CODE					Moulding	Hollow forms	Enrobing	Ganache / fillings	One shot	Coating pan	Hotchocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciatella
5 kg	8 kg	PRODUCT NAME	Taste		CHOCOLATE PRODUCTS							PASTRIES					ICE-CREAM		
DRIED FRUIT PRODUCTS																			
A	**7327**	-	Homemade Hazelnut Praline, 55%	Hazelnut praliné				●			○	●	●	●			●	○	○
A	**7328**	-	Homemade Almonds Praline, 55%	Almond praliné				●			○	●	●	●			●	○	○
A	**7344**	-	TGT Hazelnut Fine Praline	Hazelnut praliné				●			○	●	●	●			●	○	○
A	**7343** 2,5 KG	-	Pistachio Praline	Pistachio				●			○	●	●	●			●	○	○
	1862	-	Hazelnut Paste	Hazelnut				●			○	●	●	●			●	○	
CREAMS																			
	-	**7340**	Fillmilk Cream ZeroP	White chocolate				●				●	○	●	●	○			
	-	**7338**	Hazelnut Cream ZeroP	Hazelnut				●				●	○	○	○	○	○		
	-	**7339**	Dark Cream ZeroP	Cocoa				●				●	○	○	○	○	○		
	-	**7308**	Cremicam	Hazelnut				●				●	○	○	○	○	○		
	-	**7301**	Elisa Cream	Cocoa				●				●	○	○	●	○	○		
	-	**7324**	Extra Dark Cream	Chocolate				●				●	○	○	●	○	○		
	-	**7314**	Edelweiss White Cream	White chocolate				●				●	○	●	●	○		○	
	7312	-	Vanini Cream	Hazelnut praliné				●				●	○	●	●	○	○	○	
	7303	-	Icam Dark Icing	Dark chocolate										●	●			○	○
	-	**7326**	Nocciol.ita	Hazelnut								○	○	○	●	●			
	7305	-	Shiny Cocoa Icing Gel	Cocoa										●	●			●	
COATINGS																			
	-	**7804** 2 pcs per 5 Kg Bags	Dark Glasover									○	○	●	●			○	○
	-	**7809** 2 pcs per 5 Kg Bags	Milk Glasover									○	○	●	●			○	○
	-	**7810** 2 pcs per 5 Kg Bags	White Glasover									○	○	●	●			○	○

A Agostoni selection ● Recommended ○ Usable Ice-cream selection

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 on request:

Icam chocolate couverture products are made with:

Icam products are:

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

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IN ITALY, CHOCOLATE IS A FORM OF ART

Professional products handbook

www.icamprofessionale.it

DARK Chocolate Couverture

CODE		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	- fluidity +	Moulding	Hollow forms	Enrobing	Ganache / fillings	One shot	Coating pan	Hot chocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciatella
4 kg x 3 pcs	PRODUCT NAME						CHOCOLATE PRODUCTS							PASTRIES					ICE-CREAM		
A 8308	Bagua Nativo Grand Cru Peru Orig.	81	18	45			○	○	●	●	○	○	●	●	○	○	○		●	○	○
A 8322	Los Bejucos Grand Cru Dominicana Origin	70	29	47	-		○	○	●	●	○	○	●	●	○	○	○		●	○	○
8300	Grand Cru Los Palmaritos Dominicana Origin	75	24	45	-			○	●	●	○	○	●	●	○	○	○		●	○	○
8301	Grand Cru Los Vasquez Dominicana Origin	75	24	45	-			○	●	●	○	○	●	●	○	○	○		●	○	○
8327	Single-Origin Uganda	78	21	43	-		●	●	●	●	○	○	●	●	○	○	○		●		○
8302	Single-Origin Dominicana	75	24	47	-			○	●	●	○	○	●	●	○	○	○		●	○	○
8303	Single-Origin Ecuador	74	25	45	-		○	○	●	●	○	○	●	●	○	○	○		●	○	○
8304	Single-Origin Madagascar	71	29	42	-		●	●	●	●	○	○	●	●	○	○	○		●	○	○
8306	Single-Origin São Tomé	71	29	42	-		●	●	●	●	○	○	●	●	○	○	○		●	○	○
8305	Cru Pachiza Peru Origin	70	29	40	-		●	○	●	●	○	○	●	●	○	○	○		●	○	○
8330	Extra Bio	70	29	40	-		●	●	●	●	○	○	●	●	●	○	○		●	○	○
8310	Vanini	72	27	44	-			○	●	○	○	○	●	●	○	○	○		●	○	○
8307	Diamante	67	32	42	-		○	○	●	○	○	○	●	●	○	○	○		●	○	○
8311 / 7897 (4 kg per 5 Blocks)	Regina	61	38	39	-		●	○	●	○	○	○	●	○	○	○	○		●		○
8312	Bittra	60	39	36	-		●	●	●	○	○	○	●	○	●	○	○		●		
8528 (10 kg bag)	Bittra Fairtrade	60	39	36	-		●	●	●	●	●	●	●	●	●	○	●	○	●		
8316	Mabel	56	43	37	-		●	●	●	●	●	●	○	○	○	○	●	○	○		
8313	Madesimo	52	47	35	-		●	●	●	●	○	○	○	○	○	●	●	○	○		
8314	Modella	52	47	32	-			●			○	○	○	○	○	○	○	●			
8320	Sugar Free Senza Zucchero	60	39	37	-		●	○	○	●	○	●	●	●	●	○	○	●	●		

MILK Chocolate Couverture

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

A Agostoni selection ● Recommended ○ Usable Ice-cream selection

GIANDUJA Chocolate

CODE		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	- fluidity +	Moulding	Hollow forms	Enrobing	Ganache / fillings	One shot	Coating pan	Hot chocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciatella
4 kg x 3 pcs	PRODUCT NAME						CHOCOLATE PRODUCTS							PASTRIES					ICE-CREAM		
8375 / 8396 (Bowl 2.5 kg x 5 pcs)	Gianduja	32	43	26	40					●	○	○	●	●	●	●	○	●			○
8395 (Bowl 2.5 kg x 5 pcs)	Gianduja Milk	26	30	24	45		○	○	○	●	○	○	●	●	●	●	○	○	○	○	○
NEW 8394 (Bowl 2.5 kg x 5 pcs)	Cremone Bianco		27	28	47		○	○	○	●	○	○	●	○	●	●	○	○	○	○	○

WHITE Chocolate

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

LINEA PRO

CHOCOLATE COUVERTURES

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

CHOCOLATE BAKING PRODUCTS

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

IGLOO CHOCOLATE FOR ICING

8318 (4 Kg Basket)	Dark Chocolate Igloo Bittra	67	31	46	50														●	●	
8355 (4 Kg Basket)	Milk Chocolate Igloo Latte Intenso	40	35	37	46														●	●	
8374 (4 Kg Basket)	White Chocolate Igloo Edelweiss		29	41	51														●	●	

A Agostoni selection ● Recommended ○ Usable Ice-cream selection

COCOA POWDERS

CODE				PRODUCT NAME	PH +/- 0.3	TASTE	Moulding	Hollow forms	Enrobing	Ganache / fillings	One shot	Coating pan	Hot chocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciatella
1 kg x 5 pcs	1 kg x 10 pcs	5 kg x 4 pcs	25 kg				CHOCOLATE PRODUCTS							PASTRIES					ICE-CREAM		
A 4212	-	-	-	Single-Origin Peru Cocoa Powder 10/12	5.5	Single origin cocoa Very deep flavour and taste of cocoa						●	●	○	●	●	●		●	●	
A 4211	-	-	-	Nacional Arriba Single-Origin Ecuador Cocoa Powder 22/24	8.0	Single origin cocoa, a persistent and captivating flavour						●	●	○	●	●	●		●	●	
-	-	-	4860	Organic Fat-reduced Cocoa Powder 10/12 A11 SRB BIO NOP	7.3	Very deep flavour and taste of cocoa						●	●	○	●	●	●		●	●	
-	-	-	4861	Organic Cocoa Powder 20/22 A21 SRB BIO NOP	7.3	Very deep flavour and strong taste of cocoa / chocolate						●	●	○	●	●	●		●	●	
-	-	-	4876	Fairtrade Cocoa Powder 20/22 A21 SRB TF FLO	7.3	Very deep flavour and strong taste of cocoa / chocolate						●	●	○	●	●	●		●	●	
-	4239	-	-	Cocoa Powder 22/24	7.0	Strong taste of cocoa / chocolate						●	●	○	●	●	●		●	●	
-	4238	4897	-	Dark Cocoa Powder 22/24 Vanilla flavour	8.0	Sharp flavour, strong taste of cocoa / chocolate						●	●	○	●	●	●		●	●	
-	4240	4898	-	Dark Cocoa Powder 22/24	8.0	Pure intense cocoa taste, not vanillared						●	●	○	●	●	●		●	●	
-	4839	-	-	Fat-reduced Cocoa Powder 10/12	7.3	Very deep flavour and taste of cocoa						●	●	○	●	●	●		●	●	
-	4832	-	-	Sugar Cocoa Powder min 45%	6.7	High percentage of cocoa						●	●	○	○	○	○		●	●	
4108	-	-	-	Cacaobar prepared for chocolate dense	-	Classic Italian dense chocolate drink							●								

COCOA MASS AND BUTTER

CODE			KOSHER DAIRY / PAREVE	Moulding	Hollow forms	Enrobing	Ganache / fillings	One shot	Coating pan	Hot chocolate	Creams and mousse	Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coatings	Stracciatella
4 kg x 3 pcs	4 kg	PRODUCT NAME		CHOCOLATE PRODUCTS							PASTRIES					ICE-CREAM		
A 8384	-	Bagua Native - Peru Origin - Organic Cocoa Mass - Grand Cru		●	○	○	●		○	○	○	○	○	○	○	●	●	●
A 8381	-	Los Bejucos - Dominicana Origin - Cocoa Mass Grand Cru		●	○	○	●		○	○	○	○	○	○		●	●	●
A 8385	-	Uganda - Cocoa Mass Single-Origin		●	○	○	●		○	○	○	○	○	○		●	●	●
A 8386	-	Nacional Arriba - Ecuador - Cocoa Mass Single-Origin		●	○	○	●		○	○	○	○	○	○	○	●	●	●
8382	-	Cocoa Mass		●	○	○	●		○	○	○	○	○	○		●	●	●
-	7864	Cocoa Butter					○		○		○	○	○	○		●	●	

Icam Linea Professionale and Agostoni chocolate couvertures: a highly specialized range

From the close collaboration between the Research and Development Laboratory and the ICAM Linea Professionale team of technical consultants come the many varieties of couverture reserved for professional use. A rich selection of blended dark chocolate couvertures, milk and white easy to work with, containing varying percentages of cocoa and cocoa butter.
The recipe of each single couverture has been designed for specific uses, technical performance and taste intensity in pastry, chocolate products and ice-cream.