4GOSTONI CIOCCOLATO ITALIANO DAL 1946





PRODUCTS CATALOGUE



OUR HISTORY



1946

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



1947

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



1953

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



1970

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



1982

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



1997

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



2004

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



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



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



2019

Our professional and technical education centre dedicated to pastry chefs, maître chocolatiers and ice-cream artisan makers, has been inaugurated in Orsenigo under the name ChocoCube. The first Sustainability Report has been edited and published.



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

The new production plant in Orsenigo combines cutting-edge technology with stringent compliance with the regulations specific to the food sector through functional demands and constructive logic, all with

an environmental-friendly approach. ICAM is currently one of a handful of companies worldwide with vertically integrated production that guarantees total control of the supply chain, from the selection of cocoa planta-

tions in the country of origin to customization of the finished product. Excellent product quality combined with production flexibility makes ICAM a leading player in all international markets.



>3.000 DIFFERENT CHOCOLATE PRODUCTS

Overall area:

50,000 m2 employees: 416 Production capacity/day: 140 tonnes

Chocolate
production capacity:
35,000 tonnes per year

SPECIALISATION AND FLEXIBILITY

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

COMPLETE VERTICAL TRACEABILITY,

from the plantation to the finished product.

TOTAL AUTOMATION

of the production processes.

PHYSICAL SEGREGATION OF THE AREAS

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

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

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

Strict **SAFETY REGULATIONS** for food hygiene.

DEDICATED PRODUCTION LINES

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

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

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



THE HIGHEST QUALITY STANDARDS TO OBTAIN EXCELLENCE IN CHOCOLATE



THE PRODUCTION PROCESS

Tested and continuously monitored procedures, modern, automated EQUIPMENTS

Respect for the organoleptic qualities

Enhancement of flavour profile

Compliance with food and safety regulations



TRAINING REFRESHER COURSES

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

40 certified panelists

>8,000 quality and safety analyses in 2018



Company certifications

Products' certifications

Other product certifications available

























Details on the final page.



The origins of sustainable cocoa

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

world.

UGANDAQuality that evolves

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

PERU

At the heart of cocoa

Cocoa production is one of the main agricultural activities of the country and a source of income for many families. ICAM has developed direct relationships with several local cooperatives:

Aprocam, Acopagro, Cacao Alto Huallaga and Vrae Cocoa Growers Association. The partnership with ICAM aims to improve the quality of the cultivated cocoa and to encourage improved living and working conditions of the co-op members.

THE INTEGRATED SUPPLY CHAIN

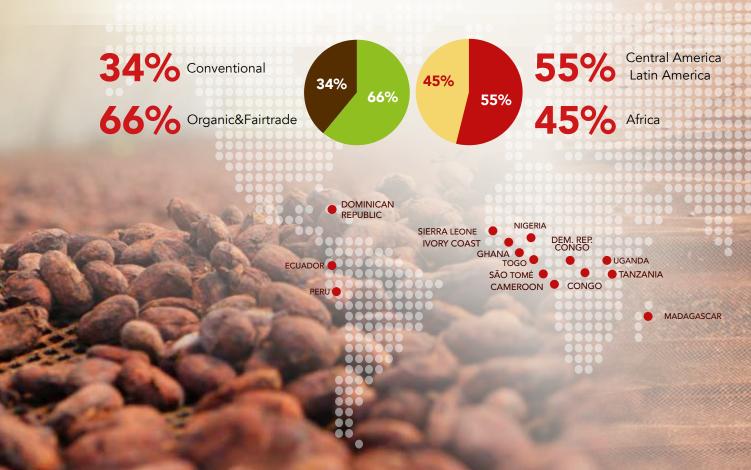
COCOA COUNTRIES OF ORIGIN

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

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

23,000

TONNES OF COCOA BEANS PURCHASED IN 2018





FROM COCOA

IN THE COUNTRIES OF ORIGIN

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

PLANTATION

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

CULTIVATION

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

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



TO CHOCOLATE

100% MADE IN ITALY



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



PRELIMINARY TESTS AND CLEANING

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

PRE-ROASTING

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



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

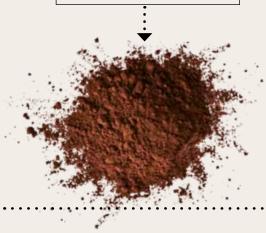
The nibs are ground in a peg mill and are transformed into a product known as cocoa liquor or cocoa paste.

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.





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.

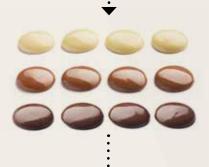
THE CHOCOLATE

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.





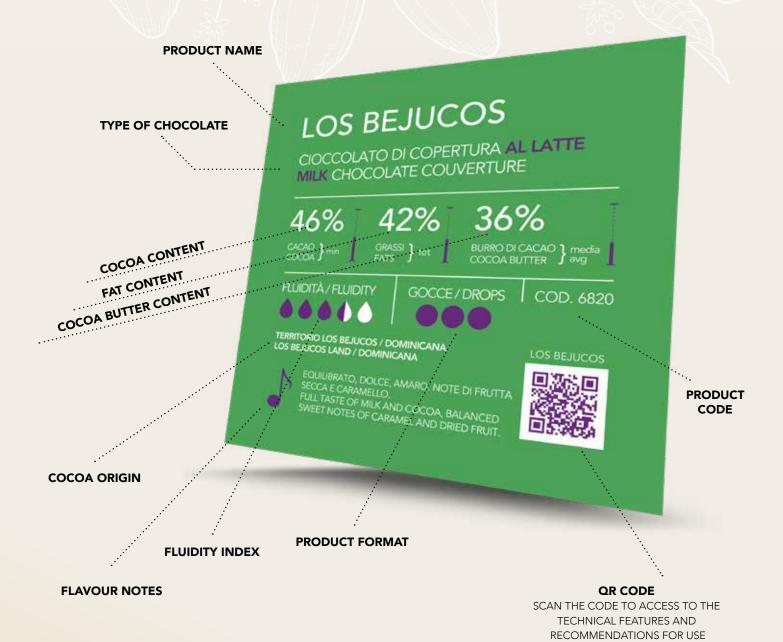


THE CUTTING EDGE OF CHOCOLATE

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



NEW PACKAGING



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

The graphic runs all around the bag creating a feeling of continuity and common thread between the three Agostoni ranges.

Colour is also used to provide product information in a bold, linear graphic block. The labels are in contrasting colours, a different one for each product, in a striking visual "Colour Block" style. Likewise, for the range of pralinès, with a coordinated

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



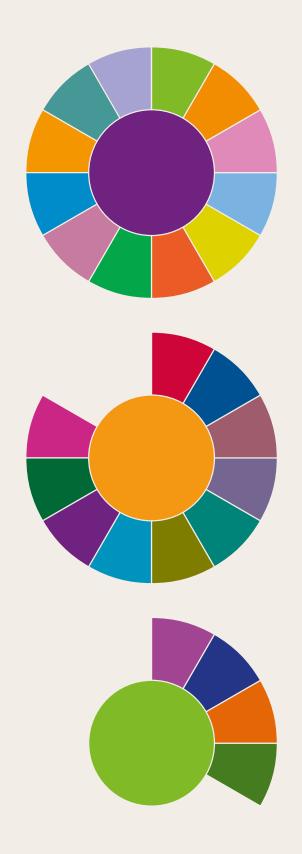






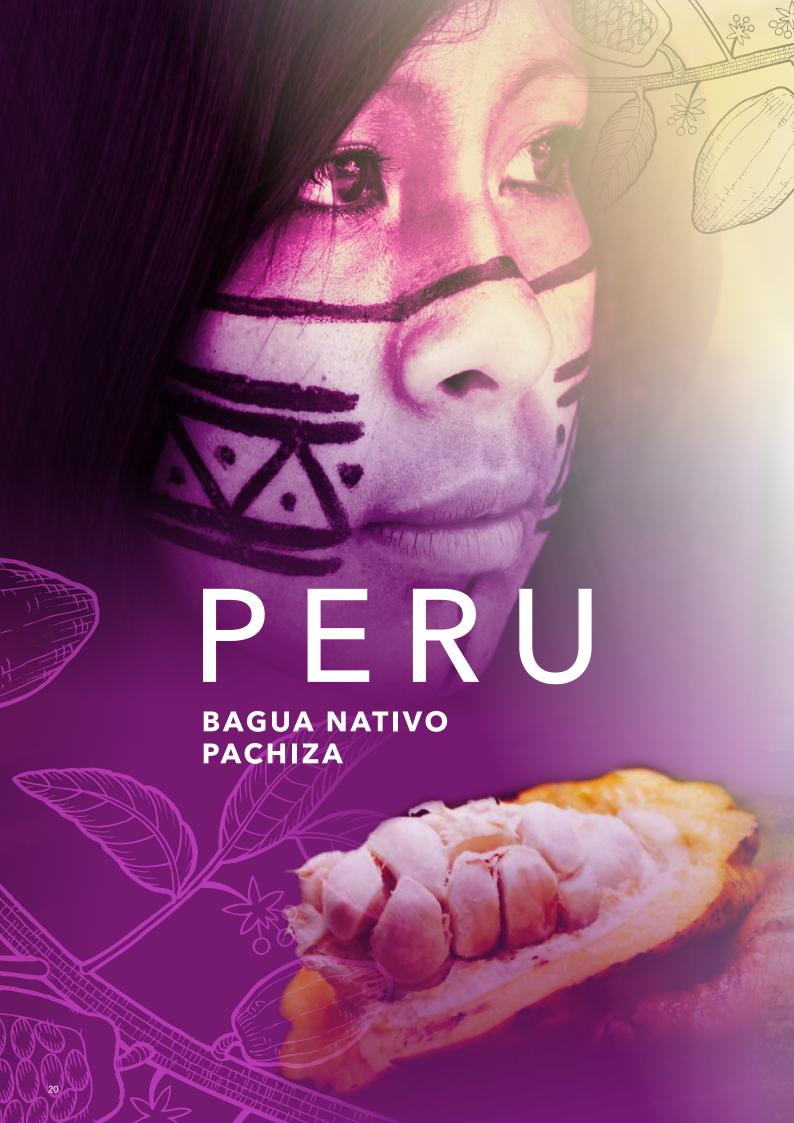
	GRAND CRU	 CHOCOLATE COUVERTURE COCOA PASTE
AGOSTONI CIOCCOLATO ITALIANO DAL 1946	SINGLE-ORIGIN	 CHOCOLATE COUVERTURE COCOA PASTE COCOA POWDER BAKING CHOCOLATE DROPS
	ORGANIC	 COCOA NIBS CHOCOLATE COUVERTURE
	PRALINÉS	 PRALINÉS
	CHOCOLATE COCOA, POWDER, BUTTER, PASTE	 DARK CHOCOLATE COUVERTURE MILK CHOCOLATE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

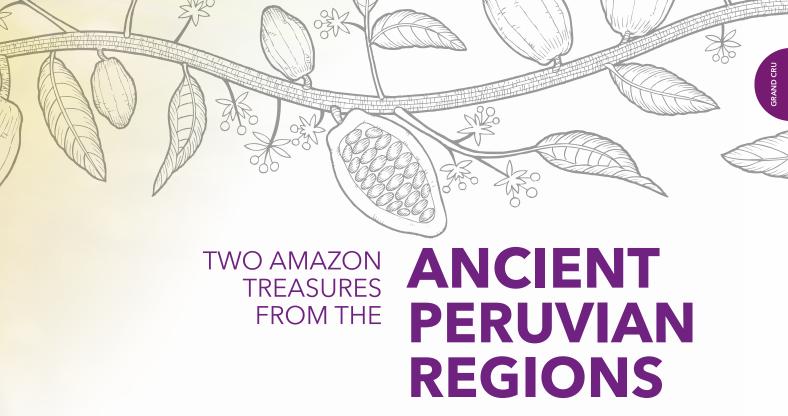




CHOCOLATE IN COLOUR!







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.



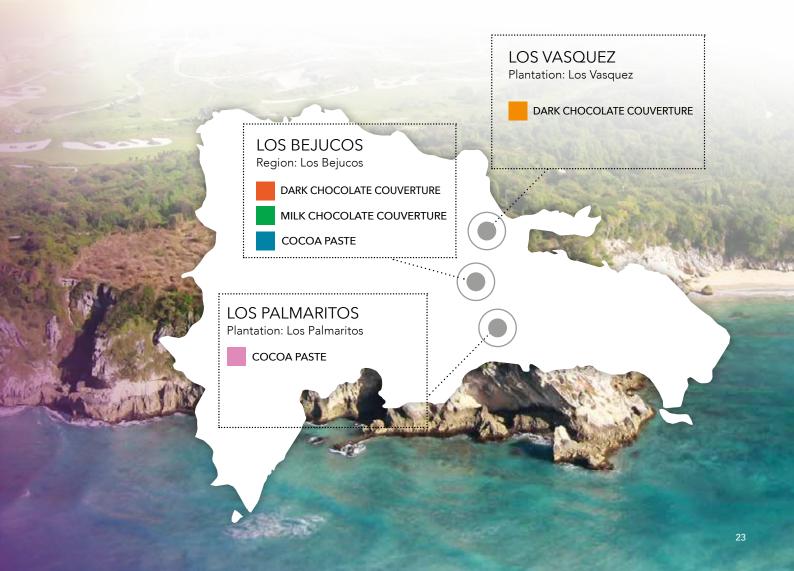




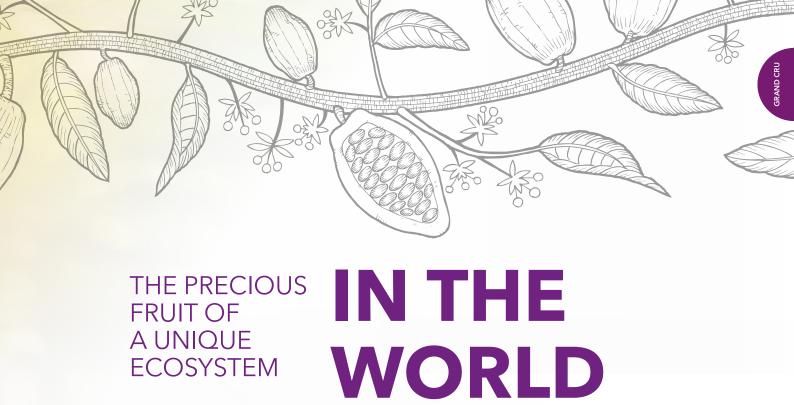
The Dominican Republic produces sought-after and fine cocoa with highly distinctive flavours. The diversity of the landscape gives Dominican cocoa extremely varied aromatic qualities. One of the finest qualities of Grand Cru cocoa is found in Los Bejucos where the subtropical climate with 80% relative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

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





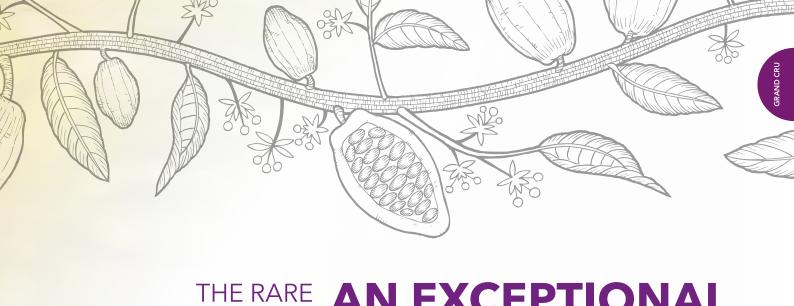


A superior chocolate born from the luxuriant plantations to the south of Lake Maracaibo. A unique ecosystem where the Andean cordillera encounters the mixed environment of fresh and

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.





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.

PLANTATION

Los Palmaritos – Dominican Republic

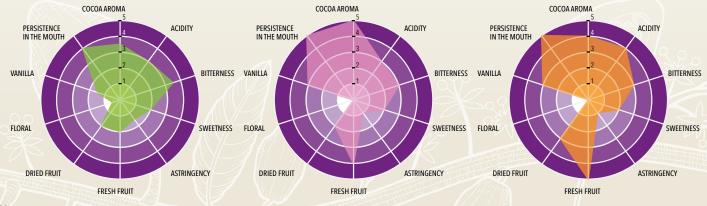
FLAVOUR

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

Los Vasquez - Dominican Republic

FLAVOUR

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





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.

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.

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.









CHIMELB **DARK**

65%

40%

CODE **6806**



lecithin free

PLANTATION himelb - 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.



46% 42% 36%

FLUIDITY

agostorii



☐ 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.



AGOSTORII

ΔRFΔ

Pachiza - Peru

FLAVOUR

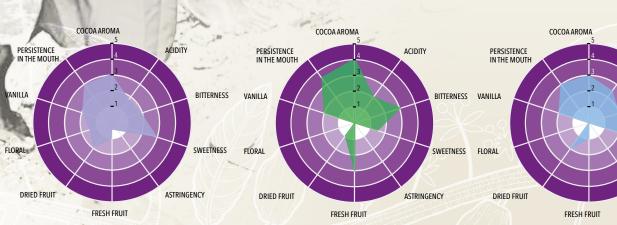
Intense and refined taste, articulated in different aromas: a light and pleasant acidity of cocoa anticipates the full flavour of milk, letting a delicious fruity note emerge, accompanied by the aftertaste of coffee and vanilla. Great satisfaction in tasting.

ACIDITY

BITTERNESS

SWEETNESS

ASTRINGENCY





agostoni







agostorii

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.

FLAVOUR

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

Los Bejucos - Dominican Republic

FLAVOUR

Sur Del Lago - Venezuela

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



GRAND CRU

				FRAGE				Z	CHOCOL	ATERIE	PA:	STRY	ICE-CREAM
DARK	CHOCOLATE COUVER	Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	ش % Total fat AVERAGE	Cecithin free	FLUIDITY	Moulding Hollow shapes	Coatings Ganaches	One-shot Coating-pan	Creams and mousses Baking bases	lcing/Glazing Decorations Baking stable	Ingredients Coating Stracciatella
6800	BAGUA NATIVO	81	18	45									
6802	LOS PALMARITOS	75	24	45	-		••••	0					
6801	LOS VASQUEZ	75	24	45	-			0					
6805	SUR DEL LAGO	72	27	44	-		••••						
6804	PACHIZA	70	29	40	-								
6803	LOS BEJUCOS	70	29	47	-			00					
6806	CHIMELB	65	34	40	-								
MILK CHOCOLATE COUVERTURE 4kg/3 pcs													
6820	LOS BEJUCOS	46	30	36	42								
6821	PACHIZA	39	35	30	37		6666	00					
сосо	A PASTE			4k	ıg / 3	pcs							
6841	BAGUA NATIVO 💯	100	-	54	-		6666		0				
6842	LOS BEJUCOS	100	-	54	-								
6840	SUR DEL LAGO	100	-	54	-								
■ 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.

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

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

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

DOMINICAN REPUBLIC

DARK CHOCOLATE COUVERTURE

ECUADOR

DARK CHOCOLATE COUVERTURE

COCOA PASTE

COCOA POWDER

◯ PERU

DARK CHOCOLATE BAKING DROPS

COCOA POWDER





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.





Ecuador

FLAVOUR

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

FLAVOUR

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

FLAVOUR

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





COCOA 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

				FRAGE	35			3	(CHOC	COLA	TERIE	7			PA	STRY		IC	E-CREAM
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Lecithin free		Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	lcing/Glazing	Decorations	Daning stable	Coating Stracciatella
DARK	CHOCOLATE COUVE	RTU	RE	4	kg / 3	pcs	FLUIDITY	Š	유	3	Ğ	ŏ	3	윈	ŏ	Ba	<u>o</u> :	Š 6	<u> </u>	S \$
6810	UGANDA	78	21	43	-		* * * * *					0	0							0
6811	DOMINICANA	75	24	47	-)	0			0	0							00
6812	NACIONAL ARRIBA	74	25	45	-		6666	C				0	0							00
6813	MADAGASCAR	71	29	42	-		♦ ♦ ♦ ♦					0	0							00
6814	SÃO TOMÉ	71	29	42	-							0	0)		00
СОСО	A PASTE			4	kg / 3	pcs														
6845	NACIONAL ARRIBA	100	-	54	-		0000		0	0			0)		
6846	UGANDA	100	-	54	-		••••			0			0							
СОСО	A POWDER	% Coc	oa but	1 ter AVEI	kg / 5															
4620	PERÙ	70 COC		/ 12	VAGE	5.5														
4621	NACIONAL ARRIBA		22	/ 24		8.0														
DARK	CHOCOLATE BAKING	DR	ОР	S 4	kg / 3	pcs														
6870	PERÙ	60	39	33	-															0









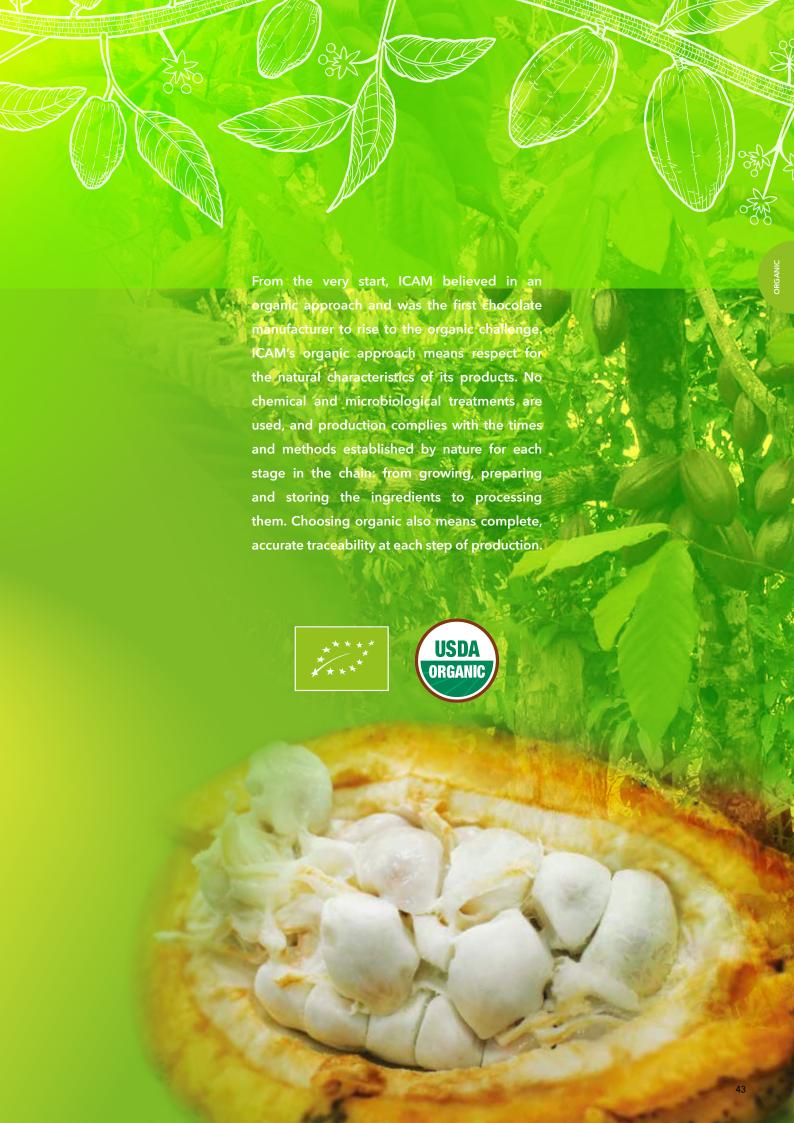




RECOMMENDED OPOSSIBLE APPLICATION











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			Hollow shapes	CHOC 8			Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing		Baking stable		- CREAM atella
CHOCOLATE COUVERTURE			4	kg / 3	pcs	FLUIDITY	Moulding	Hollow	Coatings	Ganaches	One-shot	Coatin	Hot ch	Cream	Baking	lcing/0	Decorations	Baking	Ingredients	Coating Stracciatella
6850 DARK	70	29	40	-		6666					0	0	•			0	0			00
6851 MILK	32	40	28	35		* * * * *					0		•			0	0	0		
6852 WHITE	-	41	30	38				0	0		0						0			00
COCOA NIBS			2,5kg	g - 3/6	mm															
1917 COCOA NIBS	100	-	-	-										0		0				

















RECOMMENDED OPOSSIBLE 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 pralinés. A soft process for more delicate products, such as Artisan Almond Praliné, or more decisive for an explosion of taste, such as for Artisan Hazelnut Praliné. In TGT Fine Hazelnut Praliné, the caramelisation is light to preserve the fine taste of the Tonda Gentile Trilobata hazelnut, while the sophistication of the Pistachio is simply enhanced with the absence of roasting and a little hint of salt.



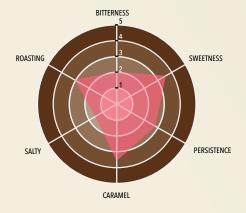


TASTE

Intense flavour of hazelnut praliné and caramelised sugar.

TASTE

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







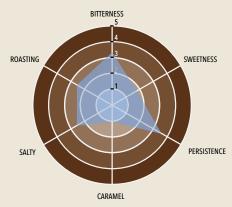
TASTE

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 praliné flavour.



PRALINÉS

18 4 3 1		2 2 2 2 2 2			1	C	CHOC	OLA	TERIE				PA	ASTRY	′		ICE-	CREAM
PRALI	nés	% 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 Stracciatella
7327	Artisan HAZELNUT PRALINÉ	Hazelnut 55%		5 kg				•			0		•					00
7344	TGT fine HAZELNUT PRALINÉ	Hazelnut 55%		5 kg				•			0	•						00
7328	Artisan ALMOND PRALINÉ	Almond 55%	喜談	5 kg							0		•					00
7343	Artisan PISTACHIO PRALINÉ	Pistachio 60%		2,5 kg				•			0	•	•	•			•	00

■ RECOMMENDED ○ POSSIBLE APPLICATION









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

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

ICAM FOR OVER 70 YEARS











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

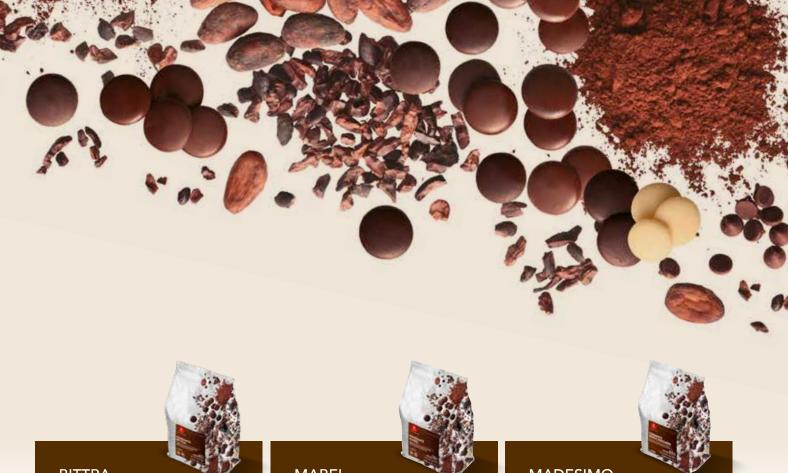
FLAVOUR

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.









DARK CHOCOLATE COUVERTURE



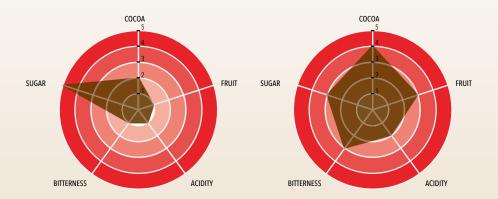


FLAVOUR

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 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.





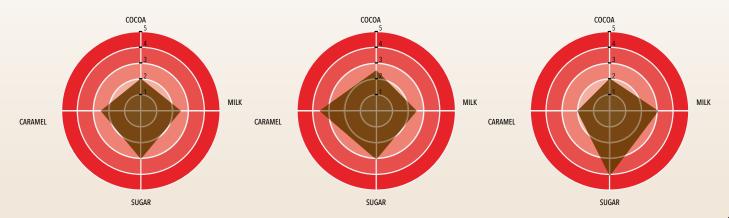
Full and clean milky flavour, with hints of cocoa and well-balanced sweetness.

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.





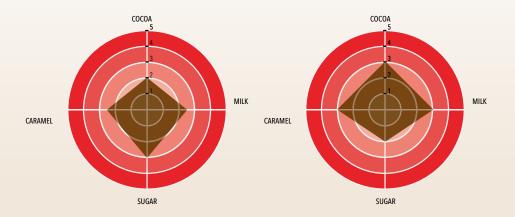


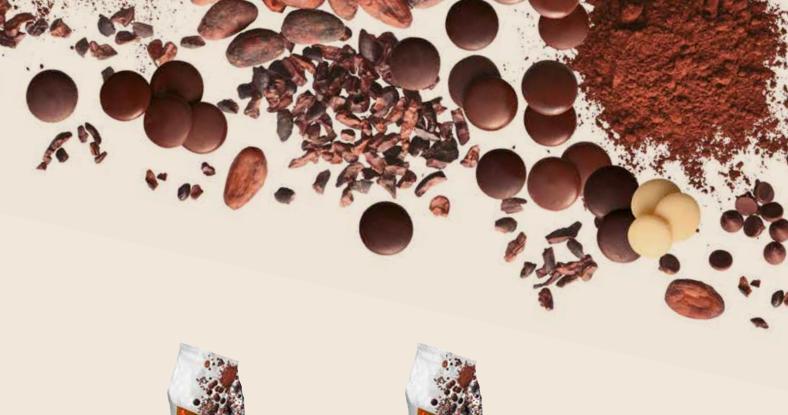


A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.

FLAVOUR

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









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

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.







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

FLAVOUR

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





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.









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

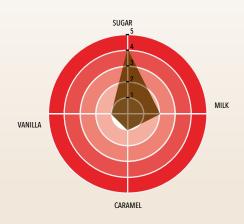
Recipe with 4% anhydrous butter added to allow smoothness and pliability. Well balanced between the intensity of the aroma of the cocoa and the sweetness of the dark chocolate, without appearing excessively bitter.

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.









IGLOO CHOCOLATE FOR COATINGS

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



FLAVOUR

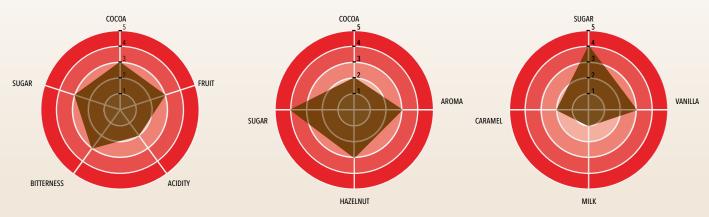
Intense and powerful chocolate flavour, strong taste without being aggressive. Distinctive dark colour

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.



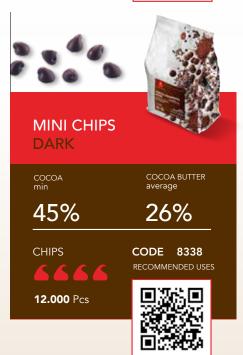


Products dedicated to baking are characterised by their body and their intense, clean flavours. The chunks and drops recipes have been designed in order to ensure their stability at high temperature. The intense and authentic flavour of good chocolate makes them being the perfect choice for cakes, croissants,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













ICAM LINEA PROFESSIONALE

			RAGE				СНОСО	LATERIE	Ε		PASTR'	Y	ICE-CREAM	1
DARK CHOCOLATE COUVE	Cocoa MIN	X Sugar MAX	6 % Cocoa butter AVERAGE	ក្នុ % 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	-		C		0	0		00	0)
8307 DIAMANTE	67	32	42	-		OC		0	0		00	0)
8311 8397* REGINA	61	38	39	-				0	0		00	0)
8312 BITTRA	60	39	36	-				0	0	0		0		
8316 MABEL	56	43	37	-						0	00		0	
8313 MADESIMO	52	47	35	-					00	0		• C		
8314 MODELLA	52	47	32	-				0	00	0	00	0		
8320 SUGAR FREE	60	39	37	-								0		
MILK CHOCOLATE COUVER	TUR	E 4kg	g / 3 p	cs										
8349 AMBRA	40	29	38	46)	0)
8341 VANINI	39	28	36	46		C			0		0	0)
8348 REGINA	35	40	31	38							0	0)
8342 CHIARA	33	36	30	37							0	0		
8343 PRESTIGE	32	40	30	34								0	0	
8344 MODELLA	30	40	25	31				0	00	0	00	0		
8350 SUGAR FREE	36	41	31	36		OC						0		

^{*8397} tray 2,5kg/ 4 pcs

71

IANDUJA CHOCOLATE	ANDUJA CHOCOLATE 4kg/3 pcs FLUIDITY 90 00 00 00 00 00 00 00 00 00 00 00 00 0				AVERAGE	AGE			CI	НОСС	LATER	IE			PAST	RY
88* GIANDUJA DARK 32 43 26 40 25* GIANDUJA MILK 26 30 24 45 ITE CHOCOLATE 4kg/3 pcs 73 VANINI - 34 35 43 72 EDELWEISS - 36 30 36 52 GIADA - 45 32 38 COCOLATE WITH CARAMEL 4kg/3 pcs 4kg/3 pcs	88* GIANDUJA DARK 32 43 26 40 55* GIANDUJA MILK 26 30 24 45 11TE CHOCOLATE 4kg/3 pcs 73 VANINI - 34 35 43 72 EDELWEISS - 36 30 36 52 GIADA - 45 32 38 59 CARAMEL (MILK) 33 34 31 37 88 Case 5kg RECOMMENDED POSSIBLE APPL	NDILIA CHOCOLATE	% Cocoa MIN		% Cocoa butter AVERAGE	% Total fat AVERAGE	FLUIDITY	1 1 1	Iollow shapes	oatings	anacnes One-shot	oating-pan	lot chocolate	reams and mousses	iaking bases cing/Glazing	Secorations
* GIANDUJA MILK 26 30 24 45 TE CHOCOLATE 4kg/3 pcs VANINI - 34 35 43 EDELWEISS - 36 30 36 GIADA - 45 32 38 COLATE WITH CARAMEL 4kg/3 pcs CARAMEL (MILK) 33 34 31 37	GIANDUJA MILK 26 30 24 45 E CHOCOLATE 4lkg/3 pcs VANINI - 34 35 43 EDELWEISS - 36 30 36 GIADA - 45 32 38 COLATE WITH CARAMEL 4kg/3 pcs CARAMEL (MILK) 33 34 31 37 VANINI AURUM (WHITE) - 34 35 43 Case 5kg RECOMMENDED POSSIBLE APPL	CIANDILIA DARK	32						<u> </u>							
73 VANINI - 34 35 43 72 EDELWEISS - 36 30 36 73 GIADA - 45 32 38 74 COLATE WITH CARAMEL 75 CARAMEL (MILK) 76 CARAMEL (MILK) 77 CARAMEL (MILK)	73 VANINI - 34 35 43 72 EDELWEISS - 36 30 36 52 GIADA - 45 32 38 CCOLATE WITH CARAMEL 4kg/3 pcs 59 CARAMEL (MILK) 33 34 31 37 38 VANINI AURUM (WHITE) - 34 35 43 8 case 5kg RECOMMENDED POSSIBLE APPL	6* <u> </u>							0		C	0				
72 EDELWEISS - 36 30 36 52 GIADA - 45 32 38 COCOLATE WITH CARAMEL 4kg/3 pcs 69 CARAMEL (MILK) 33 34 31 37	72 EDELWEISS - 36 30 36 52 GIADA - 45 32 38 COCOLATE WITH CARAMEL 4kg/3 pcs 69 CARAMEL (MILK) 33 34 31 37 88 VANINI AURUM (WHITE) - 34 35 43 RECOMMENDED POSSIBLE APPL	ITE CHOCOLATE		4kg	/ 3 pc	īs.										
52 GIADA - 45 32 38 OCOLATE WITH CARAMEL 4kg/3 pcs 69 CARAMEL (MILK) 33 34 31 37	52 GIADA - 45 32 38 OCOLATE WITH CARAMEL 4kg / 3 pcs 69 CARAMEL (MILK) 33 34 31 37 88 VANINI AURUM (WHITE) - 34 35 43 P8 case 5kg RECOMMENDED POSSIBLE APPI	73 VANINI	-	34	35	43		0			C	0	0			
OCOLATE WITH CARAMEL 4kg/3 pcs 269 CARAMEL (MILK) 33 34 31 37	COCOLATE WITH CARAMEL 4kg / 3 pcs 269 CARAMEL (MILK) 33 34 31 37	72 EDELWEISS	-	36	30	36										
269 CARAMEL (MILK) 33 34 31 37	269 CARAMEL (MILK) 33 34 31 37 288 VANINI AURUM (WHITE) - 34 35 43 98 case 5kg RECOMMENDED O POSSIBLE APPL	52 GIADA	-	45	32	38			0				0			
	98 case 5kg RECOMMENDED POSSIBLE APPL	OCOLATE WITH CARAMEL		4k	g / 3 p	ocs										
288 VANINI AURUM (WHITE) - 34 35 43	98 case 5kg RECOMMENDED OPOSSIBLE APPL	69 CARAMEL (MILK)	33	34	31	37			0	O						
		88 VANINI AURUM (WHITE)	-	34	35	43						0	0			
							RE	CON	ИΜΙ	END	ED	C) P(OSS	SIBLE	APF
											3.0					

ICAM LINEA PROFESSIONALE

			RAGE				(CHOC	OLAT	FERIE				PΑ	ASTRY	<i>(</i>		ICE-	CREA	4M_
CHOCOLATE LINEA	% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	lcing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
CHOCOLATE - LINEA	PRO	4	lkg / 3	pcs		Σ	Ĭ	Ŭ	U	0	Ü	Ĭ	Ū	m	0		ä	드	Ŭ	
8323 PRO INTENSE DARK	60	39	33	-	• • • •										0					
8321 MORBIDO DARK	54	43	31	35	. • • • •						(0	0	0						
8398* MORBIDO WHITE	-	37	22	39	6666						(0	0	0						
CHOCOLATE FOR COA	ATINGS			4kg																
				9	_						_							_		
8319 IGLOO BITTRA DARK	67	31	46	50																
8354 IGLOO LATTE INT	ENSO 40	35	37	46	••••															
8371 IGLOO EDELWEIS WHITE	SS -	29	41	51																
CHOCOLATE FOR BAK	ING STABL	E P	ROI	DUC	TS 4kg / 3 pcs															
																				_
8356 DARK CHOCOLA CHUNKS	TE 45	54	26	-																
8357 MILK CHOCOLAT	E 30	50	24	29																
8358 WHITE CHOCOL CHUNKS	ATE -	53	21	28																
B336 DARK CHOCOLA MEDIE CHIPS 7.500		54	26	-																
B337 DARK CHOCOLA MIGNON CHIPS 9.00		54	26	-																
B338 DARK CHOCOLA MINI CHIPS 12.000 p		54	26	-																
8339 DARK CHOCOLA SPILLO CHIPS 20.000		54	26	-																
*8398 tray 2,5kg/ 4 cps					R	ECC	MI	MEI	NDI	ED	() I	PO	SSI	BLE	E AI	PPL	ICA	ATIC	ON

















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.







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.

FLAVOUR

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

74 Full size image 1:1 ≈ +/- 10%



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.

FLAVOUR

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 LINEA PROFESSIONALE

	4GE		CHOCOLATERIE	PASTRY	ICE-CREAM
COCOA PASTE AND BUTTE	% Cocca MIN % Sugar MAX % Cocca butter AVERAGE % Total fat AVERAGE		Moulding Hollow shapes Coatings Ganaches One-shot 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		0000	
7869 COCOA BUTTER IN DROPS	100	Bucket 4kg		0000	
COCOA POWDER		PH			
4239 COCOA 22/24	22 / 24 7	7.0 1kg / 10 pcs			
4240 COCOA 22/24 4898 DARK	22 / 24	1kg / 10 pcs 5kg / 4 pcs			
4238 COCOA 22/24 DARK VANILLA FLAVOUR	22 / 24	1kg / 10 pcs 5kg / 4 pcs			
4839 COCOA 10/12 LOW FAT	10 / 12	7.3 1kg / 10 pcs			
SUGARED COCOA 53% max SUGAR	11 6	1kg / 10 pcs		0000	
4108 CACAO BAR for hot chocolate 57% max sugar	2	1kg / 5 pcs			
			RECOMMENDED (POSSIBLE APF	PLICATION





















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 semi-freddi, parfaits, soufflé and glassé.

DESCRIPTION

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

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.



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

7% lactic matter.

DESCRIPTION

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

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.



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.

DESCRIPTION

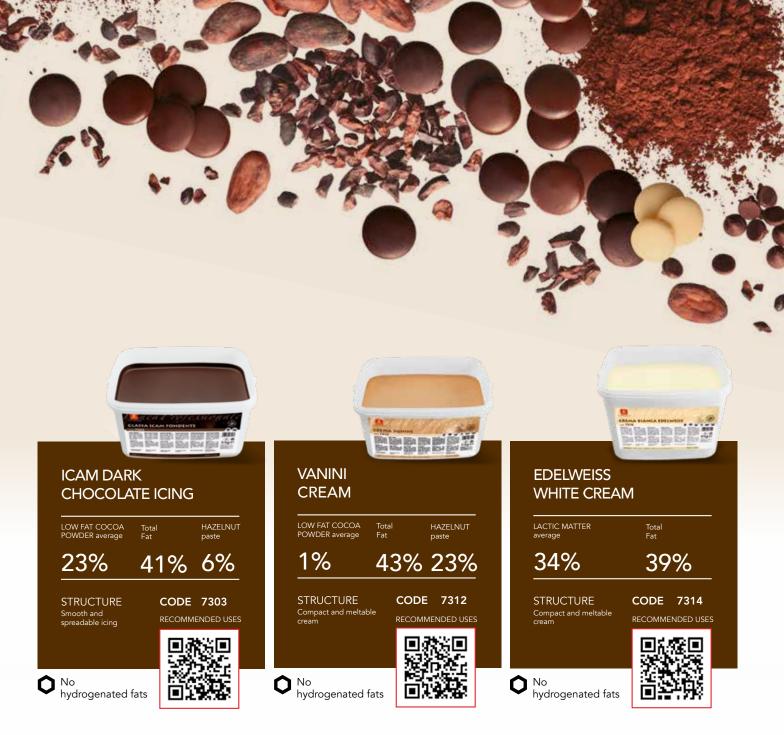
Intense and prominent taste of cocoa, provided by the high proportion of low fat cocoa and the absence of hazelnut paste. Colour of very dark chocolate.

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

Dark chocolate icing with a shiny, gel-like appearance, moderately compact, but with some give. A new recipe with 11% dark chocolate and 4% fat reduced cocoa powder gives it a pleasant chocolate taste and a lovely smooth, melt-in-the-mouth texture. Versatile, can be used 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.



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

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

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.



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.

FLAVOUR

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







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

FLAVOUR

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

ICAM LINEA PROFESSIONALE

							PASTRY			E-CRE	AM_			
CREAMS	Taste	COLOUR	bucket weight	Moulding	Hollow shapes	Coatings Ganaches	One-shot	Coating-pan	Hot chocolate Creams and mousses	Baking bases	Decorations	Baking stable Ingredients	Coating	Stracciatella
7339 ZEROP DARK CREAM	Cocoa		8kg							0		OC)	
7338 ZEROP HAZELNUT CREAM	Hazelnut		8kg									OC)	
7340 ZEROP FILLMILK CREAM	White chocolate		8kg									0		
7308 CREMICAM	Hazelnut		8kg							0		OC)	
7326 NOCCIOLITA	Hazelnut		8kg						С					
1862 HAZELNUT PASTE	Hazelnut		5kg					(0	
7301 ELISA CREAM	Cocoa		8kg							00		00)	
7324 EXTRA DARK CREAM	Chocolate		8kg							0		OC)	
7323 SHINY CHOCOLATE ICING GEL	Dark chocolate		5kg											
7303 ICAM DARK CHOCOLATE ICING	Chocolate		5kg										0	0
7312 VANINI CREAM	Hazelnut praline		5kg									OC	0	
7314 EDELWEISS WHITE CREAM	White chocolate		8kg							0		0	0	
COATINGS			a i a h t											
7833 GLASOVER PRESTIGE DARK	Dark		ıs / 5kg						С				0	0
7804 GLASOVER DARK	Dark	2 Bag	ıs / 5kg						C				0	O
7809 GLASOVER MILK	Milk and cocoa	2 Bag	ıs / 5kg						С				0	0
7810 GLASOVER WHITE	Milk and vanilla	2 Bag	ıs / 5kg						C				0	O
			R	ECO	M	/END	DED	() PC	OSSIB	LE AF	PPLIC	ATI	ON



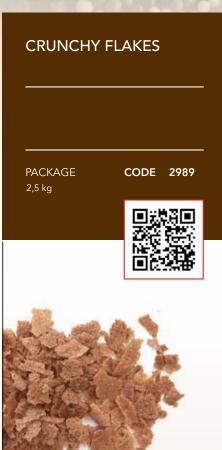












NOUGAT CHIPS CHOCOLATE CRUNCHY 49% 50% PACKAGE 4 kg RECOMMENDED USES



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 Iollies and cones.

DESCRIPTION

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

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.





DECORATIONSCHOCOLATE BECOMES BEAUTIFUL AND COLORFUL



MICRO SHAVINGS DARK CHOCOLATE

PACKAGE 4 kg **CODE 3096**



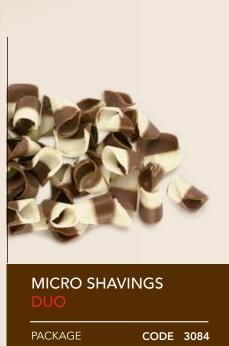
MICRO SHAVINGS MILK CHOCOLATE

PACKAGE 4 kg CODE 3090



MICRO SHAVINGS
WHITE CHOCOLATE

PACKAGE 4 kg CODE 3091



4 kg









SPRINKLES

PACKAGE 3 kg

CODE 7885

SPRINKLES

PACKAGE 3 kg

CODE 7891

WHITE SPRINKLES BASED

PACKAGE CODE 7892 3 kg





PACKAGE **CODE** 7887



FLAKES

PACKAGE CODE 7893



WHITE FLAKES BASED

PACKAGE **CODE 7889** 3 kg





SHELLS



TRUFFLE LIQUEUR DARK SHELLS

62%

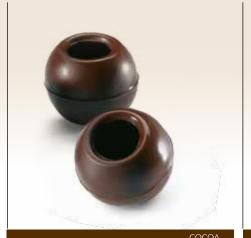
DIAMETER WEIGHT

4,2 g

CODE 7865

25 mm

PACKAGE 441 pcs



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 COCCA BUTTER average TRUFFLE SHELLS 32%

DIAMETER 25 mm WEIGHT 2,7 g

PACKAGE CODE 7874

504 pcs



SNOBINETTES

57%

CODE 3080

45%

DIAMETER 27 mm HEIGHT 26 mm

PACKAGE 270 pcs



CREAM CUPS

cocoa min 43%

DIAMETER 35 mm HEIGHT 25 mm

PACKAGE CODE 3048 432 pcs



COFFEE CUPS

COCOA min 43%

DIAMETER 45 mm HEIGHT 20 mm

PACKAGE CODE 3159
168 pcs

270 p

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CODE	PRODUCT NAME OSTONI	KOSHER	KOSHER DAIRY	HALAL	VEGAN	GLUTEN FREE	ORGANIC	ORGANIC USA
		Ŧ	×			U	U	U
CHOCO								
6800	Bagua Nativo Dark	•		•	•	•	•	•
6801	Los Vasquez Dark	•		•	•	•		
6802	Los Palmaritos Dark	•		•	•	•		
6803	Los Bejucos Dark	•		•	•	•		
6804	Pachiza Dark	•		•	•	•		
6805	Sur del Lago Dark	•		•	•	•		
6806 6810	Chimelb	•		•	•	•		
	Uganda Dark	•		•	•	•		
6811 6812	Dominicana Dark	•		•	•	•		
6813	Nacional Arriba Dark	•		•	•	•		
6814	Madagascar Dark	•		•	•	•		
6820	Sao Tomé Dark	•		•	•	•		
6821	Los Bejucos Milk	-	•	•		•		
6850	Pachiza Milk	-	•	•	_	•		_
6851	Organic Dark	•		•	•	•	•	•
6852	Organic Milk		•					
6870	Organic White	-	•	•		•	•	
	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					•		
PRALIF	NATE							
7327	Artisan Hazelnut Praline					•		
7328	Artisan Almond Praline					•		
7343	Artisan Pistachio Praline					•		
7344	TGT Fine Hazelnut Praline					•		

LIN	IEA	PRO	FESS	ION	ALE
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	A I KOI ESSIONALE						
СНОСС	DLATE						
8269	Caramel Milk		•	•		•	
8288	Vanini Aurum		•	•		•	
8298	Gianduja	•		•	•	•	
8307	Diamante Dark	•		•	•	•	
8310	Vanini Dark	•		•	•	•	
8311	Regina Dark	•		•	•	•	
8312	Bittra Dark	•		•	•	•	
8313	Madesimo Dark	•		•	•	•	
8314	Modella Dark	•		•	•	•	
8316	Mabel Dark	•		•	•	•	
8319	Igloo Bittra Dark		•	•		•	
8320	Sugar Free		•			•	
8321	Morbido Dark		•	•		•	
8323	Pro Intense Dark	•		•	•	•	
8336	Chips Medie Dark	•		•	•	•	
8337	Chips Mignon Dark	•		•	•	•	
8338	Chips Mini Dark	•		•	•	•	
8339	Chips Spillo Dark	•		•	•	•	
8341	Vanini Milk		•	•		•	
8342	Chiara Milk		•	•		•	
8343	Prestige Milk		•	•		•	
8344	Modella Milk		•	•		•	
8348	Regina Milk		•	•		•	
8349	Ambra Milk		•	•		•	
8350	Sugar Free Milk		•			•	
8352	Giada White		•	•		•	
8354	Igloo Latte Intenso		•	•		•	
8356	Chunks Dark	•		•	•	•	
8357	Chunks Milk		•	•		•	
8358	Chunks White		•	•		•	
8371	Igloo Edelweiss		•	•		•	
8372	Edelweiss White		•	•		•	
8373	Vanini White		•	•		•	
8395	Gianduja Milk (Bucket)						
8396	Gianduja (Bucket)						
8397	Regina Dark (Bucket)						
8398	Morbido White (Bucket)						

CODE	PRODUCT NAME EA PROFESSIONALE	KOSHER	KOSHER DAIRY	HALAL	VEGAN	GLUTEN FREE	ORGANIC	ORGANIC USA
coco	A PASTE, BUTTER AND POWDER							
4108	Cocoa Bar for hot chocolate	•				•		
4238	Cocoa 22/24 Dark Vanilla flavour	•				•		
4239	Cocoa 22/24	•				•		
4240	Cocoa 22/24 Dark	•				•		
4832	Sugared Cocoa	•				•		
4839	Cocoa 10/12 Low Fat	•				•		
4897	Cocoa 22/24 Dark Vanilla flavour 5kg					•		
4898	Cocoa 22/24 Dark 5kg					•		
7869	Cocoa Butter in Drops					•		
8382	Cocoa Paste	•		•	•	•		
CREAN	IS AND COATINGS							
1862	Hazelnut Paste					•		
7301	Elisa Cream		•	•		•		
7303	Icam Dark Chocolate Frosting		•	•		•		
7308	Cremicam		•	•		•		
7312	Vanini Cream		•	•		•		
7314	Edelweiss White Cream		•	•		•		
7323	Shiny Chocolate Icing gel					•		
7324	Extra Dark Cream		•	•		•		
7326	Nocciolita		•	•		•		
7338	Zerop Hazelnut Cream		•	•		•		
7339	Zerop Dark Cream		•	•		•		
7340	Zerop Fillmilk Cream		•	•		•		
7804	Glasover Dark					•		
7809	Glasover Milk					•		
7810	Glasover White					•		









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







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