS IS AGOSTONI ALWAYS STRIVING FOR THE BEST. THIS IS AGOSTONI AGOSTONI IS TRANSPARENCY AGOSTONI IS HERE AND NOW AGOSTONI, EXPLORING PEOPLE AND FLAVOURS! AGOSTONI: TO CHOOSE MEANS TO ACCOMPLISH CREATED FOR THOSE WHO EXCEL AGOSTONI CHOCOLATE, NEVER LET IT GO

NEW PACKAGING



The all-new Agostoni range has new packaging inspired by the "Colour Block" style and pastry making trends. The new graphic look was developed around the concept of "Colour and Function". Purple, orange and green are the vivid, bright colours of the finest cocoa crops. The bag design, featuring a branch full of luxuriant cocoa pods, has a contemporary and appealing look.

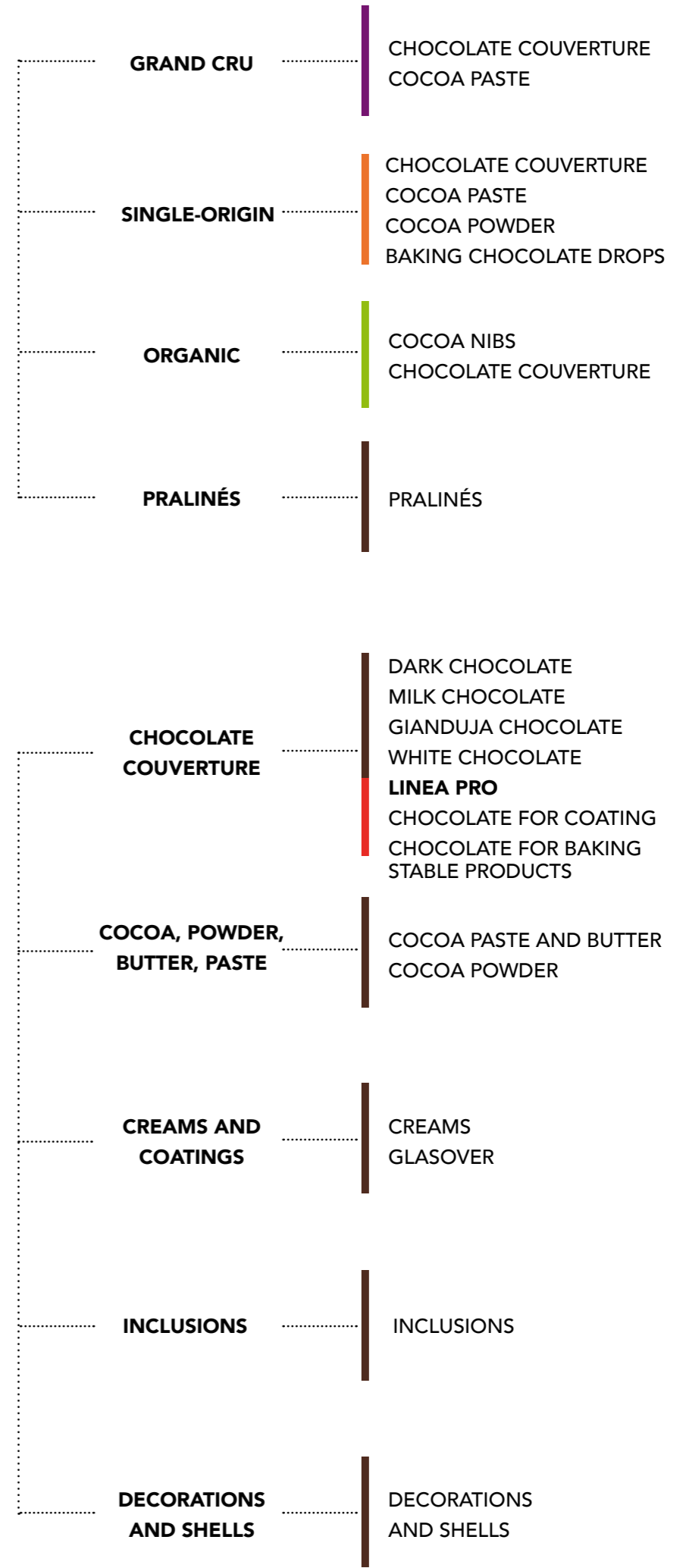
The graphic runs all around the bag creating a feeling of continuity and common thread between the three Agostoni ranges. Colour is also used to provide product information in a bold, linear graphic block. The labels are in contrasting colours, a different one for each product, in a striking visual "Colour Block" style. Likewise, for the range of pralinés, with a coordinated

graphic style and information content. The font is modern and not overly elaborate, so all the information is instantly comprehensible. "Beauty is inherent in simplicity". This, in short, is the direction that has steered the entire graphic review process. A pack that accurately communicates its contents, blends in with it and becomes a product.

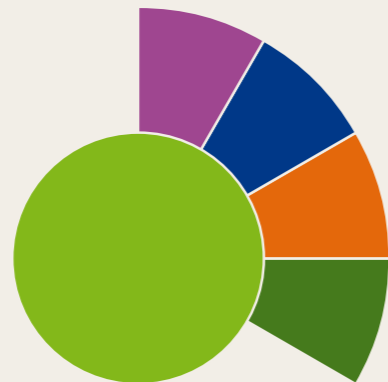


AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

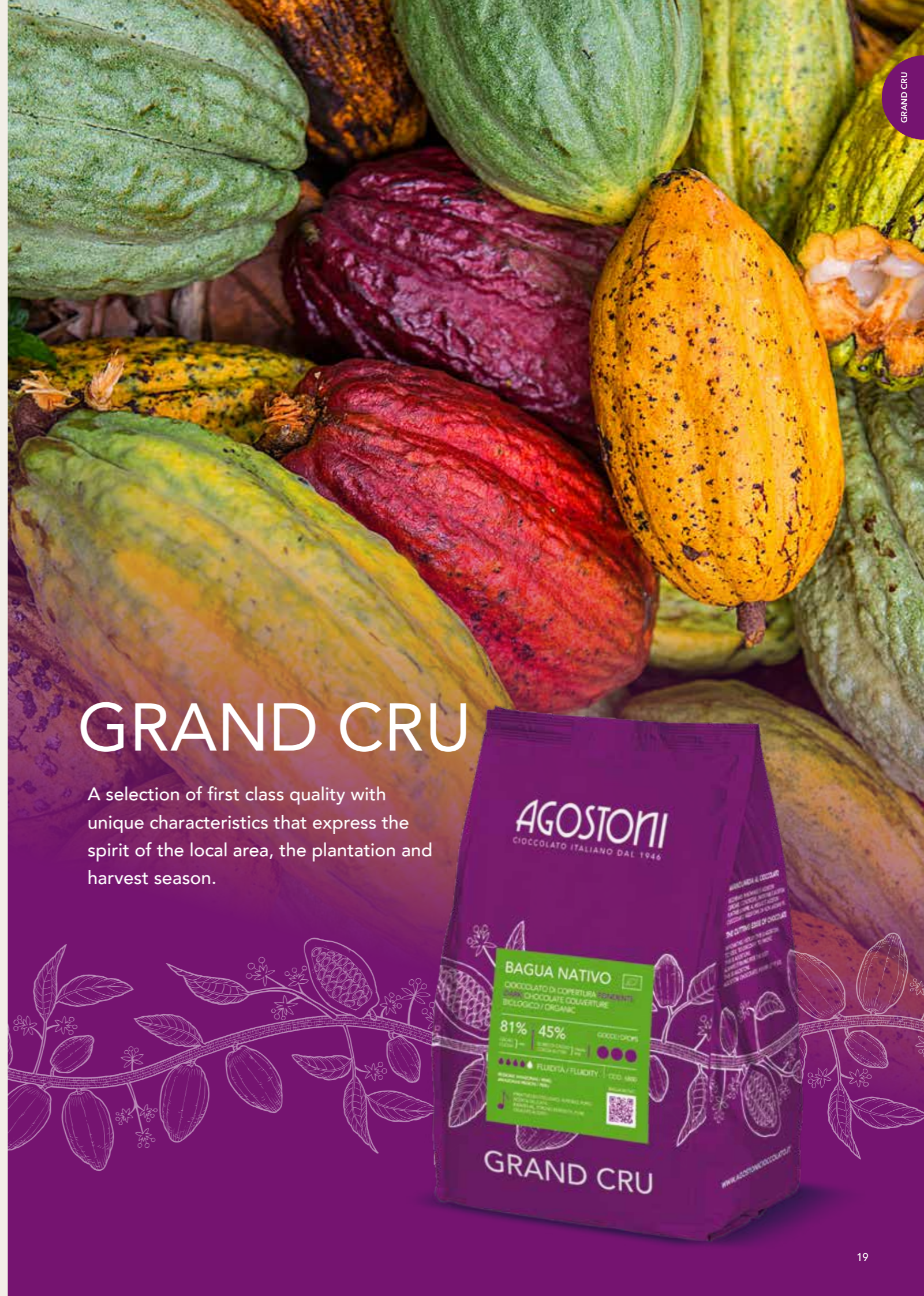

Linea Professionale



- GRAND CRU
- SINGLE-ORIGIN
- ORGANIC
- PRALINÉS
- CHOCOLATE COUVERTURE
- COCOA
- CREAMS AND COATINGS
- INCLUSIONS
- DECORATIONS AND SHELLS



CHOCOLATE IN COLOUR !



GRAND CRU

A selection of first class quality with unique characteristics that express the spirit of the local area, the plantation and harvest season.





TWO AMAZON TREASURES FROM THE

ANCIENT PERUVIAN REGIONS

From unexplored plantations where the authentic and original flavours of the "Xocoatl" have been maintained, Agostoni has uncovered the oldest and most sought-after Criollo cocoa beans, a precious fruit now only grown in small parts of the world. The ancient Criollo Bagua Nativo cocoa in the Peruvian regions of

Amazonas is a product of the tropical climate and diversified cultivation. It was harvested as early as 3,000 B.C. when it grew wild. Agostoni has located the plantations who have succeeded to preserve the authentic and original flavours of the primitive cocoa which is still grown by the Mayo Chincipe community.

In the central northern region of Peru, where the Andes taper off into the Amazon forest, Agostoni has discovered a special place, the San Martin region. Here it has selected the Cru Pachiza, an exclusive cocoa variety with a wide range of aromas.

PERU

BAGUA NATIVO
PACHIZA

BAGUA NATIVO



Region: Amazonas



-  ORGANIC DARK CHOCOLATE COUVERTURE
-  ORGANIC COCOA PASTE

PACHIZA

Region: San Martin

-  DARK CHOCOLATE COUVERTURE
-  MILK CHOCOLATE COUVERTURE





ONE OF THE FINEST QUALITY

GRAND CRU COCOA

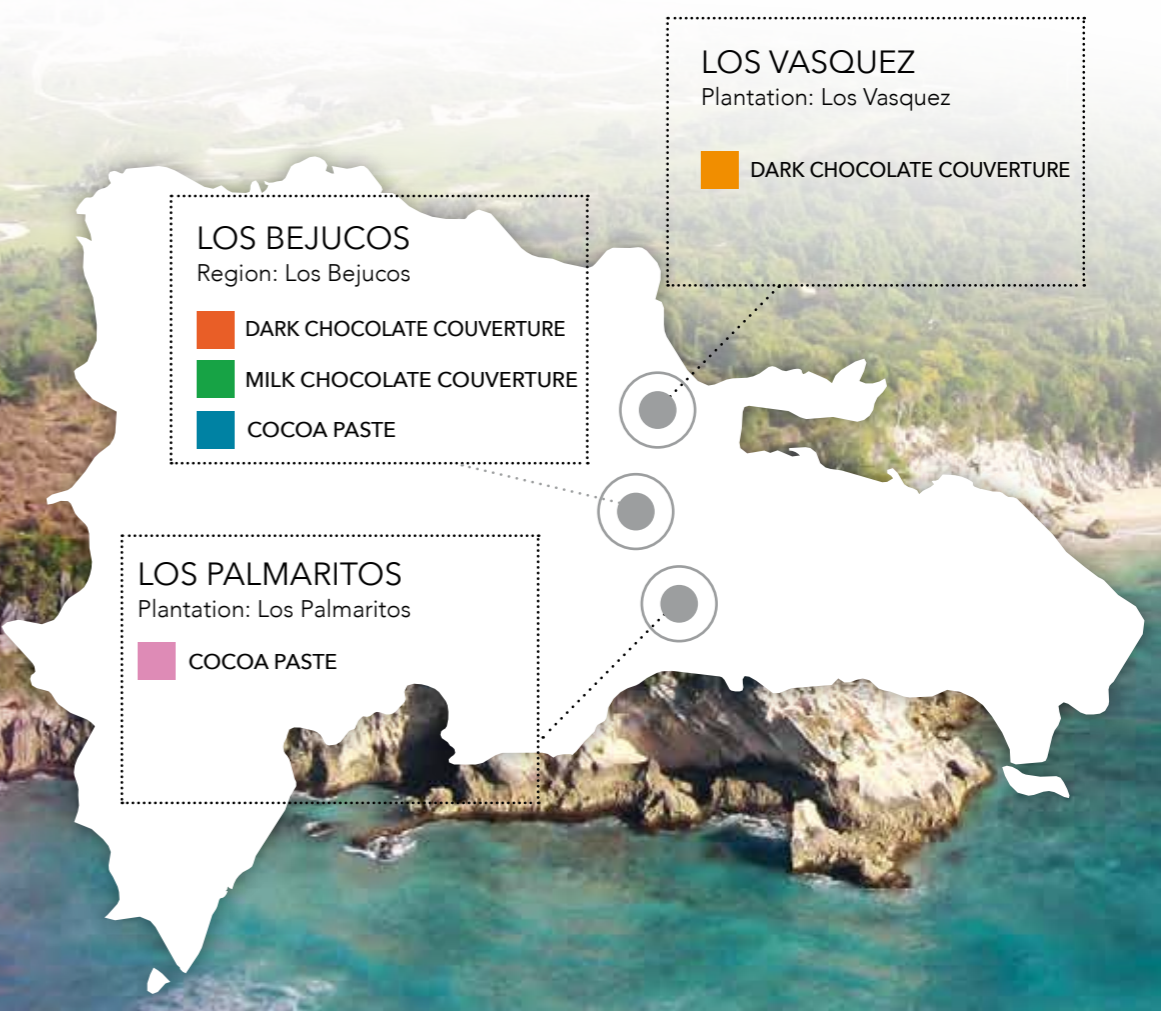
The Dominican Republic produces sought-after and fine cocoa with highly distinctive flavours. The diversity of the landscape gives Dominican cocoa extremely varied aromatic qualities. One of the finest qualities of Grand Cru cocoa is found in Los Bejucos where the subtropical climate with 80% relative humidity

and three underground rivers which constantly irrigate the soil. The cocoa from this geographical area has a pleasant clear colour with a highly intense aromatic profile and has been awarded a Certificate of Designated Origin. From the Province of Duarte come the "Los Palmaritos" and "Los Vasquez"

Grand Cru varieties: two plantations located in the same area but with highly distinctive aromatic profiles. "Los Palmaritos", on harsh mountain terrain, has a fruity fragrance, "Los Vasquez" comes from a very different plantation due to the lie of the land and shaded areas, and offers a more intense and acid taste.

DOMINICAN
REPUBLIC

LOS BEJUCOS
LOS VASQUEZ
LOS PALMARITOS





THE PRECIOUS
FRUIT OF
A UNIQUE
ECOSYSTEM

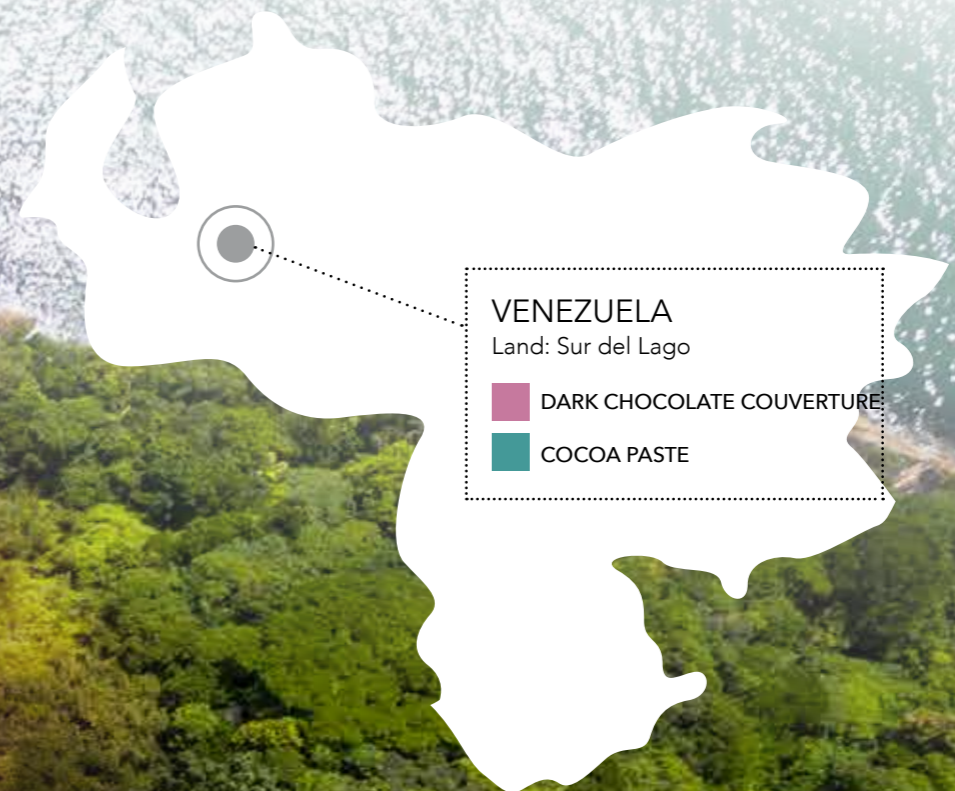
IN THE WORLD

A superior chocolate born from the luxuriant plantations to the south of Lake Maracaibo. A unique ecosystem where the Andean cordillera encounters the mixed environment of fresh

and salty water from the tidal lake Maracaibo. The constant high temperatures and humidity give this chocolate a complex aromatic profile.

VENEZUELA

SUR DEL LAGO



VENEZUELA
Land: Sur del Lago
■ DARK CHOCOLATE COUVERTURE
■ COCOA PASTE



CHOCOLATE COUVERTURE



BAGUA NATIVO ORGANIC DARK

COCOA min: **81%**
COCOA BUTTER average: **45%**

FLUIDITY: 4 drops
CODE **6800**
RECOMMENDED USES



☐ lecithin free

REGION
Amazonas - Peru



LOS PALMARITOS DARK

COCOA min: **75%**
COCOA BUTTER average: **45%**

FLUIDITY: 4 drops
CODE **6802**
RECOMMENDED USES



PLANTATION
Los Palmaritos – Dominican Republic

FLAVOUR
Great character and aroma: dominating cocoa taste, intense fresh fruit fragrance; average acidity, well balanced in sugar, bitter on the palate



LOS VASQUEZ DARK

COCOA min: **75%**
COCOA BUTTER average: **45%**

FLUIDITY: 4 drops
CODE **6801**
RECOMMENDED USES



PLANTATION
Los Vasquez – Dominican Republic

FLAVOUR
Intense body, with a strong aroma of fresh fruits and acidity, a significant cocoa flavour that ends with a long finish in the mouth. Great overall quality.



SUR DEL LAGO DARK

COCOA min: **72%**
COCOA BUTTER average: **44%**

FLUIDITY: 4 drops
CODE **6805**
RECOMMENDED USES



LAND
Sur Del Lago - Venezuela

FLAVOUR
Complex, aromatic profile with minimum acidity and astringency, delicate notes of hazelnuts and almonds. A mild aftertaste of red berries and a hint of spices, ending with a pleasant roundness and persistence in the mouth.



PACHIZA DARK

COCOA min: **70%**
COCOA BUTTER average: **40%**

FLUIDITY: 4 drops
CODE **6804**
RECOMMENDED USES



DISTRICT
Pachiza - Peru

FLAVOUR
The broad range of the typical aromas of cocoa and chocolate with a distinct note of red fruits and honey and a hint of vanilla. A pleasant and firm acidity dominates the bitterness. Great satisfaction in tasting.



LOS BEJUCOS DARK

COCOA min: **70%**
COCOA BUTTER average: **47%**

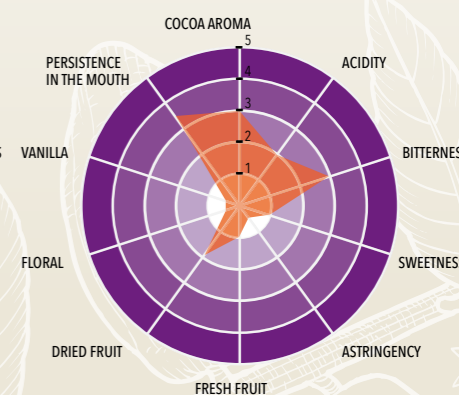
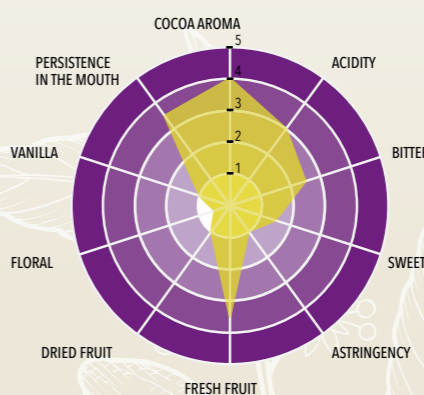
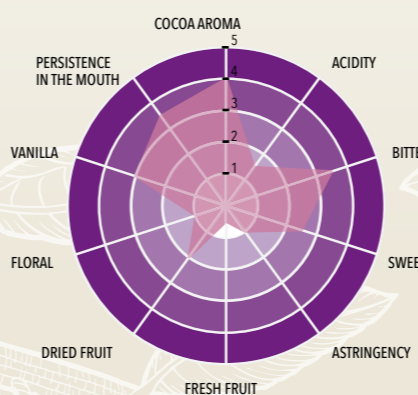
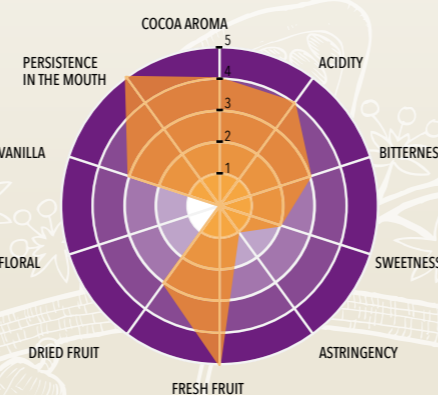
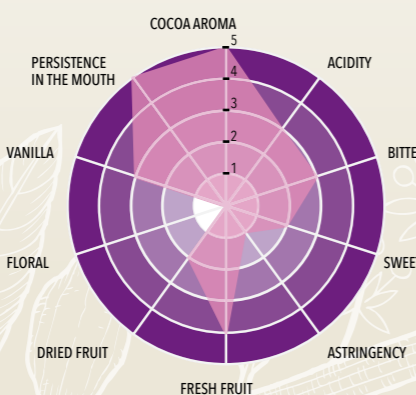
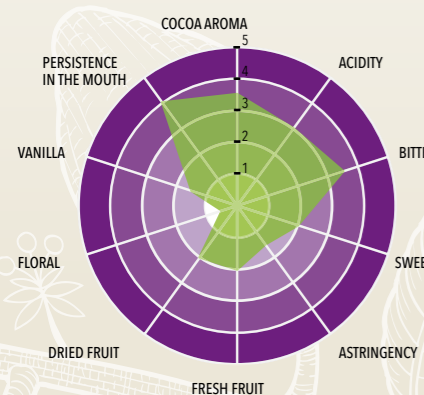
FLUIDITY: 4 drops
CODE **6803**
RECOMMENDED USES



☐ lecithin free

LAND
Los Bejucos – Dominican Republic

FLAVOUR
An aromatic profile of great intensity, fully expresses its cocoa taste, with the presence of notes of dried fruit, balanced bitterness and delicate acidity. Minimum astringency.



CHOCOLATE COUVERTURE

COCOA PASTE



LOS BEJUCOS MILK COLOUR 

COCOA min	FAT total	COCOA BUTTER average
46%	42%	36%

FLUIDITY  CODE **6820**
RECOMMENDED USES



lecithin free



PACHIZA MILK COLOUR 

COCOA min	FAT total	COCOA BUTTER average
39%	37%	30%

FLUIDITY  CODE **6821**
RECOMMENDED USES



lecithin free



BAGUA NATIVO COCOA PASTE 

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY  CODE **6841**
RECOMMENDED USES



lecithin free



LOS BEJUCOS COCOA PASTE

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY  CODE **6842**
RECOMMENDED USES



lecithin free



SUR DEL LAGO COCOA PASTE

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY  CODE **6840**
RECOMMENDED USES



lecithin free

LAND
Los Bejucos - Dominican Republic

AREA
Pachiza - Peru

REGION
Amazonas - Peru

LAND
Los Bejucos - Dominican Republic

LAND
Sur Del Lago - Venezuela

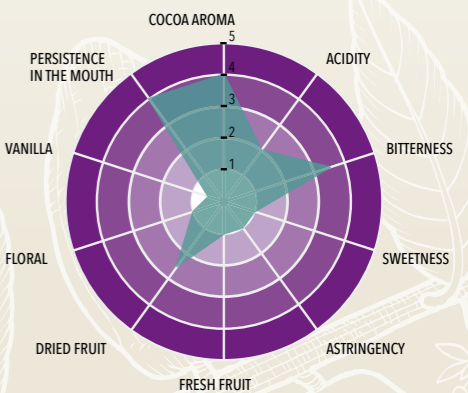
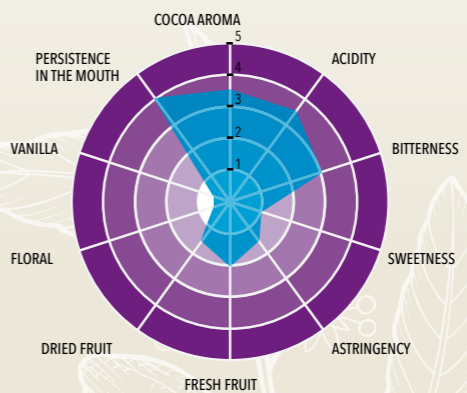
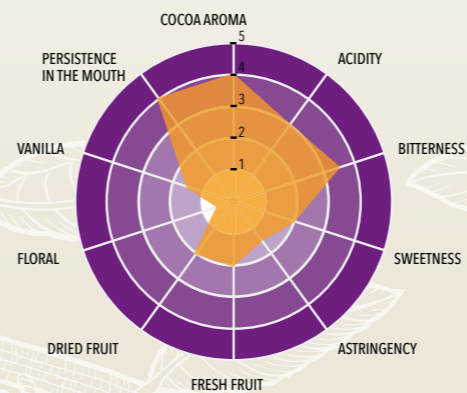
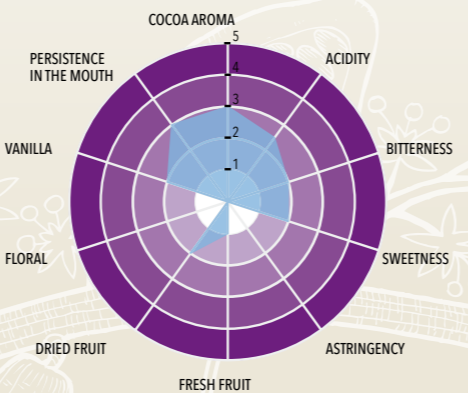
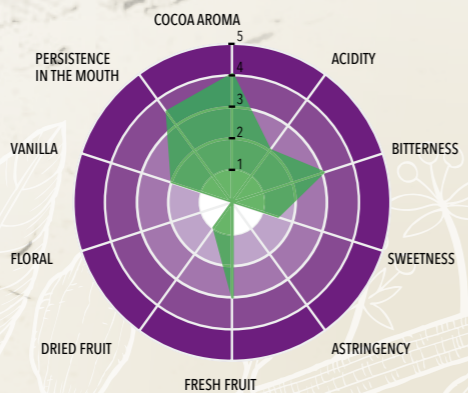
FLAVOUR
Full-bodied taste of milk and cocoa, with sweet notes of caramel balanced with the bitterness reflected by the significant presence of cocoa. Subtle nutty aftertaste. A milk chocolate for connoisseurs.

FLAVOUR
Intense and refined taste, articulated in different aromas: a light and pleasant acidity of cocoa anticipates the full flavour of milk, letting a delicious fruity note emerge, accompanied by the aftertaste of coffee and vanilla. Great satisfaction in tasting.

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

FLAVOUR
Cocoa paste with intense flavour: marked, yet balanced acidity and bitterness, full cacaoé flavour, with a hint of fruit.

FLAVOUR
Cocoa paste with structured aromatic profile with a pleasant roundness and persistence. Minimum acidity and astringency.



GRAND CRU

DARK CHOCOLATE COUVERTURE

4kg / 3 pcs

CHOCOLATERIE PASTRY ICE-CREAM

		% Cocoa Min	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	lecithin free	FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Chocolate-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coating	Stracciarella
6800	BAGUA NATIVO	81	18	45	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6802	LOS PALMARITOS	75	24	45	-		●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6801	LOS VASQUEZ	75	24	45	-		●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6805	SUR DEL LAGO	72	27	44	-		●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6804	PACHIZA	70	29	40	-		●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6803	LOS BEJUCOS	70	29	47	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

MILK CHOCOLATE COUVERTURE

4kg / 3 pcs

6820	LOS BEJUCOS	46	30	36	42	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6821	PACHIZA	39	35	30	37		●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

COCOA PASTE

4kg / 3 pcs

6841	BAGUA NATIVO	100	-	54	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6842	LOS BEJUCOS	100	-	54	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6840	SUR DEL LAGO	100	-	54	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

● RECOMMENDED ○ POSSIBLE APPLICATION



SINGLE-ORIGIN

SINGLE-ORIGIN

This range summarises the Agostoni ideal of genuine sustainability: quality of life and a quality product, virtuous economic growth and a vision for the future, both for consumers and the people involved in production.

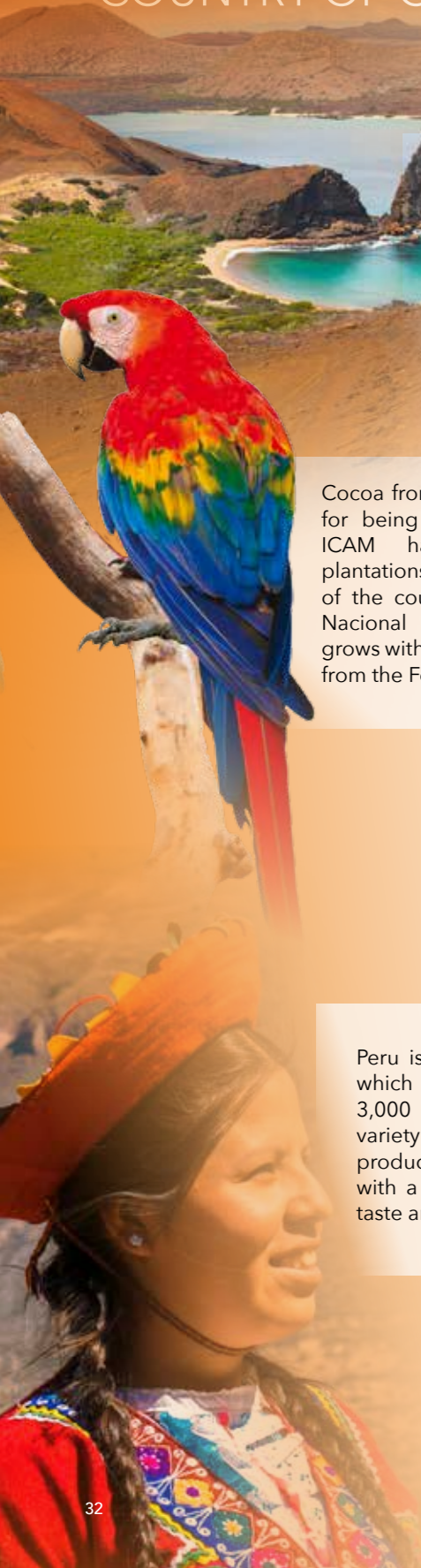


THE ORIGINS

FROM THE CAREFUL SELECTION OF THE BEST IN EACH COUNTRY OF ORIGIN

ICAM selects its single origin chocolates from countries that are the birthplace of cocoa. The result is a high quality chocolate range with surprising aromatic notes, distinctive characteristics expressing the typical features of each area, each

type of cocoa plant and each individual harvesting season. These are the perfect products for creating recipes in which the full-bodied taste of a chocolate with great personality is celebrated.



The Dominican Republic is ranked among the top ten cocoa exporters in the world. Here, ICAM has selected the finest cocoa, the "Hispaniola" variety, from some of the most exclusive plantations in the province of Duarte.

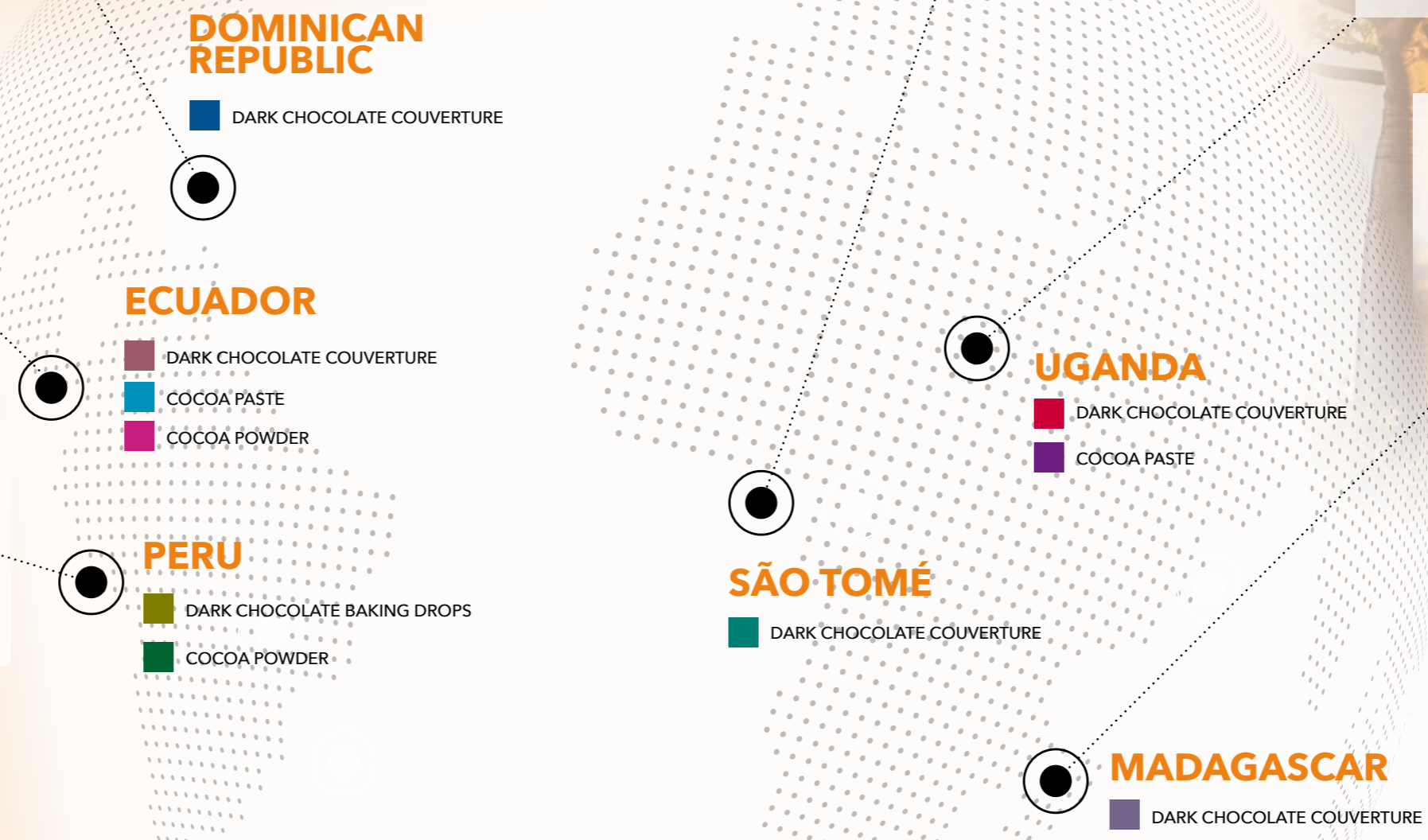
Cocoa from Ecuador is renowned for being refined and aromatic. ICAM has selected several plantations in the central part of the country where the typical Nacional cocoa "sabor arriba" grows with its characteristic flavour from the Forastero bean variety.

Peru is the birthplace of cocoa which can be traced back over 3,000 years. The main bean variety is Criollo, ideal for producing refined chocolate with a delicate, highly aromatic taste and slight bitterness.

São Tomé is a remote corner of paradise with an ideal climate and land for cultivating cocoa, a selection of the finest varieties in Africa: an aromatic and fragrant chocolate for true connoisseurs.

High ground cocoa, typical of Uganda, represents the essence of Africa. When freshly processed by the ICAM harvesting centre, it is an excellent product with an intense, yet versatile character.

Madagascar cocoa is a unique variety, considered one of the best in the world, renowned for being extremely rare and grown on carefully selected small farms, in the Sambirano region of the north west.



CHOCOLATE COUVERTURE



**UGANDA
DARK**

COCOA min	COCOA BUTTER average
78%	43%

FLUIDITY  CODE **6810**
RECOMMENDED USES



lecithin free



**DOMINICANA
DARK**

COCOA min	COCOA BUTTER average
75%	47%

FLUIDITY  CODE **6811**
RECOMMENDED USES



lecithin free



**NACIONAL ARRIBA
DARK**

COCOA min	COCOA BUTTER average
74%	45%

FLUIDITY  CODE **6812**
RECOMMENDED USES



lecithin free



**MADAGASCAR
DARK**

COCOA min	COCOA BUTTER average
71%	42%

FLUIDITY  CODE **6813**
RECOMMENDED USES



lecithin free



**SÃO TOMÉ
DARK**

COCOA min	COCOA BUTTER average
71%	42%

FLUIDITY  CODE **6814**
RECOMMENDED USES



lecithin free

FLAVOUR
Strong, intense and with a long persistence. Delicately spiced and with a pleasant sweet note, round and cacaoé flavour.

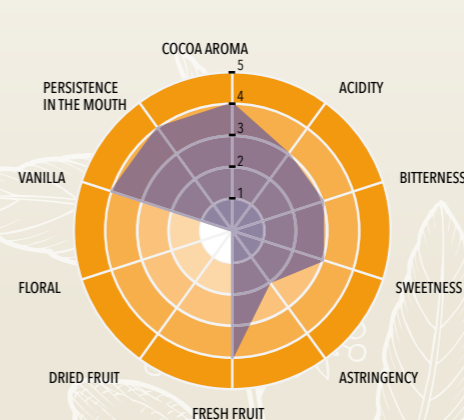
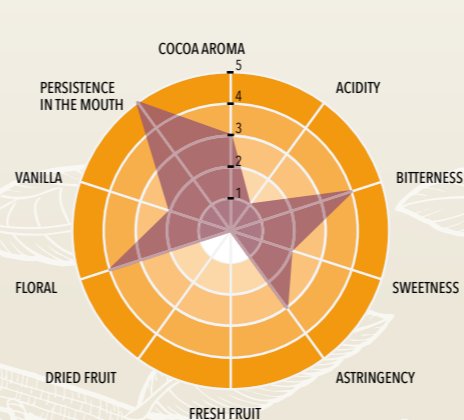
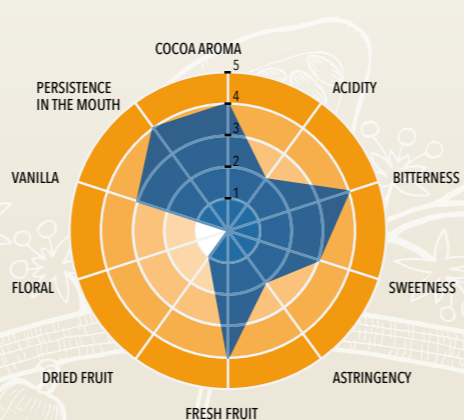
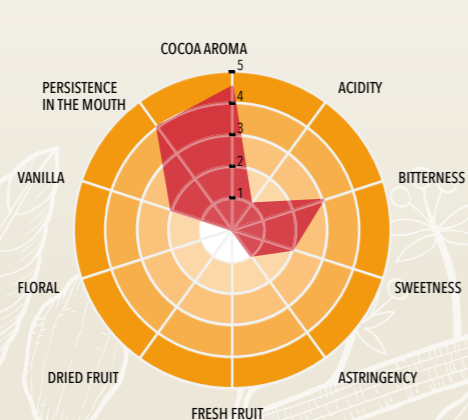
FLAVOUR
A very delicate aroma, slightly acidic, with a hint of vanilla; intense scent of cocoa and chocolate. Melts easily, with a long finish in the mouth, just slightly astringent with fresh fruit final notes.

LAND
Ecuador

FLAVOUR
Very floral profile, with characteristic bitterness, accompanied by low acidity and a pleasant note of astringency. A wide range of typical cocoa aromas ending in a floral bouquet with a long persistence in the mouth.

FLAVOUR
Very pleasant, balanced in acidity, bitterness and sweetness, intense, aromatic and persistent. It has fresh fruity notes, and typical cocoa aromas.

FLAVOUR
Characteristic cocoa profile, aromatic, intense, begins with a subtle and evanescent acidity and a pleasant note of astringency. A marked bitterness and the typical cocoa aromas emerge immediately, with a hint of tobacco.



COCOA PASTE



**NACIONAL ARRIBA
COCOA PASTE**

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY CODE **6845**
RECOMMENDED USES

lecithin free

LAND
Ecuador

FLAVOUR

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



**UGANDA
COCOA PASTE**

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY CODE **6846**
RECOMMENDED USES

lecithin free

FLAVOUR

Delicate and subtle bitterness, it is well expressed with a full and clean cacao taste.

COCOA POWDER



**PERU
COCOA POWDER**

COCOA BUTTER average	PH (+/-0.3)
10/12%	5.5

POWDER CODE **4620**
RECOMMENDED USES

COLOUR

FLAVOUR

Cocoa with intense, authentic, natural taste. Light brown, natural colour. Delicate acidity and a hint of vanilla.



**NACIONAL ARRIBA
COCOA POWDER**

COCOA BUTTER average	PH (+/-0.3)
22/24%	8.0

POWDER CODE **4621**
RECOMMENDED USES

COLOUR

FLAVOUR

Intense aromatic profile with persistent cocoa notes enhancing the pure taste of the single-origin cocoa.



**PERU
DARK**

COCOA min	COCOA BUTTER average
61%	33%

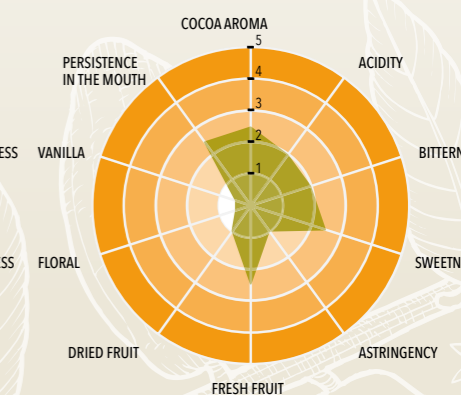
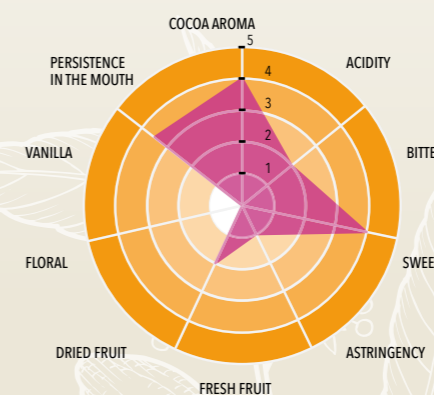
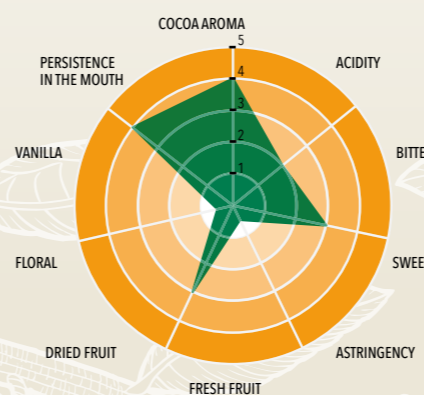
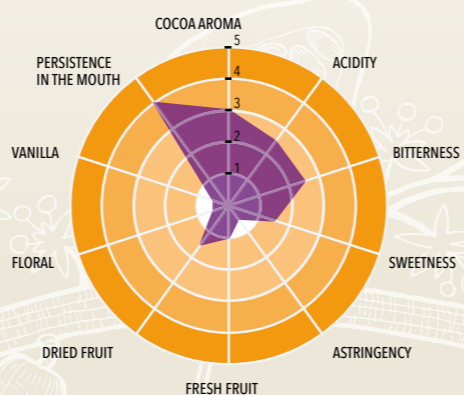
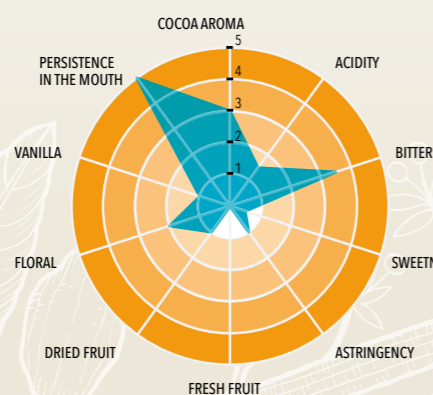
DROPS CODE **6870**
RECOMMENDED USES

9.000 pcs/kg

lecithin free

FLAVOUR

Baking stable drops with a marked, bitter and persistent taste. The delicate perfume of fresh fruit lingers even after baking.



SINGLE-ORIGIN

DARK CHOCOLATE COUVERTURE

4kg / 3 pcs

		% Cocoa Min	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	lecithin free	FLUIDITY	CHOCOLATERIE			PASTRY				ICE-CREAM		
								Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Chocolate-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing
6810	UGANDA	78	21	43	-	☐	●●●●●●●●	●	●	●	●	●	●	●	●	●	○
6811	DOMINICANA	75	24	47	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○
6812	NACIONAL ARRIBA	74	25	45	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○
6813	MADAGASCAR	71	29	42	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○
6814	SÃO TOMÉ	71	29	42	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○

COCOA PASTE

4kg / 3 pcs

6845	NACIONAL ARRIBA	100	-	54	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○
6846	UGANDA	100	-	54	-	☐	●●●●●●●●	○	○	○	○	○	○	○	○	○	○

COCOA POWDER

1kg / 5Pezzi

		% Cocoa butter average		PH										
4620	PERU	10	12	5.5				●	●	○	○	○	○	○
4621	NACIONAL ARRIBA	22	24	8.0				●	●	○	○	○	○	○

DARK CHOCOLATE BAKING DROPS

4kg / 3 pcs

6870	PERU	61	39	33	-	☐											○
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● RECOMMENDED ○ POSSIBLE APPLICATION



ORGANIC

ORGANIC

We believe in respecting nature, in every step of cultivation and production. We guarantee the traceability of our ingredients and the certification of the entire supply chain.



RESPECT FOR NATURE

From the very start, ICAM believed in an organic approach and was the first chocolate manufacturer to rise to the organic challenge. ICAM's organic approach means respect for the natural characteristics of its products. No chemical and microbiological treatments are used, and production complies with the times and methods established by nature for each stage in the chain: from growing, preparing and storing the ingredients to processing them. Choosing organic also means complete, accurate traceability at each step of production.



COCOA NIBS




COCOA NIBS 

COCOA

100% Size 3/6 mm

NIBS

CODE **1907**

RECOMMENDED USES



FLAVOUR
Produced with roasted cocoa beans which are cleaned, dehulled and not sprouting. Definite taste of roasted cocoa.

ORGANIC CHOCOLATE COUVERTURE



DARK 

COCOA min **70%** COCOA BUTTER average **40%**

FLUIDITY  CODE **6850**

RECOMMENDED USES



MILK COLOUR  

COCOA min **32%** FAT total **35%** COCOA BUTTER average **28%**

FLUIDITY  CODE **6851**

RECOMMENDED USES



WHITE 

MILK POWDER average **28%** FAT total **38%** COCOA BUTTER average **30%**

FLUIDITY  CODE **6852**

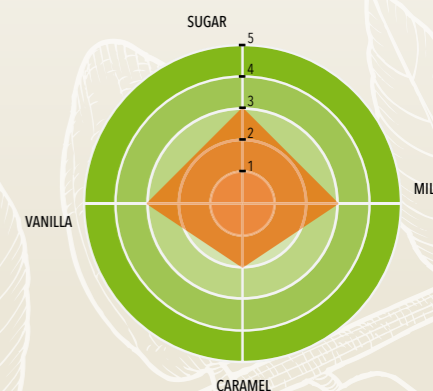
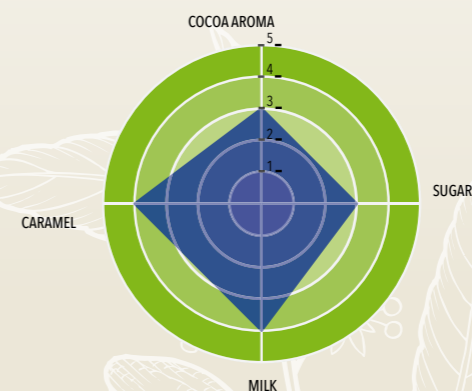
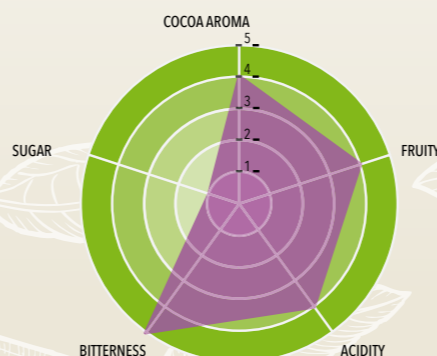
RECOMMENDED USES



FLAVOUR
Top quality dark chocolate couverture of great character, with a truly intense aroma of cocoa.

FLAVOUR
Excellent quality, both for the use of ingredients selected from organic farming, and for the exceptionally rich recipe. Intense milk aroma and taste.

FLAVOUR
Great personality, characterised by the high presence of whole milk from organic farming and the irresistible aroma of organic natural vanilla pods from Madagascar.



ORGANIC

CHOCOLATE COUVERTURE

4kg / 3 pcs

CHOCOLATERIE

PASTRY

ICE-CREAM

Code	Type	EU Logo	% Cocoa Min		% Sugar MAX		% Cocoa butter AVERAGE		% Total fat AVERAGE	lecithin free	FLUIDITY	APPLICATIONS											
			70	29	40	-	Moulding	Hollow shapes				Coatings	Ganaches	One-shot	Chocolate-pan	Hot chocolate	Creams and mousses	Baking bases	icing / glazing	Decorations	Baking stable	Ingredients	Coating
6850	DARK		70	29	40	-																	
6851	MILK		32	40	28	35																	
6852	WHITE		-	41	30	38																	

COCOA NIBS

2,5kg - 3/6mm

Code	Type	EU Logo	% Cocoa Min	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	lecithin free	FLUIDITY	APPLICATIONS														
1907	NIBS		100	-	-	-																	

RECOMMENDED POSSIBLE APPLICATION

PRALINÉS

A complete range of perfect Italian artisan pralinés, dedicated to the most demanding professionals, created from the finest raw materials combined with precise production processes.



USDA certification is valid for item CODES 6850 and 1907

THE EXCELLENCE OF RAW MATERIALS FOR PROFESSIONALS

ICAM pralinés, based on roasted and caramelised nuts, are crafted from the finest hazelnuts, almonds and pistachios, and are dedicated to the most refined professionals. To preserve the traditional Italian taste, ICAM uses its experience in roasting, caramelising, grinding and refining this selection of artisan pralinés. A soft process for more delicate products, such as Artisan Almond Praliné, or more decisive for an explosion of taste, such as for Artisan Hazelnut Praliné. In TGT Fine Hazelnut Praliné, the caramelisation is light to preserve the fine taste of the Tonda Gentile Trilobata hazelnut, while the sophistication of the Pistachio is simply enhanced with the absence of roasting and a little hint of salt.

PRALINÉS



ARTISAN PRALINÉ HAZELNUT

HAZELNUT

55%

PRALINÉ

STRUCTURE

Rough structure on the palate, creating a traditional artisan praline feeling.

CODE 7327

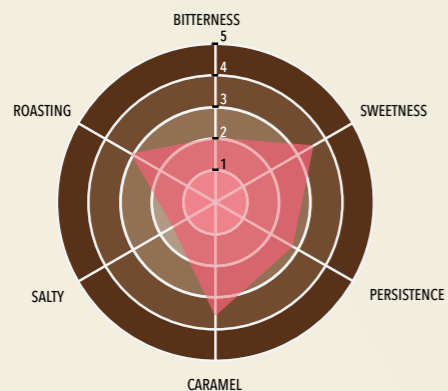
RECOMMENDED USES



Weight 5 kg

TASTE

Intense flavour of hazelnut praliné and caramelised sugar.



FINE PRALINÉ HAZELNUT TGT

HAZELNUT

55%

PRALINÉ

STRUCTURE

Fine and smooth for a delicate structure.

CODE 7344

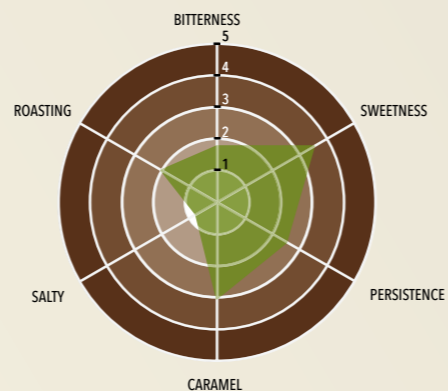
RECOMMENDED USES



Weight 5 kg

TASTE

Intense flavour of superior Italian hazelnuts, slight hint of caramel and delicate roasting.



ARTISAN PRALINÉ ALMOND

ALMOND

55%

PRALINÉ

STRUCTURE

Fine structure with light, pleasant crunchiness.

CODE 7328

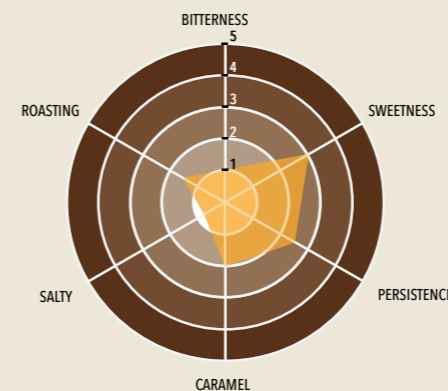
RECOMMENDED USES



Weight 5 kg

TASTE

Clean, delicate, balanced flavour of lightly roasted, caramelised almonds. Extremely versatile, it can be used for different applications.



ARTISAN PRALINÉ PISTACHIO

PISTACHIO

60%

PRALINÉ

STRUCTURE

Fine structure with a slightly crunchy consistency. A very nice texture.

CODE 7343

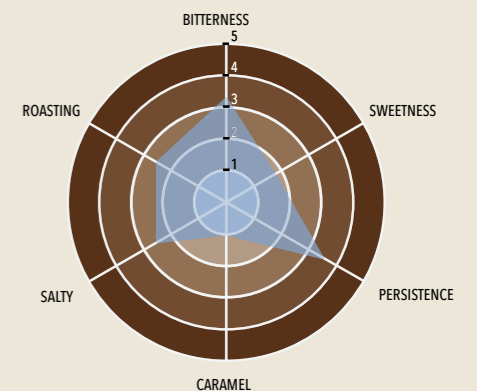
RECOMMENDED USES



Weight 2,5 kg





TASTE

Instantly recognisable rich flavour of natural pistachio, with a slight hint of salt. Light, non-roasted praliné flavour.



PRALINÉS

PRALINÉS

		% Dried fruit	Colour	Weight	CHOCOLATERIE			PASTRY					ICE-CREAM					
					Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Chocolate-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coating
7327	Artisan HAZELNUT PRALINÉ	Hazelnut 55%		5 kg				●		○	●	●	●			●	○	○
7344	T.G.T FINE HAZELNUT PRALINÉ	Hazelnut 55%		5 kg				●		○	●	●	●			●	○	○
7328	Artisan ALMOND PRALINÉ	Almond 55%		5 kg				●		○	●	●	●			●	○	○
7343	Artisan PISTACHIO PRALINÉ	Pistachio 60%		2,5 kg				●		○	●	●	●			●	○	○

● RECOMMENDED ○ POSSIBLE APPLICATION





CHOCOLATE IS A FORM OF ART

IDEAS, CREATIONS AND INVENTIONS DEVELOPED OVER TIME THAT COME FROM FAR AWAY
IDEAS THAT ARISE FROM THE DEPTH OF YOUR IMMAGINATION FROM AFRICA AND AMERICA, THE LANDS WHERE THE AGOSTONI FAMILY SELECTS THE FINEST COCOA EVER KNOWN FROM THE PLANTATION TO THE FINAL PRODUCTS:
A JOURNEY CULMINATING IN A FEAST FOR BOTH YOUR EYES AND YOUR PALATE.

ICAM FOR OVER 70 YEARS



Linea Professionale



Linea Professionale




CHOCOLATE COUVERTURE

A wide range of couverture: dark, milk, gianduja and white chocolate, all created to be in keeping with the demands of the best chocolate, confectionary and ice cream recipes. To complete the range, we offer a line of intense and clean flavoured products in various formats specifically created for oven-based preparations, each one suitable for specific applications.

DARK CHOCOLATE



 <p>VANINI DARK</p> <p>COCOA min: 72% COCOA BUTTER average: 44%</p> <p>FLUIDITY: 5 red droplets</p> <p>CODE 8310 RECOMMENDED USES</p> 	 <p>DIAMANTE DARK</p> <p>COCOA min: 67% COCOA BUTTER average: 42%</p> <p>FLUIDITY: 4 red droplets, 1 white droplet</p> <p>CODE 8307 RECOMMENDED USES</p> 	 <p>REGINA DARK</p> <p>COCOA min: 61% COCOA BUTTER average: 39%</p> <p>FLUIDITY: 4 red droplets, 1 white droplet</p> <p>CODE 8311 COD. TRAY 8397 RECOMMENDED USES</p> 
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 <p>BITTRA DARK</p> <p>COCOA min: 60% COCOA BUTTER average: 36%</p> <p>FLUIDITY: 3 red droplets, 2 white droplets</p> <p>CODE 8312 RECOMMENDED USES</p> 	 <p>MABEL DARK</p> <p>COCOA min: 56% COCOA BUTTER average: 37%</p> <p>FLUIDITY: 4 red droplets, 1 white droplet</p> <p>CODE 8316 RECOMMENDED USES</p> 	 <p>MADESIMO DARK</p> <p>COCOA min: 52% COCOA BUTTER average: 35%</p> <p>FLUIDITY: 3 red droplets, 2 white droplets</p> <p>CODE 8313 RECOMMENDED USES</p> 
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FLAVOUR
Full of character, intense flavour, smooth, slightly acidic with a fragrance of fruit and spices. Good fluidity.

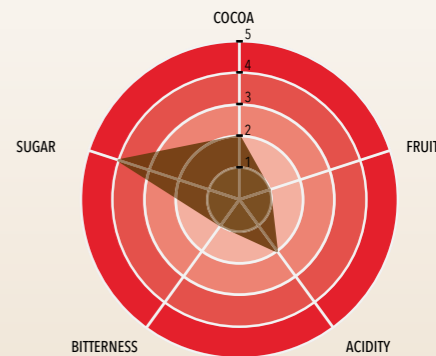
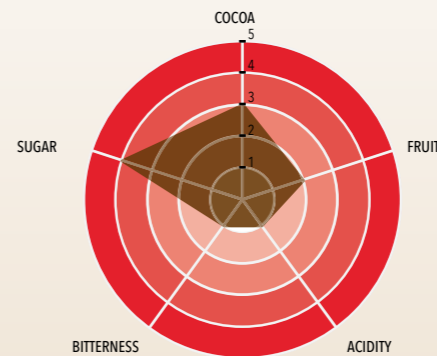
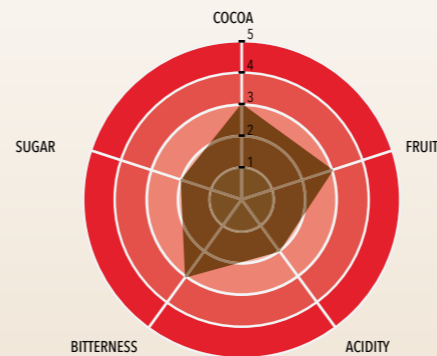
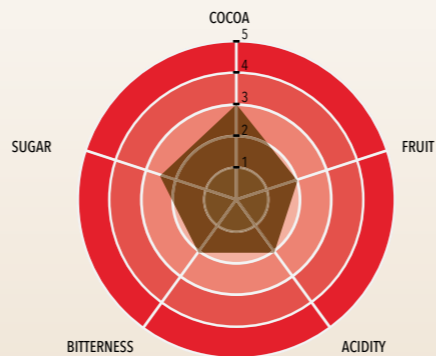
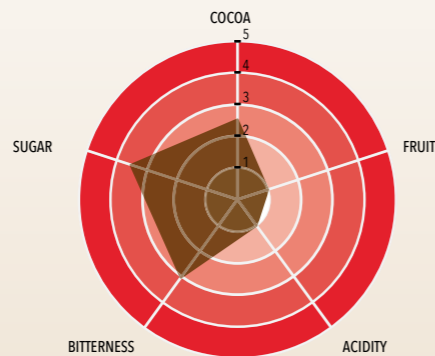
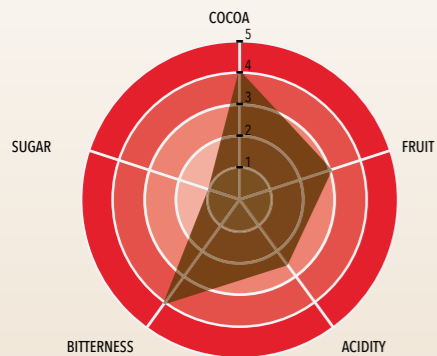
FLAVOUR
Delicate and full on the palate, maintaining a perfect balance of sweetness and bitterness, providing an excellent flavour of cocoa and chocolate.

FLAVOUR
A well-balanced and versatile recipe, with intense aroma of cocoa. Smooth and lingering taste, clean, and well balanced.

FLAVOUR
A unique balance between cocoa paste and cocoa butter provides a full body and a strong character, with a distinct, lingering taste of cocoa.

FLAVOUR
A round and uniform taste, provided by the selection of specific cocoa beans. Simple and agreeable, it appeals to all palates. Easy to match, versatile to work with.

FLAVOUR
A harmonious, delicate character created through the balance between sugar and cocoa. Sweet and bitter combine harmoniously.





DARK CHOCOLATE



MODELLA
DARK

COCOA min	COCOA BUTTER average
52%	32%

FLUIDITY: 4 drops (3 red, 1 white)

CODE 8314
RECOMMENDED USES





SUGAR FREE
DARK

COCOA min	COCOA BUTTER average
60%	37%

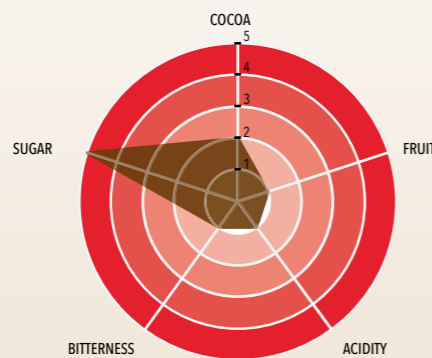
FLUIDITY: 4 drops (3 red, 1 white)

CODE 8320
RECOMMENDED USES



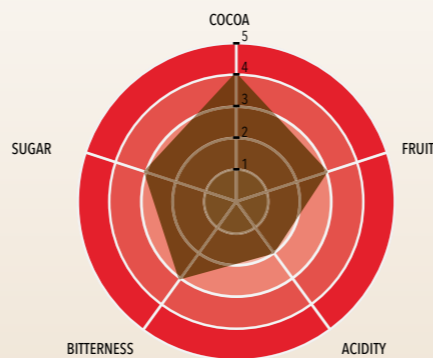
FLAVOUR

Well-balanced between sugar and cocoa, mostly made up of cocoa paste with a small amount of added cocoa butter. The result is a chocolate couverture with a strong aroma and balanced fluidity.



FLAVOUR

A recipe in which the sucrose is replaced by maltitol (39%), a pleasant tasting sweetener. It has an intense aroma of cocoa, smooth and a long finish with no aftertaste. It is particularly indicated for people who are intolerant to sugar.



MILK CHOCOLATE



AMBRA
MILK

COCOA min	Total Fat	COCOA BUTTER average
40%	46%	38%

FLUIDITY: 5 drops (4 red, 1 white)

CODE 8349
RECOMMENDED USES





VANINI
MILK

COCOA min	Total Fat	COCOA BUTTER average
39%	46%	36%

FLUIDITY: 5 drops (4 red, 1 white)

CODE 8341
RECOMMENDED USES





REGINA
MILK

COCOA min	Total Fat	COCOA BUTTER average
35%	38%	31%

FLUIDITY: 5 drops (4 red, 1 white)

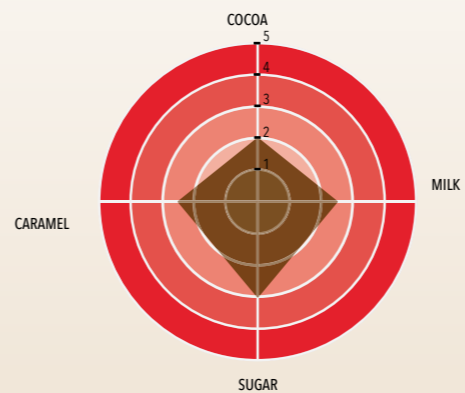
CODE 8348
RECOMMENDED USES



☐ lecithin free

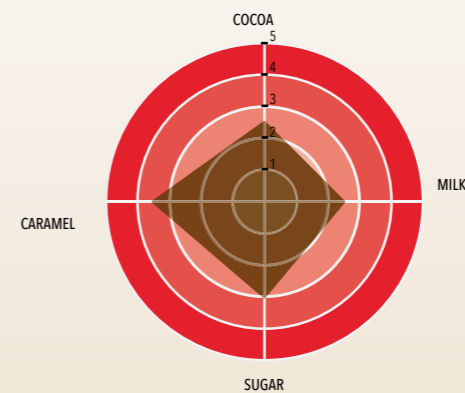
FLAVOUR

Full and clean milky flavour, with hints of cocoa and well-balanced sweetness.



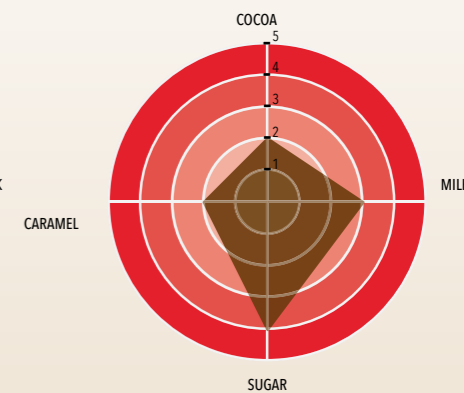
FLAVOUR

A well-balanced blend of milk and cocoa, low sugar content, allowing a harmonious marriage of flavours. Light Colour.



FLAVOUR

Balanced and rounded flavour of gently caramelised milk chocolate, where an agreeable toffee taste stands out. Extraordinary and versatile.



MILK CHOCOLATE



CHIARA MILK

COLOUR

COCOA min	Total Fat	COCOA BUTTER average
33%	37%	30%

FLUIDITY

CODE 8342
RECOMMENDED USES

FLAVOUR
A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.

PRESTIGE MILK

COLOUR

COCOA min	Total Fat	COCOA BUTTER average
32%	34%	30%

FLUIDITY

CODE 8343
RECOMMENDED USES

FLAVOUR
A chocolate for multiple uses. A pronounced milky flavour with a well balanced sweetness and hints of caramel.

MODELLA MILK

COLOUR

COCOA min	Total Fat	COCOA BUTTER average
30%	31%	25%

FLUIDITY

CODE 8344
RECOMMENDED USES

FLAVOUR
A recipe characterised by a lower cocoa content and higher milk content, resulting in a blend designed to facilitate the moulding of hollow shapes.

SUGAR FREE* MILK

COLOUR

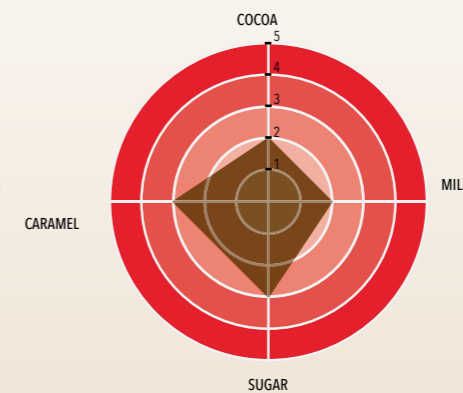
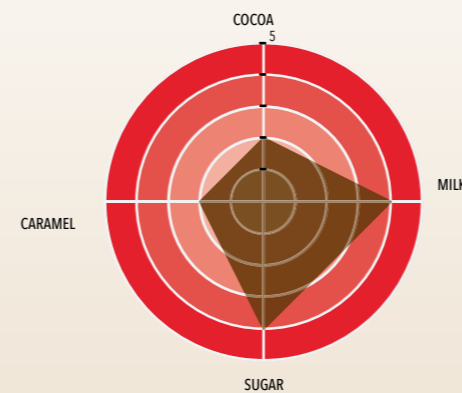
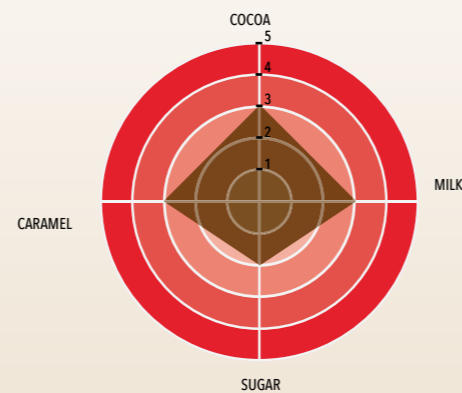
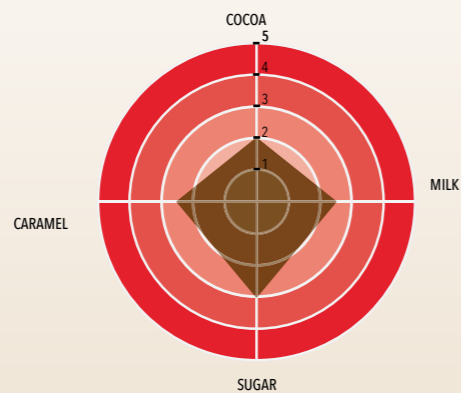
COCOA min	Total Fat	COCOA BUTTER average
36%	36%	31%

FLUIDITY

CODE 8350
RECOMMENDED USES

*No added sugar

FLAVOUR
A recipe in which the sucrose is replaced by maltitol (41%), a pleasant tasting sweetener. The result is surprisingly "natural", characterised by a good flavour of milk chocolate and the absence of aftertaste. It is particularly indicated for people who are intolerant to sugar.



GIANDUJA CHOCOLATE



GIANDUJA DARK

COLOUR ■■

COCOA min	COCOA BUTTER average
32%	26%

FLUIDITY ●●●●●○

HAZELNUT PASTE **24%**

CODE 8375
COD. TRAY 8376
RECOMMENDED USES





GIANDUJA MILK

COLOUR ■■□

COCOA min	Total Fat	COCOA BUTTER average
26%	45%	24%

FLUIDITY ●●●●○

HAZELNUT PASTE **25%**

CODE 8395
RECOMMENDED USES





CREMONE WHITE

COLOUR □□□

MILK min	Total Fat	COCOA BUTTER average
25%	47%	28%

FLUIDITY ●●●●●○

HAZELNUT PASTE **20%**

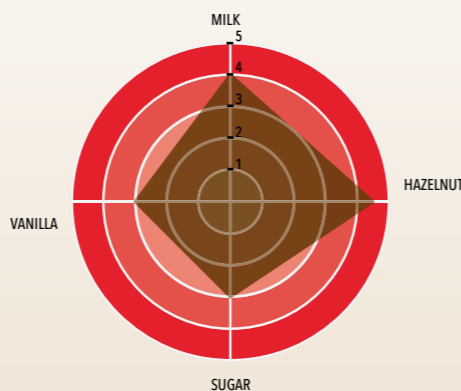
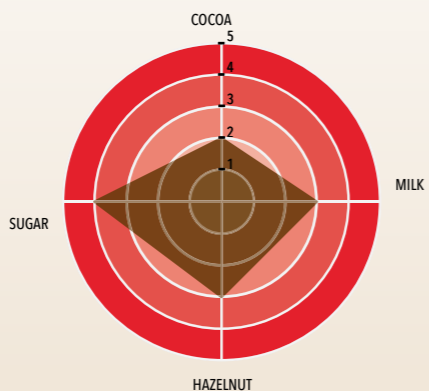
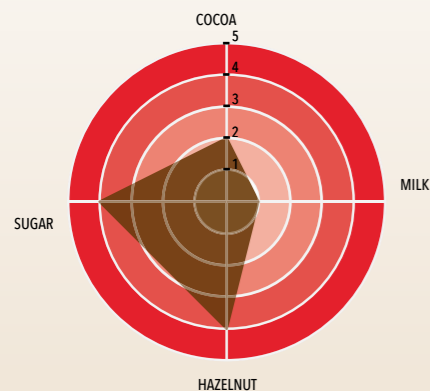
CODE 8394
RECOMMENDED USES



FLAVOUR
Chocolate traditionally made without milk, using a blend of cocoa and hazelnut paste. The high proportion of hazelnut paste (24%) provides its characteristic flavour; a lingering and refined taste of gianduja.

FLAVOUR
A refined recipe, combining the creaminess of milk with the intense flavour of fine quality hazelnuts. A gianduja chocolate that is well balanced in its body, hazelnut and milk aroma. The equilibrium and the high proportion of hazelnut paste make it versatile and easy to work with.

FLAVOUR
White chocolate with 20% hazelnut paste. Creamy flavour, well balanced structure, even the most refined palates will appreciate the sweetness and aroma of the milk and hazelnut blend.



WHITE CHOCOLATE



VANINI WHITE

COLOUR □□□□

MILK POWDER average	Total Fat	COCOA BUTTER average
30%	43%	35%

FLUIDITY ●●●●○

CODE 8373
RECOMMENDED USES





EDELWEISS WHITE

COLOUR □□□□

MILK POWDER average	Total Fat	COCOA BUTTER average
26%	36%	30%

FLUIDITY ●●●●○

CODE 8372
RECOMMENDED USES





GIADA WHITE

COLOUR □□□□

MILK POWDER average	Total Fat	COCOA BUTTER average
22%	38%	32%

FLUIDITY ●●●●○

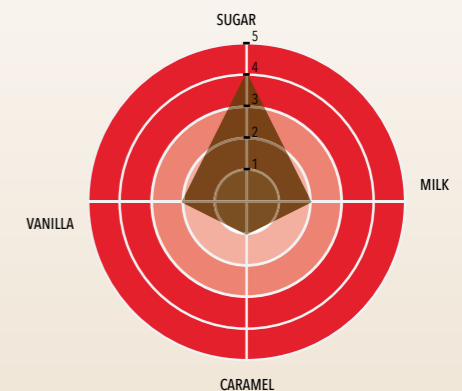
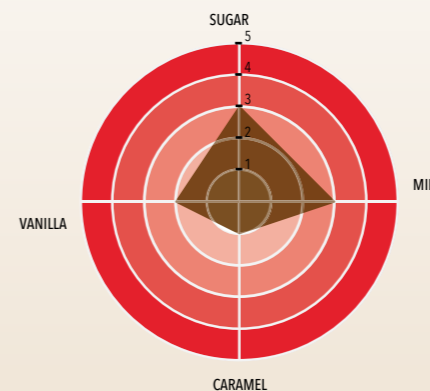
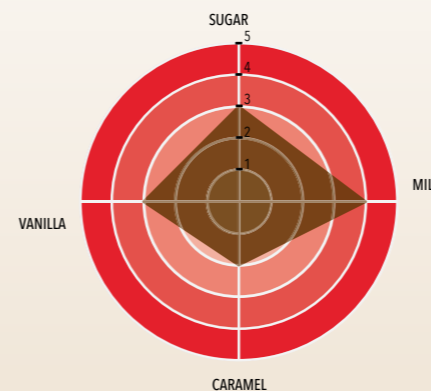
CODE 8352
RECOMMENDED USES



FLAVOUR
Intense flavour and well-balanced sweetness. A characteristic cleanness to palate, typical of ICAM cocoa butter, combined with an intense aroma of milk and vanilla.

FLAVOUR
Finest quality, an intense aroma of creamy milk and vanilla, clean flavour, bright ivory colour, perfect fluidity.

FLAVOUR
The sweetness typical of white chocolate and a well-balanced aroma of milk and vanilla, for an extremely delicate taste.



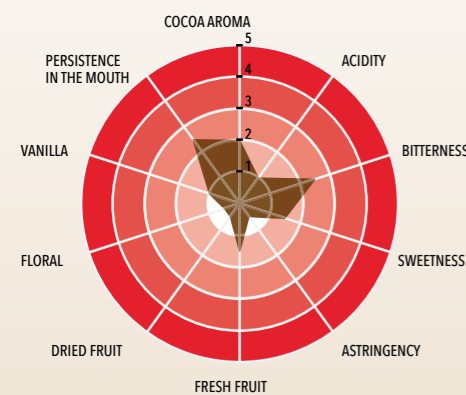


LINEA PRO CHOCOLATE COUVERTURE

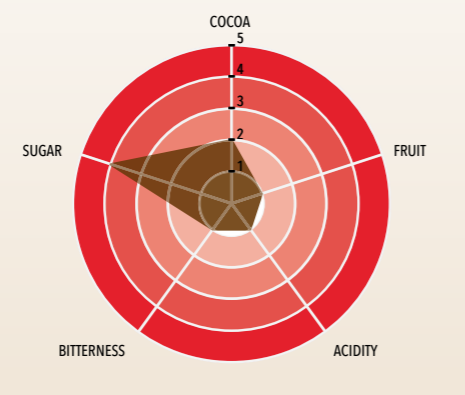
A line of products specifically designed from R&D laboratory in order to guarantee optimal results in specific uses which offer first class creative tools to professionals.

 <p>PRO INTENSE DARK</p> <p>COCOA min: 60% COCOA BUTTER average: 33%</p> <p>FLUIDITY: 4 drops</p> <p>CODE 8323 RECOMMENDED USES</p> 	 <p>MORBIDO DARK</p> <p>COCOA min: 54% Total Fat: 35% COCOA BUTTER average: 31%</p> <p>FLUIDITY: 3 drops</p> <p>CODE 8321 RECOMMENDED USES</p> 	 <p>MORBIDO WHITE</p> <p>LACTIC MATTER min: 40% Total Fat: 39% COCOA BUTTER average: 22%</p> <p>FLUIDITY: 4 drops</p> <p>CODE 8398 RECOMMENDED USES</p> 
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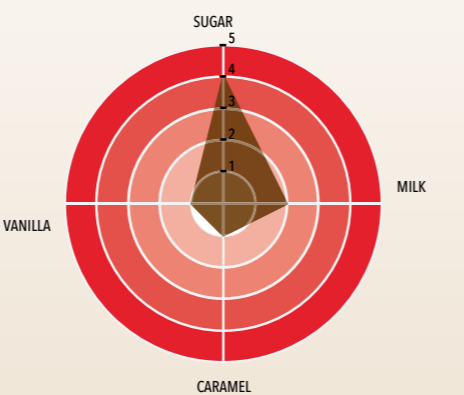
FLAVOUR
The special balance between cocoa paste and sugar provides its intense character. A distinct and lingering cocoa taste, bitter and delicately cacaotè, controlled acidity, with delicate fresh and dried fruit aromas.



FLAVOUR
Recipe with 4% anhydrous butter added to allow smoothness and pliability. Well balanced between the intensity of the aroma of the cocoa and the sweetness of the dark chocolate, without appearing excessively bitter.



FLAVOUR
White chocolate enriched with 8% anhydrous butter, increasing the smoothness and pliability of the recipe, as well as adding a milky creaminess to the taste. Very light ivory colour.

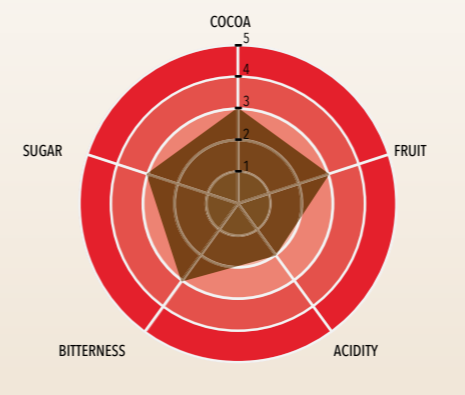


IGLOO CHOCOLATE FOR COATINGS

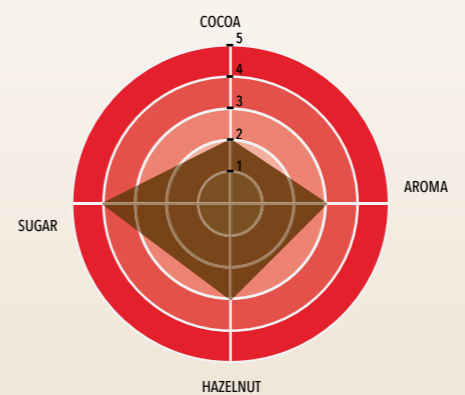
Chocolates created to provide a perfect glaze for ice creams, cones and ice cream bon bons: the skilful balance between cocoa butter and anhydrous butter creates a shiny and crunchy coating, compact, flexible and adherent to the ice cream.

 <p>IGLOO BITTRA DARK</p> <p>COCOA min: 67% Total Fat: 50% COCOA BUTTER average: 46%</p> <p>FLUIDITY: 5 drops</p> <p>CODE 8319 RECOMMENDED USES</p> 	 <p>IGLOO BITTRA INTENSE MILK</p> <p>COCOA min: 40% Total Fat: 46% COCOA BUTTER average: 37%</p> <p>FLUIDITY: 5 drops</p> <p>CODE 8354 RECOMMENDED USES</p> 	 <p>IGLOO EDELWEISS WHITE</p> <p>MILK POWDER average: 20% Total Fat: 51% COCOA BUTTER average: 41%</p> <p>FLUIDITY: 5 drops</p> <p>CODE 8371 RECOMMENDED USES</p> 
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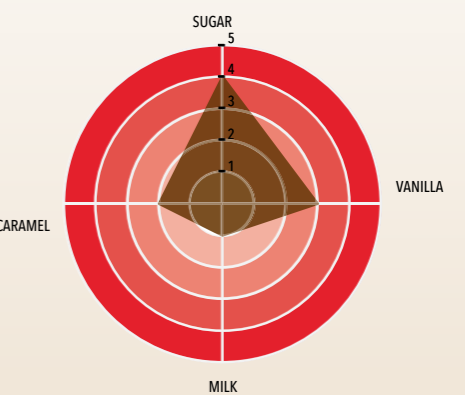
FLAVOUR
Intense and powerful chocolate flavour, strong taste without being aggressive. Distinctive colour, dark.



FLAVOUR
Intense cocoa milk flavour, well-balanced sweetness, delicately caramelised with a full-bodied milk chocolate colour.




FLAVOUR
Premium quality white chocolate: intense aroma of milk and vanilla, clean taste, bright ivory colour, perfect fluidity.



CHOCOLATE FOR BAKING STABLE PRODUCTS

Products dedicated to baking are characterised by their body and their intense, clean flavours. The chunks and drops recipes have been designed in order to ensure their stability at high temperature. The intense and authentic flavour of good chocolate makes them being the perfect choice for cakes, croissants, bread, biscuits and baking bases.

 <p>CHUNKS DARK</p> <p>COCOA min: 45% Total Fat: 26% COCOA BUTTER average: 26%</p> <p>CHUNKS RECOMMENDED USES</p> <p>CODE 8356 RECOMMENDED USES</p> 	 <p>CHUNKS MILK</p> <p>COCOA min: 30% Total Fat: 29% COCOA BUTTER average: 24%</p> <p>CHUNKS RECOMMENDED USES</p> <p>CODE 8357 RECOMMENDED USES</p> 	 <p>CHUNKS WHITE</p> <p>COCOA min: 26% COCOA BUTTER average: 21%</p> <p>CHUNKS RECOMMENDED USES</p> <p>CODE 8358 RECOMMENDED USES</p> 
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MEDIUM CHIPS DARK

COCOA min: 45%
COCOA BUTTER average: 26%

CHIPS
RECOMMENDED USES

7.500 Pcs

CODE 8336
RECOMMENDED USES



MIGNON CHIPS DARK

COCOA min: 45%
COCOA BUTTER average: 26%

CHIPS
RECOMMENDED USES

9.000 Pcs

CODE 8337
RECOMMENDED USES



MINI CHIPS DARK

COCOA min: 45%
COCOA BUTTER average: 26%

CHIPS
RECOMMENDED USES

12.000 Pcs

CODE 8338
RECOMMENDED USES


SPILLO CHIPS DARK

COCOA min: 45%
COCOA BUTTER average: 26%

CHIPS
RECOMMENDED USES

20.000 Pcs

CODE 8339
RECOMMENDED USES



ICAM LINEA PROFESSIONALE

DARK CHOCOLATE COUVERTURE 4kg/ 3 pcs

Code	Name	% Cocoa Min	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	APPLICATIONS															
						FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
8310	VANINI	72	27	44	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	
8307	DIAMANTE	67	32	42	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8311 8397*	REGINA	61	38	39	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8312	BITTRA	60	39	36	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8316	MABEL	56	43	37	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8313	MADESIMO	52	47	35	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8314	MODELLA	52	47	32	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8320	SUGAR FREE	60	39	37	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

MILK 4kg/ 3 pcs

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	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8344	MODELLA	30	40	25	31	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8350	SUGAR FREE	36	41	31	36	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

*8397 tray 2,5kg/ 4 pcs

GIANDUJA 4kg/ 3 pcs

Code	Name	% Cocoa Min	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	APPLICATIONS															
						FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
8375 8396*	GIANDUJA	32	43	26	40	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8395*	GIANDUJA MILK	26	30	24	45	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8394*	CREMONE WHITE	-	27	28	47	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

WHITE 4kg/ 3 pcs

8373	VANINI	-	34	35	43	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8372	EDELWEISS	-	36	30	36	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8352	GIADA	-	45	32	38	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

*8396/8395/8394 tray 2,5kg/ 4 pcs

● RECOMMENDED ○ POSSIBLE APPLICATION



ICAM LINEA PROFESSIONALE



Linea Professionale

CHOCOLATE COUVERTURE - LINEA PRO 4kg/ 3 pcs

Code	Product Name	% Cocoa				Applications															
		Min	Max	Average	Total Fat	CHOCOLATERIE				PASTRY				ICE-CREAM							
8323	DARK PRO INTENSE	60	39	33	-	FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
8321	DARK MORBIDO	54	43	31	35	5															
8398*	WHITE MORBIDO	-	37	22	39	5															

IGLOO CHOCOLATE FOR COATINGS 4kg

Code	Product Name	% Cocoa				Applications															
8319	IGLOO BITTRA	67	31	46	50	5															
8354	IGLOO BITTRA INTENSE	40	35	37	46	5															
8371	IGLOO EDELWEISS	-	29	41	51	5															

CHOCOLATE FOR BAKING STABLE PRODUCTS 4kg/ 3 pcs

Code	Product Name	% Cocoa				Applications															
8356	DARK CHOCOLATE CHUNKS	45	54	26	-																
8357	MILK CHOCOLATE CHUNKS	30	50	24	29																
8358	WHITE CHOCOLATE CHUNKS	-	53	21	28																
8336	DARK CHOCOLATE MEDIUM CHIPS - 7.500 pz/kg	45	54	26	-																
8337	DARK CHOCOLATE MIGNON CHIPS - 9.000 pz/kg	45	54	26	-																
8338	DARK CHOCOLATE MINI CHIPS- 12.000 pz/kg	45	54	26	-																
8339	DARK CHOCOLATE SPILLO CHIPS - 20.000 pz/kg	45	54	26	-																

*8398 tray 2,5kg/ 4 cps

● RECOMMENDED ○ POSSIBLE APPLICATION



COCOA POWDER, PASTE, BUTTER

A selection of semi-finished cocoa products: finest quality powder, butter and paste, with several professional applications. The absolute purity of these products make them ideal ingredients for professionals who love designing and implementing their own cocoa recipes, customising flavour, intensity and fluidity.



COCOA PASTE AND BUTTER



COCOA PASTE

COCOA min 100%
COCOA BUTTER average 54%

FLUIDITY
CODE 8382
RECOMMENDED USES



FLAVOUR
A special and unique recipe, obtained by simply toasting, dehusking and grinding the beans. Not needing to be conched, it retains an authentic cocoa flavour; intense and characteristic of roasted cocoa.



COCOA BUTTER

COCOA min 100%

ACIDITY 1,5%
CODE 7864
RECOMMENDED USES



FLAVOUR
Cocoa butter obtained from deodorising the first press of premium quality cocoa. It is a noble vegetable fat, containing no cholesterol.



COCOA BUTTER IN DROPS

COCOA min 100%

ACIDITY 1,5%
CODE 7869
RECOMMENDED USES



FLAVOUR
Cocoa butter obtained from deodorising the first press of premium quality cocoa. It is a noble vegetable fat, containing no cholesterol.

COCOA POWDER



COCOA 22/24 COLOUR

COCOA BUTTER average 22/24%
PH (+/-0.3) 7.0

POWDER
CODE 4239
RECOMMENDED USES



FLAVOUR
Strong, intense aroma, cocoa/chocolate flavour. Dark, red brown colour.



COCOA 22/24 DARK

COCOA BUTTER average 22/24%
PH (+/-0.3) 8.0

POWDER
CODE kg 1 4240
CODE kg 5 4898
RECOMMENDED USES



FLAVOUR
Pure flavour of intense cocoa. Very dark red brown colour.



COCOA 22/24 DARK VANILLA

COCOA BUTTER average 22/24%
PH (+/-0.3) 8.0

POWDER
CODE kg 1 4238
CODE kg 5 4897
RECOMMENDED USES



FLAVOUR
Pungent aroma, strong cocoa flavour rounded off with vanilla. Very dark red brown colour.



COCOA 10/12 LOW FAT

COCOA BUTTER average 10/12%
PH (+/-0.3) 7.3

POWDER
CODE 4839
RECOMMENDED USES



FLAVOUR
Very intense cocoa aroma and flavour. Brown red colour.



SUGARED COCOA

COCOA min 45%
PH (+/-0.3) 6.7

POWDER
CODE 4832
RECOMMENDED USES



FLAVOUR
Good flavour, full of cocoa. With cocoa 22/24 and icing sugar.



CACAO BAR HOT CHOCOLATE

COCOA min 28%

POWDER
CODE 4108
RECOMMENDED USES



FLAVOUR
A preparation with low fat cocoa, for the classic dense typical Italian hot chocolate.

ICAM LINEA PROFESSIONALE



COCOA PASTE AND BUTTER				WEIGHT/ PCS		CHOCOLATERIE							PASTRY				ICE-CREAM				
		% Cocoa butter average	PH			Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella	
8382	COCOA PASTE	54		4kg/ 3 Pcs		●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
7864	COCOA BUTTER	100		Bucket 4kg					○	○	○	○	○	○	○	○	○	○	○	○	○
7869	COCOA BUTTER IN DROPS	100		Bucket 4kg					○	○	○	○	○	○	○	○	○	○	○	○	○

COCOA POWDER				WEIGHT/ PCS		CHOCOLATERIE							PASTRY				ICE-CREAM				
						Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella	
4239	COCOA 22/24	22 / 24	7.0	1kg / 10 pcs									●	●	○	●	●	●	●	●	●
4240	COCOA 22/24 DARK	22 / 24	8.0	1kg / 10 pcs 5kg / 4 pcs									●	●	○	●	●	●	●	●	●
4238	COCOA 22/24 DARK VANILLA FLAVOUR	22 / 24	8.0	1kg / 10 pcs 5kg / 4 pcs									●	●	○	●	●	●	●	●	●
4839	COCOA 10/12 LOW FAT	10 / 12	7.3	1kg / 10 pcs									●	●	○	●	●	●	●	●	●
4832	SUGARED COCOA 53% max sugar	11	6.7	1kg / 10 pcs									●	●	○	○	○	○	○	○	○
4108	CACAO BAR for hot chocolate 57% max sugar	2		1kg / 5 pcs									●					●	●		

● RECOMMENDED ○ POSSIBLE APPLICATION

CREAMS AND COATINGS

High quality, clean organoleptic profile, using carefully selected ingredients: these are the main features of ICAM's creams and coatings. New spreadable products have been added to the range of excellent creams that ICAM has consolidated over the years: hazelnut cream and dark chocolate cream, prepared with sunflower and karité oil, in full respect of the environment and sensitive as ever to the latest evolutions in nutrition.

CREAMS AND COATINGS



CREAMS



ZEROP DARK CREAM

LOW FAT COCOA POWDER average	Total Fat	HAZELNUT paste
25%	37%	6%

STRUCTURE Soft spreadable cream
CODE 7339
RECOMMENDED USES



No hydrogenated fats



ZEROP HAZELNUT CREAM

LOW FAT COCOA POWDER average	Total Fat	HAZELNUT paste
8%	32%	10%

STRUCTURE Spreadable cream of excellent pliability
CODE 7338
RECOMMENDED USES



No hydrogenated fats



ZEROP FILLMILK

LACTIC MATTER	Total Fat
22%	34%

STRUCTURE Solid spreadable cream
CODE 7340
RECOMMENDED USES



No hydrogenated fats



CREMICAM

LOW FAT COCOA POWDER average	Total Fat	HAZELNUT paste
7%	32%	14%

STRUCTURE Highly malleable spreading cream
CODE 7308
RECOMMENDED USES



No hydrogenated fats



NOCCIOLITA

LOW FAT COCOA POWDER average	Total Fat	HAZELNUT paste
5%	36%	14%

STRUCTURE Spreadable and baking stable cream
CODE 7326
RECOMMENDED USES



DESCRIPTION
Authentic and natural hazelnut flavour, provided thanks to its high proportion of Italian hazelnut paste, which has in itself a naturally intense and clean flavour, with no artificial flavourings. A touch of vanilla flavouring completes its taste profile. Ready to use as is. May be used immediately in baking recipes, pre or post cooking, with excellent technical performance. Maintains its structure even after the high temperatures. May also be used as cold fillings. Excellent also for small glazing and decorations. 5% lactic matter.



HAZELNUT PASTE

HAZELNUT PASTE	Total Fat
100%	65%

STRUCTURE Smooth and uniform hazelnut paste
CODE 1862
RECOMMENDED USES



No hydrogenated fats

DESCRIPTION
Pronounced cocoa flavour rounded and softened by the presence of hazelnut paste. Colour of dark chocolate. The exclusive use of karité and sunflower oil provides a clean taste. Use pure as a filling, as an additional element, suitable for reinforcing the flavour of creams and fillings, for the preparation of Italian style semifreddi, parfaits, soufflé and glassé.

DESCRIPTION
Full and clean flavour of cocoa and hazelnut thanks to the hazelnut paste and the use of karité and sunflower oil. Use pure as a filling, as an additional element. In confectionary for creating various fillings, in particular for "post" baking recipes. May be used as variegation in ice cream. 8% lactic matter.

DESCRIPTION
Basic cream with a delicate milky taste which perfectly blends with spices, essential oils, fat soluble flavourings. Contains karité oil. Specific for praline fillings, to be used pure or together with added chocolate. Well indicated with the addition of inclusions. In pastry, excellent for cake glazing.

DESCRIPTION
The high percentage of hazelnut (14%) and a special roasting process give it a distinctive flavour and aroma. Glossy, shiny appearance. Use pure as a filling or with chocolate to give it additional structure. Excellent with the inclusions. In pastry, well suited for adding flavour to creams. 7% lactic matter.

DESCRIPTION
The exclusive use of high quality hazelnuts, the uniform roasting and the absence of any residual peel provide the characteristics of this high quality hazelnut paste. Specialised for praline, ganache, cremini and fillings. May be used in the composition of baking preparations, cream flavourings, foams and mousés. May also be used to create semifreddi, variegations and ice cream bases.



ELISA CREAM

LOW FAT COCOA POWDER average	Total Fat	HAZELNUT paste
25%	37%	6%

STRUCTURE: Soft spreadable cream
CODE 7301
RECOMMENDED USES



No hydrogenated fats



EXTRA DARK CREAM

LOW FAT COCOA POWDER average	Total Fat
26%	39%

STRUCTURE: Smooth and spreadable cream
CODE 7324
RECOMMENDED USES



No hydrogenated fats



SHINY CHOCOLATE ICING GEL

DARK CHOCOLATE average	LOW FAT COCOA POWDER average	Total Fat
11%	4%	5%

STRUCTURE: Solid and easy to work icing gel
CODE 7323
RECOMMENDED USES



No hydrogenated fats



ICAM DARK CHOCOLATE ICING

LOW FAT COCOA POWDER average	Total Fat	HAZELNUT paste
23%	41%	6%

STRUCTURE: Smooth and spreadable icing
CODE 7303
RECOMMENDED USES



No hydrogenated fats



VANINI CREAM

LOW FAT COCOA POWDER average	Total Fat	HAZELNUT paste
1%	43%	23%

STRUCTURE: Compact and meltable cream
CODE 7312
RECOMMENDED USES



No hydrogenated fats



EDELWEISS WHITE CREAM

LACTIC MATTER average	Total Fat
34%	39%

STRUCTURE: Compact and meltable cream
CODE 7314
RECOMMENDED USES



No hydrogenated fats

DESCRIPTION
Pronounced cocoa flavour; the use of hazelnut paste softens and rounds off the flavour profile. Colour of dark chocolate.
May be used pure as a filling or with extra chocolate to make a stronger texture. Excellent with the addition of inclusions. Adapted for seasoning. May also be used for cake and small pastries glazing.

DESCRIPTION
Intense and prominent taste of cocoa, provided by the high proportion of low fat cocoa and the absence of hazelnut paste. Colour of very dark chocolate.
Ready for use as is, excellent yield. May be used pure as a filling or with extra chocolate to create a stronger structure.
Excellent with the addition of inclusions.
May be used to reinforce the flavour of creams and toppings, adding the immediately noticeable taste of dark chocolate. May be used in the preparation of Italian semifreddo, parfais, soufflés and glacés.

DESCRIPTION
Dark chocolate icing with a shiny, gel-like appearance, moderately compact, but with some give. A new receipt with 11% dark chocolate and 4% fat reduced cocoa powder gives it a pleasant chocolate taste and a lovely smooth, melt-in-the-mouth texture. Versatile, can be used both at temperatures both above and below zero: may be used both as glazing in all modern preparations and in recipes destined to be stored in below zero temperatures (ice cream cakes). The icing can be diluted 10% with basic syrup, or water to make it more fluid. Contains no hydrogenated fats.

DESCRIPTION
Pronounced dark chocolate flavour. Its clean cut and glossy finish make it the perfect glazing for chocolate cakes (Sacher, panettone, colomba, etc). May also be used as sauce for plated and spooned desserts. Ideal glazing for semifreddi.

DESCRIPTION
Cream characterised by a high percentage of hazelnuts. This confers a very delicate taste of pralined hazelnuts and an extreme cleanliness on the palate. Clear brown colour.
Excellent heat resistance. May be whipped in a mixer for a softer structure. May be used pure as a filling or with extra chocolate to add greater structure. Excellent with the addition of inclusions. May be used as a topping, a filling for pralines, in cremini, and for glazing of small pastries. It works well when combined with other flavourings and characteristic oily pastes. May also be used in mixtures for oven-based preparations and as variegations.
Contains 3% lactic matter.

DESCRIPTION
Base cream, soft to cut. Milky flavour, which is ideal in combination with other flavourings, characterising oils and pastes.
May be whipped in a mixer for a softer structure. May be used pure or with additional chocolate to add more structure.
Excellent with the addition of inclusions.
A wealth of possible uses: toppings, a paste addition to butter/meringue flavouring/creams, glazing and decorations. Outstanding when whipped for the decoration of cupcakes.

COATINGS



GLASOVER PRESTIGE DARK

LOW FAT COCOA POWDER average

Total Fat

23%

38%

STRUCTURE
Excellent shine and snap

CODE 7833
RECOMMENDED USES



No hydrogenated fats

FLAVOUR

A premium recipe with a full, lingering dark chocolate flavour; bitter-sweet, extremely clean and no aftertastes. Intense dark brown colour. Excellent cover, fluidity and stability.

GLASOVER DARK

LOW FAT COCOA POWDER average

Total Fat

23%

41%

STRUCTURE
Excellent shine and snap

CODE 7804
RECOMMENDED USES



FLAVOUR

Good cocoa taste, clean, with well-balanced sweetness and no aftertaste. Intense brown colour. Excellent fluidity and shine.

GLASOVER MILK

LOW FAT COCOA POWDER average

Total Fat

15%

39%

STRUCTURE
Excellent shine and snap

CODE 7809
RECOMMENDED USES



FLAVOUR

Delicious milk and cocoa taste thanks to the high quality of the vegetable oils used. Great gloss and stability.

GLASOVER WHITE

Total Fat

36%

STRUCTURE
Excellent shine and snap

CODE 7810
RECOMMENDED USES



FLAVOUR

Delicious milky taste with hints of vanilla. Ivory white colour. Good fluidity and excellent shine.

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CREAMS		BUCKET WEIGHT		CHOCOLATERIE						PASTRY					ICE-CREAM			
	Taste	COLOUR		Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
7339	ZEROP DARK CREAM	Cocoa	8kg				●				●	○	○	○	○	○		
7338	ZEROP HAZELNUT CREAM	Hazelnut	8kg				●				●	○	○	○	○	○		
7340	ZEROP FILLMILK CREAM	White chocolate	8kg				●				●	○	●	●	○			
7308	CREMICAM	Hazelnut	8kg				●				●	○	○	○	○			
7326	NOCCIOLITA	Hazelnut	8kg								○	○	○	●	●			
1862	HAZELNUT PASTE	Hazelnut	5kg				●			○	●	●	●				●	○
7301	ELISA CREAM	Cocoa	8kg				●				●	○	○	●	○			
7324	EXTRA DARK CREAM	Chocolate	8kg				●				●	○	○	●	○			
7323	SHINY CHOCOLATE ICING GEL	Dark Chocolate	5kg										●	●				●
7303	ICAM DARK CHOCOLATE ICING	Chocolate	5kg										●	●				○
7312	VANINI CREAM	Hazelnut praline	5kg				●				●	○	●	●	○	○		
7314	EDELWEISS WHITE CREAM	White chocolate	8kg				●				●	○	●	●	○			○

COATINGS		WEIGHT																										
7833	GLASOVER DARK PRESTIGE	Dark	2 Bags / 5kg																○	○	●	●			○	○		
7804	GLASOVER DARK	Dark	2 Bags / 5kg																								○	○
7809	GLASOVER MILK	Milk and cocoa	2 Bags / 5kg																								○	○
7810	GLASOVER WHITE	Milk and Vanilla	2 Bags / 5kg																								○	○

● RECOMMENDED ○ POSSIBLE APPLICATION



INCLUSIONS

Small pearls of cereal and chocolate, cocoa nibs, crunchy flakes and chocolate covered drops. May be used in chocolate, pastries and ice cream as layers, inclusions, in ganache and fillings, ice cream and chilled desserts. A crunchiness that enriches the flavour and renders mignon, cakes and many other types of dessert more elegant and refined.

INCLUSIONS



INCLUSIONS

CRUNCHY FLAKES

PACKAGE 2,5 kg
CODE 2989



DESCRIPTION
Wafer biscuits (crêpe dentelle), thin and crunchy. Flavour of caramelised wafer. Intense gold colour. Ideal for a "Rocher" style crunchy effect for pralines. Excellent as a crunchy addition inside cremini, gianduja and pralines. For decorate and glazing mignon, cakes and single portions in pastry. To create original crunchy elements inside semifreddi and ice cream cakes, or as a crunchy addition to Igloo coatings for ice chocolate lollies and cones.

NOUGAT CHIPS

CHOCOLATE 49%
CRUNCHY 50%

PACKAGE 4 kg
CODE 5983



DESCRIPTION
Small crunchy chips of caramelised sugar, covered with extra dark chocolate. Nougat taste, agreeable crunchiness and perfect shine. A perfect addition for garnishing and decorating semifreddi, pastry products and ice cream. May be used as an inclusion in creams.

RICE CRISPIES

PACKAGE 5 kg
CODE 7837



DESCRIPTION
Extruded rice in small spheres of a very clear colour, perfectly crisp and regular in size (3mm). Excellent for garnish, useful to enrich chocolate bars and in pralines. May be used to create crunchy elements inside cakes, semifreddi and ice cream cakes.

CHOCOCROCK DARK

CHOCOLATE 67%
COCOA min 61%

PACKAGE 2,5 kg
CODE 7842



DESCRIPTION
Small pearls (5-7 mm) of extremely crunchy cereal, covered with an intense flavoured chocolate. May be used as a layer or crunchy inclusion in ganache and fillings, ice creams, semifreddi, mousse and spreadable creams, or for cake and dessert decorations. May be sprayed with an aerograph for a golden or coloured effect.

CHOCOCROCK MILK

CHOCOLATE 67%
COCOA min 36%
MILK total 14%

PACKAGE 2,5 kg
CODE 7838



CHOCOCROCK WHITE

CHOCOLATE 70%
MILK total 21%

PACKAGE 2,5 kg
CODE 7845





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SHELLS AND DECORATIONS



DECORATIONS CHOCOLATE BECOMES BEAUTIFUL AND COLORFUL



MICRO SHAVINGS
DARK CHOCOLATE

PACKAGE CODE 3096
4 kg



MICRO SHAVINGS
MILK CHOCOLATE

PACKAGE CODE 3090
4 kg



MICRO SHAVINGS
WHITE CHOCOLATE

PACKAGE CODE 3091
4 kg



SPRINKLES
DARK CHOCOLATE

PACKAGE CODE 7885
3 kg



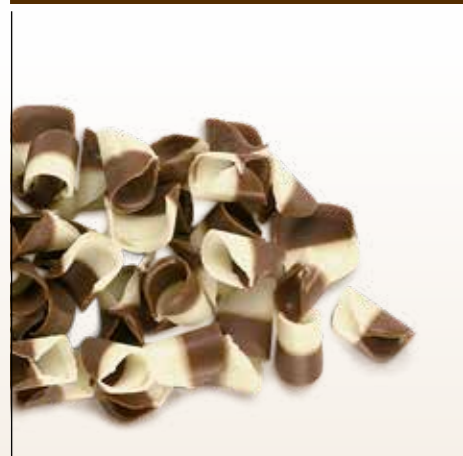
SPRINKLES
MILK CHOCOLATE

PACKAGE CODE 7891
3 kg



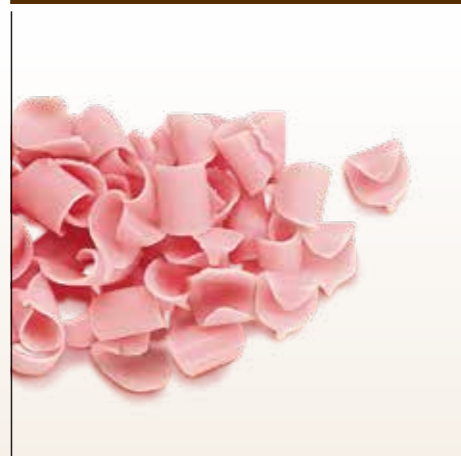
WHITE SPRINKLES BASED
ON COCOA BUTTER

PACKAGE CODE 7892
3 kg



MICRO SHAVINGS
DUO

PACKAGE CODE 3084
4 kg



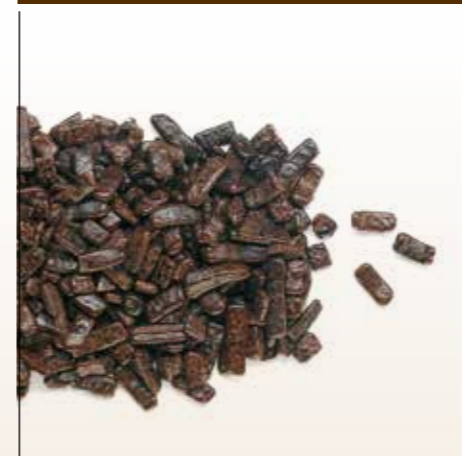
MICRO SHAVINGS
STRAWBERRY

PACKAGE CODE 3069
4 kg



MICRO SHAVINGS
YELLOW

PACKAGE CODE 3087
4 kg



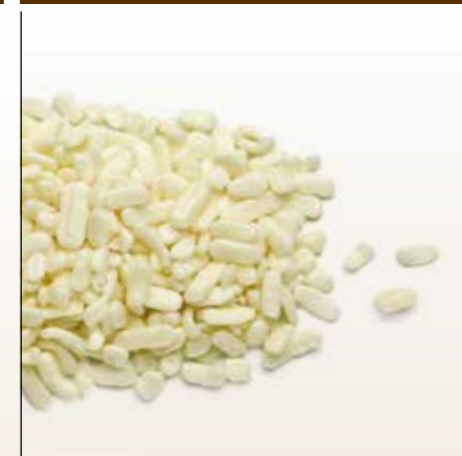
FLAKES
DARK CHOCOLATE

PACKAGE CODE 7887
3 kg



FLAKES
MILK CHOCOLATE

PACKAGE CODE 7893
3 kg



WHITE FLAKES BASED
ON COCOA BUTTER

PACKAGE CODE 7889
3 kg



SHELLS



TRUFFLE LIQUEUR DARK SHELLS

COCOA
min **62%**

DIAMETER 25 mm
WEIGHT 4,2 g

PACKAGE CODE 7865
441 pcs



DARK TRUFFLE SHELLS

COCOA
min **45%**

DIAMETER 25 mm
WEIGHT 2,7 g

PACKAGE CODE 7873
504 pcs



MILK TRUFFLE SHELLS

COCOA
min **35%**

DIAMETER 25 mm
WEIGHT 2,7 g

PACKAGE CODE 7872
504 pcs



WHITE TRUFFLE SHELLS

COCOA BUTTER
average **32%**

DIAMETER 25 mm
WEIGHT 2,7 g

PACKAGE CODE 7874
504 pcs



SNOBINETTES

COCOA
min **57%**

DIAMETER 27 mm
HEIGHT 26 mm

PACKAGE CODE 3080
270 pcs



CREAM CUPS

COCOA
min **43%**

DIAMETER 35 mm
HEIGHT 25 mm

PACKAGE CODE 3048
432 pcs



COFFEE CUPS

COCOA
min **43%**

DIAMETER 45 mm
HEIGHT 20 mm

PACKAGE CODE 3159
168 pcs

COD.	PRODUCT NAME	KOSHER	KOSHER DAIRY	HALAL	VEGAN	GLUTEN FREE	BD	BIO USA
AGOSTONI								
CHOCOLATE								
6800	Bagua Nativo Dark	•		•	•	•	•	•
6801	Los Vasquez Dark	•		•	•	•		
6802	Los Palmaritos Dark	•		•	•	•		
6803	Los Bejuco Dark	•		•	•	•		
6804	Pachiza Dark	•		•	•	•		
6805	Sur del Lago Dark	•		•	•	•		
6810	Uganda Dark	•		•	•	•		
6811	Dominicana Dark	•		•	•	•		
6812	Nacional Amiba Dark	•		•	•	•		
6813	Madagascar Dark	•		•	•	•		
6814	Sao Tomé Dark	•		•	•	•		
6820	Los Bejuco Milk		•	•		•		
6821	Pachiza Milk		•	•		•		
6850	Organic Dark	•		•	•	•	•	•
6851	Organic Milk		•	•		•	•	
6852	Organic White		•	•		•	•	
6870	Perù Dark Chocolate Baking Drops	•		•	•	•		
COCOA PASTE								
6840	Sur del Lago Paste	•		•	•	•		
6841	Bagua Nativo Paste	•		•	•	•	•	•
6842	Los Bejuco Paste	•		•	•	•		
6845	Nacional Amiba Paste	•		•	•	•		
6846	Uganda Paste	•		•	•	•		
COCOA POWDER AND CHOCOLATE NIBS								
1907	Organic Chocolate Nibs	•		•	•	•	•	•
4620	Perù Cocoa Powder					•		
4621	Nacional Amiba Cocoa Powder					•		
PRALINES								
7327	Artisan Hazelnut Praline					•		
7328	Artisan Almond Praline					•		
7343	Artisan Pistachio Praline					•		
7344	Tgt Fine Hazelnut Praline					•		

PROFESSIONAL LINE

COD.	PRODUCT NAME	KOSHER	KOSHER DAIRY	HALAL	VEGAN	GLUTEN FREE	BD	BIO USA
CHOCOLATE								
7897	Regina Dark							
8307	Diamante Dark	•		•	•	•		
8310	Vanini Dark	•		•	•	•		
8311	Regina Dark	•		•	•	•		
8312	Bittra Dark	•		•	•	•		
8313	Madesimo Dark	•		•	•	•		
8314	Modella Dark	•		•	•	•		
8316	Mabel Dark	•		•	•	•		
8319	Igloo Bittra Dark		•	•		•		
8320	Sugar Free		•			•		
8321	Morbido Dark		•	•		•		
8323	Pro Intense Dark	•		•	•	•		
8336	Chips Medie Dark	•		•	•	•		
8337	Chips Mignon Dark	•		•	•	•		
8338	Chips Mini Dark	•		•	•	•		
8339	Chips Spillo Dark	•		•	•	•		
8341	Vanini Milk		•	•		•		
8342	Chiara Milk		•	•		•		
8343	Prestige Milk		•	•		•		
8344	Modella Milk		•	•		•		
8348	Regina Milk		•	•		•		
8349	Ambra Milk		•	•		•		
8350	Sugar Free Milk		•			•		
8354	Igloo Milk Intense		•	•		•		
8356	Chunks Dark	•		•	•	•		
8357	Chunks Milk		•	•		•		
8358	Chunks White		•	•		•		
8371	Igloo Edelweiss		•	•		•		
8372	Edelweiss White		•	•		•		
8373	Vanini White		•	•		•		
8375	Gianduja		•	•		•		
8394	Cremone White							
8395	Gianduja Milk (Bucket)							
8396	Gianduja (Bucket)							
8398	Morbido White (Bucket)							
8352	Giada White		•	•		•		

COD.	PRODUCT NAME	KOSHER	KOSHER DAIRY	HALAL	VEGAN	GLUTEN FREE	BD	BIO USA
PROFESSIONAL LINE								
COCOA								
4108	Cocoa Bar	•				•		
4238	Cocoa 22/24 Dark Vanilla	•				•		
4239	Cocoa 22/24	•				•		
4240	Cocoa 22/24 Dark	•				•		
4832	Sugared Cocoa	•				•		
4839	Cocoa 10/12 Low Fat	•				•		
4897	Cocoa 22/24 Dark Vanilla 5kg					•		
4898	Cocoa 22/24 Dark 5kg					•		
7864	Cocoa Butter	•		•	•	•		
8382	Cocoa Paste	•		•	•	•		
8352	Flake Cocoa Butter					•		
CREAMS AND COATINGS								
1862	Hazelnut Paste	•				•		
7301	Elisa Cream		•	•		•		
7303	Icam Dark Chocolate Frosting		•	•		•		
7323	Shiny Chocolate Icing gel					•		
7308	Cremicam		•	•		•		
7312	Vanini Cream		•	•		•		
7314	Edelweiss White Cream		•	•		•		
7324	Extra Dark Cream		•	•		•		
7326	Nocciolita		•	•		•		
7338	Zerop Hazelnut Cream		•	•		•		
7339	Zerop Dark Cream		•	•		•		
7340	Zerop Fillmilk Cream		•	•		•		
7804	Glasover Dark					•		
7809	Glasover Milk					•		
7810	Glasover White					•		
7833	Glasover Prestige Dark					•		

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



Linea Professionale



ONE DAY THEY WILL WONDER HOW WE
EVER MADE SUCH A PRODUCT...

Agostoni & Wion

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



Linea Professionale

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