



*Linea Professionale*

**NEW PRODUCTS**  
JUNE 2021





Linea Professionale

## VEGAN COUVERTURE



Qualità Vegana

Icam R&D laboratory, in collaboration with the technical team, introduces two new recipes using cocoa butter of Icam prime pressed production. These new couvertures respond to the most innovative trends of the market and the most rigorous food requirements.

The results are a new Chocolate with a **refreshing taste** and a new vegan couverture designed to meet the **demand for lactose-free** products and new **vegan** consumption trends.



**CHOCORICE**  
COCOA AND RICE

COLOUR 

CACAO min	COCOA BUTTER average
<b>45%</b>	<b>39%</b>

FLUIDITY 

CODE **8199**

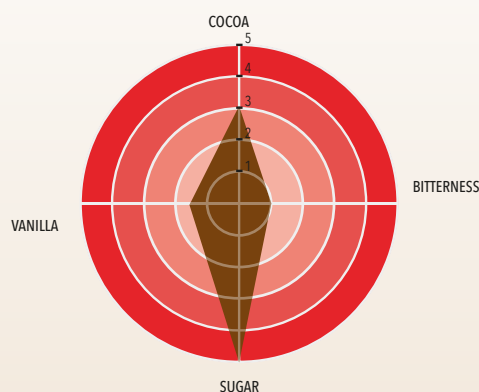
RECOMMENDED USES



★ VEGAN  
○ LACTOSE FREE  
□ LECITHIN FREE

### 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.



## WHITE CHOCOLATE WITH YOGHURT



**CHOCOYO**  
WHITE WITH YOGHURT

MILK POWDER average	Total Fat	COCOA BUTTER average
<b>20%</b>	<b>38%</b>	<b>32%</b>

YOGHURT POWDER **17%**

CODE **8198**

RECOMMENDED USES



### 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.







## CREAMS

*Icam Linea Professionale enriches the creams' product range presenting 5 new proposals, with new tastes and uses.*

*New filling creams to increase the offer: a **refined** hazelnut taste with 35% of the fruit, a **classic** pistachio cream, a new caramel cream to follow the market **trends** and a new very **versatile** hazelnut cream.*

*For the ice cream makers, a new dark coating cream to produce ice cream **sticks** and **cones**, simple and immediate to use.*



### NOSETTA ZEROP

LOW FAT COCOA  
POWDER average

6%

Total  
Fat

34%

HAZELNUT  
paste

35%

#### STRUCTURE

Soft spreadable cream.

CODE 7553

RECOMMENDED USES



No  
hydrogenated fats



### NUTTY CREAM

LOW FAT COCOA  
POWDER average

8%

Total  
Fat

38%

HAZELNUT  
paste

7%

#### STRUCTURE

Spreadable cream  
for filling.

CODE 7556

RECOMMENDED USES



#### 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.

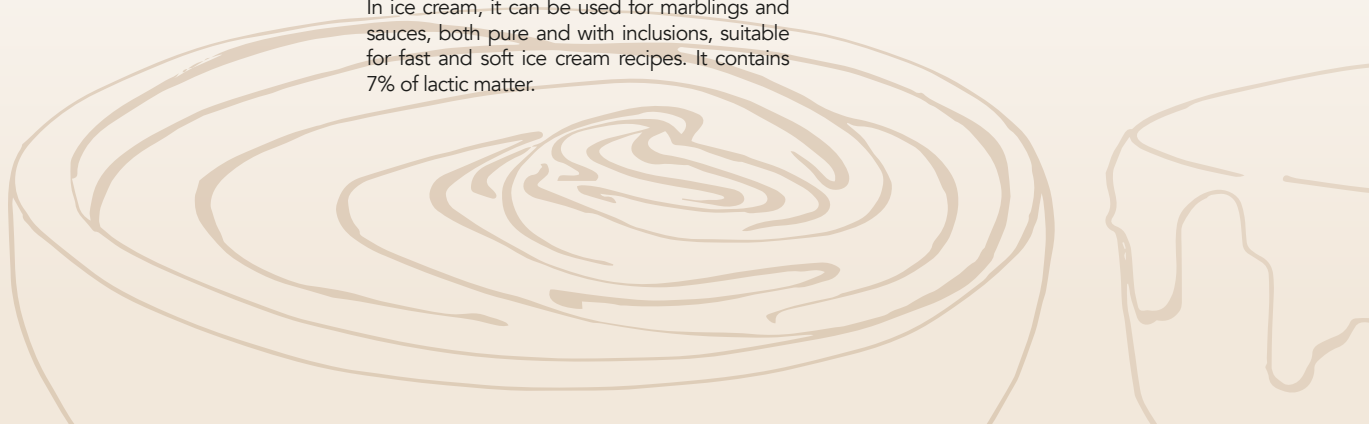
In pastry, suitable for flavouring creams, filling baked cakes and sponge cakes. It can be used in the oven, with the attention of covering it. Excellent for glazing small pastries and profiterole: in a positive display it maintains its brilliance. In ice cream, it can be used for marblings and sauces,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

#### DESCRIPTION

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.





## CREAMS



### CLOE ZEROP

PISTACHIO PASTE

Total Fat

15%

34%

STRUCTURE

Soft spreadable cream.

CODE 7564

RECOMMENDED USES



No hydrogenated fats



### CREAMEL CREAM

LOW FAT COCOA POWDER average

LACTIC MATTER average

Total Fat

4%

11%

41%

CARAMEL POWDER

8%

CODE 7568

RECOMMENDED USES

STRUCTURE

Compact and melting cream.



No hydrogenated fats



### GLASOVER ICE PONDENTE ZEROP

LOW FAT COCOA POWDER average

Total Fat

18%

63%

STRUCTURE

Fluid icing.

CODE 7567

RECOMMENDED USES



No hydrogenated fats

#### 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.

#### DESCRIPTION

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.

#### 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 40 ° C and use directly on frozen pieces. Also excellent for creating the stracciatella effect.

# ICAM LINEA PROFESSIONALE

										CHOCOLATERIE										PASTRY					ICE-CREAM		



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

*Agostoni*

**AGOSTONI**  
CIOCCOLATO ITALIANO DAL 1946



*Linea Professionale*



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