

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



PRODUCTS
CATALOGUE



AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



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ICAM, a family history

For three generations, the Agostoni family has cultivated its passion for chocolate and has led ICAM to be the Italian company of reference for the processing of sustainable and high-quality cocoa.

- 1942 | Silvio Agostoni takes over a laboratory in Morbegno, in Valtellina.
- 1946 | The Company moves to Lecco where the new society Icam - Industria Cioccolato e Affini Morbegno will be founded.
- '40
'50 | The first machines for cocoa processing are purchased. The collaboration with Vital begins to create a press for the extraction of cocoa butter.
- '60 | With Silvio Agostoni's passing, the Company passes the management of his wife, Carolina, assisted by his two brothers.
- '70 | Angelo Agostoni, son of the founder Silvio, begins to make several trips to the cocoa cultivation areas, to get to know the varieties of cocoa directly and to learn about cultivation problems.
- 1980 | Entry of the second generation of the Agostoni family. Significant investments to expand production capacity and introduce new plants to improve the production process and product quality.
- 1997 | The Company launches the first organic chocolate products on the market.
- 2004 | The "ICAM Linea Professionale" brand line is launched.
- 2010 | Entry of the third generation of the Agostoni and Vanini families. The new Orsenigo production center in the province of Como is inaugurated.
- 2016 | A new line of products dedicated to professionals is presented: Agostoni.
- 2019 | ChocoCube, ICAM's high level professional training center dedicated to pastry chefs, chocolatiers and ice cream makers is opened. The first ICAM Sustainability Report 2018 is published.
- 2021 | ICAM redefines its corporate identity, identifying the 4 cornerstones on which its strategy is based: Supply Chain, People, Environment, Innovation. Its Corporate brand is redesigned. The role of Chief Sustainability Officer is established. The Sustainability Report for 2021 is the fourth edition.
- 2022 | The introduction of a new moulding line, completely dedicated to the production of the Dark Chocolate and also a new deodorizer for the cocoa paste.





Chocolate by nature

Our nature, naturally

Chocolate has been our passion for over 75 years.

We have always taken great care of our cocoa supply chain, the people who contribute to its development, the planet we inhabit and the technological innovation throughout the production process.

Supply Chain, People, Environment, Innovation are the foundations on which our mission is built.

Cocoa, a precious **gift of nature**, has been the centre of our lives for three generations. Throughout the wonderful and complex process of the transformation of cocoa into high-quality **chocolate**, we respect the raw material and bring the very best out of its **essence** and its **organoleptic profiles**, in order to offer our customers a product that is perfect in every way.

We work with **integrity** and with respect for current legislation, both in Italy and in the cocoa-growing regions, with the specific aim of continually fostering an **exchange of skills** and a **mutual enrichment** with our associates, establishing **relationships of trust that create value** based on a **code of ethics** that we share with our partners and which we are resolutely committed to upholding.

Our chocolate is made with humanity, protecting **natural resources**, for the benefit of society and of the generations to come. We look after every single plant and the wellbeing of the land on which it grows, always **ensuring its biodiversity is preserved**.

We dedicate **technology** and **research** to the **quality** of our chocolate. Each new system that we introduce at Orsenigo is the tangible proof of an ongoing **process of innovation** that is reflected daily in what we offer our customers.

We are committed to producing chocolate through cultivating our **ethical, environmental and economic responsibilities**, offering the results to the communities in which we operate.

Chocolate by Nature - Because chocolate has always been in our nature.

innovation

environment

people

supply chain

Supply chain

COCOA COUNTRIES OF ORIGIN

Our chocolate arrives from far away. In the 70s, we set sail for the lands where cocoa originates from, to meet the local people, touch the pods, and taste the fruit for ourselves. Since then, we have never stopped cultivating relationships and land together, to the point of turning this passion into a real philosophy: "produce quality chocolate through the supervision of the entire supply chain, from the plantation to the finished product. We selected the best plantations, increased the quality of their harvests, in order to obtain an excellent product; controlled and traceable".

We purchase chocolate in 20 countries, mostly from Central America and Africa. It is here that we have created a series of solid and valuable partnerships, where we have committed ourselves financially and technologically to improve working methods, cocoa quality, as well as the wealth and socio-economic conditions of the local communities.

Important partnerships, based on an explicit ethical code and respect, nurturing relationships with all links in the supply chain, sustainability, equity and transparency: these are the values that guide each phase of our everyday activities.

RESPONSIBILITY THROUGHOUT THE **SUPPLY CHAIN***



80%

of cocoa beans are certified



6.428

farmers trained in agronomic practices in Uganda



97%

cocoa purchased with official signing of the ICAM Code of Ethics



100%

of suppliers of other raw materials have signed the ICAM Code of Ethics CODE Etico di ICAM



€ 2.570.936

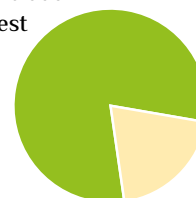
total Fairtrade premium cocoa + sugar

26.113

TONNES OF COCOA BEANS PURCHASED IN 2022

80%

Organic, Fairtrade and Rainforest Alliance



20%

Conventional

Environment

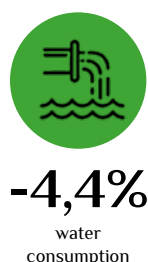
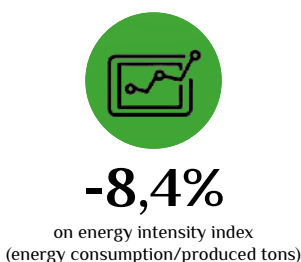
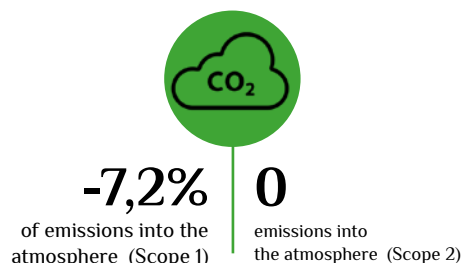
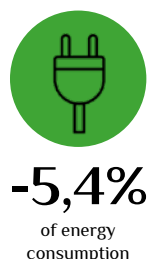
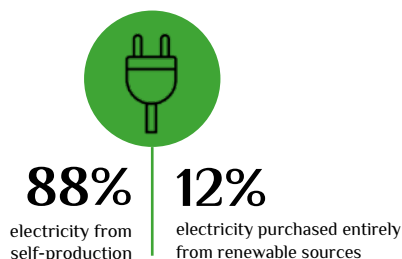
We have always strived to keep the impact we have on our planet to a minimum. For this reason we have embraced the SDG objectives laid down by the United Nations, dealing with the necessity for growth through virtuous behaviour and the protection of biodiversity in our planet's forests. Nature is our greatest resource and we must protect it. We do this at every level.

IN THE LANDS OF COCOA PRODUCTION

Our centres for fermentation and dessication in Uganda have been designed and built with the objective of reducing the consumption of electricity, and keeping the use of generators or wood burning dryers to a minimum.

The conservation of biodiversity in the countries in which we cultivate cocoa is a priority. Starting from academic studies dealing with the importance of agroforestry plantations in the production of cocoa, we grow bananas, coconuts and other fruits alongside our cocoa plants. In this way, our plantations contribute to the enrichment of the land and ensure stronger resilience towards climate change, as well as favouring the absorption of CO₂.

RESPONSIBILITY TOWARDS THE ENVIRONMENT*



AT HOME

We produce our chocolate in an environmentally-friendly plant, that allows us to increase our efficiency in terms of energy and water consumption, and to constantly reduce waste.

A trigeneration plant that simultaneously and autonomously produces electricity, steam and cold water from one single energy source, allowing us to satisfy all of our energy needs for the entire production line. The remaining energy needs are sourced exclusively from renewable providers. Ever aware of the essential importance of water as a resource, we have transformed all the water cooling and heating systems for the production line into closed circuits. We have replaced the system of air conditioning with machines cooled by air or by closed circuit water. We collect rain water in a decanting reservoir, where it is cleaned and introduced into the production cycle for any processes not involved in the alimentary line.

Finally, following a circular saving model, we have formed many partnerships over the years to give a second life to our waste. Since 2011 we have reduced the difference by more than 40 percentage points of organic material. The leftover residues of cocoa beans are destined for feed and biomass energy generation facilities, and the cocoa husks are used as organic fertiliser by producers in the plantations.

RESEARCH & DEVELOPMENT

Our technology is at the service of quality. A thorough knowledge of the raw material, production techniques and the management of the entire supply chain, represent the main characteristics behind our know-how. The end result is our chocolate: hundreds of recipes for tailor-made semi-finished and finished products, each bringing out the best aromatic properties of the cocoa.



SPECIALISATION AND FLEXIBILITY

331 Dark chocolate recipes

180 Milk chocolate recipes

68 White chocolate recipes

34 Gianduja recipes

INDUSTRY 4.0

The production plant at Orsenigo is equipped with the most innovative manufacturing 4.0 technology. Inaugurated in 2010, the plant is designed to offer exceptional quality and total traceability, respecting the environment and the local community. It is a functional plant, able to manage each phase from the production request to the procurement of the raw material, the study of the recipe to the scheduling and planning of production. In this way we guarantee the complete traceability of the products and raw materials, through the total automation of the production process..

COMMITMENT TO INNOVATION*



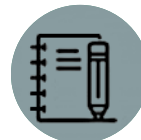
0,62

complaints per one million consumer units sold



23.079

compliance analyses



422

recipes developed

HIGH PRODUCTIVITY

DIFFERENT
CHOCOLATE PRODUCTS

>3.000

Overall area:
50.000 mq
employees: 375

**Production
capacity / day:**
140 tonnes

**Chocolate
production capacity:**
35.000 tonnes per year



People

In ICAM, we nurture relationships based on trust and on direct and genuine involvement; relationships able to generate value for all those with whom we interact, from the farmers to our employees and the local community. We promote participatory dialogue for mutually beneficial exchange and growth.

THE FARMERS

Having worked with many cooperatives for decades, we are able to check that cultivation takes place whilst respecting human rights and the ecosystems in which we operate. We are constantly engaged with the community of cultivators, making sure that the fundamental needs of all the people involved are always guaranteed.

THE EMPLOYEES

Our Company welfare system sets itself apart by our careful management of human resources, nurturing a positive environment based on trust and mutual support, and paying constant attention to the needs and requests of our employees. Furthermore, we strive to create an accessible and inclusive place of work, where any form of discrimination or exclusion will not be tolerated.

COMMITMENT TO PEOPLE*



48 **+18**
hirings in Italy new employees



48 **+36**
hirings in Uganda new employees



€ 864.158
value of food donations



27.135
hours of training



111
employees who have received a financial contribution to support school costs for their children



45
employees who have received a financial contribution for voluntary activities



* referring to the 2022 sustainability report

THE 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 blade mill and in a ball mill and finally 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 the 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

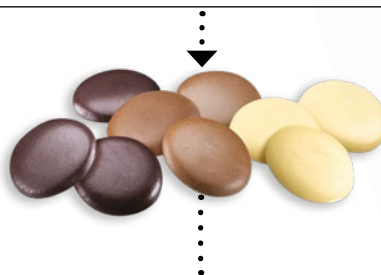
Conching is an operation that can last for several hours and has several diverse objectives: to create a perfect mix between the various ingredients, to reduce the acidic and astringent aromas and to reduce the residual moisture to 0.5-0.8%. At this stage it is possible to add ingredients such as lecithin,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



THE HIGHEST QUALITY STANDARDS TO OBTAIN EXCELLENCE IN CHOCOLATE

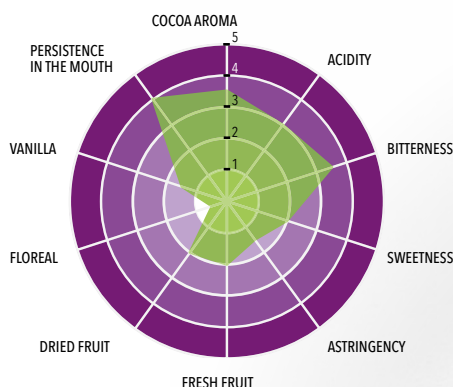


TRAINING REFRESHER COURSES

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



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

Company certifications



Other Product certifications available



Products' Certifications and certificates



Kosher



Kosher dairy



Halal



Halal



Spiga barrata - AIC
Gluten free



Lactose and
milk free



Vegan



Organic



Organic for USA
market



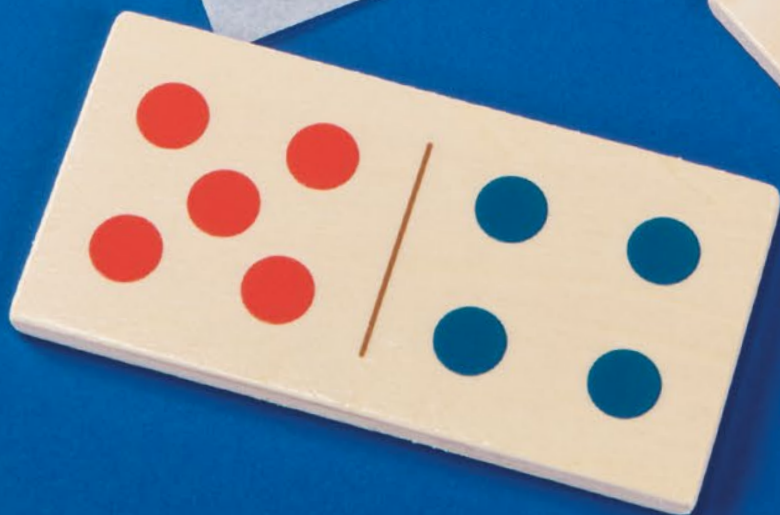
Made in Italy

ICAM FOR PROFESSIONALS



We have always made products that respond to the needs of professionals in pastry, chocolate and gelato. Be at their side is for us the real achievement of one of the objectives we have always set ourselves: **to become the ideal partner for the work of every professional, give each of them the opportunity to experience, test their creativity and share with the customers a unique tasting experience.**

This is the way we create ICAM products Icam Professional and Agostoni, two brands with a high quality proposal for each Professional area. Since 2004, **Icam Professional** offers a range of highly performance and technical products, for every application and use. In 2016, **Agostoni** was created, named with the family foundress and celebrating 70 years of commitment in the research of excellence with a premium offer, and distinctive flavours.



DISCOVER
THE **PRODUCT RANGE**,
THE **RECIPES** AND **MORE**.

www.agostonicioccolato.it
www.icamprofessionale.com

@icamforprofessionals





CHOCO CUBE®

CULTURE · COMPETENCE · CREATIVITY

Inaugurated in 2019, CHOCOCUBE is ICAM's training centre dedicated to pastry, chocolate and gelato; the place where professionals can share culture, competence and creativity.

Here our Technicians explain how to use all our products, highlighting the areas in which they perform best, and sharing tips and video-recipes to realize trendy creations that will amaze and conquer their customers.

Since October 2020, CHOCOCUBE is also digital thanks to a platform that shares with all the customers the expertise and professionalism of ICAM technicians, through contents that are accessible in a practical and fast way.

In addition to the Chococube courses, the ICAM technical team brings its expertise and professionalism in Italy and all around the world, to support the customers with technical advices.

The technical team is composed of four professionals, four customers who share Icam philosophy and approach and collaborate with the company to promote the chocolate culture: Giancarlo Alosa, Gaetano Mignano and Salvatore Toma.



DISCOVER CHOCOCUBE



Scan the QR code



Subscribe to the platform



Enter the credentials that you will receive by e-mail and sign



Follow the technical courses you prefer



CHOCO CUBE®

CULTURE · COMPETENCE · CREATIVITY

GRAND CRU

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



GRAND CRU

THE BEST OF EVERY LAND, SEASON AND HARVEST

From a land where man found a balance with the environment and from a project aimed at conservation, sustainability and social responsibility; comes a blend of Trinitario clones with a highly aromatic profile.

Located in the heart of the forests in the region of Alta Verapaz, the Finca **Chimelb** is a one-of-a-kind plantation where the cocoa grows alongside coffee, cardamom, pineapples, eucalyptus and rubber trees in an exceptionally wide cultivated area. Here eco-sustainable cultivation is achieved by identifying the best practices suited to the climate and local territory, also reproduced in the less fertile areas (best clones in terms of quality and productivity, most suitable shaded areas, most fertile micro-organism, soil erosion control systems ...).

The Finca Chimelb plays an active part in improving the living conditions of the rural population through training, regular employment and payment of a wage above the national average.


GUATEMALA


Chimelb

 DARK CHOCOLATE
COUVERTURE 65%

DOMINICAN REPUBLIC

Los Bejucos

 DARK CHOCOLATE
COUVERTURE 70%

 MILK CHOCOLATE
COUVERTURE 46%

 COCOA PASTE

Los Palmaritos

 DARK CHOCOLATE
COUVERTURE 75%

VENEZUELA


Sur del Lago


 DARK CHOCOLATE
COUVERTURE 72%

 COCOA PASTE


PERU

Bagua Nativo


 DARK CHOCOLATE
COUVERTURE 81%

 COCOA PASTE

Pachiza

 DARK CHOCOLATE
COUVERTURE 70%

 MILK CHOCOLATE
COUVERTURE 39%



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 comes the “**Los Palmaritos**” Grand Cru more precisely in an area where harsh mountain terrain has a fruity flavour.

Sur del Lago is the Superior Chocolate born from the luxuriant plantations on the South of the Lake Maracaibo. A unique ecosystem where the Andean cordillera encounters the mixed environment of sweet and salty water from the lake estuary of Maracaibo. The constant high temperatures and humidity give this chocolate a complex aromatic profile.

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.



DARK CHOCOLATE COUVERTURE



BAGUA NATIVO DARK

COCOA
min

81%

COCOA BUTTER
average

45%

FLUIDITY



CODE **6817**
RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE

REGION

Amazonas - Peru

FLAVOUR

An exclusive chocolate from a "primitive" cocoa rich in Criollo beans: aromatic profile cacaotè of great intensity, dark chocolate flavour, delicate and perfumed acidity, pleasantly astringent. Strong persistence in the mouth and nose.



LOS PALMARITOS DARK

COCOA
min

75%

COCOA BUTTER
average

45%

FLUIDITY



CODE **6802**
RECOMMENDED USES

WEIGHT - 4 kg



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



SUR DEL LAGO DARK

COCOA
min

72%

COCOA BUTTER
average

44%

FLUIDITY



CODE **6805**
RECOMMENDED USES

WEIGHT - 4 kg

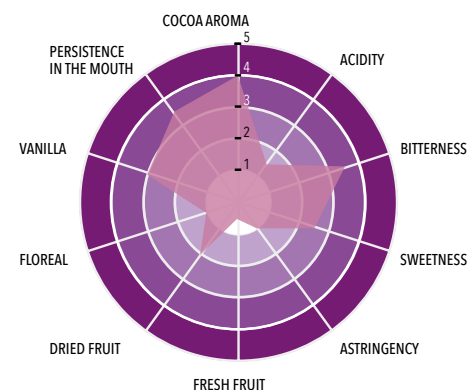
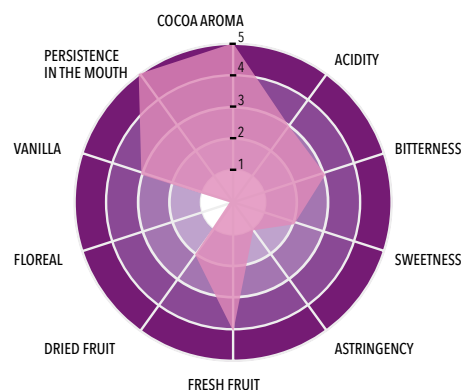
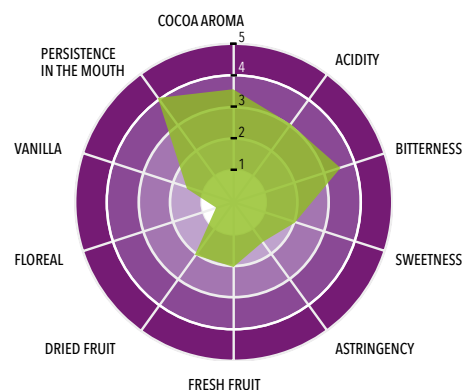


LAND

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



CODE **6804**

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE



LOS BEJUCOS DARK

COCOA
min

70%

COCOA BUTTER
average

47%

FLUIDITY



CODE **6803**

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE



CHIMELB DARK

COCOA
min

65%

COCOA BUTTER
average

40%

FLUIDITY



CODE **6806**

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE

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.

LAND

Los Bejucos - Dominican Republic

FLAVOUR

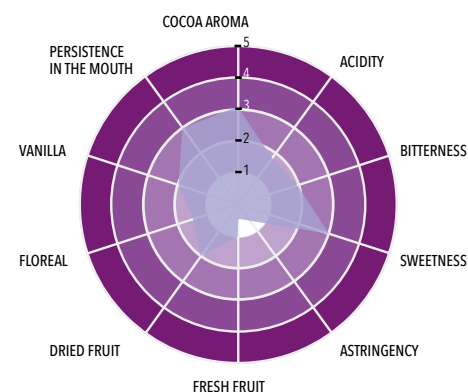
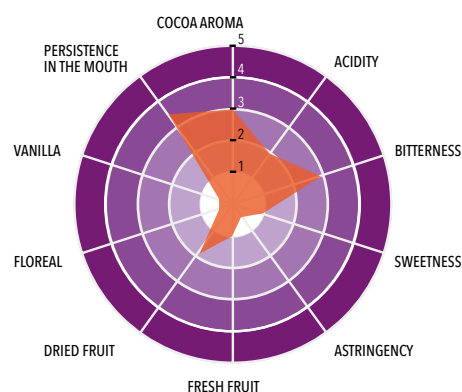
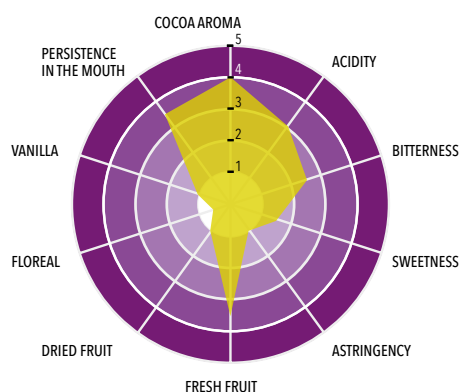
An aromatic profile of great intensity, fully expresses its cocoa taste, with the presence of notes of dried fruit, balanced bitterness and delicate acidity. Minimum astringency.

PLANTATION

Chimelb - Guatemala

FLAVOUR

Sweet and smooth, yet intense and persistent, it has an aromatic cacaotè profile with distinctive notes of dried fruit and a pleasant acidity.



MILK CHOCOLATE COUVERTURE



LOS BEJUCOS
MILK

COLOUR

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

FLUIDITY

CODE

6820

RECOMMENDED USES

WEIGHT - 4 kg

☒ Lecithin FREE

LAND
Los Bejucos - Dominican Republic

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.



PACHIZA
MILK

COLOUR

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

FLUIDITY

CODE

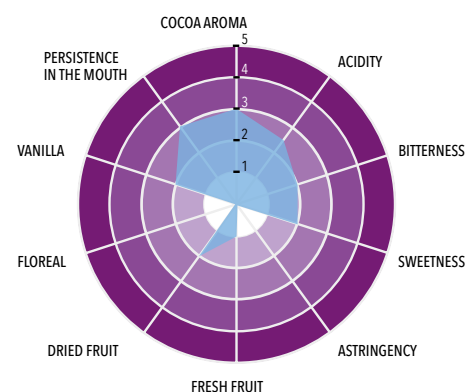
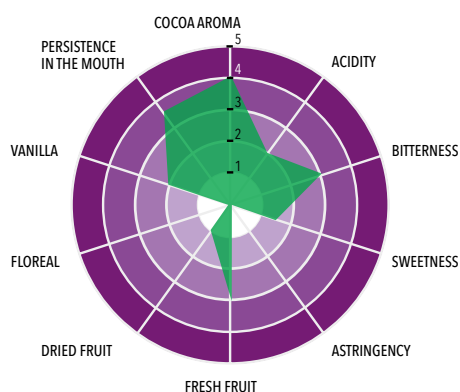
6821

RECOMMENDED USES

WEIGHT - 4 kg

DISTRICT
Pachiza - Peru

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.



COCOA PASTE



BAGUA NATIVO COCOA PASTE

COCOA
min

100%

COCOA BUTTER
average

54%

FLUIDITY



CODE **6843**

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE

☐ Gluten FREE

REGION

Amazonas - Peru

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.



LOS BEJUCOS COCOA PASTE

COCOA
min

100%

COCOA BUTTER
average

54%

FLUIDITY



CODE **6842**

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE

☐ Gluten FREE

LAND

Los Bejucos - Dominican Republic

FLAVOUR

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



SUR DEL LAGO COCOA PASTE

COCOA
min

100%

COCOA BUTTER
average

54%

FLUIDITY



CODE **6840**

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE

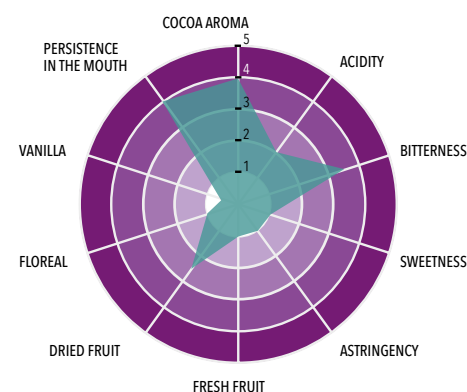
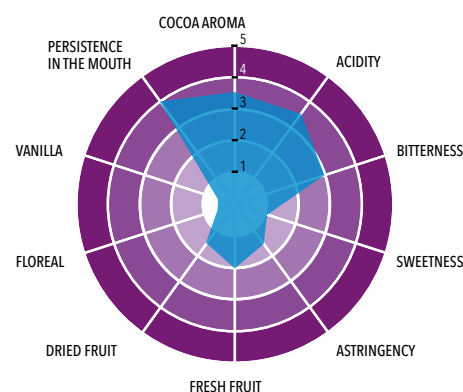
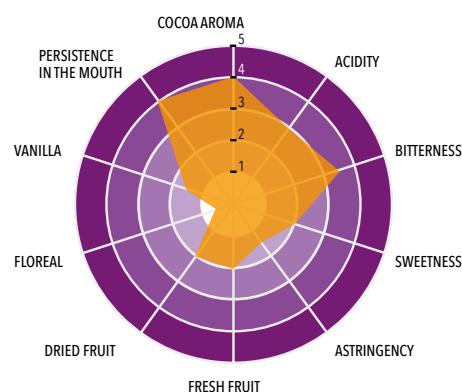
☐ Gluten FREE

REGION

Sur del Lago - Venezuela

FLAVOUR

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



GRAND CRU

[illegible]

● RECOMMENDED ○ POSSIBLE APPLICATION

SINGLE-ORIGIN

From the countries of origin, the cradle of cocoa, we select products of excellence quality, where the raw material becomes a leading role.



THE ORIGINS

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

Immersed in the tropical forest and surrounded by the sea, Baracoa, in the province of Guantánamo, is pure nature. Famous for crops such as coconut and bananas, this area encompasses multiple traditions including a strong culture for cocoa. In fact, around 75% of Cuban cocoa is produced here, characterized by wonderful flavours.

It is here that we find the origins of the Mesoamerican bounty: with over 4000 years of history, and nurturing deep roots in the indigenous culture, from the Olmecs to the Mayans. Today, the genetic potential and the aromatic quality of the cocoa originating in the Sierra da Tabasco and Chiapas regions are harnessed through careful management of the harvest and the fermentation process.

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.

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.

CUBA

 DARK CHOCOLATE
COUVERTURE 66%

DOMINICAN REPUBLIC

 DARK CHOCOLATE
COUVERTURE 75%

MEXICO

 DARK CHOCOLATE
COUVERTURE 68%

ECUADOR

 DARK CHOCOLATE
COUVERTURE 74%


 COCOA PASTE

 COCOA POWDER 22/24


PERU

 DARK CHOCOLATE
BAKING DROPS 60%

 COCOA POWDER 10/12



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.



UGANDA

 DARK CHOCOLATE
COUVERTURE 78%

 COCOA PASTE



SÃO TOMÉ


 DARK CHOCOLATE
COUVERTURE 71%



MADAGASCAR

 DARK CHOCOLATE
COUVERTURE 71%

 MILK CHOCOLATE
COUVERTURE 40%



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.

DARK CHOCOLATE COUVERTURE



UGANDA DARK

COCOA
min

78%

COCOA BUTTER
average

43%

FLUIDITY



CODE **6810**

RECOMMENDED USES

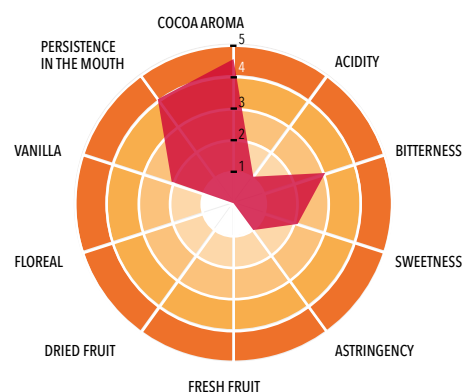
WEIGHT - 4 kg



☐ Lecithin FREE

FLAVOUR

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





DOMINICANA DARK

COCOA
min

75%

COCOA BUTTER
average

47%

FLUIDITY



CODE 6811

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE



NACIONAL ARRIBA DARK

COCOA
min

74%

COCOA BUTTER
average

45%

FLUIDITY



CODE 6812

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE



MADAGASCAR DARK

COCOA
min

71%

COCOA BUTTER
average

42%

FLUIDITY



CODE 6813

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE

LAND
Ecuador

FLAVOUR

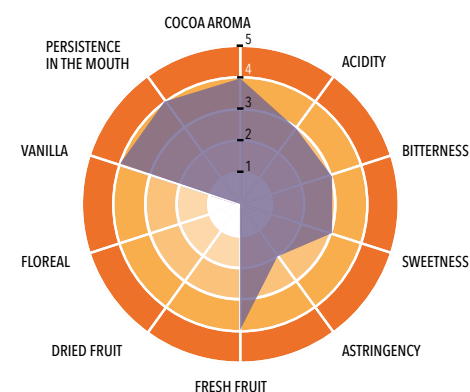
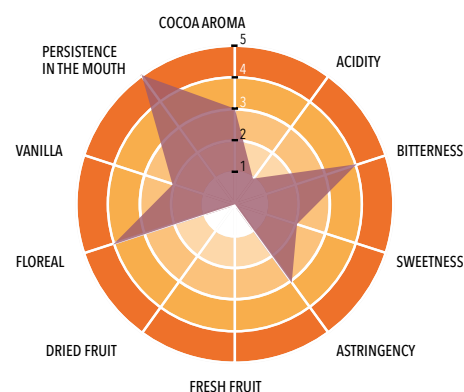
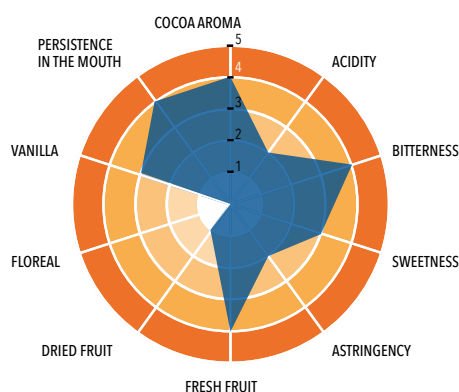
A very delicate aroma, slightly acidic, with a hint of vanilla; intense scent of cocoa and chocolate. Melts easily, with a long finish in the mouth, just slightly astringent with fresh fruit final notes.

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.



DARK CHOCOLATE COUVERTURE



SÃO TOMÉ DARK

COCOA
min

71%

COCOA BUTTER
average

42%

FLUIDITY



CODE 6814

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE



MESSICO DARK

COCOA
min

68%

COCOA BUTTER
average

42%

FLUIDITY



CODE 6815

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE



CUBA DARK

COCOA
min

66%

COCOA BUTTER
average

40%

FLUIDITY



CODE 6816

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE

PLANTATION

Baracoa - North East Cuba

FLAVOUR

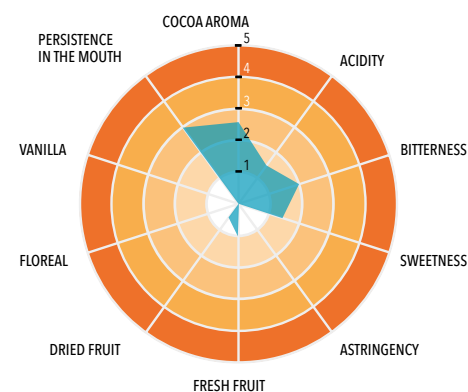
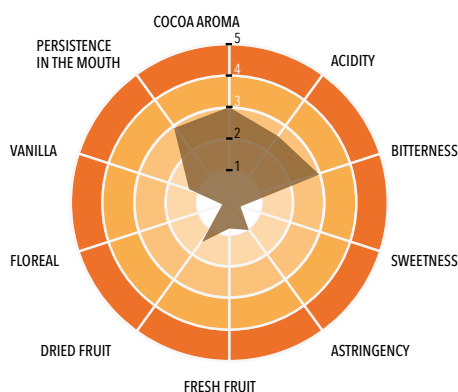
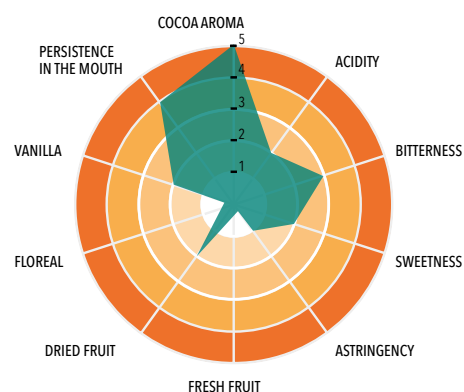
Characteristic cocoa profile, aromatic, intense, begins with a subtle and evanescent acidity and a pleasant note of astringency. A marked bitterness and the typical cocoa aromas emerge immediately, with a hint of tobacco.

FLAVOUR

Prominent bitterness and pronounced astringency. Hints of yellow, smokiness and tobacco; prominent roasting. Pleasant and harmonious cocoa flavour, with a well-balanced bitterness and astringency. A delicate acidity brings out the hints of yellow and fresh fruit, balanced by notes of tobacco and smokiness. The aroma of spices emerges towards the end.

FLAVOUR

A wonderful showcase of Cuban flavours: wood (royal palm and mahogany), hints of dried fruit and spices accompanied by a light acidity and delicate cocoa notes.



MILK

COCOA PASTE



MADAGASCAR MILK

COLOUR
■■■

COCOA min 40%
FAT total 44%
COCOA BUTTER average 37%

FLUIDITY
■■■■■
CODE 8401
RECOMMENDED USES

WEIGHT - 4 kg



□ Lecithin FREE

DISTRICT

Sambirano Valley - North West Madagascar

FLAVOUR

Pleasant notes of yellow fruit, hazelnut finish for a soft and pleasant taste on the palate.



NACIONAL ARRIBA COCOA PASTE

COCOA min 100%
COCOA BUTTER average 54%

FLUIDITY
■■■■■
CODE 6845
RECOMMENDED USES

WEIGHT - 4 kg



□ Lecithin FREE

○ Gluten 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 100%
COCOA BUTTER average 54%

FLUIDITY
■■■■■
CODE 6846
RECOMMENDED USES

WEIGHT - 4 kg

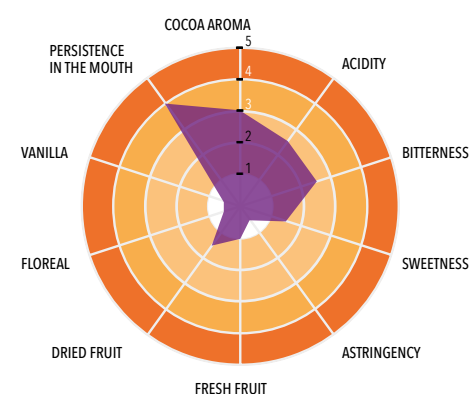
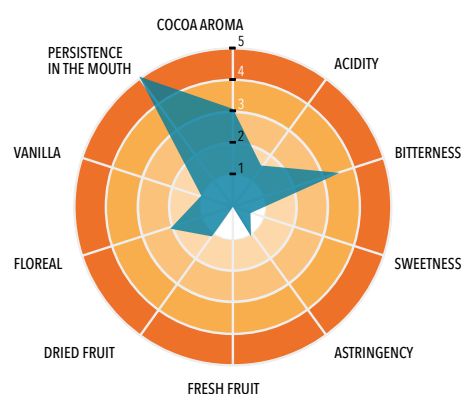
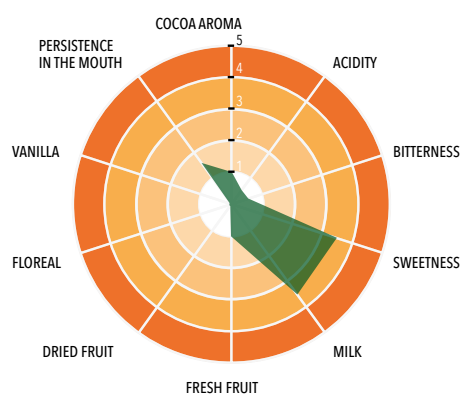


□ Lecithin FREE

○ Gluten FREE

FLAVOUR

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



COCOA POWDER

BAKING DROPS



**PERU
COCOA POWDER**

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

POWDER CODE **4620**

RECOMMENDED USES

COLOUR 

WEIGHT - 1 kg



☐ Gluten FREE



**NACIONAL ARRIBA
COCOA POWDER**

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

POWDER CODE **4621**

RECOMMENDED USES

COLOUR 

WEIGHT - 1 kg



☐ Gluten FREE



**PERU
DARK**

COCOA min	COCOA BUTTER average
60%	33%

DROPS CODE **6870**

RECOMMENDED USES

 **9.000 pcs/kg**

WEIGHT - 4 kg



☐ Lecithin FREE

LAND
Ecuador

FLAVOUR

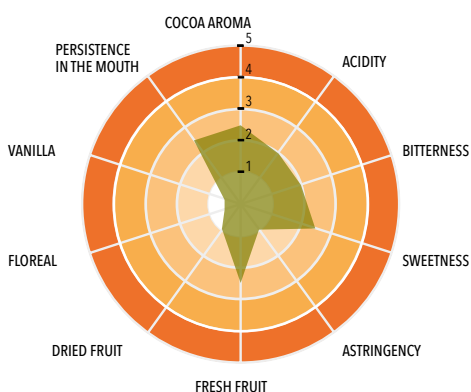
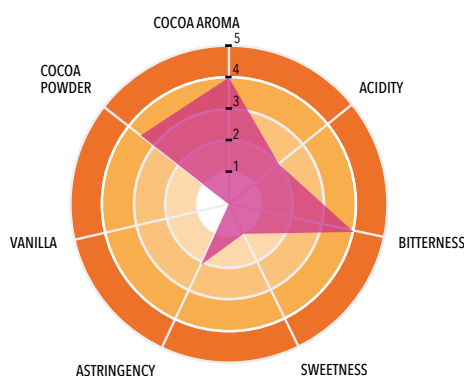
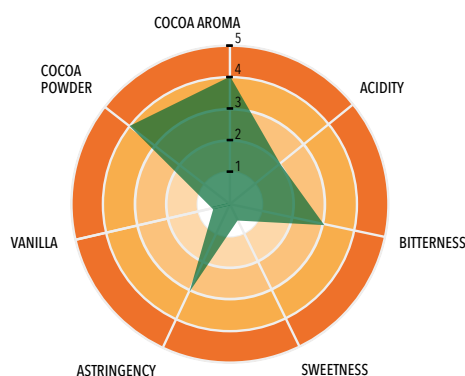
Cocoa with intense, authentic, natural taste. Light brown, natural colour. Delicate acidity and a hint of vanilla.

FLAVOUR

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

FLAVOUR

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



SINGLE-ORIGIN

[illegible]

 RECOMMENDED
 POSSIBLE APPLICATION

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.



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.



COCOA NIBS



**COCOA
NIBS**



COCOA

100%

Size 3/6 mm

NIBS

CODE **1917**
RECOMMENDED USES

WEIGHT - 2,5 kg



 **Gluten FREE**

FLAVOUR

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



CHOCOLATE COUVERTURE



DARK

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

FLUIDITY  CODE **6850** RECOMMENDED USES

WEIGHT - 4 kg



USDA ORGANIC



MILK

COLOUR 

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

FLUIDITY  CODE **6851** RECOMMENDED USES

WEIGHT - 4 kg




WHITE

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

FLUIDITY  CODE **6852** RECOMMENDED USES

WEIGHT - 4 kg



FLAVOUR

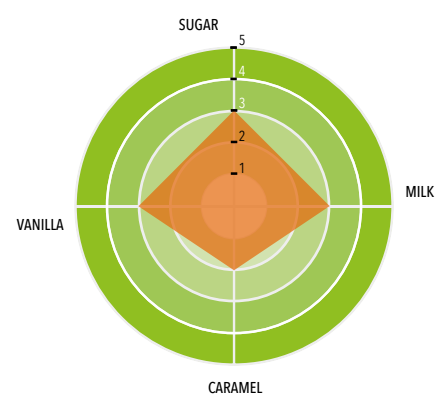
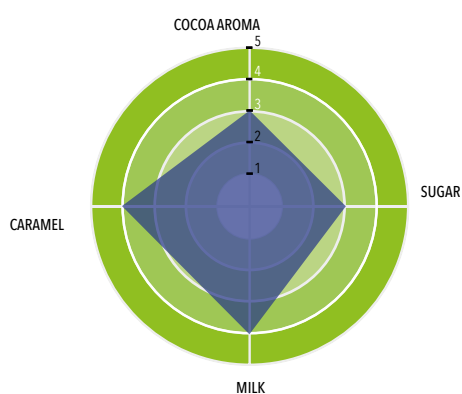
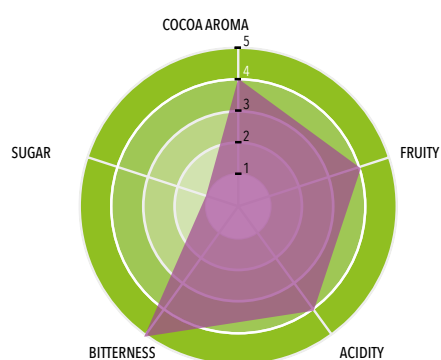
Top quality dark chocolate couverture of great character, with a truly intense aroma of cocoa.

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

PRALINES

THE EXCELLENCE
OF RAW MATERIALS AT THE
SERVICE OF PROFESSIONALS

From high quality raw materials combined with accurate production processes, a complete range of artisan pralines in perfect Italian style, dedicated to the most demanding professionals.



PRALINES



ARTISAN HAZELNUT PRALINE

HAZELNUT

55%

PRALINE

WEIGHT - 5 kg

STRUCTURE

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

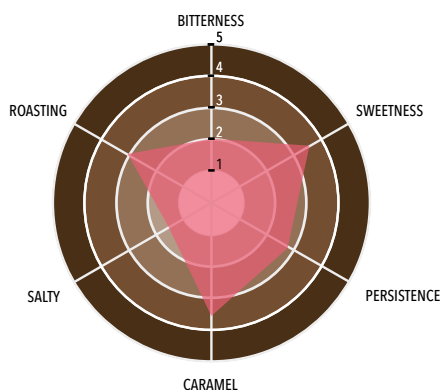
CODE **7327**
RECOMMENDED USES



Gluten FREE

FLAVOUR

Intense flavour of hazelnut praline and caramelised sugar, to propose an artisan and traditional praline.



FINE TGT HAZELNUT PRALINE

HAZELNUT

55%

PRALINE

WEIGHT - 5 kg

STRUCTURE

Fine and smooth for a delicate structure.

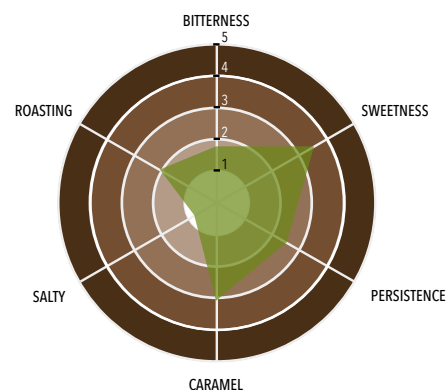
CODE **7344**
RECOMMENDED USES



Gluten FREE

FLAVOUR

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





ARTISAN ROASTED ALMOND PRALINE

ALMOND

STRUCTURE

Fine structure with a pleasant crispness, slightly perceptible on the palate.

55%

PRALINE

CODE 7592

RECOMMENDED USES

WEIGHT - 5 kg



Gluten FREE



ARTISAN PISTACHIO PRALINE

PISTACHIO

STRUCTURE

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

60%

PRALINE

CODE 7343

RECOMMENDED USES

WEIGHT - 2,5 kg



Gluten FREE



CRUNCHY COCONUT PRALINE

ALMOND

STRUCTURE

Compact structure with inclusions of crunchy flakes and grated coconut; prominent crunchiness.

38%

PRALINE

CODE 7595

RECOMMENDED USES

WEIGHT - 2,5 kg



FLAVOUR

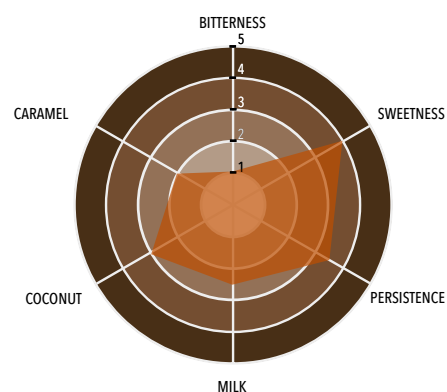
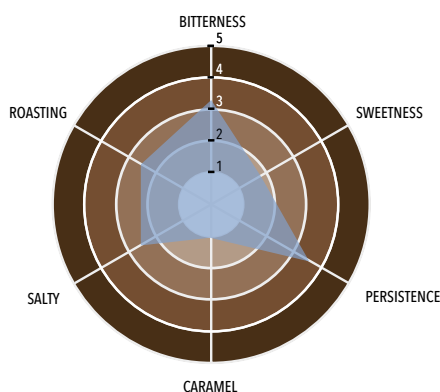
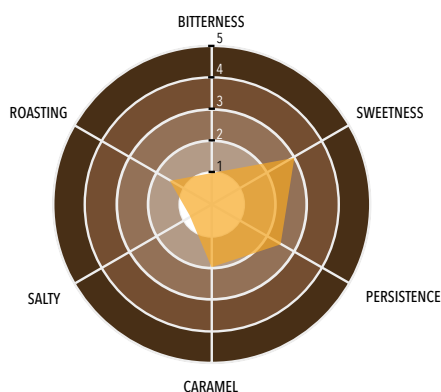
Clean, delicate, balanced flavour of lightly roasted, caramelised almonds. Extremely versatile, it can be used for different applications.

FLAVOUR

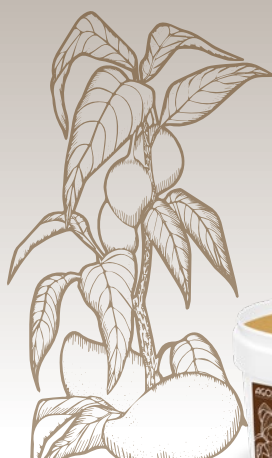
Instantly recognisable rich flavour of natural pistachio, with a slight hint of salt. Light, non-roasted praline flavour.

FLAVOUR

A firm praline paste for use in the creation of almond-based pralines, with coconut rapé, crunchy flakes and caramelized sugar, stabilized with Giada white Chocolate. A dense appearance, interesting chewing texture. Intense flavour of coconut, chocolate and caramel. The crunchy flakes are clearly discernible. For the creation of innovative pralines, both in terms of flavour and texture.



PRALINES



CRUNCHY EXOTIC PRALINE

ALMOND

STRUCTURE

Compact structure with inclusions of crunchy flakes, prominent crunchiness.

43%

PRALINE

CODE **7596**

RECOMMENDED USES

WEIGHT - 2,5 kg



RED FRUITS PRALINE

ALMOND

STRUCTURE

Compact structure with inclusions of red fruits.

51%

PRALINE

CODE **7591**

RECOMMENDED USES

WEIGHT - 2,5 kg



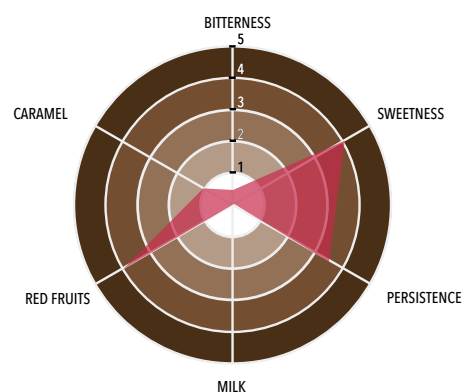
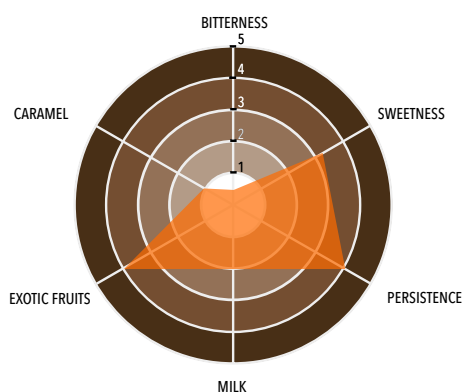
FLAVOUR

A firm praline paste for use in the creation of almond-based pralines, with crunchy flakes and caramelized sugar, stabilized with Chiara Milk Chocolate, and flavoured with tropical fruit. A dense appearance, interesting chewing texture. Intense flavour of tropical fruit, chocolate and caramel. The crunchy flakes are clearly discernible. For the creation of innovative pralines, both in terms of flavour and texture.

FLAVOUR

Typical red fruit nuances with a pleasant and slight almond aftertaste. Sweet notes associated with the acidity of the red fruits.

With dried red fruit powder (blueberry, strawberry and raspberry) and freeze-dried pieces (black cherry, strawberry and red currant).



PRALINES

					CHOCOLATERIE							PASTRY					GELATO			
PRALINES			% Dried fruits	COLOUR	WEIGHT	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
7327	ARTISAN HAZELNUT PRALINE	Hazelnut 55%		5 kg				●				○	●	●	●			●	○	○
7344	FINE TGT HAZELNUT PRALINE	Hazelnut 55%		5 kg				●				○	●	●	●			●	○	○
7592	ARTISAN ROASTED ALMOND PRALINE	Almond 55%		5 kg				●				○	●	●	●			●	○	○
7343	ARTISAN PISTACHIO PRALINE	Pistachio 60%		2,5 kg				●				○	●	●	●			●	○	○
7595	CRUNCHY COCONUT PRALINE	Almond 38%		2,5 kg				●				○	●	●	●			●	○	○
7596	CRUNCHY EXOTIC PRALINE	Almond 43%		2,5 kg				●				○	●	●	●			●	○	○
7591	RED FRUITS PRALINE	Almond 51%		2,5 kg				●				○	●	●	●			●	○	○

● RECOMMENDED ○ POSSIBLE APPLICATION

AGOSTONI

CIOCCOLATO ITALIANO DAL 1946



Milady
with Grand Cru Los Bejucos Milk Chocolate 46%
and Vanini Milk Chocolate 39%



Black Forest
with Pro Intense Dark Chocolate 60%
and Grand Cru Pachiza Dark Chocolate 70%

CHOCOLATE

A wide range of dark, milk, gianduia and white chocolate couvertures to guarantee the best performances in chocolate, pastry and gelato recipes. To complete the range, Linea PRO is perfect to satisfy specific applications as baking or gelato coating.

DARK CHOCOLATE COUVERTURE



VANINI DARK

COCOA
min

72%

COCOA BUTTER
average

44%

FLUIDITY



WEIGHT - 4 kg

CODE 8310

CODE 8076

RECOMMENDED USES



DIAMANTE DARK

COCOA
min

67%

COCOA BUTTER
average

42%

FLUIDITY



WEIGHT - 4 kg

CODE 8307

RECOMMENDED USES



FLAVOUR

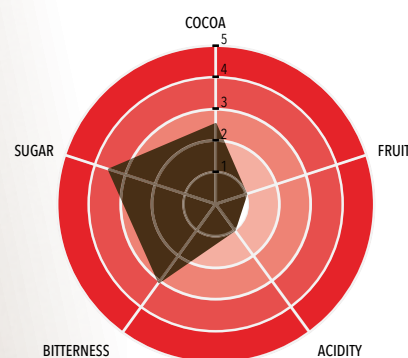
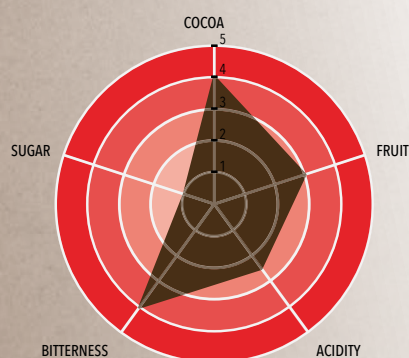
Full of character, intense flavour, smooth, slightly acidic with a fragrance of fruit and spices. Good fluidity.



Code 8076
100% Vegan Recipe

FLAVOUR

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



Dark chocolate and caramel snack
with Vanini Dark Chocolate 72%
and Vanini Aurum



NEW



REGINA DARK

COCOA
min

61%

COCOA BUTTER
average

39%

FLUIDITY



CODE 8311

RECOMMENDED USES

WEIGHT - 4 kg/2,5 kg



CHOCO COCO DARK

COCOA
min

60%

COCONUT
SUGAR MAX

35%

COCOA BUTTER
average

34%

FLUIDITY



CODE 8263

RECOMMENDED USES

WEIGHT - 4 kg



BITTRA DARK

COCOA
min

60%

COCOA BUTTER
average

36%

FLUIDITY



CODE 8312

CODE 8075

RECOMMENDED USES

WEIGHT - 4 kg



FLAVOUR

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

FLAVOUR

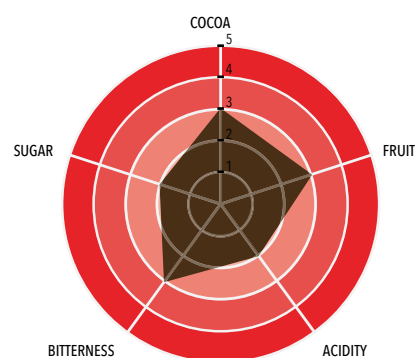
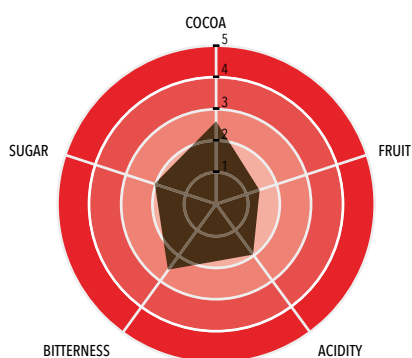
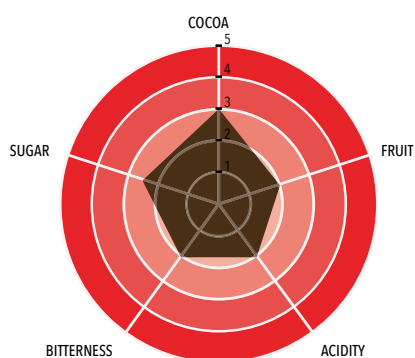
Initial acidity. Bitterness more perceptible than sweetness. Notes of chocolate with a licorice aftertaste. Low persistence.

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.



Code 8075
100% Vegan Recipe



DARK CHOCOLATE COUVERTURE



MABEL DARK

COCOA
min

56%

COCOA BUTTER
average

37%

FLUIDITY



CODE 8316

CODE 8077

RECOMMENDED USES

WEIGHT - 4 kg



MADESIMO DARK

COCOA
min

52%

COCOA BUTTER
average

35%

FLUIDITY



CODE 8313

RECOMMENDED USES

WEIGHT - 4 kg



MODELLA DARK

COCOA
min

52%

COCOA BUTTER
average

32%

FLUIDITY



CODE 8314

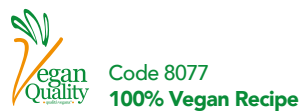
RECOMMENDED USES

WEIGHT - 4 kg



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.



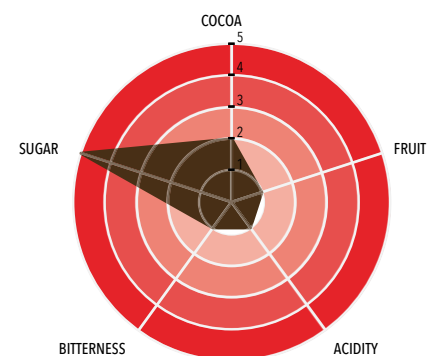
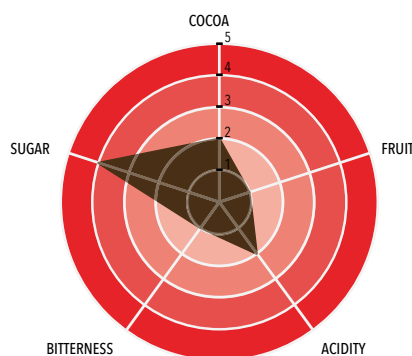
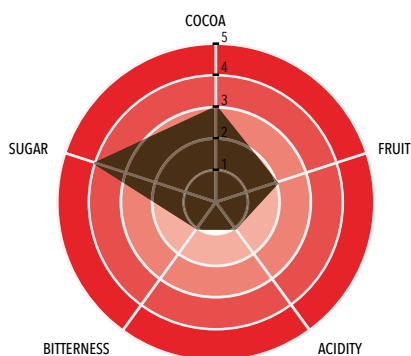
FLAVOUR

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



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.



MILK CHOCOLATE COUVERTURE



AMBRA
MILK

COLOUR
■■■

COCOA min	FAT total	COCOA BUTTER average
40%	46%	38%

FLUIDITY



CODE 8349

RECOMMENDED USES

WEIGHT - 4 kg



■ Lecithin FREE

FLAVOUR

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



VANINI
MILK

COLOUR
■■■

COCOA min	FAT total	COCOA BUTTER average
39%	46%	36%

FLUIDITY



CODE 8341

RECOMMENDED USES

WEIGHT - 4 kg



FLAVOUR

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



REGINA
MILK

COLOUR
■■■

COCOA min	FAT total	COCOA BUTTER average
35%	38%	31%

FLUIDITY



CODE 8348

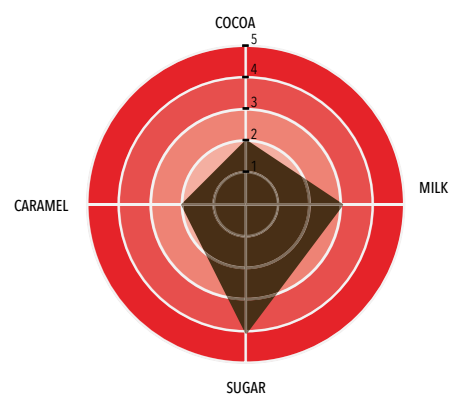
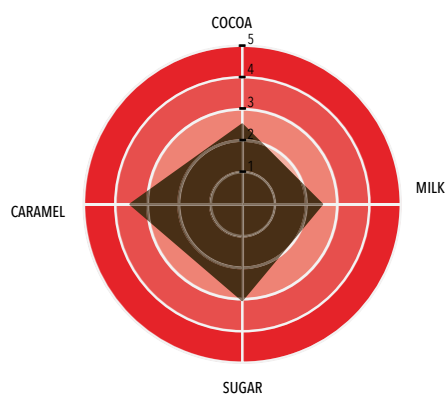
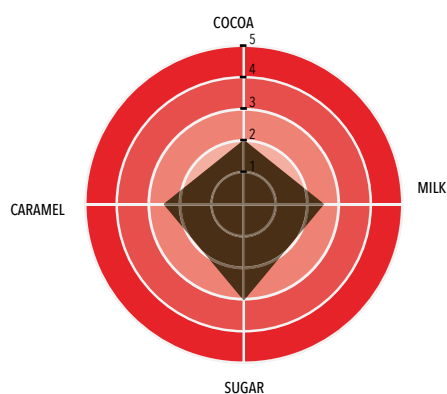
RECOMMENDED USES

WEIGHT - 4 kg



FLAVOUR

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



MILK CHOCOLATE COUVERTURE





CHIARA MILK COLOUR 

COCOA min	FAT total	COCOA BUTTER average
33%	37%	30%


FLUIDITY  CODE 8342
RECOMMENDED USES


WEIGHT - 4 kg 



PRESTIGE MILK COLOUR 

COCOA min	FAT total	COCOA BUTTER average
32%	34%	30%

FLUIDITY  CODE 8343
RECOMMENDED USES

WEIGHT - 4 kg 



MODELLA MILK COLOUR 

COCOA min	FAT total	COCOA BUTTER average
30%	31%	25%

FLUIDITY  CODE 8344
RECOMMENDED USES

WEIGHT - 4 kg 

FLAVOUR

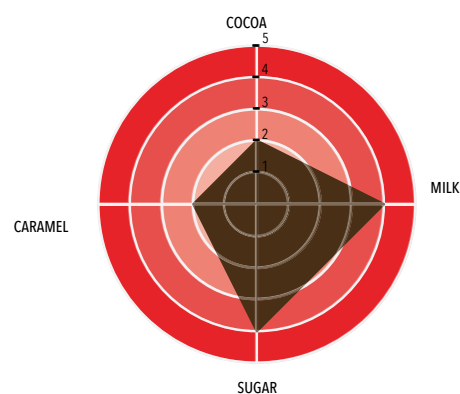
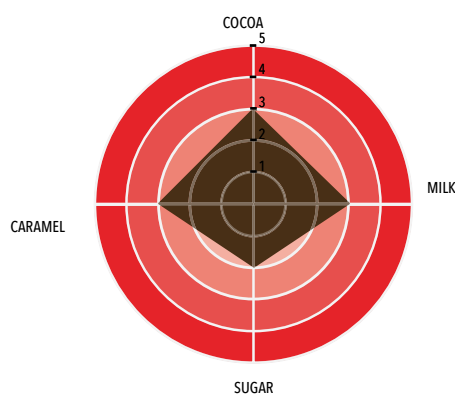
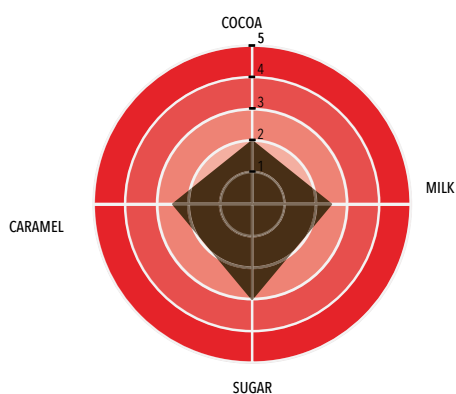
A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.

FLAVOUR

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

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.



CHOCOLATE COUVERTURE SUGAR FREE

VEGAN COUVERTURE



SUGAR FREE*
DARK

COCOA min	COCOA BUTTER average
60%	37%

FLUIDITY 

CODE 8320
RECOMMENDED USES

WEIGHT - 4 kg



*No added sugar



SUGAR FREE*
MILK

COLOUR 

COCOA min	FAT total	COCOA BUTTER average
36%	36%	31%

FLUIDITY 

CODE 8350
RECOMMENDED USES

WEIGHT - 4 kg



*No added sugar



CHOCORICE
COCOA AND RICE

COLOUR 

COCOA min	COCOA BUTTER average
45%	39%

FLUIDITY 

CODE 8199
RECOMMENDED USES

WEIGHT - 4 kg



 Lecithin FREE

FLAVOUR

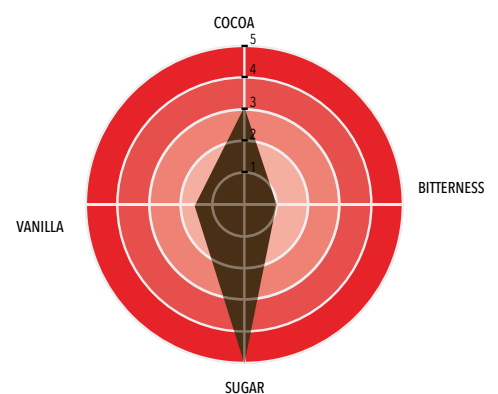
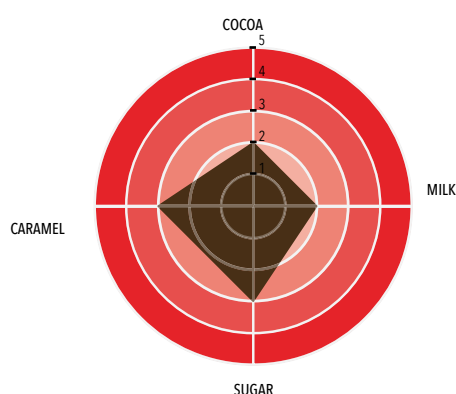
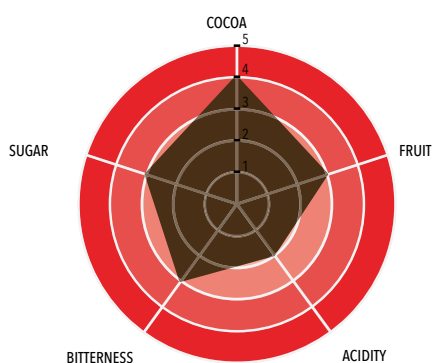
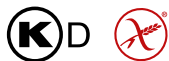
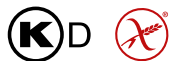
A recipe in which the sugar is replaced by maltitol (39%), a pleasant tasting sweetener. It has an intense aroma of cocoa, smooth and a long finish with no aftertaste. It is particularly indicated for people who are intolerant to sugar.

FLAVOUR

A recipe in which the sugar 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.

FLAVOUR

Vegan cocoa and rice couverture in a recipe where rice powder replaces milk, specifically designed to meet the demands of dairy-free products. A full-bodied taste of soft Chocolate and Cocoa. Excellent crystallization. Wide variety of uses. Vegan certified and Lactose Free.



GIANDUJA CHOCOLATE



GIANDUJA
DARK


COLOUR 

COCOA min	COCOA BUTTER average	HAZELNUT PASTE
32%	26%	24%

FLUIDITY  CODE 8237
CODE TRAY 8396
RECOMMENDED USES

WEIGHT - 5 kg/2,5 kg




 Code 8237 Gluten FREE


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.


Moulded in disks of 4,5gr approx.
or in tray, 2,5kg/4pcs.




GIANDUJA
MILK

COLOUR 

COCOA min	FAT total	COCOA BUTTER average	HAZELNUT PASTE
26%	45%	24%	25%

FLUIDITY  CODE 8395
RECOMMENDED USES

WEIGHT - 2,5 kg

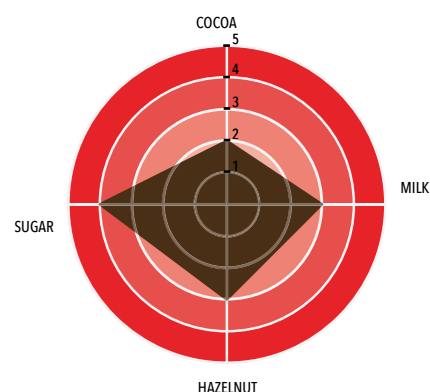
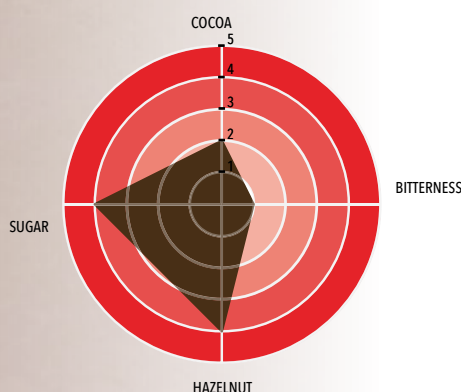


FLAVOUR

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.



Certifications just for code 8237



Essence Praline
with Ambra Milk Chocolate 40%
and Edelweiss White Chocolate

WHITE CHOCOLATE



VANINI WHITE

MILK POWDER average FAT total COCOA BUTTER average

30% 43% 35%

FLUIDITY CODE 8373



RECOMMENDED USES

WEIGHT - 4 kg



EDELWEISS WHITE

MILK POWDER average FAT total COCOA BUTTER average

26% 36% 30%

FLUIDITY CODE 8372



RECOMMENDED USES

WEIGHT - 4 kg



GIADA WHITE

MILK POWDER average FAT total COCOA BUTTER average

22% 38% 32%

FLUIDITY CODE 8352



RECOMMENDED USES

WEIGHT - 4 kg



FLAVOUR

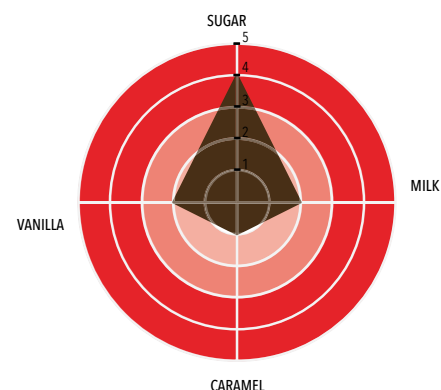
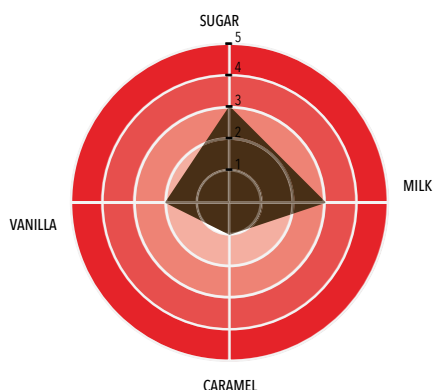
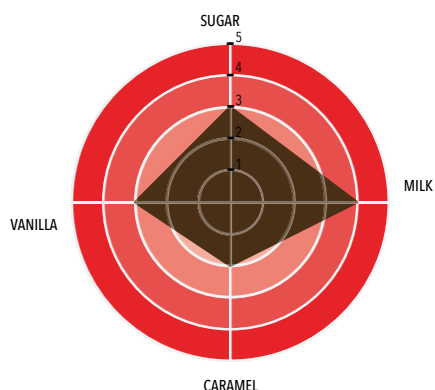
Intense flavour and well-balanced sweetness. A characteristic cleanliness to palate, typical of ICAM cocoa butter, combined with an intense aroma of milk and vanilla.

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.



CARAMEL CHOCOLATE

WHITE CHOCOLATE WITH YOGHURT



CARAMEL MILK COLOUR ■ ■ ■ ■

COCOA min	FAT total	COCOA BUTTER average
33%	31%	37%

FLUIDITY ● ● ● ● ●

CODE 8269
RECOMMENDED USES

WEIGHT - 4 kg




VANINI AURUM WHITE WITH CARAMEL

MILK POWDER average	FAT total	COCOA BUTTER average
30%	43%	35%

FLUIDITY ● ● ● ● ●

CODE 8288
RECOMMENDED USES

WEIGHT - 4 kg




CHOCOYO WHITE WITH YOGHURT

MILK POWDER average	FAT total	COCOA BUTTER average	YOGHURT POWDER
20%	38%	32%	17%

FLUIDITY ● ● ● ● ●

CODE 8198
RECOMMENDED USES

WEIGHT - 4 kg



FLAVOUR

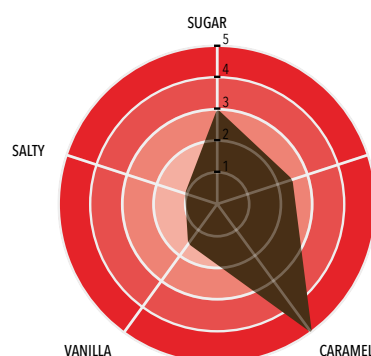
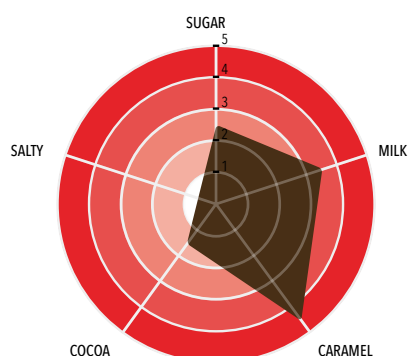
Intense toffee flavour: hints of brown caramel, cream and fresh milk, milk chocolate notes and a delicate final salty hint to cleanse the mouth. The overall result is one of great character and delicacy. Toffee-coloured.

FLAVOUR

Intense flavour of caramel and cream, without covering the hint of milk. Distinct and pleasant sweetness, combined with a note of salty. The result is a delicious chocolate with a great character. Toffee/amber-colored.

FLAVOUR

A new recipe that combines the deodorised cocoa butter of prime pressed production with a new ingredient, yoghurt in powder (17%). A new White Chocolate is born with the typical taste of yoghurt, fresh and sour, sweet and rounded by notes of vanilla.



Linea PRO

CHOCOLATE COUVERTURE

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



PRO INTENSE DARK

COCOA min	COCOA BUTTER average
60%	33%

FLUIDITY: 4 drops (1 full, 3 partial)

CODE 8323
RECOMMENDED USES

WEIGHT - 4 kg




MORBIDO DARK

COCOA min	FAT total	COCOA BUTTER average
54%	35%	31%

FLUIDITY: 4 drops (1 full, 3 partial)

CODE 8321
RECOMMENDED USES

WEIGHT - 4 kg




MORBIDO WHITE

LACTIC MATTER min	FAT total	COCOA BUTTER average
40%	39%	22%

FLUIDITY: 4 drops (1 full, 3 partial)

CODE 8398
RECOMMENDED USES

WEIGHT - 2,5 kg



FLAVOUR

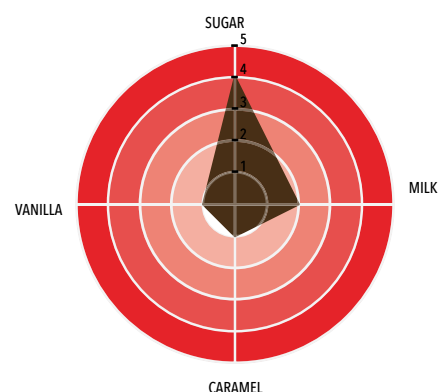
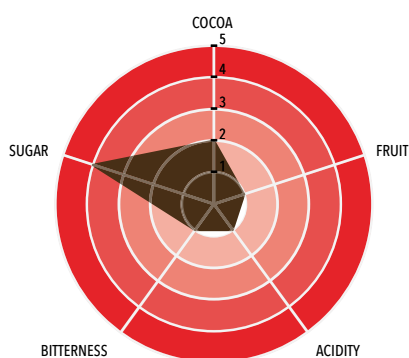
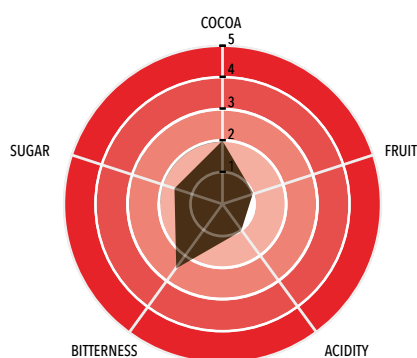
The special balance between cocoa paste and sugar provides its intense character. A distinct and lingering cocoa taste, bitter and delicately cacaotè, controlled acidity, with delicate fresh and dried fruit aromas.

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



Hazelnuts and caramel gelato stick
with Igloo Caramel
and Vanini Aurum Chocolate



IGLOO BITTRA DARK

COCOA min	FAT total	COCOA BUTTER average
67%	50%	46%

FLUIDITY



WEIGHT - 3,5 kg

CODE 8193

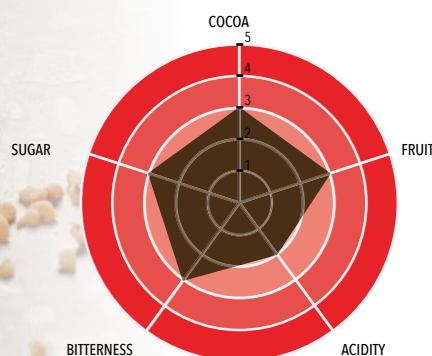
RECOMMENDED USES



☐ Gluten FREE

FLAVOUR

Intense and powerful chocolate flavour, strong taste without being aggressive. Distinctive dark colour.



IGLOO LATTE INTENSO MILK

COLOUR



COCOA min	FAT total	COCOA BUTTER average
40%	46%	37%

FLUIDITY



WEIGHT - 3,5 kg

CODE 8194

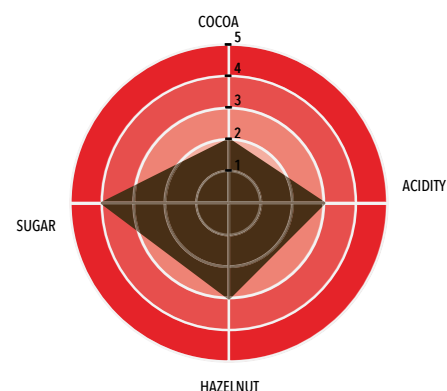
RECOMMENDED USES



☐ Gluten FREE

FLAVOUR

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



Chocolates created to provide a perfect glaze for gelato, cones and gelato 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.



IGLOO EDELWEISS WHITE

MILK POWDER average FAT total COCOA BUTTER average

20% 51% 41%

FLUIDITY



CODE 8195

RECOMMENDED USES

WEIGHT - 3,5 kg



☐ Gluten FREE

FLAVOUR

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



IGLOO CARAMEL WHITE

MILK POWDER average FAT total COCOA BUTTER average

20% 51% 41%

FLUIDITY



CODE 8204

RECOMMENDED USES

WEIGHT - 3,5 kg



☐ Gluten FREE

FLAVOUR

Clear mou notes, creamy texture and slightly salty aftertaste



IGLOO PISTACHIO WHITE

MILK POWDER average FAT total COCOA BUTTER average

19% 51% 40%

FLUIDITY



CODE 8122

RECOMMENDED USES

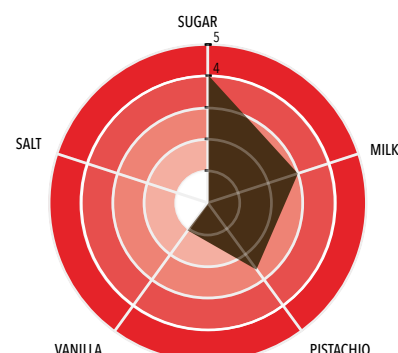
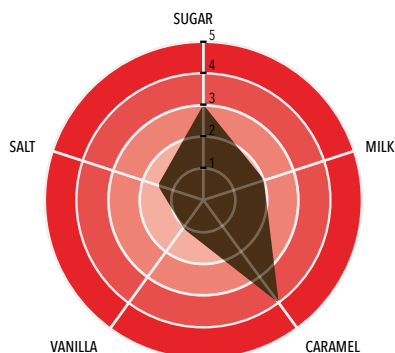
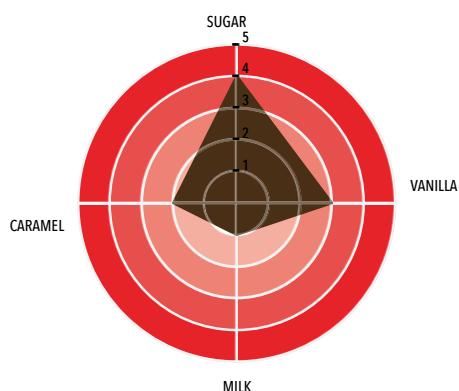
WEIGHT - 3,5 kg



☐ Gluten FREE

FLAVOUR

Sweet notes associated with a slight hint of roasted and milk.



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.

CHUNKS



**CHUNKS
DARK**

COCOA min	COCOA BUTTER average
45%	26%

CHUNKS ■ ■ ■ CODE **8356**
RECOMMENDED USES

WEIGHT - 4 kg




**CHUNKS
MILK**

COCOA min	FAT total	COCOA BUTTER average
30%	29%	24%

CHUNKS ■ ■ ■ CODE **8357**
RECOMMENDED USES

WEIGHT - 4 kg




**CHUNKS
WHITE**

COCOA min	COCOA BUTTER average
26%	21%

CHUNKS ■ ■ ■ CODE **8358**
RECOMMENDED USES

WEIGHT - 4 kg




CHIPS DARK



MEDIUM CHIPS DARK

COCOA
min

COCOA BUTTER
average

45%

26%

CHIPS



7.500 pcs./kg
WEIGHT - 4 kg

CODE 8336

RECOMMENDED USES



MIGNON CHIPS DARK

COCOA
min

COCOA BUTTER
average

45%

26%

CHIPS



9.000 pcs./kg
WEIGHT - 4 kg

CODE 8337

RECOMMENDED USES



CHIPS CARAMEL



LARGE CHIPS WHITE CARAMEL

MILK POWDER
average

FAT
total

COCOA BUTTER
average

20% 31% 25%

CHIPS



1.700 pcs./kg
WEIGHT - 4 kg

CODE 8284

RECOMMENDED USES



FLAVOUR

Intense taste of caramel and milk. A marked and pleasant sweet note combined with a hint of salt for a delicious chocolate of great character. Toffee amber colour.



MINI CHIPS DARK

COCOA
min

COCOA BUTTER
average

45%

26%

CHIPS



12.000 pcs./kg
WEIGHT - 4 kg

CODE 8338

RECOMMENDED USES



SPILLO CHIPS DARK

COCOA
min

COCOA BUTTER
average

45%

26%

CHIPS



20.000 pcs./kg
WEIGHT - 4 kg

CODE 8339

RECOMMENDED USES



CHOCOLATE FOR BAKING STABLE PRODUCTS

CHOCOLATE NUANCES

Icam chocolate for baking stable products is characterized by its body and intense and clean taste. The recipes are designed to be bake stable at high temperatures. The authentic taste of chocolate makes these products perfect for any recipe of bakery products, such as croissants, baking bases, biscuits... and more. This new range of chunks offers the possibility of having a versatile product in its uses: with the addition of about 6% of cocoa butter, the chunks can become real chocolate couvertures with characteristic flavours of fruit and coffee to be used in pastry, chocolate and ice cream.



Fruity Cupcake
with Chocolate Nuances



NEW



CHUNKS HAZELNUT MILK


HAZELNUT PASTE	COCOA min	MILK min	COCOA BUTTER average	FAT total
10%	30%	16%	21%	32%

CHUNKS

15x15x5 mm approx
WEIGHT - 4 kg

CODE 8262
RECOMMENDED USES



 Gluten FREE

FLAVOUR

Milk notes, followed by a delicate roasted hazelnut. Balanced sweetness.

NEW



CHUNKS SPICED MILK

COCOA min	MILK min	COCOA BUTTER average	FAT total
30%	18%	23%	29%

CHUNKS

15x15x5 mm approx
WEIGHT - 4 kg

CODE 8261
RECOMMENDED USES



 Gluten FREE

FLAVOUR

Intense notes of spice with particular hints of pepper, walnut, muscat, cinnamon and cloves.

CHUNKS PISTACHIO

PISTACHIO PASTE	MILK min	COCOA BUTTER average	FAT total
10%	21%	18%	29%

CHUNKS



15x15x5 mm approx

WEIGHT - 4 kg

CODE 8567

RECOMMENDED USES



☐ Gluten FREE

CHUNKS RASPBERRY

MILK min	COCOA BUTTER average	FAT total
24%	20%	26%

CHUNKS



15x15x5 mm approx

WEIGHT - 4 kg

CODE 8568

RECOMMENDED USES



☐ Gluten FREE

FLAVOUR

Sweet notes associated with roasted pistachio and intense milk flavours.

FLAVOUR

Clear notes of raspberry and typical acidity, followed by pleasant sweet and milky hints. With fruits in powdered.



CHUNKS PASSION FRUIT

MILK min	COCOA BUTTER average	FAT total
24%	20%	26%

CHUNKS



15x15x5 mm approx

WEIGHT - 4 kg

CODE 8402

RECOMMENDED USES



☐ Gluten FREE

CHUNKS BLUEBERRY

MILK min	COCOA BUTTER average	FAT total
22%	20%	26%

CHUNKS



15x15x5 mm approx

WEIGHT - 4 kg

CODE 8119

RECOMMENDED USES



☐ Gluten FREE

FLAVOUR

Delicate sweetness with persistent notes of milk. An enveloping taste of blueberry, accompanied by light and typical acidic notes. With fruits in powdered.



CHUNKS MILK AND COFFEE

COCOA min	MILK min	COCOA BUTTER average	FAT total
30%	18%	16%	28%

CHUNKS



15x15x5 mm approx

WEIGHT - 4 kg

CODE 8472

RECOMMENDED USES



☐ Gluten FREE

FLAVOUR

Clear notes of Arabica coffee, enhanced by the presence of ground coffee, enriched by a light note of milk for a full and enveloping taste on the palate.



ICAM PROFESSIONAL

[illegible]

● RECOMMENDED ○ POSSIBLE APPLICATION

ICAM PROFESSIONAL

					CHOCOLATERIE										PASTRY					GELATO					
					% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE																	
GIANDUJA CHOCOLATE																									
8237*	GIANDUJA DARK	32	43	26	40																				
8396*	GIANDUJA MILK	26	30	24	45																				
WHITE CHOCOLATE					4kg / 3Pcs																				
8373	VANINI	-	34	35	43																				
8372	EDELWEISS	-	36	30	36																				
8352	GIADA	-	45	32	38																				
CARAMEL CHOCOLATE					4kg / 3Pcs																				
8269	CARAMEL (MILK)	33	34	31	37																				
8288	VANINI AURUM (WHITE)	-	34	35	43																				
WHITE CHOCOLATE WITH YOGHURT					4kg / 3Pcs																				
8198	CHOCOYO	-	30	32	38																				

Linea PRO

CHOCOLATE COUVERTURE

4kg / 3Pcs

% Cocoa MIN

% Sugar MAX

% Cocoa butter AVERAGE

% Total fat AVERAGE

					CHOCOLATERIE										PASTRY				GELATO						
					FLUIDITY					Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciarella	
8323	PRO INTENSE DARK	60	39	33	-																				
8321	MORBIDO DARK	54	43	31	35																				
8398*	MORBIDO WHITE	-	37	22	39																				

• Case 5 kg
* Tray 2,5 kg / 4Pcs

● RECOMMENDED ○ POSSIBLE APPLICATION

Linea PRO

% Cocoa MIN	100
% Sugar MAX	100
% Cocoa butter AVERAGE	100
% Total fat AVERAGE	100

IGLOO CHOCOLATE FOR COATING

3,5kg Bucket

8193	IGLOO BITTRA DARK	67	31	46	50
8194	IGLOO LATTE INTENSO MILK	40	35	37	46
8195	IGLOO EDELWEISS WHITE	-	29	41	51
8204	IGLOO CARAMEL WHITE	-	29	41	51
8122	IGLOO PISTACHIO WHITE	-	25	40	51

CHOCOLATE FOR BAKING STABLE PRODUCTS

8356	DARK CHOCOLATE CHUNKS	45	54	26	-
8357	MILK CHOCOLATE CHUNKS	30	50	24	29
8358	WHITE CHOCOLATE CHUNKS	-	53	21	28
8567*	PISTACHIO CHUNKS	-	-	18	29
8568*	RASPBERRY CHUNKS	-	-	20	26
8402*	PASSION FRUIT CHUNKS	-	-	20	26
8119*	BLUEBERRY CHUNKS	-	-	20	26
8472*	CHUNKS MILK AND COFFEE	30	-	16	28
8262*	CHUNKS HAZELNUT MILK	30	-	21	32
8261*	CHUNKS SPICED MILK	30	-	23	29
8284	LARGE CHOCOLATE CHIPS WHITE CARAMEL - 1.700 pcs/kg	-	-	25	31
8336	DARK CHOCOLATE MIDIE CHIPS - 7.500 pcs/kg	45	54	26	-
8337	DARK CHOCOLATE MIGNON CHIPS - 9.000 pcs/kg	45	54	26	-
8338	DARK CHOCOLATE MINI CHIPS - 12.000 pcs/kg	45	54	26	-
8339	DARK CHOCOLATE SPILLO CHIPS - 20.000 pcs/kg	45	54	26	-

FLUIDITY	CHOCOLATERIE							PASTRY					GELATO		
	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella

- Case da 4 kg

* Tray 2,5 kg / 4 Pcs

● RECOMMENDED ○ POSSIBLE APPLICATION



Dark chocolate gelato
with Grand Cru Sur de Lago 72%
and Dark Cocoa Powder 22/24

Intense milk gelato
with Grand Cru Los Bejucos Milk Chocolate 46%
and Dark Cocoa Powder 22/24

COCOA POWDER, PASTE AND 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%

FLUIDITY



WEIGHT - 4 kg

COCOA BUTTER
average

54%

CODE 8382
RECOMMENDED USES



☐ Gluten FREE



COCOA BUTTER IN DROPS

COCOA BUTTER
average

100%

ACIDITY

1,5%

WEIGHT - 3,5 kg

CODE 7852
RECOMMENDED USES



☐ Gluten FREE

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.

DESCRIPTION

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



Choco Cheesecake in jar
with Low Fat Cocoa Powder 10/12,
Regina Dark Chocolate 61%
and Regina Milk Chocolate 35%

COCOA POWDER



COCOA 22/24

COLOUR



COCOA BUTTER
average

PH
(+/-0.3)

22/24% 7.0

POWDER

CODE 4239



RECOMMENDED USES

WEIGHT - 1 kg



☐ Gluten FREE

FLAVOUR

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



**COCOA 22/24
DARK**

COLOUR



COCOA BUTTER
average

PH
(+/-0.3)

22/24% 8.0

POWDER

CODE 4240
CODE 4898



RECOMMENDED USES

WEIGHT - 1 kg/5 kg



☐ Gluten FREE

FLAVOUR

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



**COCOA 22/24
DARK VANILLA**

COLOUR



COCOA BUTTER
average

PH
(+/-0.3)

22/24% 8.0

POWDER

CODE 4238
CODE 4897



RECOMMENDED USES

WEIGHT - 1 kg/5 kg



☐ Gluten FREE

FLAVOUR

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



**COCOA 10/12
LOW FAT**

COLOUR



COCOA BUTTER
average

PH
(+/-0.3)

10/12% 7.3

POWDER

CODE 4839



RECOMMENDED USES

WEIGHT - 1 kg



☐ Gluten FREE

FLAVOUR

Very intense cocoa aroma and flavour.
Brown red colour.



**SUGARED
COCOA**

COLOUR



COCOA
min

PH
(+/-0.3)

SUGAR
max

45% 6.7 53%

POWDER

CODE 4832



RECOMMENDED USES

WEIGHT - 1 kg



☐ Gluten FREE

FLAVOUR

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



**COCOA BAR
HOT CHOCOLATE**

COLOUR



COCOA
min.

SUGAR
max

28% 57%

POWDER

CODE 4108



RECOMMENDED USES

WEIGHT - 1 kg



☐ Gluten FREE

FLAVOUR

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



ICAM PROFESSIONAL

			% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	CHOCOLATERIE										PASTRY					GELATO	
							Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella		
							WEIGHT/Pcs																
8382	COCOA PASTE	54	% Cocoa butter average				4 kg / 3 Pcs	●	○	○	●		○	○	○	○	○	○	○	○	○	○	
7852	COCOA BUTTER IN DROPS	100					Bucket 3.5 kg				○		○		○	○	○	○		●	●		
COCOA POWDER							PH																
4239	COCOA 22/24	22 / 24	7.0	1 kg / 10 Pcs								●	●	○	●	●	●	●	●	●	●	●	
4240 4898	COCOA 22/24 DARK	22 / 24	8.0	1 kg / 10 Pcs 5 kg / 4 Pcs								●	●	○	●	●	●	●		●	●		
4238 4897	COCOA 22/24 DARK VANILLA	22 / 24	8.0	1 kg / 10 Pcs 5 kg / 4 Pcs								●	●	○	●	●	●	●		●	●		
4839	COCOA 10/12 LOW FAT	10 / 12	7.3	1 kg / 10 Pcs								●	●	○	●	●	●	●		●	●		
4832	SUGARED COCOA 53% max SUGAR	11	6.7	1 kg / 10 Pcs								●	●	○	○	○	○			●	●		
4108	CACAO BAR for hot chocolate 57% max sugar	2		1 kg / 5 Pcs								●					●	●					
							● RECOMMENDED ○ POSSIBLE APPLICATION																



Strawberry nougat
with Fillmilk ZeroP Cream
and Raspberry Chocolate Nuance

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.

ZEROP CREAMS

Recipes without palm oil and hydrogenated fats, for a premium range and an authentic taste.



ZEROP DARK CREAM

LOW FAT COCOA
POWDER average

FAT
total

HAZELNUT
paste

25%

37%

6%

STRUCTURE

Soft spreadable cream.

CODE 7550

RECOMMENDED USES

WEIGHT - 10kg



○ Gluten FREE

⬡ No hydrogenated fats



ZEROP FILLMILK

LACTIC MATTER

FAT
total

22%

34%

STRUCTURE

Soft spreadable cream.

CODE 7552

RECOMMENDED USES

WEIGHT - 10kg



○ Gluten FREE

⬡ 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 or as an additional element, suitable for reinforcing the flavour of creams and fillings, for the preparation of Italian style semi-freddi, parfaits, soufflé and glassé.

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.



Tasty mini krapfen
with ZeroP Cloe
and ZeroP Nosetta creams



ZEROP HAZELNUT CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
---------------------------------	--------------	-------------------

8% 32% 10%

STRUCTURE

Spreadable cream
of excellent pliability.

CODE 7551

RECOMMENDED USES

WEIGHT - 10 kg



Gluten FREE

No hydrogenated fats



NOSETTA ZEROP

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
---------------------------------	--------------	-------------------

6% 34% 35%

STRUCTURE

Soft spreadable cream.

CODE 7553

RECOMMENDED USES

WEIGHT - 6 kg



Gluten FREE

No hydrogenated fats



CLOE ZEROP

PISTACHIO paste	FAT total
--------------------	--------------

15% 34%

STRUCTURE

Soft spreadable cream.

CODE 7564

RECOMMENDED USES

WEIGHT - 6 kg



Gluten FREE

No hydrogenated fats



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 or 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

Premium cream with a refined and intense taste of gianduja, in a balanced mix of cocoa and roasted hazelnut, slightly sweet in the finish. Tender texture, glossy appearance.

Excellent as a filling, topping, glazing of baked cakes and sponge cakes in general, to use as it is or with the addition of chocolate or cocoa butter to enhance the structure, even with the addition of inclusions. Perfect as a proposal in jars, as it is or customized.

In pastry, suitable for flavouring creams, filling baked cakes and sponge cakes. It can be used in the oven, with the attention of covering it. Excellent for glazing small pastries and profiterole: in a positive display it maintains its brilliance. In ice cream, it can be used for marblings and sauces, both pure and with inclusions, suitable for fast and soft ice cream recipes. It contains 7% of lactic matter.

DESCRIPTION

Pistachio cream with the distinctive flavour of the fruit, round, with delicate notes of white chocolate, easy melt in mouth. The absence of palm oil makes it a premium proposal. Soft texture with bright appearance. In positive showcase it maintains the brilliance.

Perfect for filling croissants, cakes and mono. In pastry, as a filling to use alone or with the addition of cocoa butter or white chocolate to enhance structure. Interesting as profiterole or "rocher" glaze. It can be used in the oven, with the attention of covering it. If personalized with inclusions and additional pistachio paste, it can also represent a proposal to pack in jars or a premium filling for Italian Easter Colomba and other festive leavened desserts. In ice cream, it can be used as a sauce, glaze in combination with cocoa butter and / or oils.

CREAMS

NEW



LIMONETTE

FAT
total

38%

STRUCTURE
Consistent texture.

CODE **7926**
RECOMMENDED USES

WEIGHT - 6 kg



- ☐ Gluten FREE
- ☒ No hydrogenated fats

NEW



ZABUÒ

MARSALA

EGG

FAT
total

20% 21% 5%

STRUCTURE
Soft texture.

CODE **7927**
RECOMMENDED USES

WEIGHT - 2,5 kg



- ☐ Gluten FREE
- ☒ No hydrogenated fats

NEW



CARMEL CREAM

CARMEL
POWDER

FAT
total

3% 38%

STRUCTURE
Soft and spreadable
cream.

CODE **7929**
RECOMMENDED USES

WEIGHT - 6 kg



- ☐ Gluten FREE
- ☒ No hydrogenated fats

DESCRIPTION

A cream with a delicate and sweet lemon taste, typical of the Italian tradition. It is suitable for fillings of croissants, cakes or single portions. Usable in other confectionery preparations such as creams, glazing or decoration. In chocolate, ideal for filling pralines.

DESCRIPTION

Ready-to-use eggnog with a peculiar note of Marsala and eggs. Perfect as a flavouring paste or as an ingredient in pastry recipes, ideal also as pure filling in preparations as éclair and bigné. In gelato, can be used as an ingredient or as a variegation.

DESCRIPTION

A cream with a delicate and delicious caramel note. Perfect as a filling but suitable also for flavouring, icing and decorations. In chocolate, also ideal for filling pralines.



NOCCIOCHIARA

HAZELNUTS

FAT
total

12%

38%

STRUCTURE

Soft and spreadable cream.

CODE 7924

RECOMMENDED USES

WEIGHT - 6 kg



○ Gluten FREE

⬢ No hydrogenated fats



DESCRIPTION

Light colour hazelnut creamy and enveloping flavour. Characterized by a balanced sweetness and a distinct hazelnut note.

Suitable for an alternative and delicious filling in pastry and chocolatier.



CREMICAM

LOW FAT COCOA
POWDER average

FAT
total

HAZELNUT
paste

7%

32% 14%

STRUCTURE

Highly malleable spreading cream.

CODE 7554

RECOMMENDED USES

WEIGHT - 10 kg



○ Gluten FREE

⬢ No hydrogenated fats



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.



NOCCIOLITA

LOW FAT COCOA
POWDER average

FAT
total

HAZELNUT
paste

5%

35% 14%

STRUCTURE

Spreadable and baking stable cream.

CODE 7555

RECOMMENDED USES

WEIGHT - 10 kg



○ Gluten FREE



DESCRIPTION

Authentic and natural hazelnut flavour, provided thanks to its high percentage of Italian hazelnut paste, which has in itself a naturally intense and clean flavour, with no artificial flavourings. A touch of vanilla completes its taste profile. Ready to use as is. May be used 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.

CREAMS



FARCINETTE

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
8%	38%	7%

STRUCTURE
Spreadable cream
for filling.

CODE 7556
RECOMMENDED USES

WEIGHT - 6 kg



○ Gluten FREE

○ Gluten FREE
⬢ No hydrogenated fats



VANINI CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
1%	43%	22%

STRUCTURE
Compact and meltable
cream.

CODE 7562
RECOMMENDED USES

WEIGHT - 6 kg



○ Gluten FREE
⬢ No hydrogenated fats



ELISA CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
25%	37%	6%

STRUCTURE
Soft spreadable
cream.

CODE 7557
RECOMMENDED USES

WEIGHT - 6 kg



○ Gluten FREE
⬢ No hydrogenated fats



DESCRIPTION

Spreadable hazelnut cream, with a compact and shiny texture. As a filling to use pure or with the addition of chocolate to enhance the structure. Excellent with the addition of inclusions. In pastry, suitable as a flavouring when combined with creams. Perfect for filling croissants, cakes and mono. It can be used in the oven, with the attention of covering it. It can be used as an ingredient in the "Fast ice cream" technique. It contains 7% of lactic matter.

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 filling or with extra chocolate to add higher 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

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. Adapt for seasoning. May also be used for cake and small pastries glazing.



EXTRA DARK CREAM

LOW FAT COCOA
POWDER average

FAT
total

26%

39%

STRUCTURE
Smooth and
spreadable cream

CODE 7558
RECOMMENDED USES

WEIGHT - 10 kg



Gluten FREE

No hydrogenated fats



ICAM DARK CHOCOLATE ICING

LOW FAT COCOA
POWDER average

FAT
total

HAZELNUT
paste

23%

41%

6%

STRUCTURE
Smooth and
spreadable icing.

CODE 7560
RECOMMENDED USES

WEIGHT - 6 kg



Gluten FREE

No hydrogenated fats



MORESKA CREAM

LOW FAT COCOA
POWDER average

FAT
total

HAZELNUT
paste

15%

34%

14%

STRUCTURE
Soft spreadable
cream.

CODE 7559
RECOMMENDED USES

WEIGHT - 6 kg



Gluten FREE

No hydrogenated fats



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.

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, parfaits, soufflés and glacés.

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 creamy desserts. Ideal glazing for semifreddi.

DESCRIPTION

Strong cocoa flavour, the presence of 14% hazelnut paste softens and rounds the aromatic profile. Notes of vanilla. Very Dark Chocolate colour. Homogeneous structure. Chocolate at positive temperature (in showcase) it always maintains the aesthetic yield. Perfect for flavouring, excellent as glazing profiterole, cakes and small pastry - use at 35°C for better fluidity. For pralines as filling to be used alone or added with chocolate (approximately 35%) to give it more structure. Perfect in addition of inclusions.

HAZELNUT PASTE



Cheesecake snack with white chocolate and strawberries
with White Edelweiss Cream and White Edelweiss Chocolate

EDELWEISS WHITE CREAM

LACTIC MATTER
average

33%

FAT
total

39%

STRUCTURE

Compact and meltable cream.

CODE 7563

RECOMMENDED USES

WEIGHT - 6 kg



- ☐ Gluten FREE
- ☒ No hydrogenated fats



DESCRIPTION

Base cream, soft to cut. Milky taste, which is ideal in combination with other flavourings 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. Possible uses: toppings, paste addition to butter/meringue flavouring/creams, glazing and decorations. Outstanding when whipped for the decoration of cupcakes.



HAZELNUT PASTE

HAZELNUT
paste

100%

FAT
total

65%

STRUCTURE

Smooth and uniform hazelnut paste.

CODE 1862

RECOMMENDED USES

WEIGHT - 5 kg



- ☐ Gluten FREE
- ☒ No hydrogenated fats

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 mousses. May also be used to create semifreddi, variegations and ice cream bases.

COATINGS

GLASOVER DARK

LOW FAT COCOA
POWDER average

FAT
total

23%

41%

STRUCTURE
Excellent shine
and snap.

CODE 7804
RECOMMENDED USES

WEIGHT - 5 kg



Gluten FREE

GLASOVER MILK

LOW FAT COCOA
POWDER average

FAT
total

15%

39%

STRUCTURE
Excellent shine
and snap.

CODE 7809
RECOMMENDED USES

WEIGHT - 5 kg



Gluten FREE

GLASOVER WHITE

FAT
total

36%

STRUCTURE
Excellent shine
and snap.

CODE 7810
RECOMMENDED USES

WEIGHT - 5 kg



Gluten FREE

DESCRIPTION

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

DESCRIPTION

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

DESCRIPTION

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

GLASOVER PRESTIGE DARK

LOW FAT COCOA
POWDER average

FAT
total

23%

38%

STRUCTURE
Excellent shine
and snap.

CODE 7833
RECOMMENDED USES

WEIGHT - 5 kg



Gluten FREE

No hydrogenated fats

GLASOVER ICE DARK ZEROP

LOW FAT COCOA
POWDER average

FAT
total

18%

63%

STRUCTURE
Fluid icing.

CODE 7567
RECOMMENDED USES

WEIGHT - 6 kg



Gluten FREE

No hydrogenated fats



DESCRIPTION

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.

DESCRIPTION

Ice cream coating with a premium recipe, without palm oil and hydrogenated fats. Full and persistent taste of good cocoa, which is enhanced in combination with negative temperature, bittersweet, balanced and clean. Excellent shininess. Very extra-dark colour. The good texture and quality of the fats confer a good coverage and fluidity to the product. Perfect for glazing ice cream sticks, bonbons, cones and semifreddi. Interesting with the addition of inclusions. It does not require tempering. Melt at 22-23 ° and use directly on frozen pieces. Also excellent for creating the stracciatella effect.



Dark chocolate and vanilla cones
with Glasover Ice Dark Zerop



CREAMS AND COATINGS

CHOCOLATERIE

PASTRY

GELATO

CREAM		TASTE	COLOUR	BUCKET WEIGHT	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
7550	ZEROP DARK CREAM	Cocoa		10 kg				●				●	○	○	○	○	○		
7552	ZEROP FILLMILK CREAM	Milk		10 kg				●	●			●	○	●	●	○			
7564	CLOE ZEROP	Pistachio		6 kg				●				●	○	●	○	○		○	○
7551	ZEROP HAZELNUT CREAM	Hazelnut		10 kg				●				●	○	○	○	○	○		
7553	NOSETTA ZEROP	Gianduja		6 kg				●				●	○	●	○	○	○	○	○
7554	CREMICAM	Hazelnut		10 kg				●				●	○	○	○	○	○		
7555	NOCCIOLITA	Hazelnut		10 kg								○	○	○	●	●			
7556	FARCINETTE CREAM	Hazelnut		6 kg				●				●	○	●	○	○	○	○	○
7557	ELISA CREAM	Cocoa		10 kg				●				●	○	○	●	○	○		
7558	EXTRA DARK CREAM	Cocoa		10 kg				●				●	○	○	●	○	○		
7559	MORESKA CREAM	Cocoa		6 kg				●				●	○	●	○	○	○	○	○
7560	ICAM DARK CHOCOLATE ICING	Chocolate		6 kg										●	●			○	○
7562	VANINI CREAM	Hazelnut praliné		6 kg				●				●	○	●	●	○	○	○	○
7563	EDELWEISS WHITE CREAM	White chocolate		6 kg				●				●	○	●	●	○		○	
7924	NOCCIOCHIARA	Hazelnut		6 kg				●				○	○	○	○				
NEW 7926	LIMONETTE	Lemon		6 kg				●	○			○	○	○	○				
NEW 7927	ZABUÒ	Eggnog		2,5 kg				●	○			○	○	○	○		○		○
NEW 7929	CARAMEL CREAM	Caramel		6 kg				●	○			○	○	○	○				
1862	HAZELNUT PASTE	Hazelnut		5 kg				●				●	●	●			●	○	

COATINGS

FLAVOUR

BUCKET WEIGHT

7567	GLASOVER ICE DARK ZEROP	Cocoa	6 kg															●	●
7833	GLASOVER PRESTIGE DARK	Cocoa	2 Bags / 5 kg									○	○	●	●			○	○
7804	GLASOVER DARK	Cocoa	2 Bags / 5 kg									○	○	●	●			○	○
7809	GLASOVER MILK	Milk and Cocoa	2 Bags / 5 kg									○	○	●	●			○	○
7810	GLASOVER WHITE	Milk and Vanilla	2 Bags / 5 kg									○	○	●	●			○	○

● RECOMMENDED ○ POSSIBLE APPLICATION



Cocoa Truffles
with Dark Truffle Shells

INCLUSIONS, DECORATIONS AND SHELLS

Crunchy inclusions, truffle shells and dark, milk and white chocolate decorations to make your creations even more elegant and unique, without giving up to ingredients quality and flavor excellence.

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 makes mignon, cakes and many other types of dessert more elegant and refined.



Chocolate and caramel frozen soufflé
with White Chocolate Truffle Shells
and Cocoa Powder 22/24



CRUNCHY FLAKES

PACKAGE
2 X 2,5 kg

CODE 2989
RECOMMENDED USES



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 decorating 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.



RICE CRISPIES

PACKAGE
5 kg

CODE 7837
RECOMMENDED USES



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 pralines. May be used to create crunchy elements inside cakes, semifreddi and ice cream cakes.



CHOCOCROCK DARK

CHOCOLATE

COCOA
min

67%

61%

PACKAGE
2,5 kg

CODE 7842
RECOMMENDED USES



CHOCOCROCK MILK

CHOCOLATE

COCOA
min

MILK
total

67%

36%

14%

PACKAGE
2,5 kg

CODE 7838
RECOMMENDED USES



CHOCOCROCK WHITE

CHOCOLATE

MILK
total

70%

21%

PACKAGE
2,5 kg

CODE 7845
RECOMMENDED USES



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 cakes and dessert decorations. May be sprayed with an aerograph for a golden or coloured effect.



DECORATIONS

A range of decorations to give the final touch to your creations. Creativity meets the taste and quality of Icam: excellent chocolate for a product that is state of the art. Your inspiration, our passion.



MICRO SHAVINGS
DUO

PACKAGE CODE 3084
4 kg



MICRO SHAVINGS
YELLOW

PACKAGE CODE 3087
4 kg



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



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

Ideal for the mignon pastry and praline, to be presented in dessert tray; dark, milk or white chocolate and the liqueur ones are perfect to be filled with ganache or creams. High quality products that becomes a fast and professional help for the creativity of the most demand professionals.



MINI TRUFFLE SHELLS DARK COCOA min **45%**
Diameter 19 mm
Weight 1,2 g
PACKAGE CODE 7934
1080 Pcs.



MINI TRUFFLE SHELLS MILK COCOA min **36%**
Diameter 19 mm
Weight 1,2 g
PACKAGE CODE 7933
1080 Pcs.



MINI TRUFFLE SHELLS WHITE COCOA BUTTER average **32%**
Diameter 19 mm
Weight 1,2 g
PACKAGE CODE 7935
1080 Pcs.



TRUFFLE SHELLS DARK COCOA min **45%**
Diameter 25 mm
Weight 2,7 g
PACKAGE CODE 7873
504 Pcs.



TRUFFLE SHELLS MILK COCOA min **35%**
Diameter 25 mm
Weight 2,7 g
PACKAGE CODE 7872
504 Pcs.



TRUFFLE SHELLS WHITE COCOA BUTTER average **32%**
Diameter 25 mm
Weight 2,7 g
PACKAGE CODE 7874
504 Pcs.



TRUFFLE LIQUEUR SHELLS DARK COCOA min **62%**
Diameter 25 mm
Weight 4,2 g
PACKAGE CODE 7865
441 Pcs.



CREAM CUPS COCOA min **43%**
Diameter 35 mm
Height 25 mm
Weight 5,6 g
PACKAGE CODE 3048
432 Pcs.



COFFEE CUPS COCOA min **43%**
Diameter 45 mm
Height 20 mm
Weight 5,8 g
PACKAGE CODE 3159
168 Pcs.



AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



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