















## 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.



## **OUR HISTORY**

#### Beginnings: our first recipe, "M"

1942: in a post-war backdrop, with sugar factories destroyed by bombing and the price of sugar running sky high, Silvio Agostoni took over a workshop in the Alpine town of Morbegno (Sondrio) for the production of sweets and confectionary.

Scraping together ingredients of sugar, chestnut flour, and a little cocoa powder, he created the "Torta Montanina", it was an instant success.





#### A revolutionary invention

Until then, cocoa beans were pressed vertically—a lengthy, cumbersome process for the workers, who had to put the raw ingredient into place as well as clean the machine at the end of each pressing. Collaborating with an entrepreneur named Vitali, ICAM successfully tests what would turn out to be a world first: the groundbreaking Carle & Montanari press for the extraction of cocoa butter from the beans. What made it so special? Unlike the vertical presses commonly used at the time, the Carle & Montanari was a horizontal press, saving time and labour. This invention was so successful that it eventually became a standard across the industry.

## '60s: Carolina Vanini: entrepreneur, businesswoman, mother

Following the sudden, untimely loss of Silvio Agostoni in 1961, his entrepreneurial wife, Carolina Vanini, carries his winning ideas forward, assisted by her brothers, Giancarlo and Urbano. At a time when few businesses valued the leadership and expertise of women, Carolina set the stage for a model that continues today in our company - equal career opportunities and compensation for women.





#### Twice as good

During this boom economy, production facilities have to be expanded to cope with the increasing demand for our products and ICAM chocolate.

In 1967, work begins on extending the Lecco factory.

#### 70s: Connecting directly with cocoa-growing countries

Angelo Agostoni, son of founder Silvio, embarks on several trips to Africa and Latin America, visiting the most remote cocoa-growing areas in order to learn about the farming methods that local communities have passed down for generations.

Inspired by Angelo's travels, the Company commits itself to creating the necessary conditions for purchasing cocoa directly from the producers, favoring local farming cooperatives. Over the years we develop authentic relationships with a number of producers, allowing us to boost plantation productivity and improve the processes for producing cocoa. The fermentation and drying of the cocoa beans, for example, is especially crucial for the final quality of our fine chocolate.





#### Our first organic chocolate

As the first chocolate producer to rise the challenge of creating an organic product, we are awarded the CONACADO rating in recognition of our ethical and sustainable efforts in the Dominican Republic. That country goes from being a producer of poor-quality cocoa to being honored with the title of "Fine of Flavor" cocoa producer in 2008.

Through collaboration with Dominican cocoa farmers, working as a cooperative, the first organic chocolate bars on the market are produced in 1997.

#### 2000s: Professionalism and specialization

The millennium brought new long-term trade agreements, and ICAM begins to turn to large-scale retail in the production of our high-quality chocolate bars.

In 2004, we create the ICAM Linea Professionale (Professional Line) to meet the growing demands of chocolatiers, pastry chefs, and ice-cream makers, guaranteeing outstanding performance in every application. We continue to support professionals not only with our gourmet-quality products, but through the ongoing assistance of carefully trained technical consultants and sales agents.





#### '10: The past living on into the future

On 3 September, our 70th anniversary, our 4.0 technology plant in Orsenigo is dedicated to the memory of Silvio Agostoni and Carolina Vanini, who had successfully passed on to us their passion for extraordinarily good chocolate for all. As entrepreneurs, they had very consciously prioritized innovation and ethics— values not only of culture and corporate vision, but also economics. We broaden our horizons and our relationships with colleagues at ICAM subsidiaries in Uganda, the USA, and the UK.

#### **Full traceability**

Production of our chocolate has two fundamental driving forces: functionality and traceability. Our chocolate production plant is completely automated, allowing full traceability of each process, from the raw materials to the product on the shelf, through the sustainable supervision and management of every step in the production cycle. Using Siemens' Simatic PCS7 software in particular we keep an archive of all information, from the bean to the finished bar. Without this innovation, it would have been impossible to execute audits and manage our complex system of certification.



## AGOSTONI CIOCCOLATO ITALIANO DAL 1946

#### Culture, competence, creativity

In 2018 the Agostoni brand was launched, adding to the professional offer of ICAM. This new brand aimed at professionals took its name from the founding family and celebrated 70 years of commitment to the pursuit of excellence. In 2019, we opened our high-level training center for pastry chefs and chocolatiers: CHOCOCUBE, a place for top professionals to share creativity, culture and competence. Free, online certified courses for all those who work with chocolate and wish to study the techniques and trends of classic and modern confectionary, ice-cream making, and top-of-the-range chocolate.

#### Our concrete commitment

Since 2019, we've detailed our progress in the area of social responsibility—always fundamental to our approach to production and business in general—through our Sustainability Report. In 2020, this document was included in the Index Future Respect 2020 by Consumer Lab, which compiles the reports most appreciated by consumers. The Members Assembly implements our Code of Ethics, established and shared with all our stakeholders to formalize and promote the set of values we recognize as fundamental. Our code defines our rules of conduct while also providing the necessary tools for their correct application.





### Our approach

We produce chocolate and semifinished cocoa products with passion and care. Since the 80s, we have dedicated our work to the socio-economic development and safeguarding of the areas where cocoa production takes place.

We run training programmes for the farmers in our supply chain, and collaborate with a number of cooperatives in Latin America and Africa. This commitment has allowed us to produce a superior quality of cocoa, and also improve their standard of living for the local communities, both in terms of improving the harvest and in providing diversification of crops grown. This creates wealth and generates value for everyone.

We maintain that our care towards **People**, the **Supply Chain**, the **Environment** and **Innovation** is fundamental. Four pillars that set us apart, able to put into practice the philosophy that has driven the activities of our family for three generations.

## Supply chain

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".

Since then, we have striven to operate as a sustainable chocolate producer, and for this reason our physical presence in the areas where cultivation takes place is vital to ensure that the cocoa produced is of the highest quality.

25.000

**TONNES OF COCOA BEANS PURCHASED IN 2021** 





## **COCOA** COUNTRIES OF ORIGIN

We purchase chocolate in 21 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.

We have built particularly strong partnerships in the Dominican Republic, Madagascar, Peru and Uganda, where we have deeply affected not only the way they produce cocoa and its quality, but also the lives of the people who live there. In Uganda in 2010, we founded ICAM Uganda LTD. We set up a hub for the cocoa harvest that offers the latest manufacturing methods. This represents concrete support for the local farmers, who have been able to take advantage of the training, provided to add value to their crops and increase earnings from their plantations.





€ 1.414.703,68 ALONG THE SUPPLY

Fairtrade premium

## RESPONSIBILITY CHAIN



farmers trained on agronomic practices in Uganda



donated to manage COVID-19



of the cocoa beans purchased directly at the origin are certified (organic and/or Fairtrade)



190.000

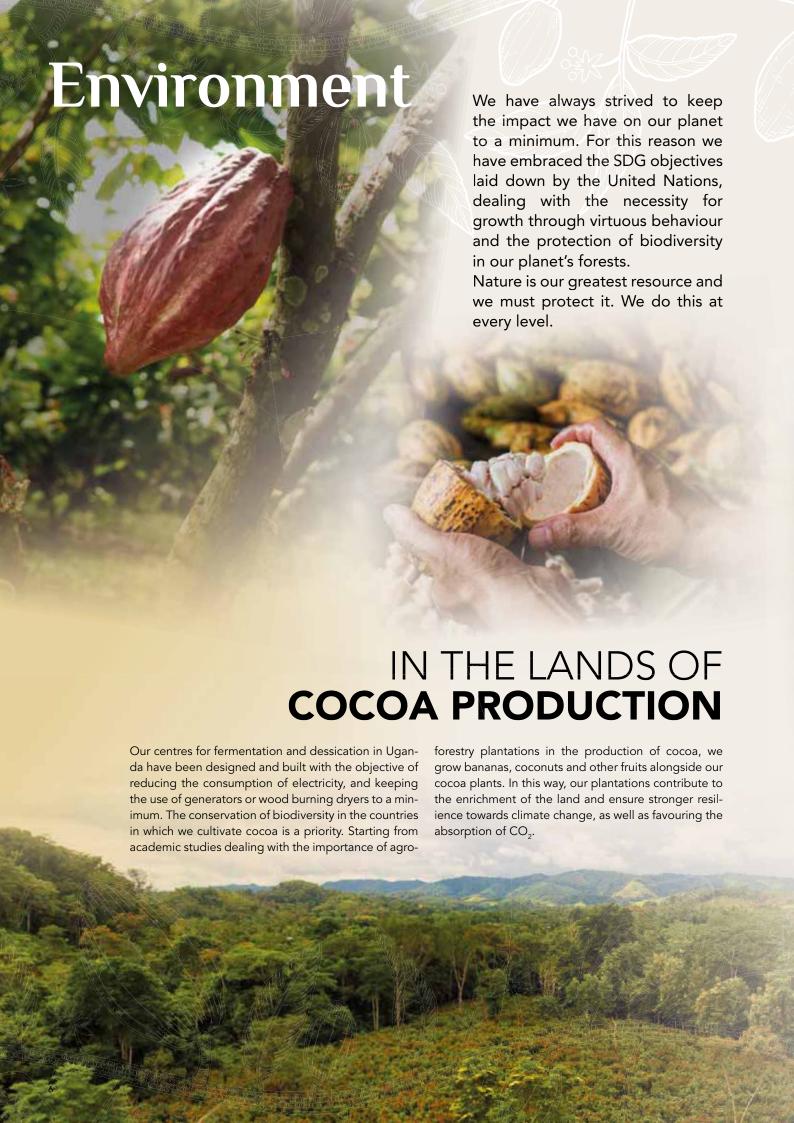
cocoa seedlings distributed in Uganda



cocoa purchased with official signing of the ICAM Code of Ethics



of raw material suppliers have signed the ICAM Code of Ethics



## 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 cir-

cuits. 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 organic waste by 45%, with a figure of 3,4% in 2020. 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.



#### COMMITMENT TOWARDS THE ENVIRONMENT\*



- 6% water consumption



34%

ungrammed primary wrapping of bars, saving 26 tons of paper



- 3% electricity purchased



95%

of the recyclable materials for chocolate bars packaging

\* values versus 2019



**Overall area:** 

50,000 m2

employees: 416

Production capacity/day:

140 tonnes

Chocolate production capacity:

35,000 tonnes per year

## **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. With the complete automatisation of the production line, the plant in Orsenigo combines cutting edge technology to monitor and ensure energy efficiency, with continuous and constant laboratory and sensory checks aimed at guaranteeing quality and safety, in line with the most rigorous legislation required by the food industry.

## 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 in the aromatic properties of the cocoa.

A highly advanced Research and Development laboratory allows us to keep up to date with the latest market trends and regulatory changes, and enables us to satisfy even the most discerning taste buds, constantly updating and refining all our production processes.



### A PRODUCTION SITE THAT COMBINES TECH-NOLOGICAL DEMANDS WITH AN ENVIRON-MENTAL-FRIENDLY ETHOS

#### **COMPLETE VERTICAL TRACEABILITY,**

from the plantation to the finished product.

#### **TOTAL AUTOMATION**

of the production processes.

#### PHYSICAL SEGREGATION OF THE AREAS

separate storage of cocoa beans, ingredients, packaging and finished product.

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

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

Strict **SAFETY REGULATIONS** for food hygiene.

#### **DEDICATED PRODUCTION LINES**

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

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

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



#### **SPECIALISATION** AND FLEXIBILIT

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

COMMITMENT TO INNOVATION



560 recipes developed



0,98%
complaints for one million consumer units sold

## 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.



## RESPONSIBILITY **TO PEOPLE**



+25
employees



**44** rewarded for voluntary work



hours of training per capita



employees received a financial aid/support for education

## 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.

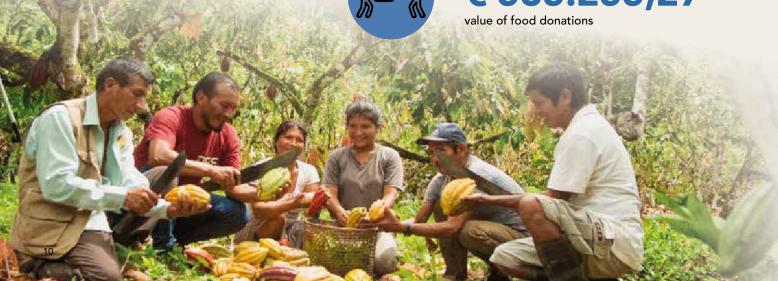
## THE FARMERS

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.

RESPONSIBILITY TOWARDS
THE COMMUNITY



€ 585.255,27



ICAM FOR SECTOR PROFESSIONALS

We have always been involved with creating products that meet the needs of professionals in the patisserie, chocolate and ice cream sectors. Working side-by-side to create fine quality products, able to fully satisfy all their needs, is one of the objectives that we have always set ourselves: to be a concrete support to the work of every professional, to allow them to experiment, to challenge their creativity and to offer their clients a unique and excellent experience in every way.

This is the spirit in which we seek to create products in ICAM's Professional Line and Agostoni – two brands able to provide high-performing, quality products, suitable for any needs.





## **CHOCOCUBE**

Covering chocolates, cocoa butter, powder and drops are just some of the products we make available to our customers. We do this even before the purchase itself, through CHOCOCUBE. A high-profile training hub, where our patisserie chefs give

practical demonstrations on how to use and get the best out of the various products, with countless suggestions and video recipes for creations that will amaze and win over ever more clientele.





### 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.



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

#### **ALKALINISATION**

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



#### **DEODORISATION**

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

### COCOA BUTTER FILTRATION

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



#### **PRESSING**

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



#### **GRINDING**

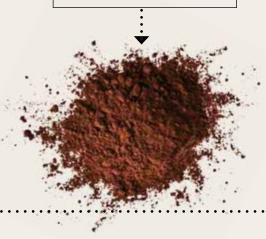
The nibs are ground in a peg mill and are transformed into a product known as cocoa liquor or cocoa paste.

#### **ROASTING**

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



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





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.

### **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.



ICAM has an advanced Research & Development laboratory and Quality Control department, to ensure the selection of the best ingredients and co-ordinate the search for innovative recipes. The Company has obtained a significant number of certifications over the years.

## THE HIGHEST QUALITY STANDARDS TO OBTAIN **EXCELLENCE IN CHOCOLATE**



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**









#### **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".

PERSISTENCE ACIDITY certified panelists VANILLA BITTERNESS FLORAL SWEETNESS >21.000 quality and safety DRIED FRUIT ASTRINGENCY

#### Products' certifications

















analyses in 2021

## Other product certifications available









FRESH FRUIT

COCOA AROMA



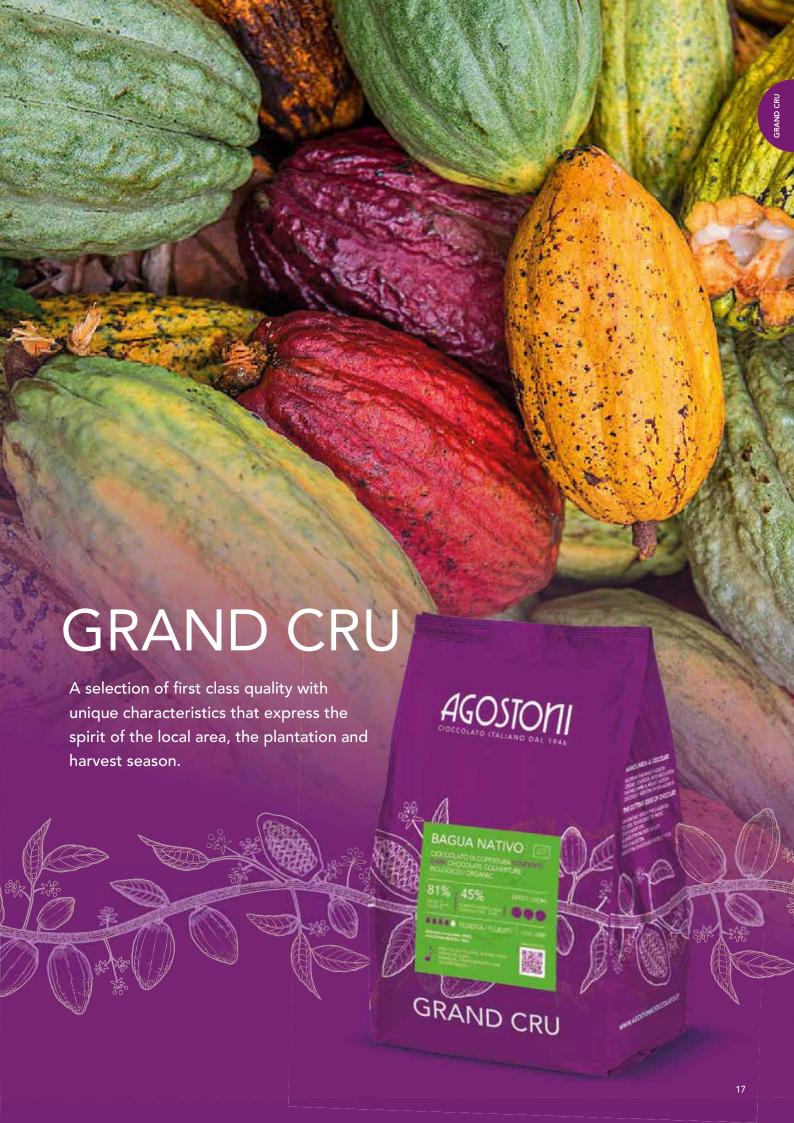
	GRAND CRU	 CHOCOLATE COUVERTURE COCOA PASTE
1GOSTONI	SINGLE-ORIGIN	 CHOCOLATE COUVERTURE COCOA PASTE COCOA POWDER BAKING CHOCOLATE DROPS
CIOCCOLATO ITALIANO DAL 1946	ORGANIC	 COCOA NIBS CHOCOLATE COUVERTURE
	PRALINES	 PRALINES
SINCE 1946 PROFESSIONAL	CHOCOLATE	 DARK CHOCOLATE COUVERTURE MILK CHOCOLATE COUVERTURE GIANDUJA CHOCOLATE WHITE CHOCOLATE LINEA PRO CHOCOLATE FOR COATING CHOCOLATE FOR BAKING STABLE PRODUCTS
	COCOA, POWDER, BUTTER, PASTE	 COCOA PASTE AND BUTTER
	CREAMS AND COATINGS	 COCOA POWDER CREAMS
	INCLUSIONS DECORATIONS AND SHELLS	 GLASOVER INCLUSIONS DECORATIONS AND SHELLS

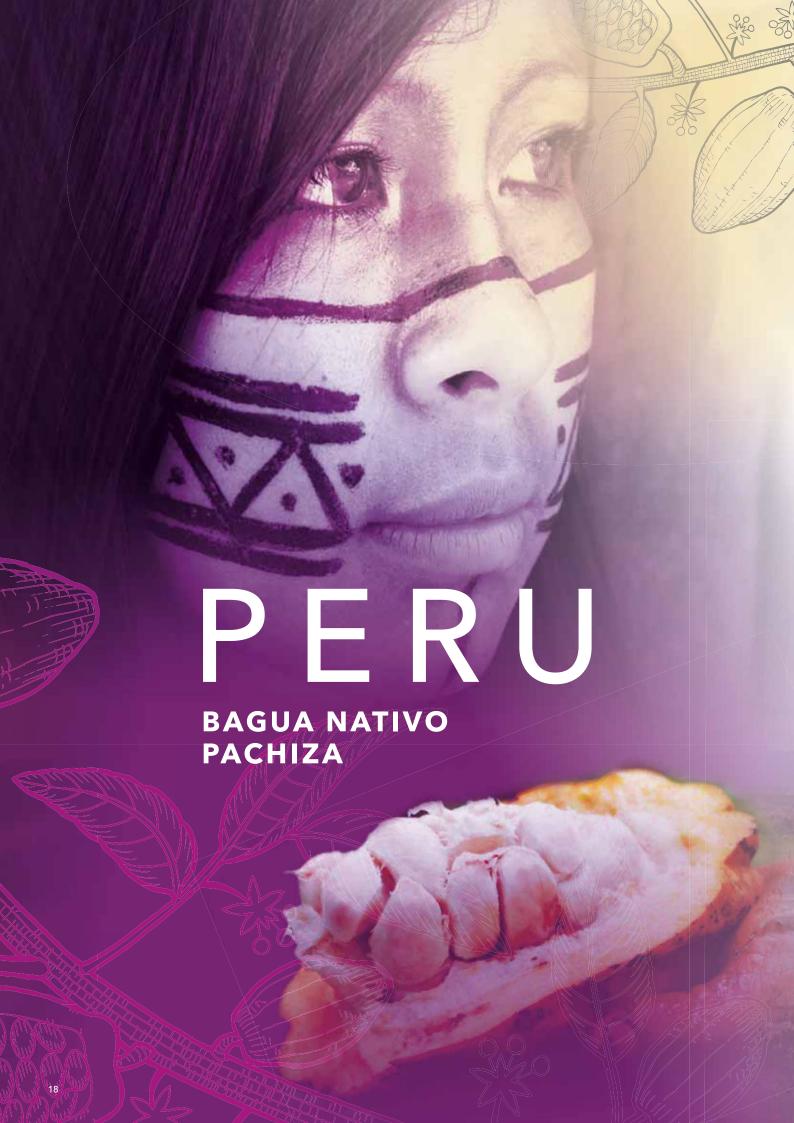


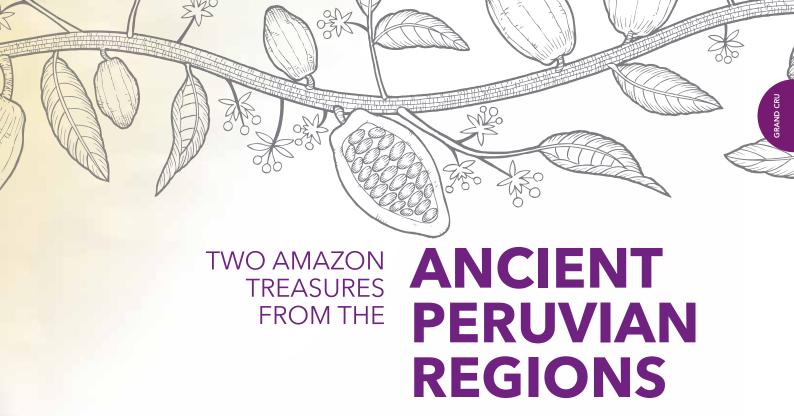
# 4GOSTO 11 CIOCCOLATO ITALIANO DAL 1946

## THE CUTTING EDGE OF CHOCOLATE









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.





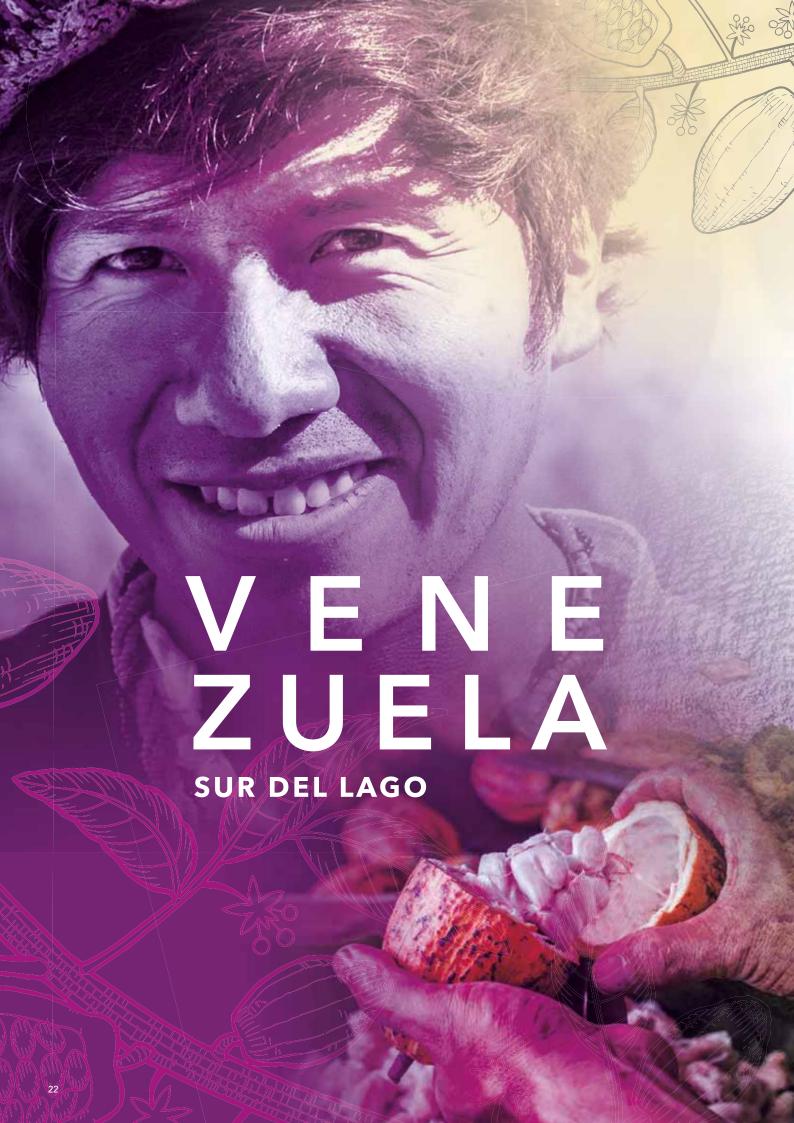


The Dominican Republic produces sought-after and fine cocoa with highly distinctive flavours. The diversity of the landscape gives Dominican cocoa extremely varied aromatic qualities. One of the finest qualities of Grand Cru cocoa is found

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.







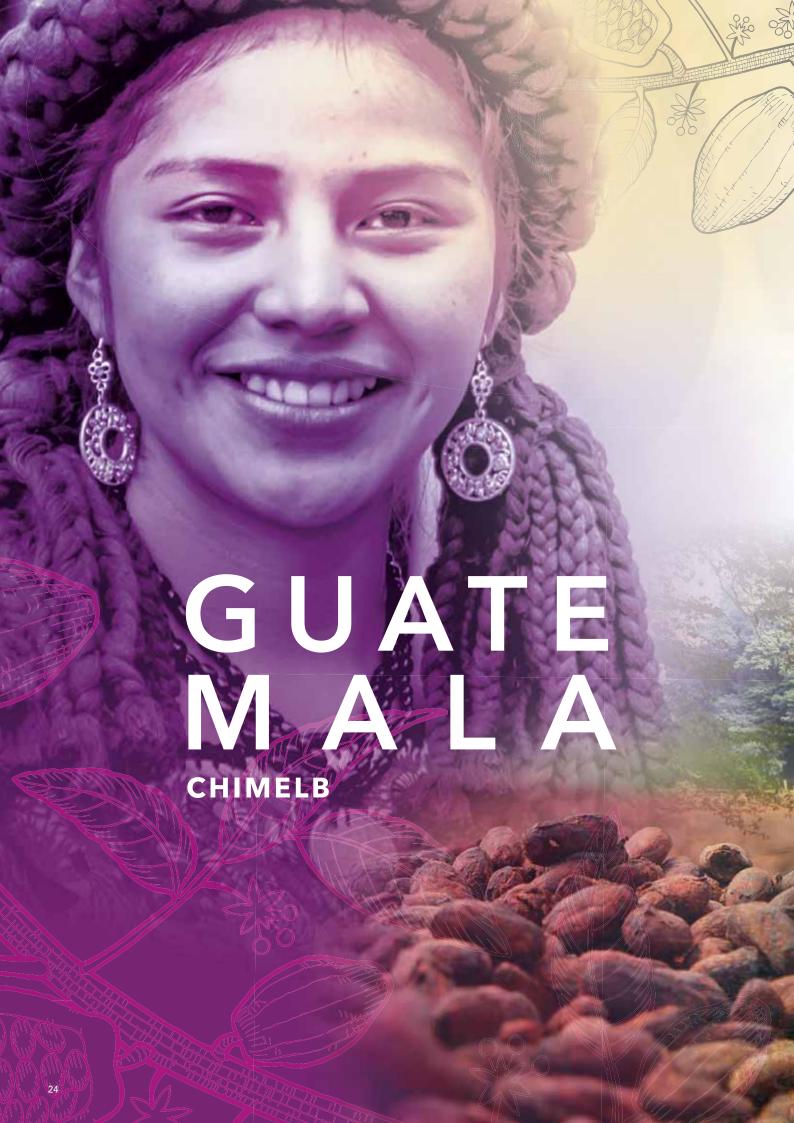
## **A UNIQUE ECOSYSTEM**

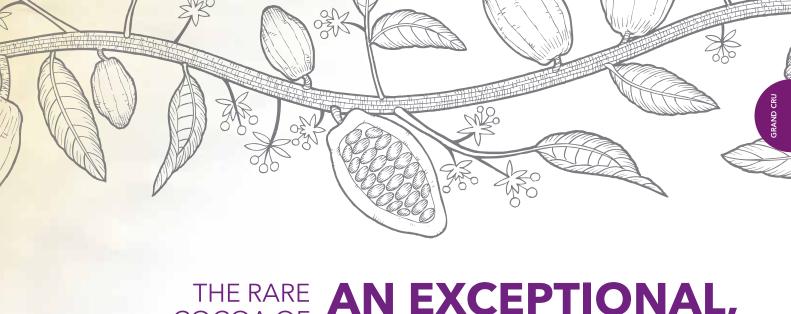
# WORLD

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

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







## THE RARE AN EXCEPTIONAL, **WELL-BALANCED ECOSYSTEM**

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

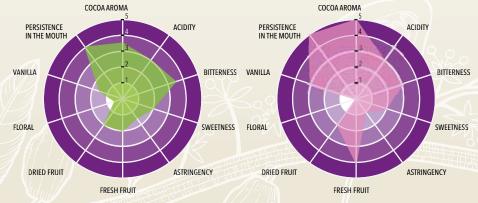
alongside coffee, cardamom, pineapples, eucalyptus and rubber trees in an exceptionally wide cultivated area. Here eco-sustainable cultivation is achieved by identifying the best practices suited to the climate and local territory, also reproduced in the less fertile areas (best clones in terms of quality 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.









Sur Del Lago - Venezuela

PERSISTENCE IN THE MOUTH

DRIED FRUIT

VANILLA

FLORAL

#### **FLAVOUR FLAVOUR**

ACIDITY

PERSISTENCE IN THE MOUTH

DRIED FRUIT

BITTERNESS VANILLA

FLORAL

SWEETNESS

ASTRINGENCY

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.

COCOA AROMA

FRESH FRUIT

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.

FRESH FRUIT

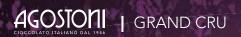
#### **FLAVOUR**

ASTRINGENCY

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.



DRIED FRUIT ASTRINGENCY FRESH FRUIT





## CHOCOLATE COUVERTURE



#### CHIMELB **DARK**

65%

40%

CODE **6806** 



lecithin free

**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.



#### 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.



ACCISIONS

#### ΔRFΔ

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.





#### **FLAVOUR**

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

#### FLAVOUR

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

#### FLAVOUR

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



## GRAND CRU

1	1			/ERAGE	8			S	CHOCOLATERIE						PASTRY			ICE-CREAM		
DARK	CHOCOLATE COUVE	% Cocoa MIN	Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Lecithin free	FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Hot chocolate	Creams and mousses	Baking bases	lcing/Glazing	Decorations	Daking stable Ingredients	Coating Stracciatella	
DARK	CHOCOLATE COOVER	<b>(10</b>	KE	41	kg / 3	pcs	TEOIDITT	2					, I					<u> </u>		
6800	BAGUA NATIVO	81	18	45	-			C	0			OC			0	0	<b>O</b>		00	
6802	LOS PALMARITOS	75	24	45	-				0			OC			0	0	C	•	00	
6805	SUR DEL LAGO	72	27	44	-			C	0	•		OC				0	C		$\bigcirc$	
6804	PACHIZA	70	29	40	-				0			OC			0	0	C	•	00	
6803	LOS BEJUCOS	70	29	47	-			C	0			OC			0		C	•	00	
6806	CHIMELB	65	34	40	-				0			OC			0	0	C		00	
MILK (	CHOCOLATE COUVER	TUR	RE	41	cg / 3	pcs														
6820	LOS BEJUCOS	46	30	36	42				0			)			0		C	•	00	
6821	PACHIZA	39	35	30	37			C	0			) C		•	0		C	•	00	
сосо	A PASTE			41	رg / 3 <sub>ا</sub>	pcs														
6841	BAGUA NATIVO	100	-	54	-				0	0		C		0	0	0				
6842	LOS BEJUCOS	100	-	54	-				0	0		C		0	0		<b>O</b>			
6840	SUR DEL LAGO	100	-	54	-				0	0		C		0	0		$\supset$			

■ RECOMMENDED ○ POSSIBLE APPLICATION

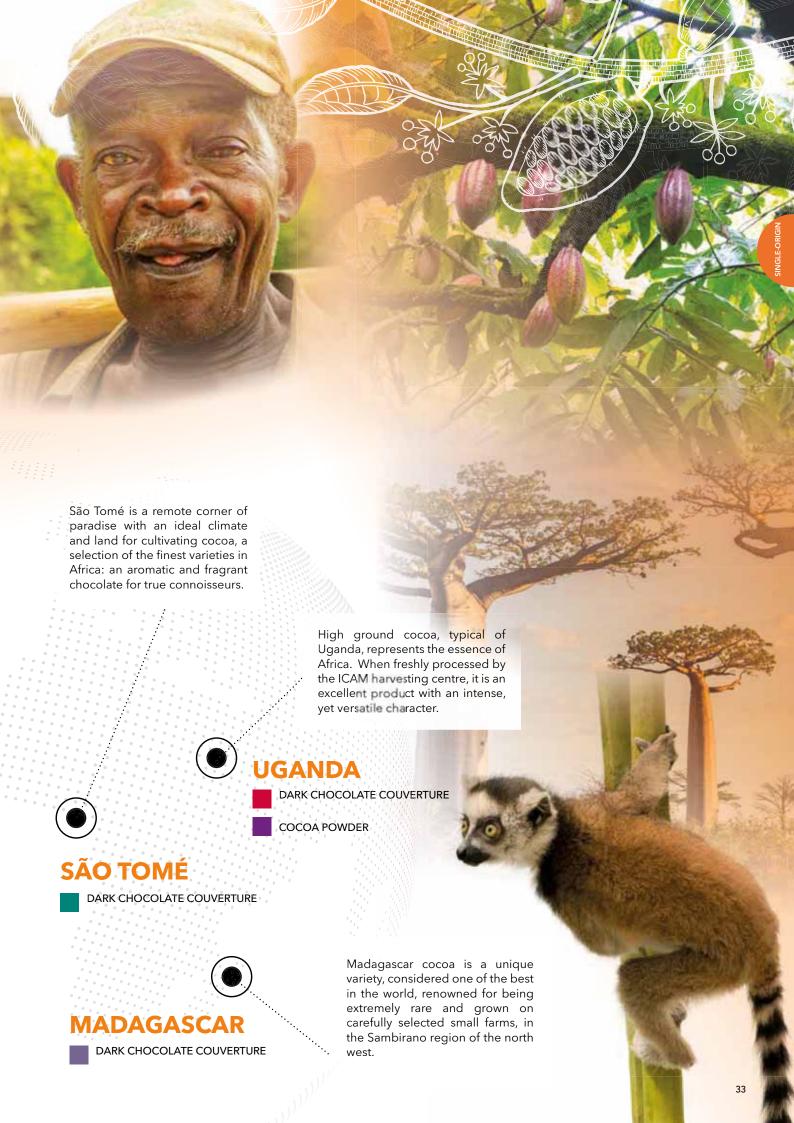


## THE ORIGINS

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

Icam selects its single origin chocolates from countries that are the birthplace of cocoa. The result is a high quality chocolate range with surprising aromatic notes, distinctive characteristics expressing the typical features of each area, each type of cocoa plant and each individual harvesting season. These are the perfect products for creating recipes in which the full-bodied taste of a chocolate with great personality is celebrated.







#### **FLAVOUR**

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

#### **FLAVOUR**

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

#### **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.





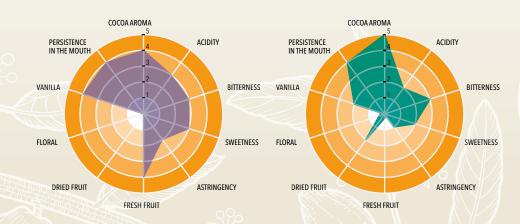
Very pleasant, balanced in acidity, bitterness and sweetness, intense, aromatic and persistent. It has fresh fruity notes, and typical cocoa aromas.

#### FLAVOUR

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

#### **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.







#### COCOA AROMA COCOA AROMA PERSISTENCE IN THE MOUTH PERSISTENCE IN THE MOUTH ACIDITY ACIDITY VANILLA BITTERNESS VANILLA BITTERNESS SWEETNESS FLORAL SWEETNESS FLORAL DRIED FRUIT ASTRINGENCY DRIED FRUIT ASTRINGENCY FRESH FRUIT FRESH FRUIT



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**

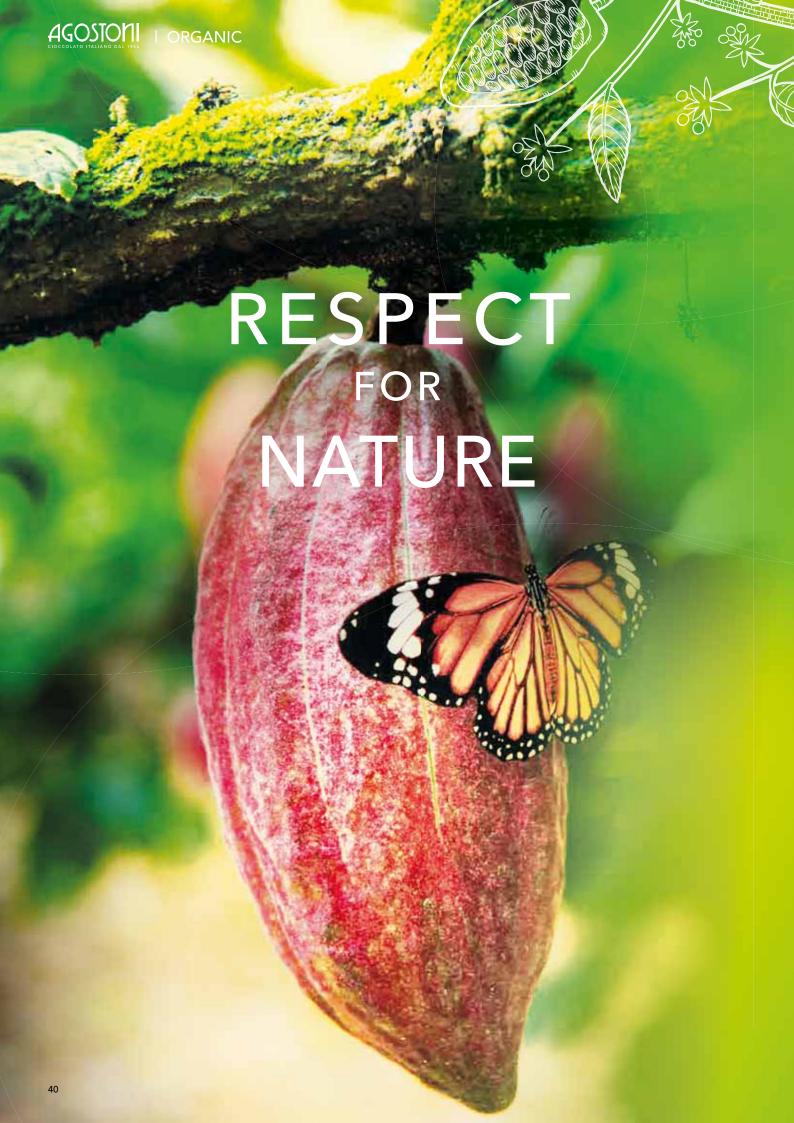
Baking stable drops with a marked, bitter and persistent taste. The delicate perfume of fresh fruit lingers even after baking.

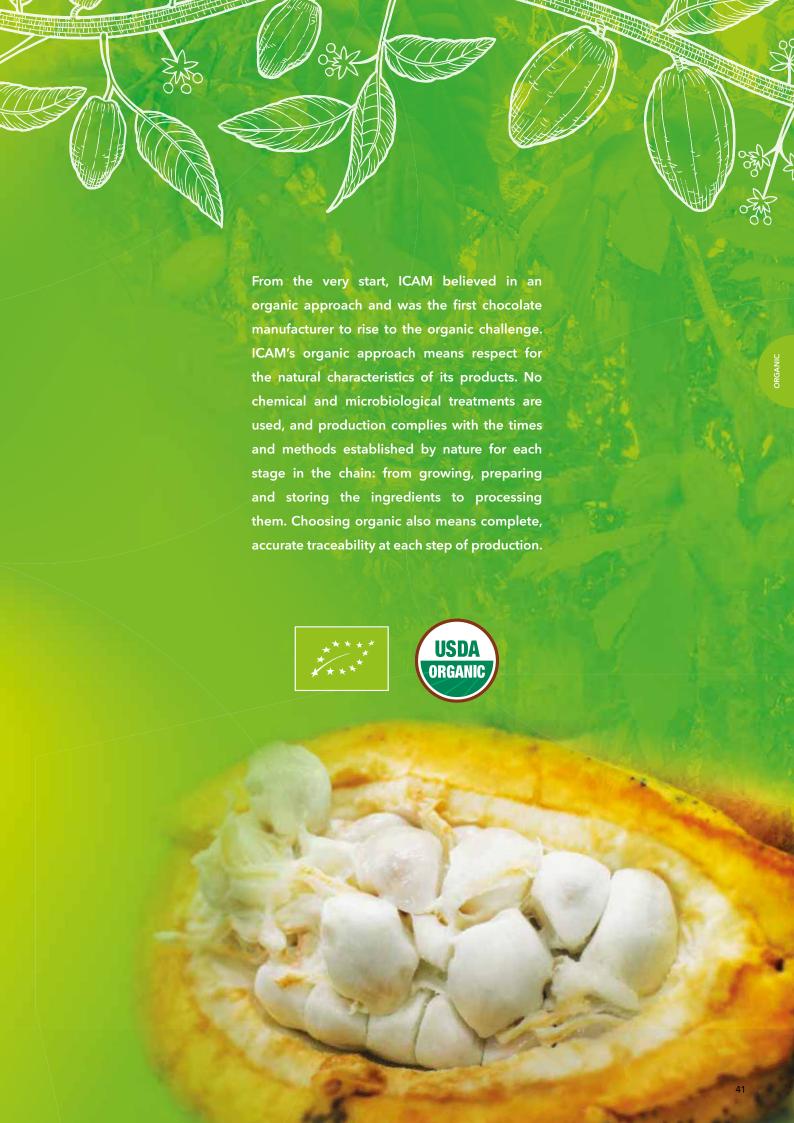


## SINGLE-ORIGIN

				/ERAGE	GE				(	CHOC	COLA	TERII	E			P/		ICE-CREAM			
DARK	CHOCOLATE COUVE	% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	ق > Total fat AVERAGE	Lecithin free	FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating Stracciatella
6810	UGANDA	78	21	43	-	_	••••					0	0			0	0	0			0
6811	DOMINICANA	75	24	47	-		<b>••••</b>	(	0			0	0			0	0	0			00
6812	NACIONAL ARRIBA	74	25	45	-		<b>••••</b>	0	0			0	0			0	0	0			00
6813	MADAGASCAR	71	29	42	-		<b>♦ ♦ ♦ ♦</b>					0	0			0	0	0			00
6814	SÃO TOMÉ	71	29	42	-		<b>••••</b>					0	0			0	0	0			00
6815	MESSICO	68	32	42	-		••••	0	0		0	0	0			0	0	0			00
coco	DA PASTE			4	.kg / 3	pcs															
6845	NACIONAL ARRIBA	100	-	54	-		00000		0	0			0	0	0	0	0	0			
6846	UGANDA	100	-	54	-		••••		0	0			0	0	0	0	0	0			
coco	DA POWDER	% Coc	coa but	1 ter AVE	kg / 5																
4620	PERÙ		10	/ 12		5.5									0						
4621	NACIONAL ARRIBA		22	/ 24		8.0									0						
DARK	CHOCOLATE BAKING	G DR	OP	<b>S</b> 4	.kg / 3	pcs															
6870	PERÙ	60	39	33	-																0
							RI	ECO	M	ME	ND	ED		0	PC	SSI	BLE	E AI	PPI	_IC/	ATION











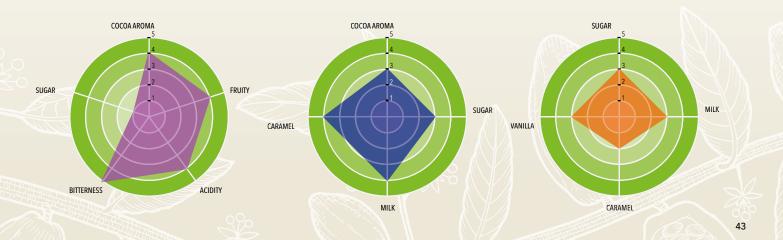
Top quality dark chocolate couverture of great character, with a truly intense aroma of cocoa.

#### 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

	% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Lecithin free				CHOC		Į	Š	olate	Creams and mousses		ASTRY		ble		CREAM
CHOCOLATE COUVERTURE		%	·	% kg / 3		FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams ar	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating Stracciatella
6850 DARK	70	29	40	-		8888					0	0				0	0			0
6851 MILK	32	40	28	35		<b></b>					0					0	0	0		
6852 WHITE	-	41	30	38				0	0		0						0			OC
COCOA NIBS			2,5kg	g - 3/6ı	mm															
1917 COCOA NIBS	100		_	-										0		0				
RECOMMENDED										O POSSIBLE APPLICATION										





# THE EXCELLENCE OF RAW MATERIALS FOR PROFESSIONALS

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





#### **TASTE**

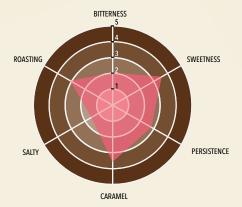
Intense flavour of hazelnut praline and caramelised sugar.

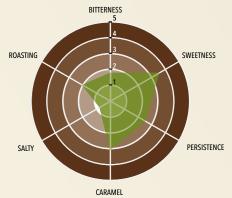
#### **TASTE**

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

#### TASTE

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



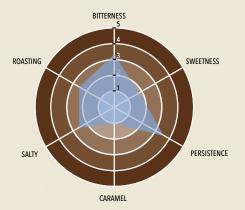






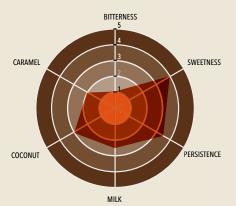
#### TASTE

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



#### TASTE

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.



#### **TASTE**

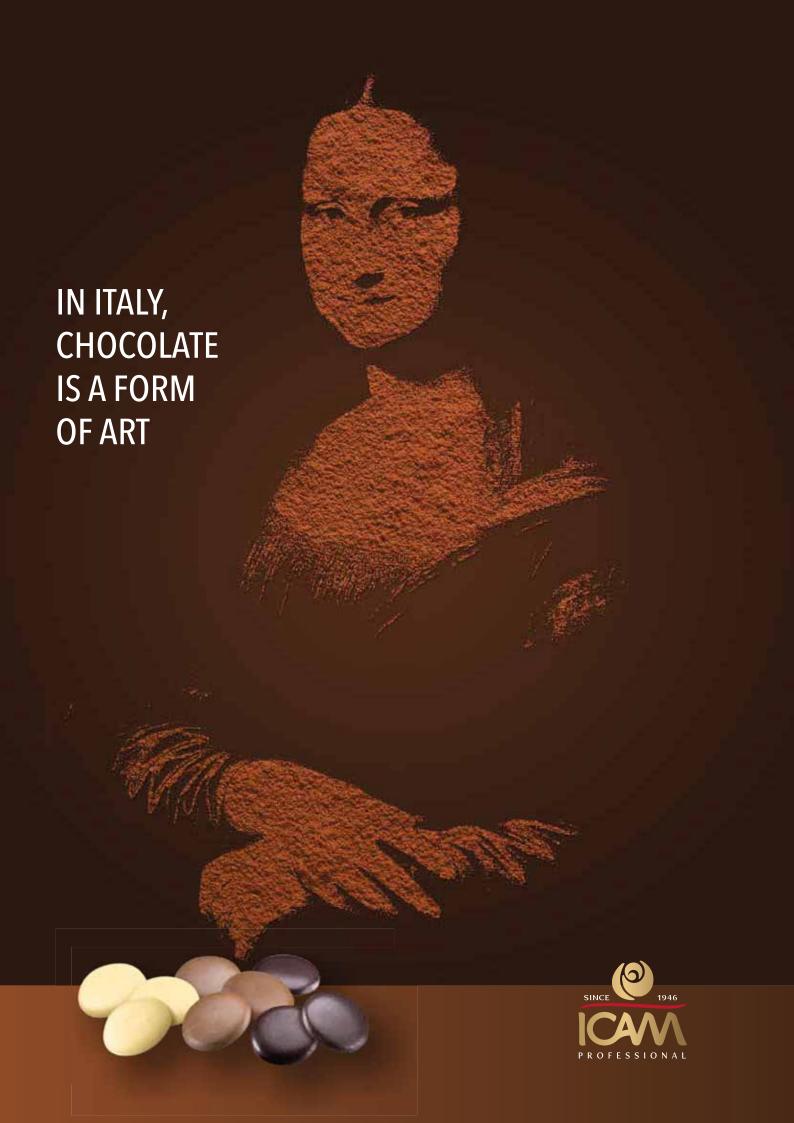
A firm praline paste for use in the creation of almond-based pralines, with crunchy flakes and caramelized sugar, stabilized with Chiara Milk Chocolate, and flavoured with tropical fruit. A dense appearance, interesting chewing texture. Intense flavour of tropical fruit, chocolate and caramel. The crunchy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



## PRALINES

4 . 12		Strate Strate		CHOCOLATERIE								PASTE		ICE-CRE			
PRALII	NES	% Dried fruit	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
7327	HOMEMADE HAZELNUT PRALINE	Hazelnut 55%		5 kg				•		(							00
7344	FINE TGT HAZELNUT PRALINE	Hazelnut 55%		5 kg				•		(	0						00
7592	HOMEMADE ROASTED ALMOND PRALINE	Almond 55%		5 kg				•		(							OC
7343	HOMEMADE PISTACHIO PRALINE	Pistachio 60%		2,5 kg						(	0						00
7595	CRUNCHY COCONUT PRALINE	Almond 38%		2,5 kg				•		(	0						00
7596	CRUNCHY EXOTIC PRALINE	Almond 43%	- 0 G	2,5 kg						(							00

■ RECOMMENDED ○ POSSIBLE APPLICATION





## CHOCOLATE IS A FORM OF ART

IDEAS, CREATIONS AND INVENTIONS DEVELOPED OVER TIME THAT COME FROM FAR AWAY IDEAS THAT ARISE FROM THE DEPTH OF YOUR IMMAGINATION FROM AFRICA AND AMERICA, THE LANDS WHERE THE AGOSTONI FAMILY SELECTS THE FINEST COCOA EVER KNOWN FROM THE PLANTATION TO THE FINAL PRODUCTS:

A JOURNEY CULMINATING IN A FEAST FOR BOTH YOUR EYES AND YOUR PALATE.

#### **ICAM FOR OVER 75 YEARS**





## CHOCOLATE

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









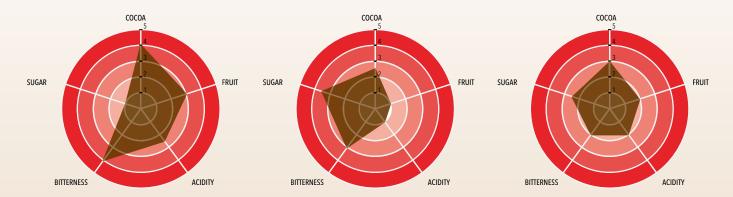
Full of character, intense flavour, smooth, slightly acidic with a fragrance of fruit and spices. Good fluidity.

#### **FLAVOUR**

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

#### **FLAVOUR**

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











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

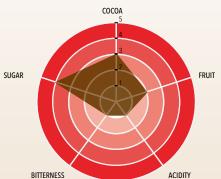
#### FLAVOUR

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

#### FLAVOUR

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









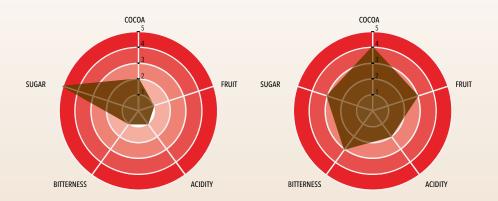




Well-balanced between sugar and cocoa, mostly made up of cocoa paste with a small amount of added cocoa butter. The result is a chocolate coverture with a strong aroma and balanced fluidity.

#### **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.











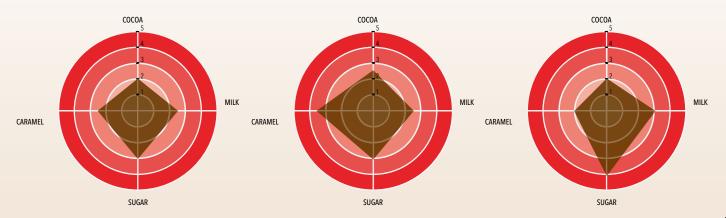
Full and clean milky flavour, with hints of cocoa and well-balanced sweetness.

#### **FLAVOUR**

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

#### FLAVOUR

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







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

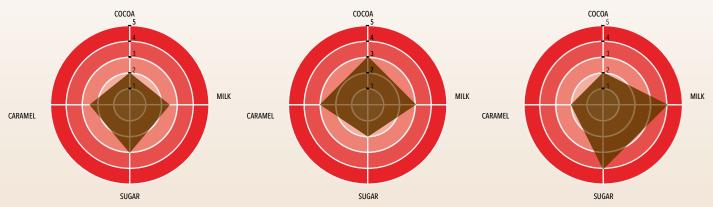
#### FLAVOUR

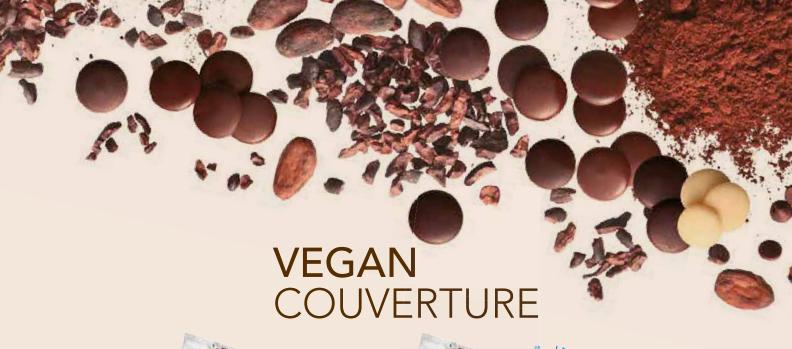
46466

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.









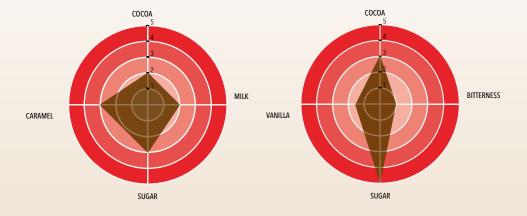


A recipe in which the sugar is replaced by maltitol (41%), a pleasant tasting sweetener.

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.





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.

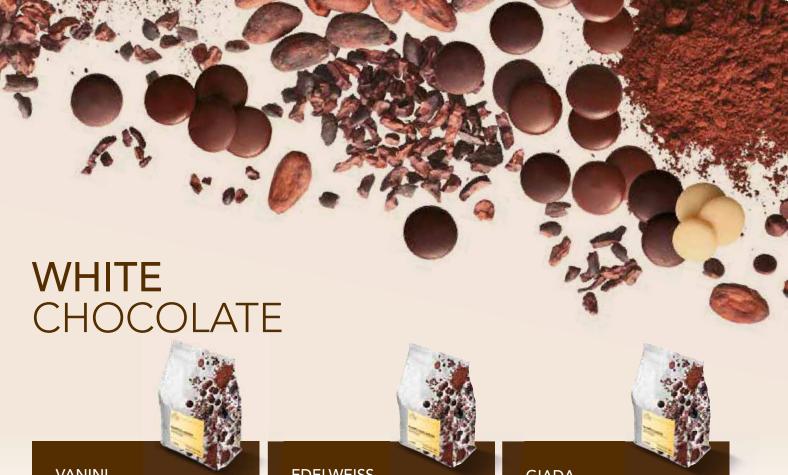
Moulded in disks of 4,5gr approx. or in tray, 2,5kg/4pcs.

#### **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.













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.









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.

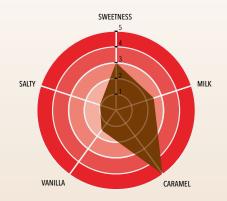
#### FLAVOUR

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 which offer first class creative tools to professionals.







#### **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.











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





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



#### **FLAVOUR**

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

#### **FLAVOUR**

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

#### **FLAVOUR**

Clear mou notes, creamy texture and slightly salty aftertaste





## 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.







#### FLAVOUR

Sweet notes, a slight acidulous and pleasant hints of milk. Pistachio notes

#### FLAVOUR

Clear notes of raspberry and typical acidity, followed by pleasant sweet and milk hints.

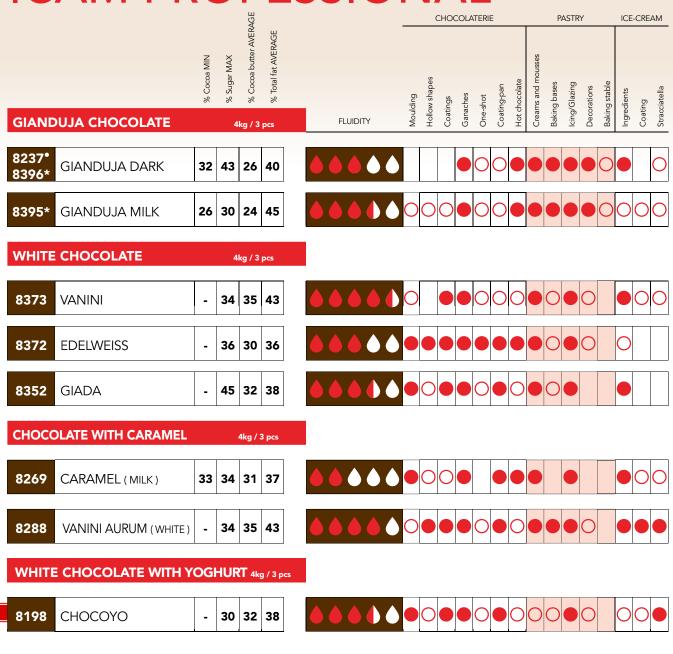


## ICAM PROFESSIONAL

	AGE TO S		CHOCOLATERIE	PASTRY ICE-CREAM
DARK CHOCOLATE COU	% Coccoa MIN % Coccoa MIN % Sugar MAX % Sugar MAX % Coccoa butter AVERAGE % Total fat AVERAGE	FLUIDITY	Moulding Hollow shapes Coatings Ganaches One-shot Coating-pan Hot chocolate	Creams and mousses Baking bases Icing/Glazing Decorations Baking stable Ingredients Coating Stracciatella
8310 VANINI	72 27 44 -			
8307 DIAMANTE	67 32 42 -			
8311 REGINA	61 38 39 -			
8312 BITTRA	60 39 36 -			
<b>8316</b> MABEL	56 43 37 -			
8313 MADESIMO	52 47 35 -			
8314 MODELLA	52 47 32 -			
8320 SUGAR FREE	60 39 37 -			
MILK CHOCOLATE COUV	ERTURE 4kg / 3 pcs			
<b>8349</b> AMBRA	40 29 38 46			
8341 VANINI	39 28 36 46			
8348 REGINA	35 40 31 38			
8342 CHIARA	33 36 30 37			
8343 PRESTIGE	32 40 30 34			
8344 MODELLA	30 40 25 31			
8350 SUGAR FREE	36 41 31 36			
VEGAN COUVERTURE 4kg /	3 pcs			
8199 CHOCORICE	45 35 39 -			
		■ RE	COMMENDED	POSSIBLE APPLICATION

NE

### **ICAM PROFESSIONAL**



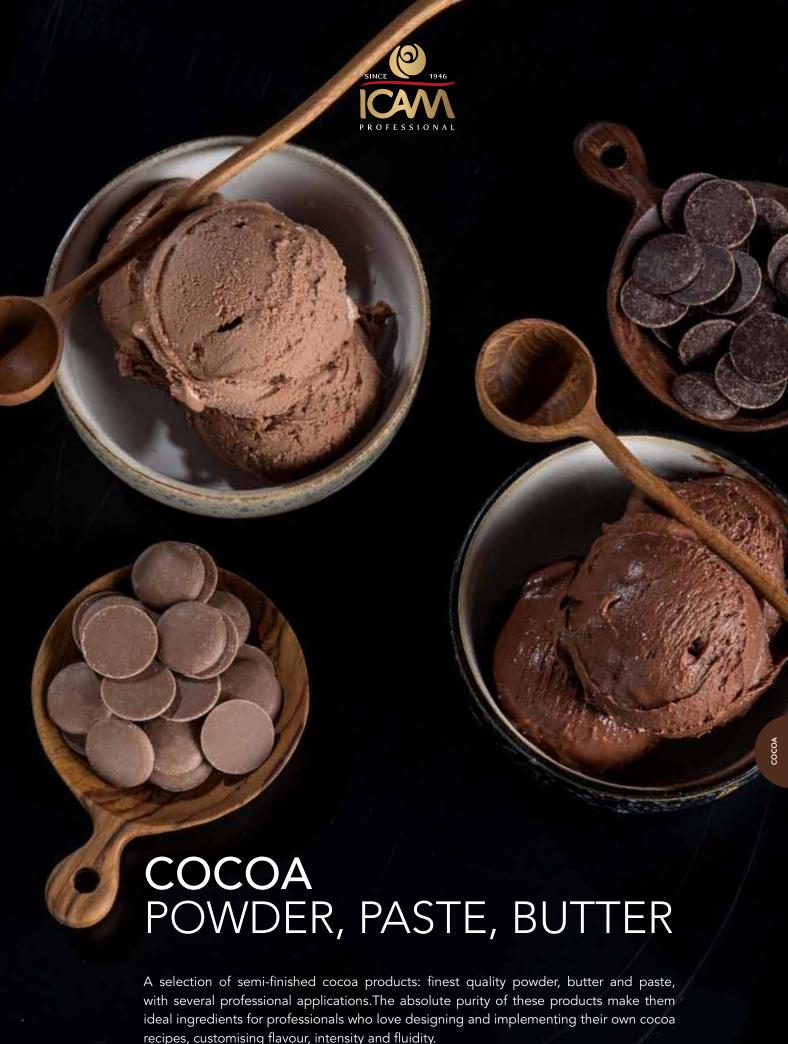


## ICAM PROFESSIONAL

			AGE			CHOCOLATERIE								PASTRY					EAM
CHOCOLATE - LINEA PRO 4kg	% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	FLUIDITY	6 ich (M	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	baking stable	Coating	Stracciatella
8323 PRO INTENSE DARK	60	39	33	-											0				
8321 MORBIDO DARK	54	43	31	35								0	0	0					
8398* MORBIDO WHITE	-	37	22	39								0	0	0					
CHOCOLATE FOR COATINGS 3,5	kg BU	CKET																	
8193 IGLOO BITTRA DARK	67	31	46	50															
8194 IGLOO LATTE INTENSO MILK	40	35	37	46															
8195 IGLOO EDELWEISS WHITE	-	29	41	51															
NEW 8204 IGLOO CARAMEL WHITE	-	29	41	51															
CHOCOLATE FOR BAKING STABLE PRO	ODI	JCT	S		4kg / 3 pcs														
NEW 3104° CHOCOLATE BAKING STICKS DARK about 8 cm / 4 g ca. 375 sticks	45	54	26	-															
8356 DARK CHOCOLATE CHUNKS	45	54	26	-															
8357 MILK CHOCOLATE CHUNKS	30	50	24	29															
8358 WHITE CHOCOLATE CHUNKS	-	53	21	28															
NEW 8567* PISTACHIO CHOCOLATE CHUNKS	-	-	20	28															
NEW 8568* RASPBERRY CHOCOLATE CHUNKS	-	-	20	26															
NEW 8284 LARGE CHOCOLATE CHIPS WHITE CARAMEL - 1.700 pcs/kg	-	-	25	31															
DARK CHOCOLATE MEDIE CHIPS 7.500 pcs/kg	45	54	26	-															
DARK CHOCOLATE MIGNON CHIPS 9.000 pcs/kg	45	54	26	-															
8338 DARK CHOCOLATE MINI CHIPS 12.000 pcs/kg	45	54	26	-															
DARK CHOCOLATE SPILLO CHIPS 20.000 pcs/kg	45	54	26	-															

<sup>•8567/8568</sup> case 4kg

<sup>\*8398</sup> tray 2,5kg / 4 pcs °3104 case 1,5Kg / 8 pcs



recipes, customising flavour, intensity and fluidity.



#### **FLAVOUR**

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

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

72 Full size image 1:1 ≈ +/- 10%



#### **FLAVOUR**

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



#### **FLAVOUR**

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



#### **FLAVOUR**

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



#### **FLAVOUR**

Very intense cocoa aroma and flavour. Brown red colour.

#### EL AVOLID

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

#### **FLAVOUR**

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

## ICAM PROFESSIONAL

		AGE				С	HOC	OLATE	RIE			PASTE	RY	ı	CE-CR	EAM
сосо	A PASTE AND BUTTER	% Cocoa MIN % Sugar MAX % Cocoa butter AVERAGE % Total fat AVERAGE	ı		Moulding	Hollow shapes	Coatings	Ganaches	Coating-pan	Hot chocolate	Creams and mousses	baking bases Icing/Glazing	Decorations	Baking stable	ingredients Coating	Stracciatella
		% Cocoa butter AVERAGE	_	weight / pcs												
8382	COCOA PASTE	54		4kg / 3 pcs		0	0		0	0	0	0	0			
7852	COCOA BUTTER IN DROPS	100		Bucket 3.5 kg			(	C	0		0	0	0			
сосо	A POWDER		PH													
4239	COCOA 22/24	22 / 24	7.0	1kg / 10 pcs							0					
4240 4898	COCOA 22/24 DARK	22 / 24	8.0	1kg / 10 pcs 5kg / 4 pcs							0					
4238 4897	COCOA 22/24 DARK VANILLA FLAVOUR	22 / 24	8.0	1kg / 10 pcs 5kg / 4 pcs							0					
4839	COCOA 10/12 LOW FAT	10 / 12	7.3	1kg / 10 pcs							0					
4832	SUGARED COCOA 53% max SUGAR	11	6.7	1kg / 10 pcs							0	0	0			
4108	CACAO BAR for hot chocolate 57% max sugar	2		1kg / 5 pcs						•						

■ RECOMMENDED ○ POSSIBLE APPLICATION



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 karitè oil, in full respect of the environment and sensitive as ever to the latest evolutions in nutrition.



Pronounced cocoa flavour rounded and softened by the presence of hazelnut paste. Colour of dark chocolate. The exclusive use of karitè 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 semifreddi, parfaits, soufflé and glassé.

#### **DESCRIPTION**

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

#### DESCRIPTION

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.



Full and clean flavour of cocoa and hazelnut thanks to the hazelnut paste and the use of karitè and

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

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**

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.



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.

#### **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

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.





LOW FAT COCOA POWDER average

26%

39%

STRUCTURE Smooth and spreadable cream

hydrogenated fats

**CODE 7558** RECOMMENDED USES



### **CREAM** HAZELNUT paste LOW FAT COCOA POWDER average Total Fat 15% 34% 14% STRUCTURE **CODE 7559** RECOMMENDED USES hydrogenated fats



LOW FAT COCOA POWDER average

HAZELNUT paste

23%

41% 6%

STRUCTURE

**CODE 7560** 

Smooth and spreadable icing.

RECOMMENDED USES



#### **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**

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 profitterole, 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.

#### **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.



hydrogenated fats

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

hydrogenated fats

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.

#### DESCRIPTION

hydrogenated fats

Anhydrous cream which remains soft when cut. Intense taste of caramel and toffee.

Wide range of uses: filling, glazing, decorations. Excellent for glazing cakes and big leavened products, mignons and ice cream sticks.

As a filling for pralines, with the addition of chocolate for a greater structure, even with the addition of inclusions. Interesting when used for flavouring creams, mousses, ganaches and fillings.

For a softer structure, it can be whipped in a planetary mixer: excellent for decorating and as a frosting for cupcakes.





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

#### DESCRIPTION

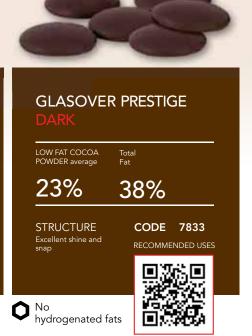
The exclusive use of high quality hazelnuts, the uniform roasting and the absence of any residual peel provide the characteristics of this high quality hazelnut paste.

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.







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.

#### **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.















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.

## ICAM PROFESSIONAL

					CHOCOLATERIE	PASTRY	ICE-CREAM
CREAMS	Taste	COLOUR	bucket weight	Moulding	Coatings Ganaches One-shot Coating-pan Hot chocolate	Creams and mousses Baking bases Icing/Glazing Decorations Baking stable	Ingredients Coating Stracciatella
<b>7550</b> ZEROP DARK CREAM	Cocoa		10kg				0
<b>7552</b> ZEROP FILLMILK CREAM	White chocolate		10kg				
NEW 7564 CLOE ZEROP	Pistachio		6kg				00
<b>7551</b> ZEROP HAZELNUT CREAM	Hazelnut		10kg		•		0
NEW 7553 NOSETTA ZEROP	Gianduja		6kg		• C		000
7554 CREMICAM	Hazelnut		10kg				0
7555 NOCCIOLITA	Hazelnut		10kg		С		
7556 FARCINETTE CREAM	Hazelnut		6kg		•		000
<b>7557</b> ELISA CREAM	Cocoa		10kg		• C		0
7558 EXTRA DARK CREAM	Cocoa		10kg		• C		0
7559 MORESKA CREAM	Сосоа		6kg		• C		000
7560 ICAM DARK CHOCOLATE ICING	Chocolate		6kg		С		00
7562 VANINI CREAM	Hazelnut praliné		6kg		• C		00
7563 EDELWEISS WHITE CREAM	White chocolate		6kg		• C		0
7568 CARAMEL CREAM	Caramel		6kg		• C		
7561 SHINY CHOCOLATE ICING GEL	Dark Chocolate		6kg				
1862 HAZELNUT PASTE	Hazelnut		5kg		• C		
			REC	OMN	MENDED OP	OSSIBLE APPLIC	ATION

# ICAM PROFESSIONAL

					CHOCOLATERIE				PASTRY					ICE-CREAM				
	COATI	NGS	Taste	bucket weight	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Stracciatella
NEW	7567	GLASOVER ICE DARK ZEROP	Cacoa	6kg														
	7833	GLASOVER PRESTIGE DARK	Cacoa	2 Bags / 5Kg								0	0				C	
	7804	GLASOVER DARK	Cacoa	2 Bags / 5Kg								0	0				C	
	7809	GLASOVER MILK	Milk and cocoa	2 Bags / 5Kg								0	0				C	
	7810	GLASOVER WHITE	Milk and vanilla	2 Bags / 5Kg								0	0				C	

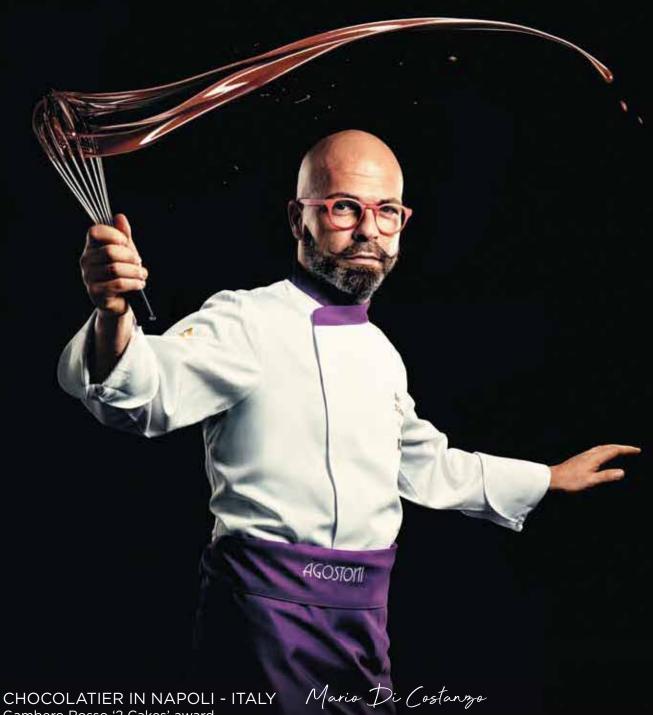








## ONE THOUSAND IDEAS, ONE THOUSAND RECIPES **BUT ONLY** ONE CHOCOLATE.



Gambero Rosso '2 Cakes' award 2020

When you mix passion with experience, the promise of a masterpiece is never far away. For over 75 years ICAM Professional and Agostoni have fed the creativity of pastry chefs, chocolatiers and ice cream makers worldwide. And now we are back with the origin of taste: we are back with our Italian chocolate.







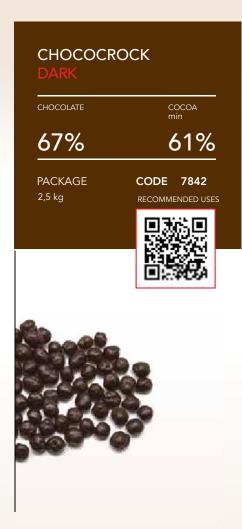


Wafer biscuits (crêpe dentelle), thin and crunchy. Flavour of caramelised wafer. Intense gold colour. Ideal for a "Rocher"style crunchy effect for pralines. Excellent as a crunchy addition inside cremini, gianduja and pralines. For decorating and glazing mignon, cakes and single portions in pastry. To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

#### 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.









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.







MICRO SHAVINGS
DARK CHOCOLATE

PACKAGE 4 kg **CODE 3096** 



BEAUTIFUL AND COLORFUL

MICRO SHAVINGS

PACKAGE 4 kg CODE 3090



MICRO SHAVINGS
WHITE CHOCOLATE

PACKAGE 4 kg CODE 3091



PACKAGE 4 kg

**CODE 3084** 



PACKAGE 4 kg

**CODE 3087** 



### **SPRINKLES** DARK CHOCOLATE

PACKAGE 3 kg

CODE 7885



## **SPRINKLES**

PACKAGE 3 kg

CODE 7891



## WHITE SPRINKLES BASED

PACKAGE 3 kg

CODE 7892



#### **FLAKES** DARK CHOCOLATE

PACKAGE

**CODE** 7887



### **FLAKES**

PACKAGE

CODE 7893



## **FLAKES BASED**

**PACKAGE** 3 kg

**CODE 7889** 











DARK
TRUFFLE SHELLS
DIAMETER 25 mm
WEIGHT 2,7 g

PACKAGE CODE 7873
504 pcs



MILK
TRUFFLE SHELLS
DIAMETER 25 mm
WEIGHT 2,7 g

PACKAGE CODE 7872
504 pcs



WHITE
TRUFFLE SHELLS
DIAMETER
WEIGHT
PACKAGE
CODE
7874
504 pcs



TRUFFLE LIQUEUR

DARK SHELLS
DIAMETER
WEIGHT

PACKAGE

COCCA
min

62%

62%

7865

441 pcs



CREAM CUPS

43%

DIAMETER 35 mm
HEIGHT 25 mm

PACKAGE CODE 3048

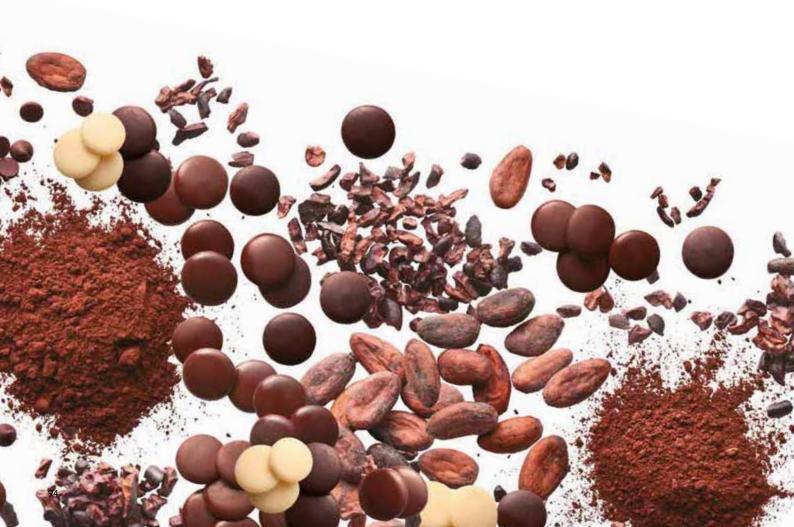
432 pcs







CODE	PRODUCT NAME DSTONI	Х коѕнев	KOSHER DAIRY	HALAL	Qualita egana	GLUTEN FREE	ORGANIC	ORGANIC USA
СНОС	DLATE							
6800	Bagua Nativo Dark	•		•	•	•	•	•
6802	Los Palmaritos Dark	•		•	•	•		
6803	Los Bejucos Dark	•		•	•	•		
6804	Pachiza Dark	•		•	•	•		
6805	Sur del Lago Dark	•		•	•	•		
6806	Chimelb	•		•	•	•		
6810	Uganda Dark	•		•	•	•		
6811	Dominicana Dark	•		•	•	•		
6812	Nacional Arriba Dark	•		•	•	•		
6813	Madagascar Dark	•		•	•	•		
6814	Sao Tomé Dark	•		•	•	•		
6815	Messico Dark	•		•	•	•		
6820	Los Bejucos Milk		•	•		•		
6821	Pachiza Milk		•	•		•		
6850	Organic Dark	•		•	•	•	•	•
6851	Organic Milk		•	•		•	•	
6852	Organic White		•	•		•	•	
6870	Perù Dark Chocolate Baking Drops	•		•	•	•		
coco	A PASTE							
6840	Sur del Lago Paste	•		•	•	•		
6841	Bagua Nativo Paste	•		•	•	•	•	•
6842	Los Bejucos Paste	•		•	•	•		
6845	Nacional Arriba Paste	•		•	•	•		
6846	Uganda Paste	•		•	•	•		
coco	A POWDER AND COCOA NIBS							
1917	Organic Cocoa Nibs	•		•	•	•	•	•
4620	Perù Cocoa Powder					•		
4621	Nacional Arriba Cocoa Powder					•		
PRALIN	NES							
7327	Homemade Hazelnut Praline					•		
7343	Fine Tgt Hazelnut Praline					•		
7344	Fine Tgt Hazelnut Praline					•		
7592	Homemade Roasted Almond Praline					•		
7595	Crunchy Coconut Praline							
7596	Crunchy Exotic Praline							



SINCE 1946	
<b>ICAM</b> PROFESSIONAL	

CODE	PRODUCT NAME FESSIONAL	KOSHER	KOSHER DAIRY	HALAL	<b>NEGAN</b> Qualita) egana	LACTOSE FREE	GLUTEN FREE	ORGANIC	ORGANIC USA
СНОС	OLATE								
3104	Chocolate Baking Sticks Dark						•		
8193	Igloo Bittra Dark		•	•			•		
8194	Igloo Latte Intenso		•	•			•		
8195 8198	Igloo Edelweiss Chocoyo		•	•			•		
8199	Chocorice (Vegan Couverture)		•	•	•	•	•		
8204	Igloo Caramel White		•	•			•		
8269	Caramel Milk		•	•			•		
8284	Large Chips White Caramel		•	•			•		
8288	Vanini Aurum		•	•			•		
8237 8307	Gianduja Diamante Dark	•		•	•		•		
8310	Vanini Dark	•		•	•		•		
8311	Regina Dark	•		•	•		•		
8312	Bittra Dark	•		•	•		•		
8313	Madesimo Dark	•		•	•		•		
8314	Modella Dark	•		•	•		•		<u> </u>
8316	Mabel Dark	•	_	•	•		•		<u> </u>
8320 8321	Sugar Free		•	•			•		
8323	Morbido Dark Pro Intense Dark	•		•	•		•		
8336	Chips Medie Dark	•		•	•		•		
8337	Chips Mignon Dark	•		•	•		•		
8338	Chips Mini Dark	•		•	•		•		
8339	Chips Spillo Dark	•		•	•		•		
8341	Vanini Milk		•	•			•		
8342 8343	Chiara Milk		•	•			•		
8344	Prestige Milk  Modella Milk		•	•			•		
8348	Regina Milk		•	•			•		
8349	Ambra Milk		•	•			•		
8350	Sugar Free Milk		•				•		
8352	Giada White		•	•			•		
8356	Chunks Dark	•		•	•		•		
8357	Chunks Milk		•	•			•		
8358 8372	Chunks White		•	•			•		
8373	Edelweiss White  Vanini White		•	•			•		
8395	Gianduja Milk (Bucket)								
8396	Gianduja (Bucket)								
8398	Morbido White (Bucket)								
8567	Chunks Pistachio		•	•			•		
8568	Chunks Raspberry		•	•			•		
COCO			1						
4108 4238	Cocoa Bar for hot chocolate  Cocoa 22/24 Dark Vanilla flavour	•					•		
4239	Cocoa 22/24 Dark Variilla Ilavour	•					•		
4240	Cocoa 22/24 Dark	•					•		
4832	Sugared Cocoa	•					•		
4839	Cocoa 10/12 Low Fat	•			ļ		•		
4897	Cocoa 22/24 Dark Vanilla flavour 5kg						•		<u> </u>
4898 7852	Cocoa 22/24 Dark 5kg						•		<del>                                     </del>
8382	Cocoa Butter in Drops Cocoa Paste	•		•	•		•		
	MS AND COATING				سترا				
1862	Hazelnut Paste						•		
7550	Zerop Dark Cream		•	•			•	ļ	
7551	Zerop Hazelnut Cream		•	•			•		
7552 7553	Zerop Fillmilk Cream Nosetta Zerop		•	•	<b> </b>		•	<del> </del>	
7553 7554	Nosetta Zerop  Cremicam		-	•			•	<del> </del>	
7555	Nocciolita		•	•			•		
7556	Farcinette Cream						•		
7557	Elisa Cream		•	•			•		
7558	Extra Dark Cream		•	•			•		
7559	Moreska Cream	•		•			•		
7560	Icam Dark Chocolate Icing		•	•			•	<del>                                     </del>	
7561	Shiny Chocolate Icing Gel			•	<b> </b>		•	<del>                                     </del>	
7562 7563	Vanini Cream  Edelweiss White Cream			•		<del>                                     </del>	•	<del>                                     </del>	
7564	Cloe Zerop					<u> </u>	•		
7567	Glasover Ice Dark Zerop		•	•			•		
7568	Caramel Cream						•		











