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.



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.

2010

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.

2018

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.

AGOSTONI CIOCCOLATO ITALIANO DAL 1946

2019

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

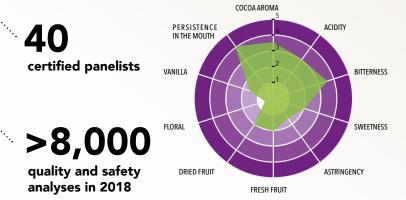
Enhancement of flavour profile

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".



Company certifications



Product certifications

























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

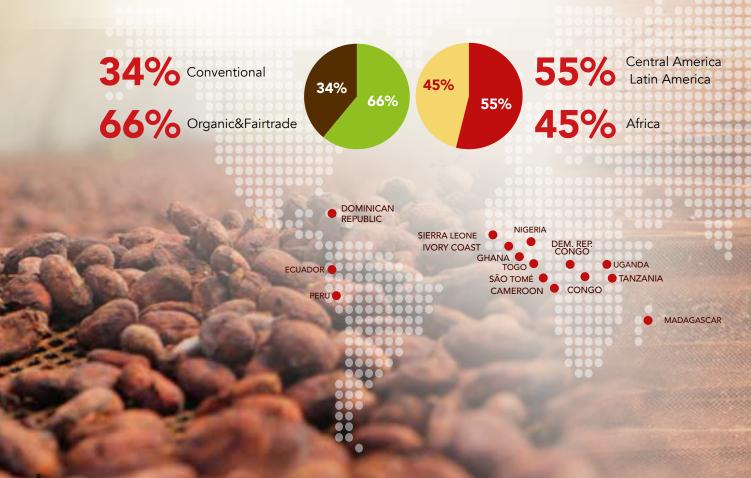
COCOA COUNTRIES OF ORIGIN

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.



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

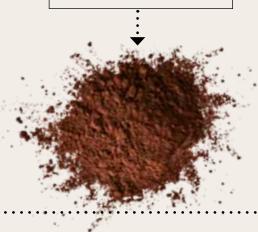
The nibs are ground in a peg mill and are transformed into a product known as cocoa liquor or cocoa paste.

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



PRODUCT NAME LOS BEJUCOS **TYPE OF CHOCOLATE** CIOCCOLATO DI COPERTURA AL LATTE MILK CHOCOLATE COUVERTURE GOCCE/DROPS COD, 6820 **PRODUCT** CODE **COCOA ORIGIN** PRODUCT FORMAT **FLUIDITY INDEX**

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 con-

temporary and appealing look.

FLAVOUR NOTES

NEW PACKAGING

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.

QR CODE
SCAN THE CODE TO ACCESS TO THE
TECHNICAL FEATURES AND
RECOMMENDATIONS FOR USE







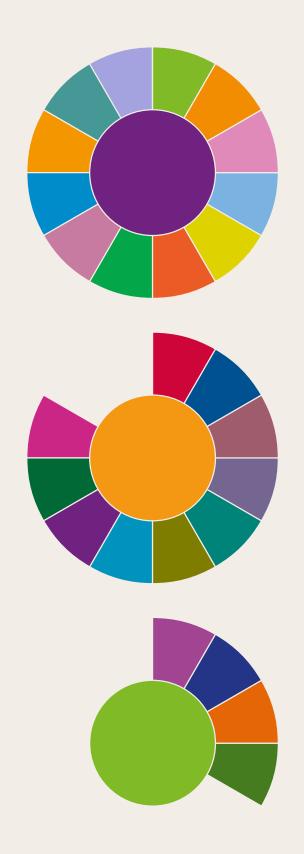


	GRAND CRU	 CHOCOLATE COUVERTURE COCOA PASTE
AGOSTONI CIOCCOLATO ITALIANO DAL 1946	SINGLE-ORIGIN	 CHOCOLATE COUVERTURE COCOA PASTE COCOA POWDER BAKING CHOCOLATE DROPS
	ORGANIC	 COCOA NIBS CHOCOLATE COUVERTURE
	PRALINÉS	 PRALINÉS
	CHOCOLATE	 DARK COUVERTURE CHOCOLATE MILK COUVERTURE CHOCOLATE GIANDUJA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

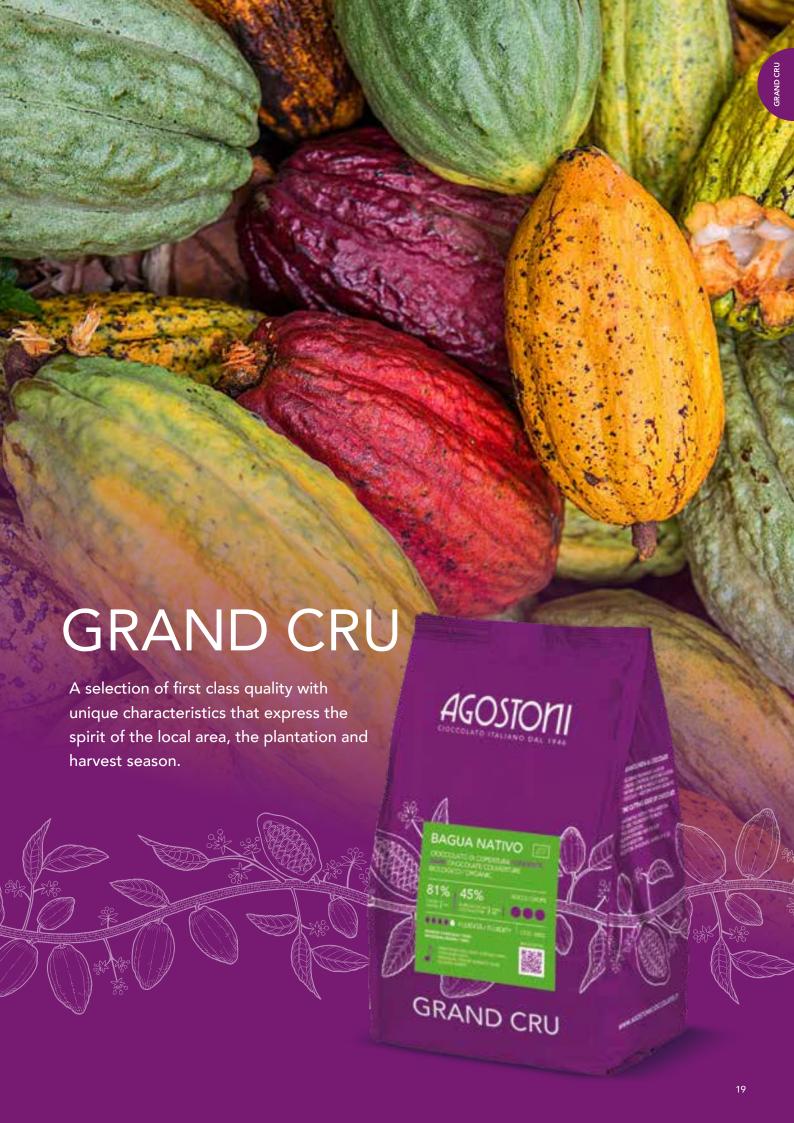
AND SHELLS

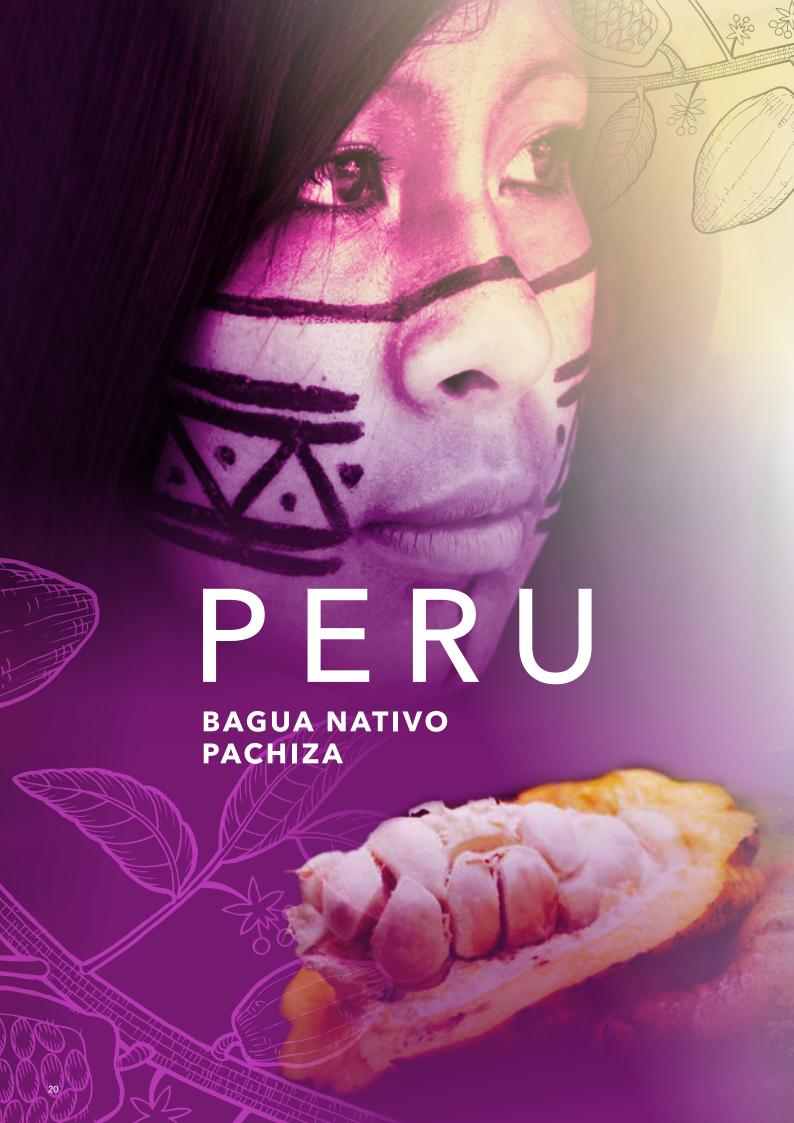
AND SHELLS

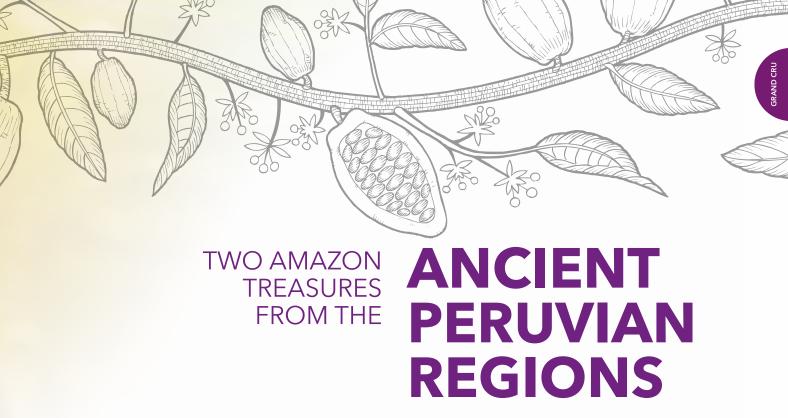




CHOCOLATE IN COLOUR!







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.



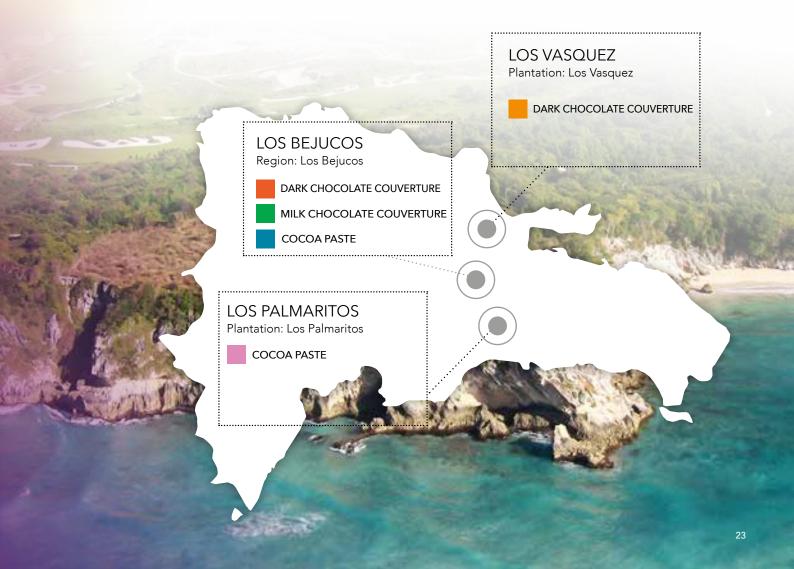




The Dominican Republic produces sought-after and fine cocoa with highly distinctive flavours. The diversity of the landscape gives Dominican cocoa extremely varied aromatic qualities. One of the finest qualities of Grand Cru cocoa is found in Los Bejucos where the subtropical climate with 80% relative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

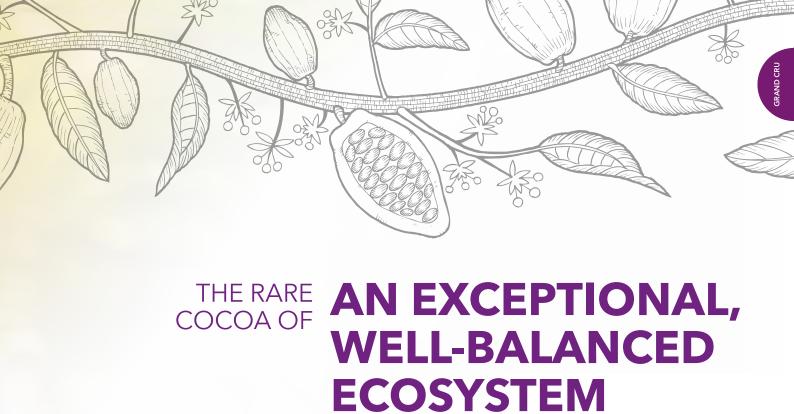
WORLD

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.







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

Located in the heart of the forests in the region of Alta Verapaz, the Finca Chimelb is a one-of-a-kind

profile.

plantation where the cocoa grows alongside coffee, cardamom, pine-apples, 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.





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

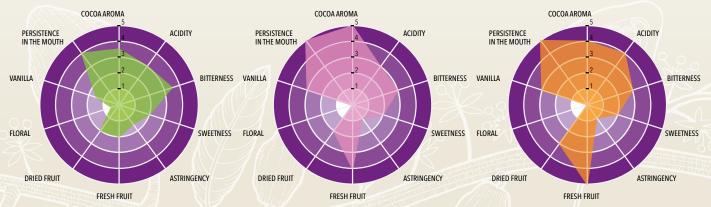
FLAVOUR

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

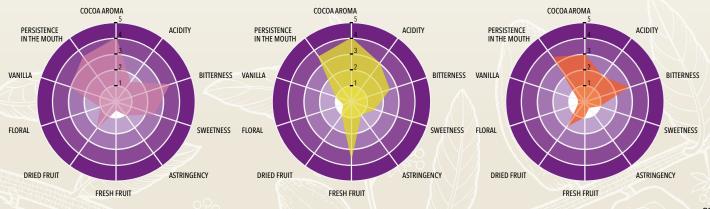
Complex, aromatic profile with minimum acidity and astringency, delicate notes of hazelnuts and almonds. A mild aftertaste of red berries and a hint of spices, ending with a pleasant roundness and persistence in the mouth.

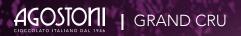
FLAVOUR

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.







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.



agostora

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.











AGOSTOTA

REGION

Amazonas - Peru

FLAVOUR

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

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

DARK CHOCOLATE COUVERTURE							4kg / 3 pcs	CHOCOLATERIE	PASTRY ICE-CRE	EAM_
6800	BAGUA NATIVO	% Cocoa Min	% Sugar MAX	% Cocoa butter AVERAGE	* Total fat AVERAGE	lecithin free	FLUIDITY	Moulding Hollow shapes Coatings Ganaches One-shot Chocolate-pan Hot chocolate	Creams and mousses Baking bases Cirago / glazing Decorations Baking stable Ingredients Coating	Stracciatella
6802	LOS PALMARITOS	75	24	45	•		***			
6801	LOS VASQUEZ	75	24	45	•					
6805	SUR DEL LAGO	72	27	44	-		••••			
6804	PACHIZA	70	29	40	-					
6803	LOS BEJUCOS	70	29	47	-					
6806	CHIMELB	65	34	40	-					
MILK (CHOCOLATE COUVER	ΓUR	E				4kg / 3 pcs			
6820	LOS BEJUCOS	46	30	36	42					
6821	PACHIZA	39	35	30	37					
COCO	A PASTE						4kg / 3 pcs			
6841	BAGUA NATIVO	100	-	54	•		6666			
6842	LOS BEJUCOS	100	-	54	-		6666			
6840	SUR DEL LAGO	100	-	54	-					
							R	ECOMMENDED	POSSIBLE APPLICAT	ION



















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

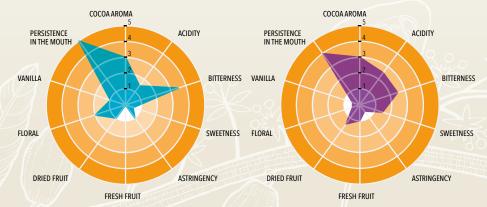
Very pleasant, balanced in acidity, bitterness and sweetness, intense, aromatic and persistent. It has fresh fruity notes, and typical cocoa aromas.

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.









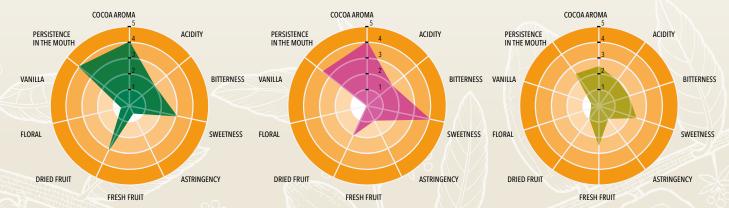
Cocoa with intense, authentic, natural taste. Light brown, natural colour. Delicate acidity and a hint of vanilla.

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

DARK CHOCOLATE COUVER	RTUR	E				4kg / 3 pcs		С	HOC	OLAT	ERIE			1	PASTRY	(IC	E-CREAN	v1
6810 UGANDA			% Cocoa butter AVERAGE	% Total fat AVERAGE	lecithin free	FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Chocolate-pan	Tot chocolate	Baking bases	Icing / glazing	Decorations	Baking stable Ingredients	Coating	Stracciatella
6811 DOMINICANA	75	24	47	-		6666		0								0			
6812 NACIONAL ARRIBA	74	25	45	-		••••	0	0)				0			<u> </u>
6813 MADAGASCAR	71	29	42	-		6666										0			C
6814 SÃO TOMÉ	71	29	42	-		••••										0			C
COCOA PASTE						4kg / 3 pcs													
6845 NACIONAL ARRIBA	100	- !	54	-		0000		0	0)(C		0			
6846 UGANDA	100	- !	54	-		••••		0	0		()(C		0			
COCOA POWDER	% Coco	a butte	er avera	age	PH	1kg / 5Pezzi													
4620 PERU		10 /	12		5.5														
4621 NACIONAL ARRIBA	2	22 /	24		8.0														
DARK CHOCOLATE BAKING	DRC	PS				4kg / 3 pcs													
6870 PERU	61	39	33	-														(C
						R	ECC	M	ΜEI	NDE	D) P	os:	SIBLI	E AF	PLIC	CATIC	NC























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

СНОС	CHOCOLATE COUVERTURE								CHOCOLATERIE							PA	ICE-CREAM			
S. S			% Cocoa Min	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	lecithin free	fluidity	Moulding	Hollow shapes	Coatings	One-shot	Chocolate-pan	Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Decorations Baking stable	Ingredients	Coating Stracciatella
6850	DARK	727	70	29	40	-		00000					0				0	C		OC
6851	MILK	727	32	40	28	35		••••									0	C		
6852	WHITE	727	-	41	30	38				0								C		OC
COCO	A NIBS							2,5kg - 3/6mm												





1917

NIBS





100 -

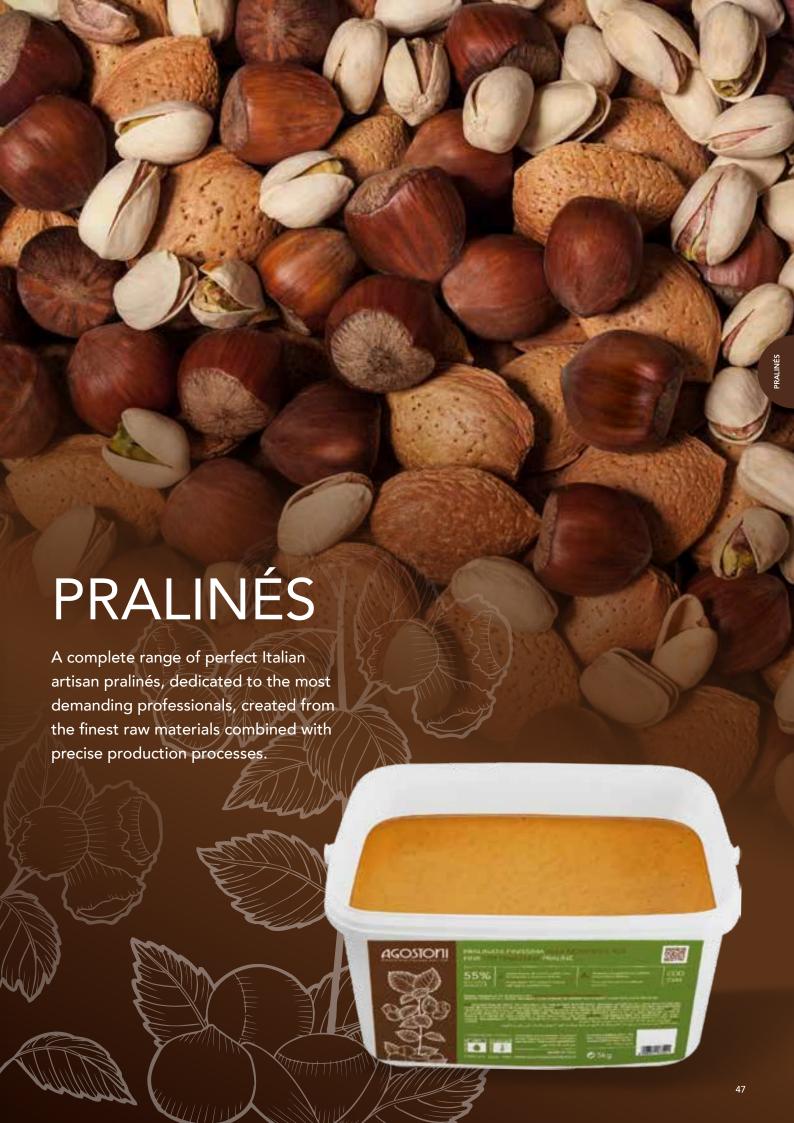














THE EXCELLENCE OF RAW MATERIALS FOR PROFESSIONALS

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.



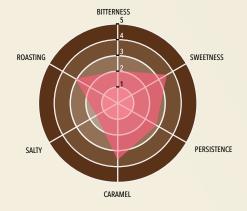


TASTE

Intense flavour of hazelnut praliné and caramelised sugar.

TASTE

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

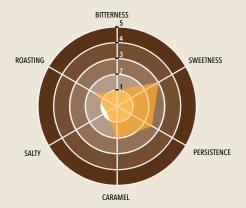






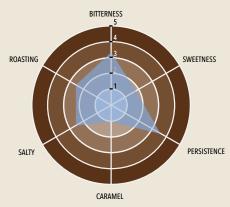
TASTE

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

PRALIF	vés	Charles Contract	1	Table 1	<i>(</i>	CHO	COLA	TERIE			F	PASTR	Y		ICE-C	CREA	.М
		% Dried fruit	Colour	Weight	Moulding	Hollow shapes Coatings	Ganaches	One-shot	Chocolate-pan	Hot chocolate	Creams and mousses Baking bases	Icing / glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
7327	Artisan HAZELNUT PRALINÉ	Hazelnut 55%	Â	5 kg					(0						0	C
7344	T.G.T FINE HAZELNUT PRALINÉ	Hazelnut 55%		5 kg			•		(0						0	C
7328	Artisan ALMOND PRALINÉ	Almond 55%		5 kg					(0	C
7343	Artisan PISTACHIO PRALINÉ	Pistachio 60%		2,5 kg					(0						0	C

■ RECOMMENDED ○ POSSIBLE APPLICATION









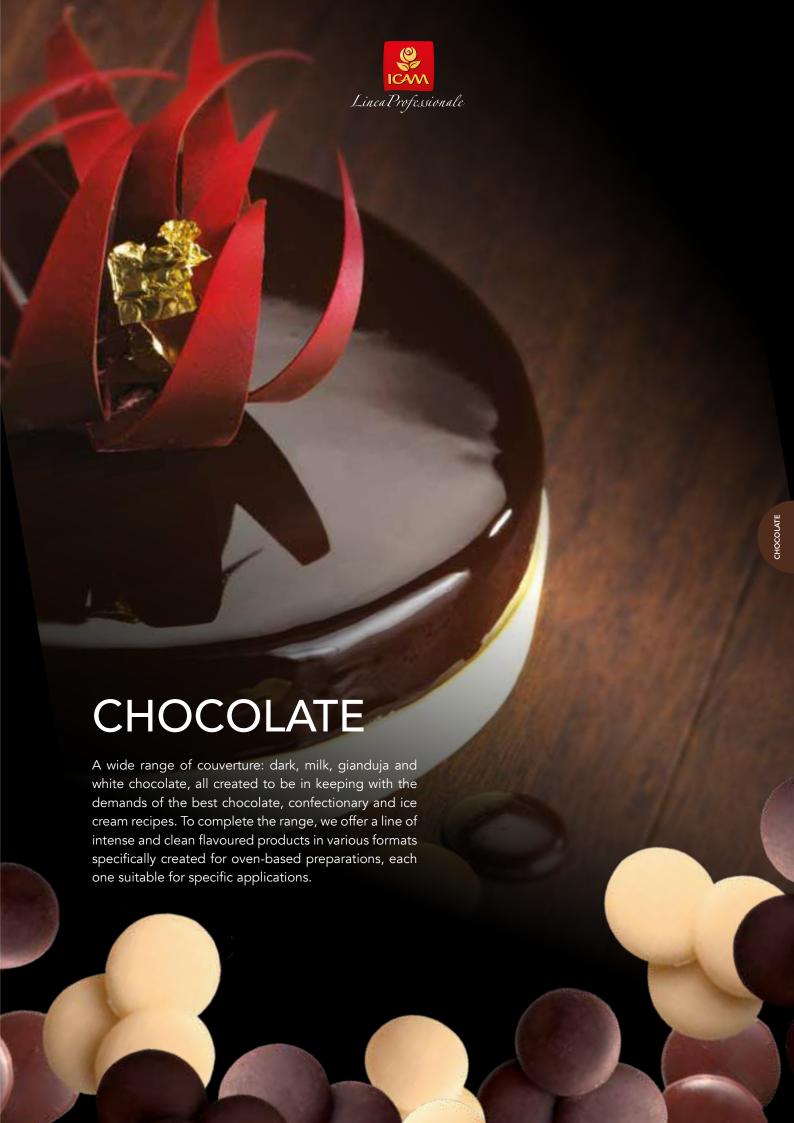
IDEAS, CREATIONS AND INVENTIONS DEVELOPED OVER TIME
THAT COME FROM FAR AWAY
IDEAS THAT ARISE FROM THE DEPTH OF YOUR IMMAGINATION
FROM AFRICA AND AMERICA, THE LANDS WHERE THE AGOSTONI FAMILY
SELECTS THE FINEST COCOA EVER KNOWN
FROM THE PLANTATION TO THE FINAL PRODUCTS:
A JOURNEY CULMINATING IN A FEAST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

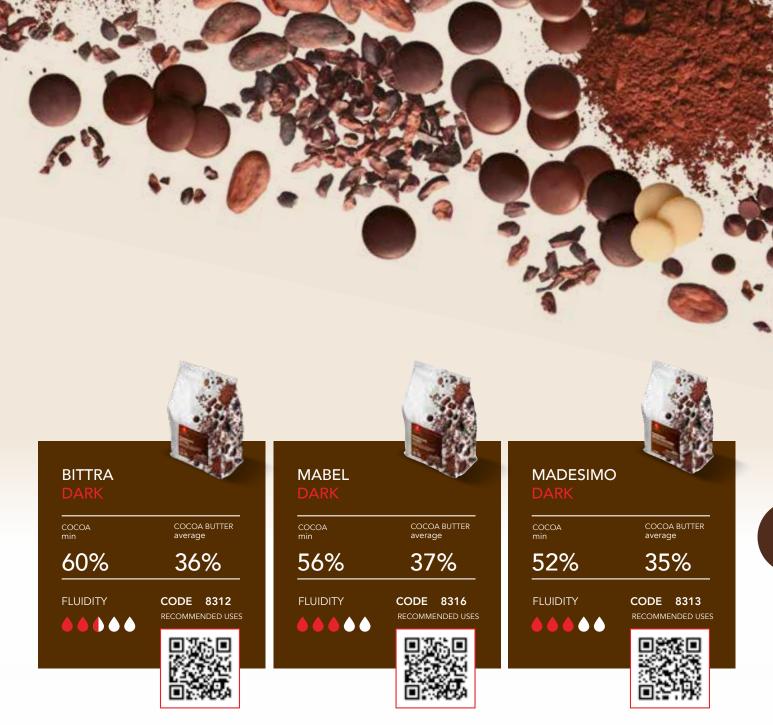
FLAVOUR

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.









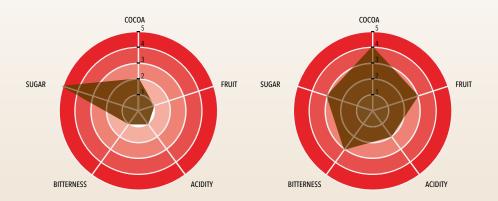




Well-balanced between sugar and cocoa, mostly made up of cocoa paste with a small amount of added cocoa butter. The result is a chocolate coverture with a strong aroma and balanced fluidity.

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.





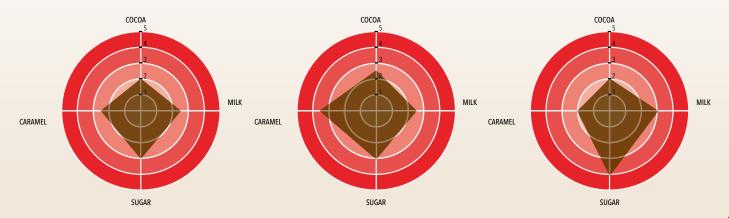
Full and clean milky flavour, with hints of cocoa and well-balanced sweetness.

FLAVOUR

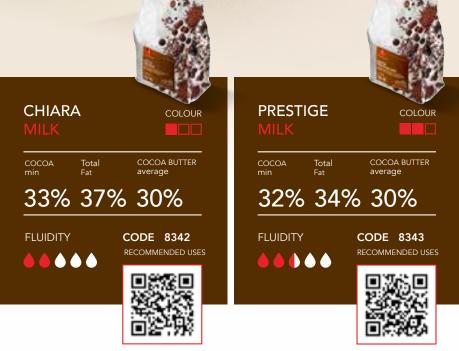
A well-balanced blend of milk and cocoa, low sugar content, allowing a harmonious marriage of flavours. Light colour.

FLAVOUR

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



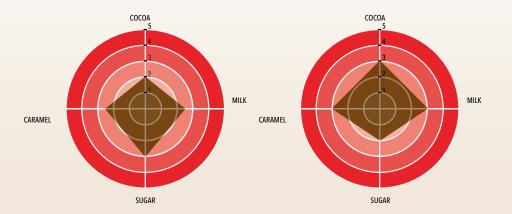




A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.

FLAVOUR

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





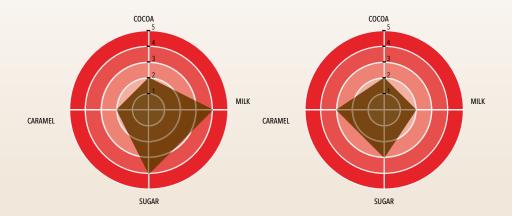
A recipe characterised by a lower cocoa content and higher milk content, resulting in a blend designed to facilitate the moulding of hollow shapes.

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.







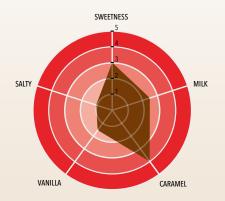






TASTE

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.











The special balance between cocoa paste and sugar provides its intense character.

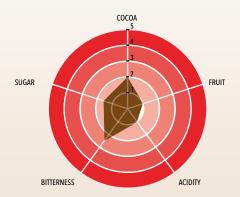
A distinct and lingering cocoa taste, bitter and delicately cacaotè, controlled acidity, with delicate fresh and dried fruit aromas.

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

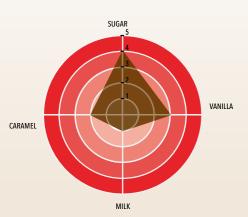
Intense cocoa milk flavour, well-balanced sweetness, delicately caramelised with a full-bodied milk chocolate colour.

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

DARK C	CHOCOLATE COUVER	tUI	RE			4kg/ 3 pcs	_	CHC	COLAT	ERIE			P/	ASTRY	ICE-C	CREAM
		% Cocoa Min	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	FLUIDITY	Meigh	Hollow shapes	Coatings	Ganaches One-shot	Coating-pan	Creams and mousses	Baking bases	lcing / glazing Decorations	Baking stable Ingredients	Coating Stracciatella
8310	VANINI	72	27	44	-			0					0	00		00
8307	DIAMANTE	67	32	42	-			0					0	00		00
8311 8397*	REGINA	61	38	39	-								0	00		0
8312	BITTRA	60	39	36	-									00		
8316	MABEL	56	43	37	-							0	0	0	0	
8313	MADESIMO	52	47	35	-						0		0		0	
8314	MODELLA	52	47	32	-					С	0	0	0	00		
8320	SUGAR FREE	60	39	37	-				0							
MILK CH	HOCOLATE COUVERT	UR	E			4kg/ 3 pcs										
8349	AMBRA	40	29	38	46)	0					00
8341	VANINI	39	28	36	46			0					0			00
8348	REGINA	35	40	31	38			0					0			00
8342	CHIARA	33	36	30	37			0					0			
8343	PRESTIGE	32	40	30	34								0		0	
8344	MODELLA	30	40	25	31						0		0	00		
8350	SUGAR FREE	36	41	31	36			0	0							

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

GIANDUJA CHOCOLATE					4kg/ 3 pcs CHOCOLATERIE PASTRY ICE-CREAM
	% Cocoa Min	% Sugar MAX	% Cocoa 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
8298° 8396* GIANDUJA	32	43	26	40	
8395* GIANDUJA MILK	26	30	24	45	
WHITE CHOCOLATE					4kg/ 3 pcs
8373 VANINI	-	34	35	43	
8372 EDELWEISS	-	36	30	36	
8352 GIADA	-	45	32	38	
WHITE CHOCOLATE WITH (CARA	ME	L		4kg/ 3 pcs
8288 VANINI AURUM	-	34	35	43	







^{*8298} case 5kg *8396/8395 tray 2,5kg/ 4 pcs

ICAM LINEA PROFESSIONALE

CHOCOLATE COUVERTURE	LIN	IEA	PR	0	4kg/ 3 pcs		CHC	OCOL	ATER	ΊΕ				PA	ASTR)	(CE-C	REAM	<u>л</u>
	% 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
8323 DARK PRO INTENSE	60	39	33	-					•			•			0					
8321 DARK MORBIDO	54	43	31	35	. • • • •							0	0	0						
8398* WHITE MORBIDO	-	37	22	39								0	0	0						
IGLOO CHOCOLATE FOR CO	ATI	NG	S		4kg															
8319 IGLOO BITTRA	67	31	46	50																
8354 IGLOO LATTE INTENSO	40	35	37	46																
8371 IGLOO EDELWEISS	-	29	41	51																
CHOCOLATE FOR BAKING STA	ABLI	E PF	ROD	UC.	'S 4kg/ 3 pcs															
DARK CHOCOLATE CHUNKS	45	54	26	-																
8357 MILK CHOCOLATE CHUNKS	30	50	24	29																
8358 WHITE CHOCOLATE CHUNKS	-	53	21	28																
8336 DARK CHOCOLATE MEDIUM CHIPS - 7.500 pz/kg	45	54	26	-																
B337 DARK CHOCOLATE MIGNON CHIPS - 9.000 pz/kg	45	54	26	-																
B338 DARK CHOCOLATE MINI CHIPS- 12.000 pz/kg	45	54	26	-																
DARK CHOCOLATE SPILLO CHIPS - 20.000 pz/kg	45	54	26	-													•			



*8398 tray 2,5kg/ 4 cps











RECOMMENDED OPOSSIBLE APPLICATION





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.

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

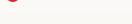
Good flavour, full of cocoa. With cocoa 22/24 and icing sugar.

FLAVOUR

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

ICAM LINEA PROFESSIONALE

COCO	A PASTE AND BUTTER			WEIGHT/ PCS		CHC	COL	ATERI	E		1	PAS	STRY		ICE-0	CREAN	Л
		% Cocca butter average	PH		Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan Hot chocolate	Creams and mousses	Baking bases	Icing / glazing	Baking stable	Ingredients	Coating	Stracciatella
8382	COCOA PASTE	54		4kg/3 Pcs		0	0		(OC	0	0	C)			
7864	COCOA BUTTER	100		Bucket 4kg				0	(C	0	0	C)			
7869	COCOA BUTTER IN DROPS	100		Bucket 4kg				0	(O	0	0	C)			
coco	A POWDER			WEIGHT/ PCS													
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	C)			
4108	CACAO BAR for hot chocolate 57% max sugar	2		1kg/5pcs													





















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

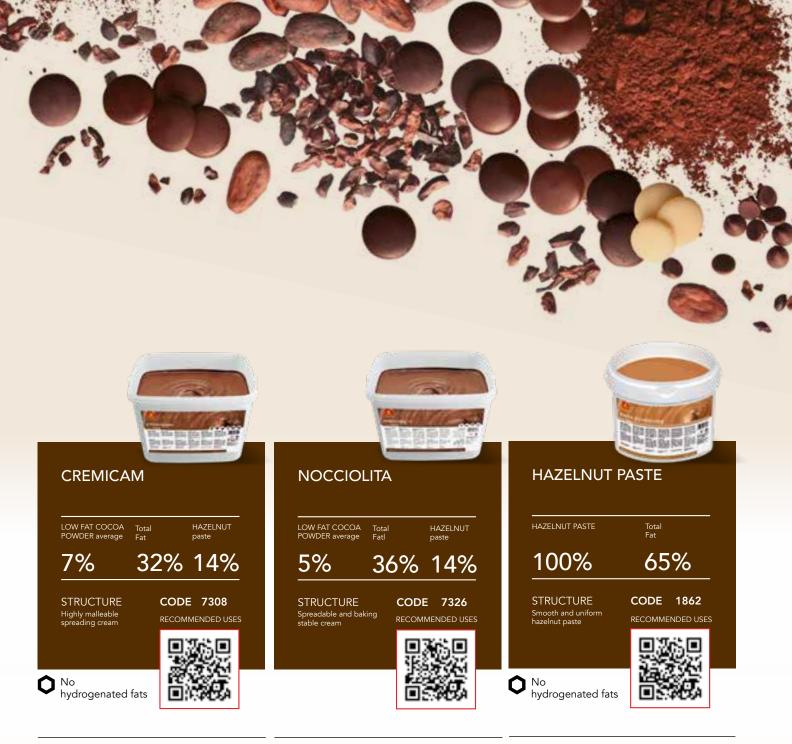
Full and clean flavour of cocoa and hazelnut thanks to the hazelnut paste and the use of karitè and sunflower oil.

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

CDEANG			BUCKET	_	СНО	COLA	TERIE			P	ASTRY		ICE-0	CREAM	VI
CREAMS	Taste	COLOUR	WEIGTH	Moulding	Hollow shapes	Coatings	Ganaches One-shot	Coating-pan	Hot chocolate	Creams and mousses Baking bases	Icing / glazing	Decorations Baking stable	Ingredients	Coating	Stracciatella
7339 ZEROP DARK CREAM	Cocoa		8kg								0		0		
7338 ZEROP HAZELNUT CREAM	Hazelnut		8kg								0	OC	0		
7340 ZEROP FILLMILK CREAM	White chocolate		8kg												
7308 CREMICAM	Hazelnut	110	8kg								0	OC	0		
7326 NOCCIOLITA	Hazelnut	// 4	8kg						(0	0				
1862 HAZELNUT PASTE	Hazelnut	-	5kg						0					0	
7301 ELISA CREAM	Cocoa		8kg								0		0		
7324 EXTRA DARK CREAM	Chocolate		8kg								0		0		
7323 SHINY CHOCOLATE ICING GEL	Dark Chocolate		5kg												
7303 ICAM DARK CHOCOLATE ICING	Chocolate		5kg											0	0
7312 VANINI CREAM	Hazelnut praline		5kg										0	0	
7314 EDELWEISS WHITE CREAM	White chocolate		8kg											0	
COATINGS		v	VEIGHT												
7833 GLASOVER DARK PRESTIGE	Dark	2 Ba	ıgs / 5kg						(00				0	0
7804 GLASOVER DARK	Dark	2 Ba	ıgs / 5kg						(00				0	0
7809 GLASOVER MILK	Milk and cocoa	2 Ba	ıgs / 5kg						(0				0	0
7810 GLASOVER WHITE	Milk and Vanilla	2 Ba	ıgs / 5kg							0				0	0
			R	ECC	M	ΛEΝ	DED		O F	oss	IBLE	APF	PLIC	ATIO	NC





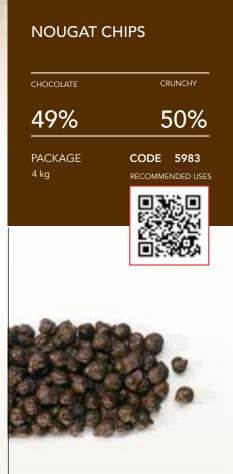














Wafer biscuits (crêpe dentelle), thin and crunchy. Flavour of caramelised wafer. Intense gold colour. Ideal for a "Rocher"style crunchy effect for pralines. Excellent as a crunchy addition inside cremini, gianduja and pralines. For decorating and glazing mignon, cakes and single portions in pastry. To 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



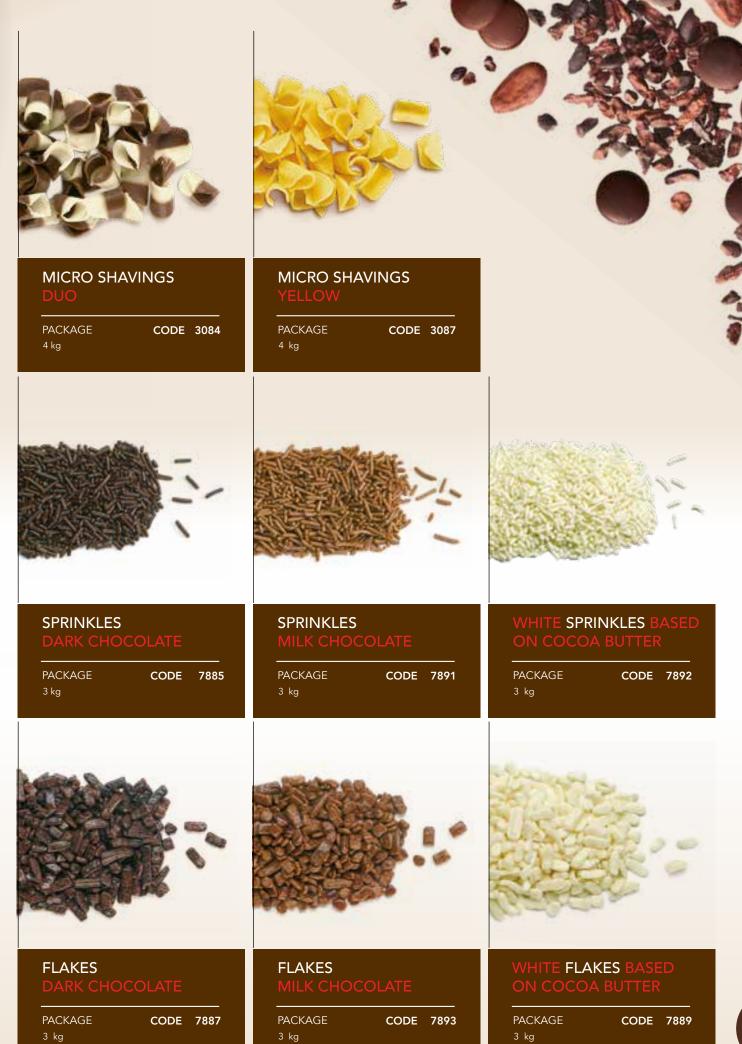
MICRO SHAVINGS

PACKAGE 4 kg CODE 3090



MICRO SHAVINGS
WHITE CHOCOLATE

PACKAGE 4 kg CODE 3091







SHELLS



TRUFFLE LIQUEUR **DARK SHELLS**

COCOA min 62%

DIAMETER WEIGHT

25 mm 4,2 g

PACKAGE 441 pcs

CODE 7865



DARK TRUFFLE SHELLS

45% 25 mm

DIAMETER 2,7 g WEIGHT

PACKAGE CODE 7873

504 pcs



COCOA min MILK 35% TRUFFLE SHELLS

DIAMETER 25 mm 2,7 g WEIGHT

CODE 7872 PACKAGE

504 pcs



WHITE TRUFFLE SHELLS

DIAMETER 25 mm 2,7 g WEIGHT

PACKAGE CODE 7874

504 pcs



SNOBINETTES

COCOA min 57%

DIAMETER 27 mm HEIGHT 26 mm

PACKAGE CODE 3080 270 pcs

CREAM CUPS

COCOA min 43%

DIAMETER 35 mm HEIGHT 25 mm

PACKAGE CODE 3048 432 pcs



COFFEE CUPS

COCOA min 43%

32%

DIAMETER 45 mm HEIGHT 20 mm

PACKAGE CODE 3159 168 pcs

	PRODUCT NAME	KOSHER	KOSHER DAIRY	HALAL	VEGAN	GLUTEN FREE	ORGANIC	ORGANIC USA
СНОСС	DLATE							
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	Chimelb	•		•	•	•		
6810	Uganda Dark	•		•	•	•		
6811	Dominicana Dark	•		•	•	•		
6812	Nacional Arriba Dark	•		•	•	•		
6813	Madagascar Dark	•		•	•	•		
6814	Sao Tomé Dark	•		•	•	•		
6820	Los Bejucos Milk		•	•		•		
6821	Pachiza Milk		•	•		•		
6850	Organic Dark	•		•	•	•	•	•
6851	Organic Milk		•	•		•	•	_
6852	Organic White		•	•		•	•	
6870	Perù Dark Chocolate Baking Drops	•		•	•	•		
COCOA	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	IES							
7327	Artisan Hazelnut Praline					•		
7328	Artisan Almond Praline					•		
7343	Artisan Pistachio Praline					•		
7344	TGT Fine Hazelnut Praline		İ					

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СНОСО	LATE						
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 LINEA PROFESSIONALE	KOSHER	KOSHER DAIRY	HALAL	VEGAN	GLUTEN FREE	ORGANIC	ORGANIC USA
COCOA	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					•		
7864	Cocoa Butter	•		•	•	•		
7869	Cocoa Butter in Drops					•		
8382	Cocoa Paste	•		•	•	•		
CREAM	S 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					•		
7833	Glasover Prestige Dark					•		









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







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