





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.



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



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.



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.



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.

4GOSTONI
CIOCCOLATO ITALIANO DAL 1946

2020

ICAM publishes the second Sustainability Report, drawn up according to the GRI standards Core option. The 2019 Sustainability Report is awarded by the Consumer Lab's Index Future Respect 2020.

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.



2020 SUSTAINABILITY RESULTS

The 2030 Agenda for Sustainable Development defined by the United Nations in 2015 expresses the global action plan for sustainable development, through the fight against problems of universal importance such as poverty, hunger, lack of education, climate change, gender inequality, access to clean water and energy.



Effective management and careful monitoring of sustainability aspects are elements of primary importance for ICAM. The Group has decided to entrust the coordination of sustainability issues to the General Manager, who, in collaboration with the heads of the various company functions, defines objectives, actions and guidelines to promote a corporate strategy that integrates sustainability into decisions and processes of business.



2019 Sustainability Report awarded by ConsumerLab's Index Future Respect

RESPONSIBILITY TO PEOPLE





hours of training per capita



rewarded for voluntary work



employees received a financial aid/ support for education



Fairtrade premium

RESPONSIBILITY 1.414.703,68 ALONG THE SUPPLY



farmers trained on agronomic practices in Uganda



donated to manage COVID-19



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



cocoa seedlings distributed in Uganda



cocoa purchased with official signing of the ICAM Code of Ethics



of raw material suppliers have signed the ICAM Code of Ethics



COMMITMENT TO INNOVATION



560 recipes developed



0,98% complaints for one million consumer units sold

RESPONSIBILITY TOWARDS THE COMMUNITY



€ 585.255,27

value of food donations

COMMITMENT TOWARDS THE ENVIRONMENT*



-6% water consumption



-3% electricity purchased



34% ungrammed primary wrapping of bars, saving 26 tons of paper



95% of the recyclable materials for chocolate bars packaging

* values versus 2019



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 plantations in the country of origin to customization of the fini-

shed 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

Company certifications



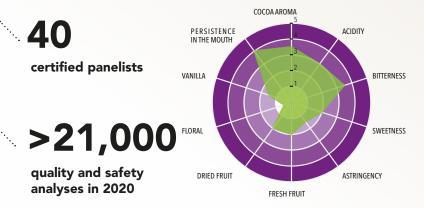






TRAINING REFRESHER COURSES

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



Products' certifications

















Other product certifications available















The origins of sustainable

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.

UGANDA

Quality 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, Cacao Alto Huallaga and Cuencas of the Huallaga. 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

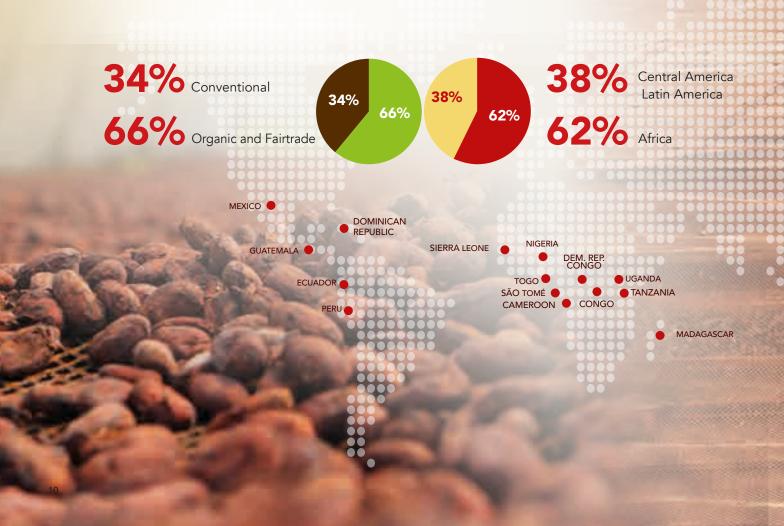
COCOA COUNTRIES OF ORIGIN

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.

24,000

TONNES OF COCOA BEANS PURCHASED IN 2020





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.



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

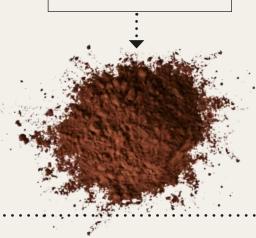
The nibs are ground in a peg mill and are transformed into a product known as cocoa liquor or cocoa paste.

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

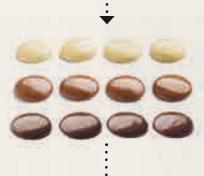
Conching is an operation that can last for several hours and has several diverse objectives: to create a perfect mix between the various ingredients, to reduce the acidic and astringent aromas and to reduce the residual moisture to 0.5-0.8%. At this stage it is possible to add ingredients such as lecithin,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





4GOSTO 11 CIOCCOLATO ITALIANO DAL 1946

THE CUTTING EDGE OF CHOCOLATE



	GRAND CRU	 CHOCOLATE COUVERTURE COCOA PASTE
4GOSTON CIOCCOLATO ITALIANO DAL 1946	SINGLE-ORIGIN	 CHOCOLATE COUVERTURE COCOA PASTE COCOA POWDER BAKING CHOCOLATE DROPS
	ORGANIC	 COCOA NIBS CHOCOLATE COUVERTURE
	PRALINES	 PRALINES
	CHOCOLATE	 DARK CHOCOLATE COUVERTURE MILK CHOCOLATE COUVERTURE GIANDUJA CHOCOLATE WHITE CHOCOLATE LINEA PRO CHOCOLATE FOR COATING CHOCOLATE FOR BAKING STABLE PRODUCTS
	COCOA, POWDER, BUTTER, PASTE	 COCOA PASTE AND BUTTER COCOA POWDER
ICAM Linea Professionale	CREAMS AND COATINGS	 CREAMS GLASOVER
	INCLUSIONS DECORATIONS AND SHELLS	 INCLUSIONS DECORATIONS AND SHELLS

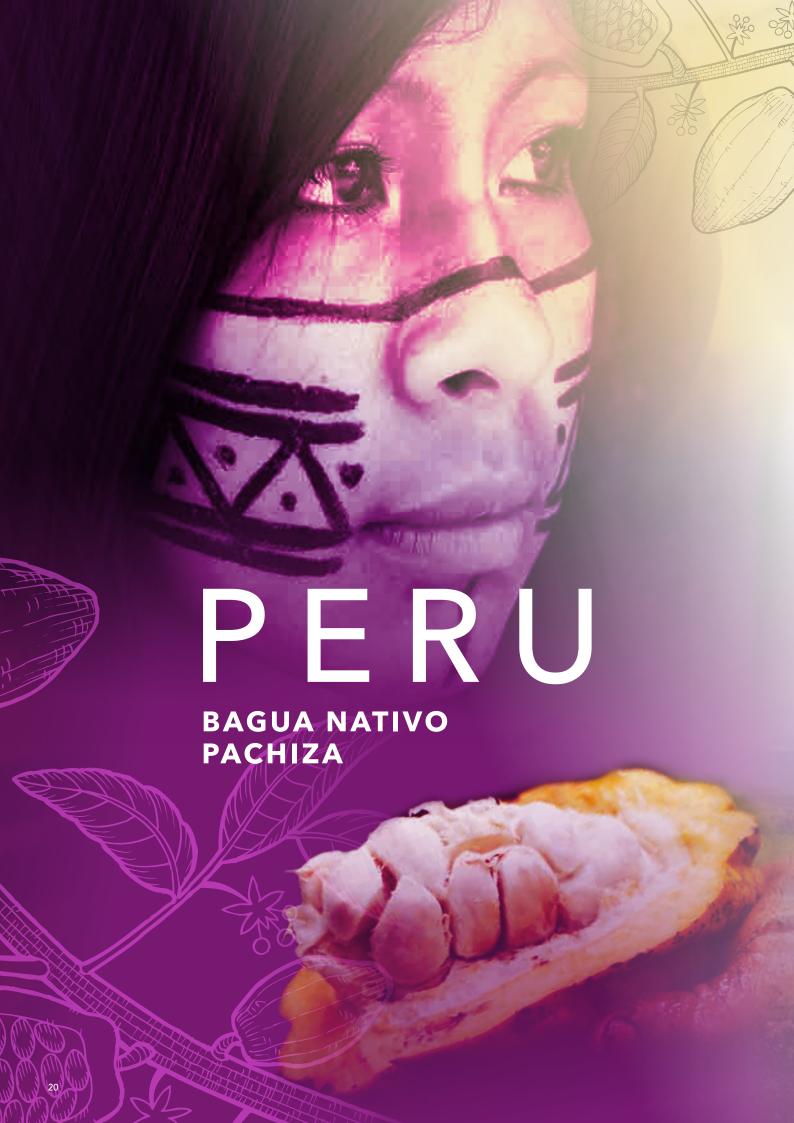


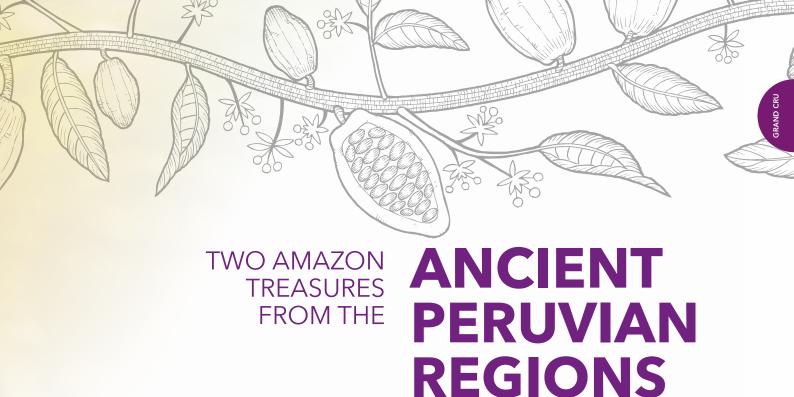












From unexplored plantations where the authentic and original flavours of the "Xocoatl" have been maintained, Agostoni has uncovered the oldest and most sought-after Criollo cocoa beans, a precious fruit now only grown in small parts of the world. The ancient Criollo Bagua Nativo cocoa in the Peruvian 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.



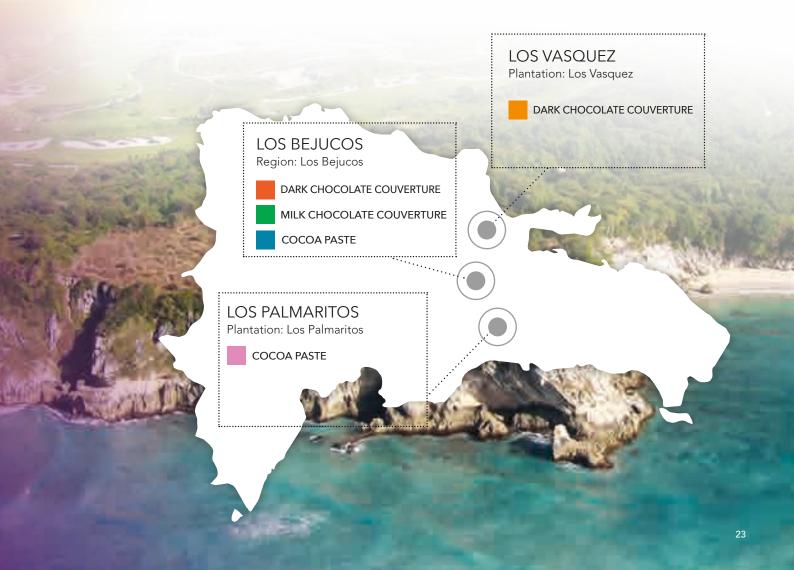




The Dominican Republic produces sought-after and fine cocoa with highly distinctive flavours. The diversity of the landscape gives Dominican cocoa extremely varied aromatic qualities. One of the finest qualities of Grand Cru cocoa is found in Los Bejucos where the subtropical climate with 80% relative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







THE PRECIOUS FRUIT OF A UNIQUE ECOSYSTEM

IN THE WORLD

A superior chocolate born from the luxuriant plantations to the south of Lake Maracaibo. A unique ecosystem where the Andean cordillera encounters the mixed environment of fresh and salty water from the tidal lake Maracaibo. The constant high temperatures and humidity give this chocolate a complex aromatic profile.







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

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

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

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

fertile micro-organism, soil erosion control systems ...).

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





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

PLANTATION

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

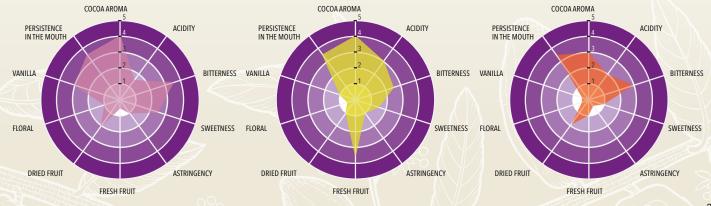
Complex, aromatic profile with minimum acidity and astringency, delicate notes of hazelnuts and almonds. A mild aftertaste of red berries and a hint of spices, ending with a pleasant roundness and persistence in the mouth.

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 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.



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.



acquers

AREA

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.





acout in







ACULT

REGION Amazonas - Peru

FLAVOURCocoa 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

110	7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	ERAGE			Ж				Œ	TERIE	Ţ	PASTRY				ICE-CREAM			
DARK	CHOCOLATE COUVER	% Cocoa MIN	RE % Sugar MAX	% Cocoa butter AVERAGE	ش > Total fat AVERAGE	Lecithin free	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
6800	BAGUA NATIVO	81	18	45				6	00		•	0			0	0	0		00
6802	LOS PALMARITOS	75	24	45	-			•	0		•	0			0	0	0		00
6801	LOS VASQUEZ	75	24	45	-		••••	•	0		•	0			0	0			00
6805	SUR DEL LAGO	72	27	44	-			•	00			0				0			
6804	PACHIZA	70	29	40	-			•				0			0	0			00
6803	LOS BEJUCOS	70	29	47	-		666	•	00		•	0			0	0			00
6806	CHIMELB	65	34	40	-			•				0			0	0			00
MILK	CHOCOLATE COUVER	TUR	RE	41	cg / 3	pcs													
6820	LOS BEJUCOS	46	30	36	42			•				0			0				00
6821	PACHIZA	39	35	30	37		666	•	00		•	0			0				00
сосо	A PASTE			4k	rg / 3	pcs													
6841	BAGUA NATIVO 💯	100	-	54	-			•		0	•				0	0			
6842	LOS BEJUCOS	100	-	54	-		6666	•		0				0	0	0			
6840	SUR DEL LAGO	100	-	54	-		6666			0				0	0	0			

















RECOMMENDED OPOSSIBLE 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.

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.

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

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.

MEXICO

DARK CHOCOLATE COUVERTURE

DOMINICAN REPUBLIC

DARK CHOCOLATE COUVERTURE

ECUADOR

DARK CHOCOLATE COUVERTURE

COCOA PASTE

COCOA POWDER

COCOATOWDER

PERU

DARK CHOCOLATE BAKING DROPS

COCOA POWDER

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.

Peru is the birthplace





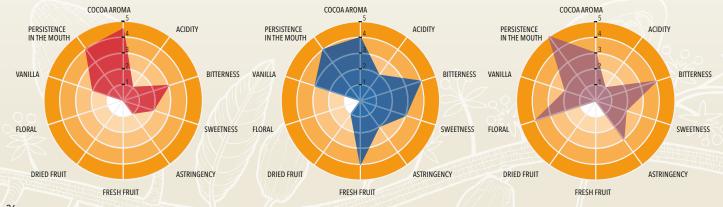
Strong, intense and with a long persistence. Delicately spiced and with a pleasant sweet note, round and cacaoté flavour.

FLAVOUR

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

FLAVOUR

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





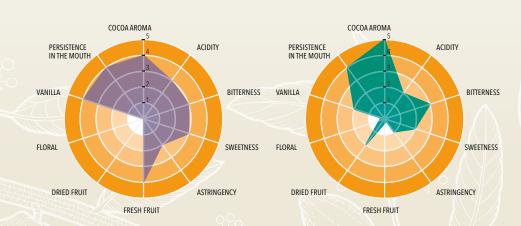
Very pleasant, balanced in acidity, bitterness and sweetness, intense, aromatic and persistent. It has fresh fruity notes, and typical cocoa aromas.

FLAVOUR

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

FLAVOUR

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







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



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

FLAVOUR

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

FLAVOUR

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



SINGLE-ORIGIN

					FRAGE	36			2	CI	НОС	OLAT	ERIE	7	-		PAS	RY		ICE	-CREAM
	DARK	CHOCOLATE COUVE	% Cocoa MIN	*Sugar MAX			Lecithin free	FLUIDITY	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Decorations	Baking stable	Ingredients	Coating Stracciatella
	6810	UGANDA	78	21	43	-	0	••••						0				C)		0
	6811	DOMINICANA	75	24	47	-		••••		0)				C)		00
	6812	NACIONAL ARRIBA	74	25	45	-			0	0)				C)		00
	6813	MADAGASCAR	71	29	42	-		♦ ♦ ♦ ♦										C)		00
	6814	SÃO TOMÉ	71	29	42	-		6666										C)		00
NEW	6815	MESSICO	68	32	42	-		••••	0	0		0						C)		00
	COCO	A PASTE	TR 21 43 -																		
	6845	NACIONAL ARRIBA	100	-	54	-		00000		0	0		()()		
	6846	UGANDA	100	-	54	-		••••		0			(C)		
	COCO	A POWDER	% Coo	oa but																	
	4620	PERU																			
	4621	NACIONAL ARRIBA		22	/ 24		8.0														
	DARK	CHOCOLATE BAKING	DR	OP	S 4	kg / 3	pcs														
	6870	PERU	60	39	33	-															0









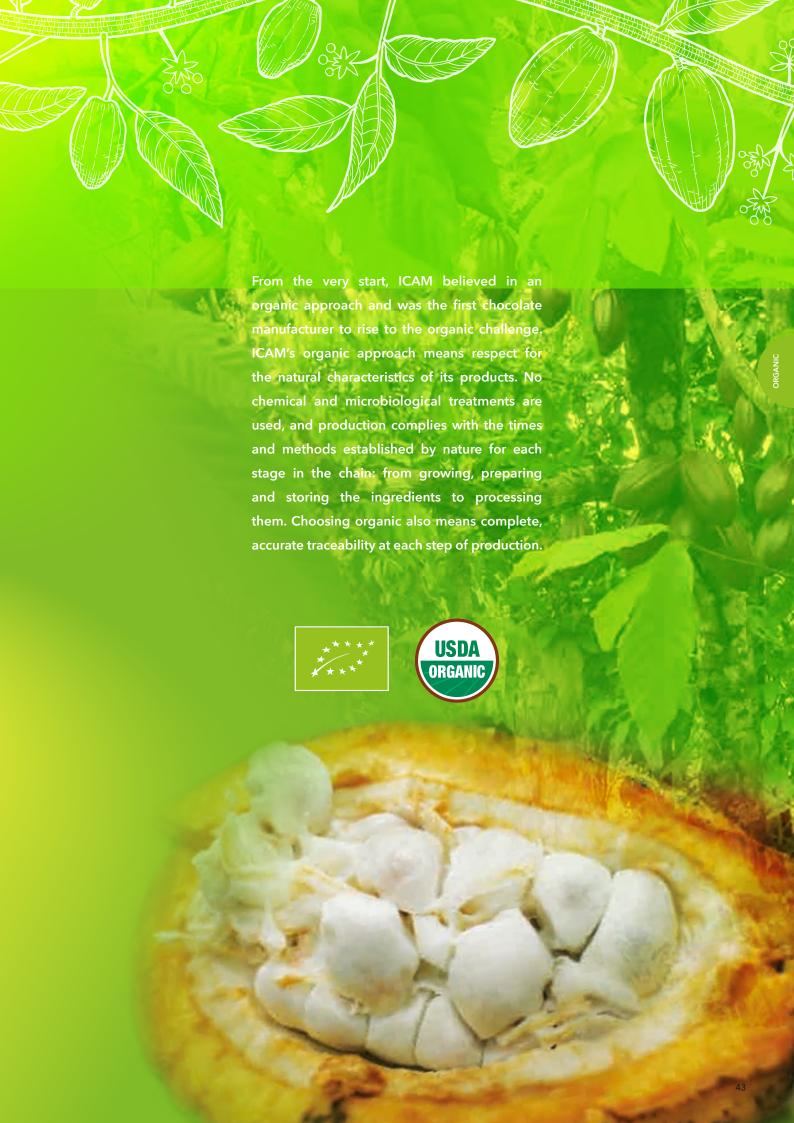




RECOMMENDED OPOSSIBLE APPLICATION











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		% Total fat AVERAGE Lecithin free	EUIDITY W	apes	Coatings OH Ganaches D		Coating-pan Hot chocolate	Creams and mousses	baking bases lcing/Glazing	Decorations Baking stable	Ingredients Coating Stracciatella
6850 DARK			/ 3 pcs	FLUIDITY §	Ĭ	0 0 0	0		0			<u> </u>
6851 MILK	32	40 28 3	5	* * * * 			0				00	
6852 WHITE COCOA NIBS	22 -	41 30 3					0					
1917 COCOA N	NIBS 700		-						0			

















■ RECOMMENDED ○ POSSIBLE APPLICATION





THE EXCELLENCE OF RAW MATERIALS FOR PROFESSIONALS

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





TASTE

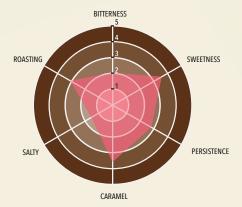
Intense flavour of hazelnut praline and caramelised sugar.

TASTE

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

TASTE

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



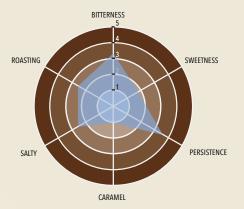






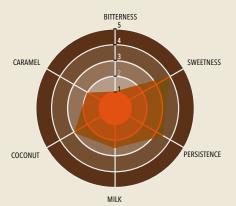
TASTE

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



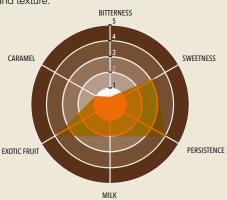
TASTE

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



TASTE

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



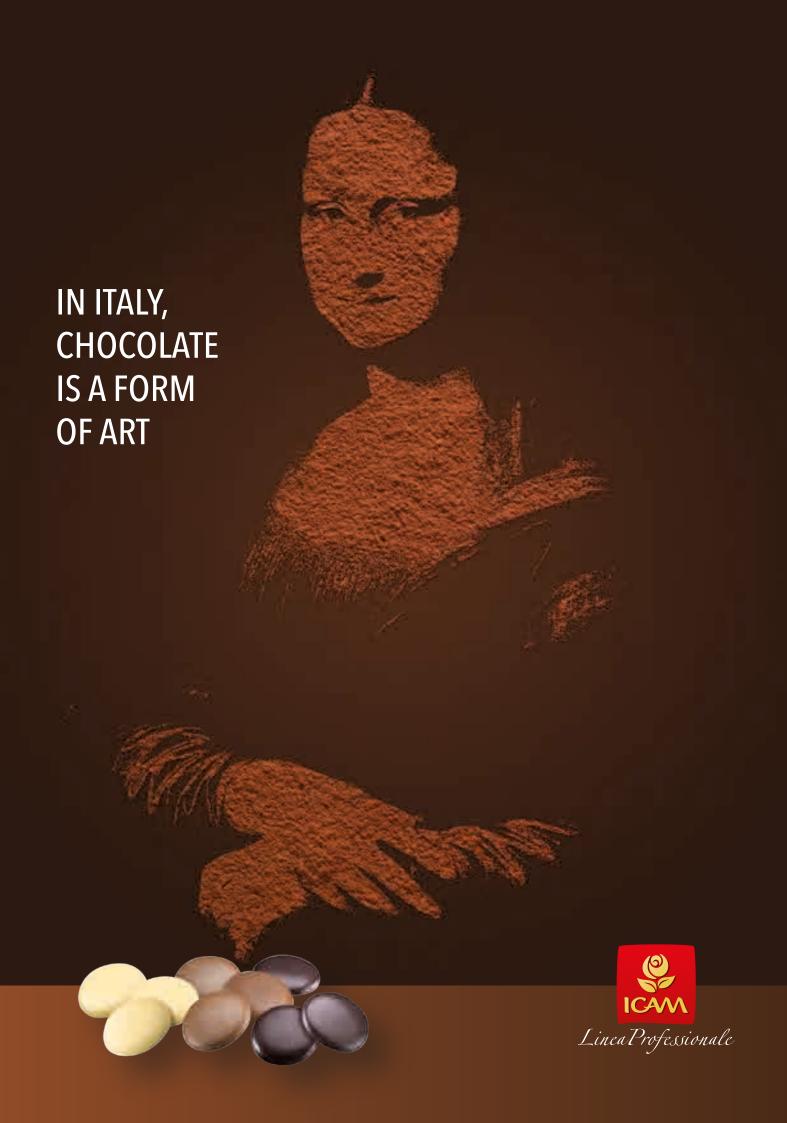
PRALINES

A	1		11.00			_	С	НОСС	LATER	E			PAST	RY.		ICE-C	CREAM
	PRALI	NES	% Dried fruit	COLOUR	Weight	Moulding	Hollow shapes	Coatings	Ganaches One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases Icing/Glazing	Decorations	Baking stable	Ingredients	Coating Stracciatella
	7327	HOMEMADE HAZELNUT PRALINE	Hazelnut 55%		5 kg						0		•				00
	7344	FINE TGT HAZELNUT PRALINE	Hazelnut 55%		5 kg						0						0
NEW	7592	HOMEMADE ROASTED ALMOND PRALINE	Almond 55%		5 kg						0						00
	7343	HOMEMADE PISTACHIO PRALINE	Pistachio 60%		2,5 kg						0		•				00
NEW	7595	CRUNCHY COCONUT PRALINE	Almond 38%		2,5 kg						0		•				00
NEW	7596	CRUNCHY EXOTIC PRALINE	Almond 43%		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









CHOCOLATE

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









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

FLAVOUR

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

FLAVOUR

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











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

FLAVOUR

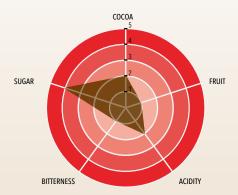
A round and uniform taste, provided by the selection of specific cocoa beans. Simple and agreeable, it appeals to all palates. Easy to match, versatile to work with.

FLAVOUR

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









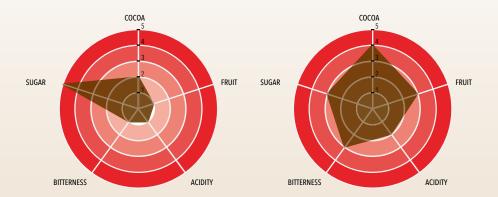


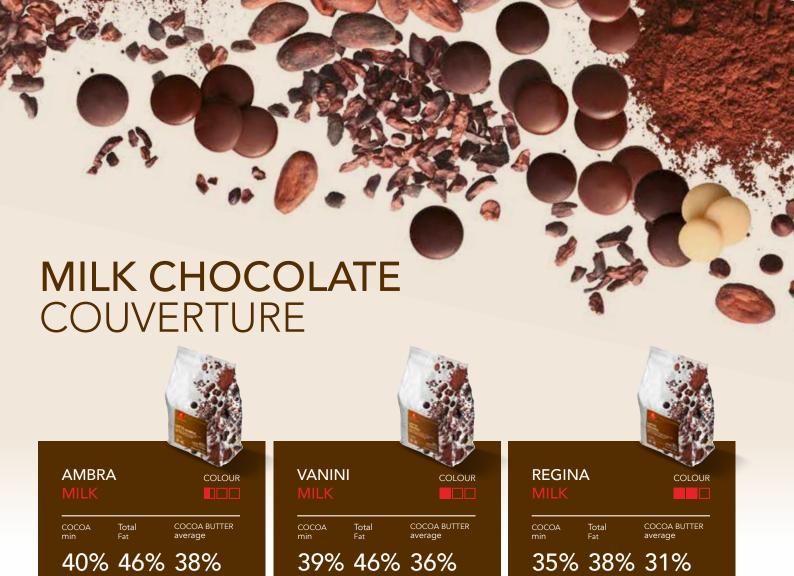


Well-balanced between sugar and cocoa, mostly made up of cocoa paste with a small amount of added cocoa butter. The result is a chocolate coverture with a strong aroma and balanced fluidity.

FLAVOUR

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







☐ lecithin free

FLUIDITY

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

CODE 8349

RECOMMENDED USES

FLAVOUR

FLUIDITY

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

CODE 8341

RECOMMENDED USES

FLAVOUR

FLUIDITY

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

CODE 8348
RECOMMENDED USES











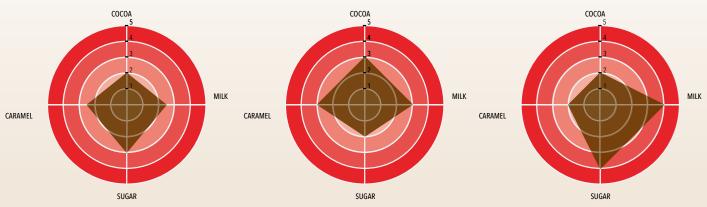
A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.

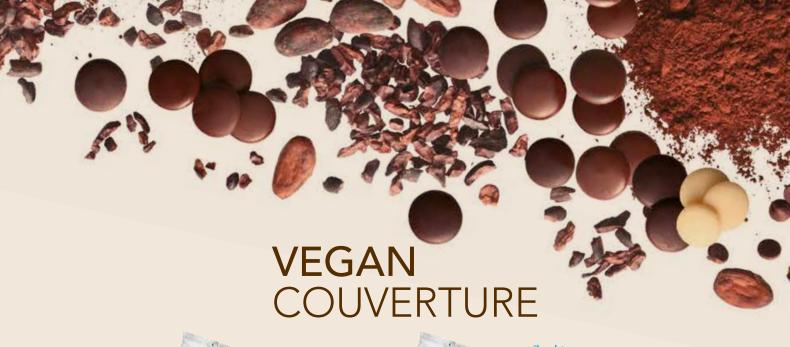
FLAVOUR

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

FLAVOUR

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







A recipe in which the sugar is replaced by maltitol

The result is surprisingly "natural", characterised by a good flavour of milk chocolate and the

absence of aftertaste. It is particularly indicated

(41%), a pleasant tasting sweetener.

for people who are intolerant to sugar.

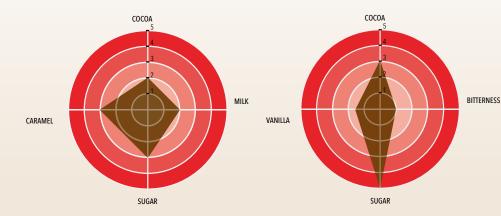
FLAVOUR



Qualità) egana

FLAVOUR

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



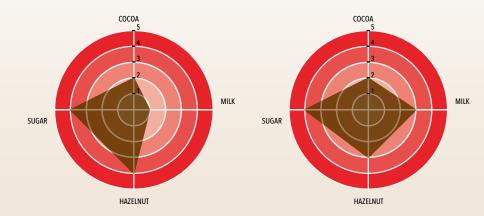




Chocolate traditionally made without milk, using a blend of cocoa and hazelnut paste. The high proportion of hazelnut paste (24%) provides its characteristic flavour; a lingering and refined taste of gianduja.

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











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

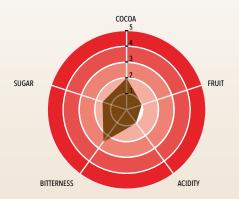
A distinct and lingering cocoa taste, bitter and delicately cacaotè, controlled acidity, with delicate fresh and dried fruit aromas.

FLAVOUR

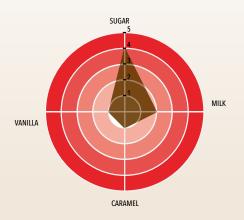
Recipe with 4% anhydrous butter added to allow smoothness and pliability. Well balanced between the intensity of the aroma of the cocoa and the sweetness of the dark chocolate, without appearing excessively bitter.

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.









CHOCOLATE FOR COATINGS

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

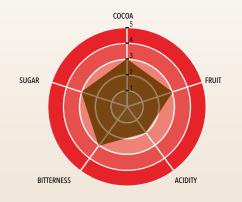
Intense and powerful chocolate flavour, strong taste without being aggressive. Distinctive dark

FLAVOUR

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

FLAVOUR

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









CHOCOLATE FOR BAKING STABLE PRODUCTS

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



CHUNKS









DARK CHIPS



7.500 Pcs







CARAMEL CHIPS



FLAVOUR

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

ICAM LINEA PROFESSIONALE















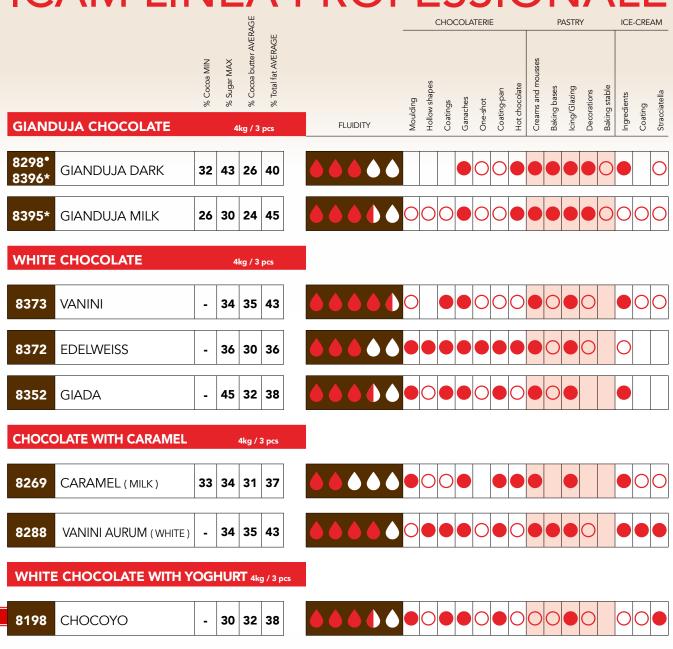








ICAM LINEA PROFESSIONALE





ICAM LINEA PROFESSIONALE

			•				-	-	J	•				/		1/		L		_	•	
				ERAGE	Щ		-			HOC	OLA	TERIE				P	ASTR'	Y		ICE	-CREA	AM
снос	OLATE - LINEA PRO	% 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	PRO INTENSE DARK	60	39	33	-												0					
8321	MORBIDO DARK	54	43	31	35									0	0	0						
8398*	MORBIDO WHITE	-	37	22	39		٥							0	0	0						
СНОС	OLATE FOR COATINGS	3,5 kg	g BUC	KET																		
8193	IGLOO BITTRA DARK	67	31	46	50	••••																
8194	IGLOO LATTE INTENSO MILK	40	35	37	46	•••																
8195	IGLOO EDELWEISS WHITE	-	29	41	51	••••																
СНОС	OLATE FOR BAKING STABLE F	PRO	DU	ICT:	S	4kg / 3 pcs																
NEW 3104°	CHOCOLATE BAKING STICKS DARK about 8 cm / 4 g ca. 375 sticks	45	54	26	-																	
8356	DARK CHOCOLATE CHUNKS	45	54	26	-																	
8357	MILK CHOCOLATE CHUNKS	30	50	24	29																	
8358	WHITE CHOCOLATE CHUNKS	-	53	21	28																	
NEW 8284	LARGE CHOCOLATE CHIPS WHITE CARAMEL - 1.700 pcs/kg	-	-	25	31																	
8336	DARK CHOCOLATE MEDIE CHIPS 7.500 pcs/kg	45	54	26	-																	
8337	DARK CHOCOLATE MIGNON CHIPS 9.000 pcs/kg	45	54	26	-																	
8338	DARK CHOCOLATE MINI CHIPS 12.000 pcs/kg	45	54	26	-																	
8339	DARK CHOCOLATE SPILLO CHIPS 20.000 pcs/kg	45	54	26	-																	

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







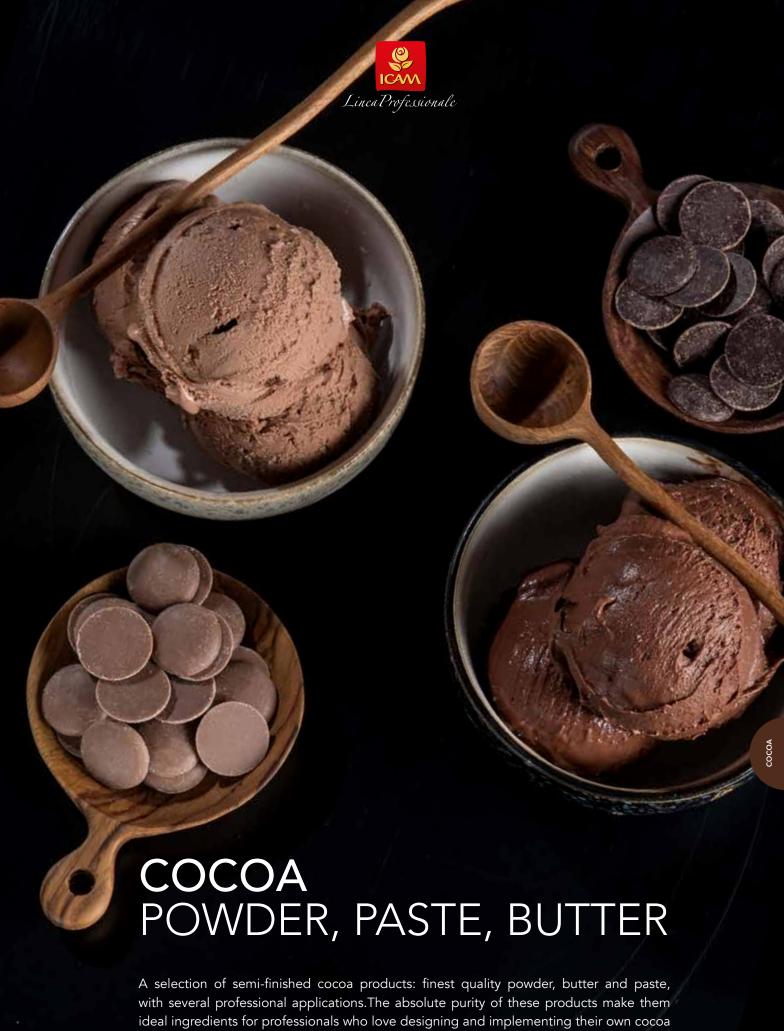


RECOMMENDED



O POSSIBLE APPLICATION





recipes, customising flavour, intensity and fluidity.





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.

CODE 8382

RECOMMENDED USES

ACIDITY CODE 7852 RECOMMENDED USES 1,5%

FLAVOUR

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



FLAVOUR

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

FLAVOUR

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

FLAVOUR

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







FLAVOUR

Very intense cocoa aroma and flavour. Brown red colour.

EL AVOLID

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

FLAVOUR

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

ICAM LINEA PROFESSIONALE

	AGE				CH	OCOLA	TERIE			PASTR\	′	ICI	E-CREAM
COCOA PASTE AND BUTTER	% Cocca MIN % Sugar MAX % Cocca butter AVERAGE % Total fat AVERAGE			Moulding	Hollow shapes	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		0			00	0	00	0		
7852 COCOA BUTTER IN DROPS	100		Bucket 3.5 kg			0		0	0	00	0		
COCOA POWDER		PH											
4239 COCOA 22/24	22 / 24	7.0	1kg / 10 pcs					•	0				
4240 COCOA 22/24 4898 DARK	22 / 24	8.0	1kg / 10 pcs 5kg / 4 pcs					•	0				
4238 COCOA 22/24 4897 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				
SUGARED COCOA 53% max SUGAR	11	6.7	1kg / 10 pcs						0	00	0		
4108 CACAO BAR for hot chocolate 57% max sugar	2		1kg / 5 pcs										



















High quality, clean organoleptic profile, using carefully selected ingredients: these are the main features of ICAM's creams and coatings. New spreadable products have been added to the range of excellent creams that ICAM has consolidated over the years: hazelnut cream and dark chocolate cream, prepared with sunflower and karitè oil, in full respect of the environment and sensitive as ever to the latest evolutions in nutrition.



hydrogenated fats

Pronounced cocoa flavour rounded and softened by the presence of hazelnut paste. Colour of dark chocolate. The exclusive use of karitè and sunflower oil provides a clean taste.

Use pure as a filling or as an additional element, suitable for reinforcing the flavour of creams and fillings, for the preparation of Italian style semifreddi, parfaits, soufflé and glassé.

DESCRIPTION

hydrogenated fats

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

DESCRIPTION

hydrogenated fats

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

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



Authentic and natural hazelnut flavour, provided thanks to its high percentage of Italian hazelnut paste, which has in itself a naturally intense and clean flavour, with no artificial flavourings.

A touch of vanilla completes its taste profile.

Ready to use as is. May be used in baking recipes, pre or post cooking, with excellent technical performance. Maintains its structure even after the high temperatures. May also be used as cold fillings. Excellent also for small glazing and decorations. 5% lactic matter.

DESCRIPTION

Spreadable hazelnut cream, with a compact and shiny texture. As a filling to use pure or with the addition of chocolate to enhance the structure. Excellent with the addition of inclusions.

In pastry, suitable as a flavouring when combined with creams. Perfect for filling croissants, cakes and mono. It can be used in the oven, with the attention of covering it. It can be used as an ingredient in the "Fast ice cream" technique.

It contains 7% of lactic matter.

DESCRIPTION

Pronounced cocoa flavour; the use of hazelnut paste softens and rounds off the flavour profile. Colour of dark chocolate.

May be used pure as a filling or with extra chocolate to make a stronger texture. Excellent with the addition of inclusions. Adapt for seasoning. May also be used for cake and small pastries glazing.



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

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.









hydrogenated fats

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

May be used pure as a filling or with extra chocolate to create a stronger structure. Excellent with the addition of inclusions.

May be used to reinforce the flavour of creams and toppings, adding the immediately noticeable taste of dark chocolate. May be used in the preparation of Italian semifreddo, parfaits, soufflés and glacés.

DESCRIPTION

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

DESCRIPTION

Pronounced dark chocolate flavour. Its clean cut and glossy finish make it the perfect glazing for chocolate cakes (Sacher, panettone, colomba, etc). May also be used as sauce for creamy desserts. Ideal glazing for semifreddi.









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.

DESCRIPTION

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

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

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

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





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.

DESCRIPTION

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

Specialised for praline, ganache, cremini and fillings

May be used in the composition of baking preparations, cream flavourings, foams and mousses. May also be used to create semifreddi, variegations and ice cream bases.







Ice cream coating with a premium recipe, without palm oil and hydrogenated fats.

Full and persistent taste of good cocoa, which is enhanced in combination with negative temperature, bittersweet, balanced and clean. Excellent shininess. Very extra-dark colour.

The good texture and quality of the fats confer a good coverage and fluidity to the product. Perfect for glazing ice cream sticks, bonbons, cones and semifreddi. Interesting with the addition of inclusions. It does not require tempering.

Melt at 22-23 ° and use directly on frozen pieces. Also excellent for creating the stracciatella effect.

DESCRIPTION

A premium recipe with a full, lingering dark chocolate flavour; bitter-sweet, extremely clean and no aftertastes. Intense dark brown colour. Excellent cover, fluidity and stability.















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

DESCRIPTION

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

DESCRIPTION

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

ICAM LINEA PROFESSIONALE

							CI	HOCOL	ATERIE			PA	STRY		ICE-CRE	EAM
							apes	S		oan	Hot chocolate Creams and mousses	ases	zing	able	ıts	ella
	CREA	MS	Taste	COLOUR	bucket weight	Moulding	Hollow shapes	Coatings	One-shot	Coating-pan	Hot chocolate Creams and mo	Baking bases	Icing/Glazing Decorations	Baking stable	Ingredients	Stracciatella
	7550	ZEROP DARK CREAM	Cocoa		10kg					(0	00	0	C	
	7552	ZEROP FILLMILK CREAM	White chocolate		10kg					(0		0		
NEW	7564	CLOE ZEROP	Pistachio		6kg					(0		0	С	0
	7551	ZEROP HAZELNUT CREAM	Hazelnut		10kg					(0	0	00	0	C	
NEW	7553	NOSETTA ZEROP	Gianduja		6kg							0		0	O	0
	7554	CREMICAM	Hazelnut		10kg							0	00	0	C	
	7555	NOCCIOLITA	Hazelnut		10kg						0	0				
NEW	7556	FARCINETTE CREAM	Hazelnut		6kg					(0		0	OC	0
	7557	ELISA CREAM	Сосоа		10kg					(0	0		0	С	
	7558	EXTRA DARK CREAM	Cocoa		10kg					(0	0		0	C	
NEW	7559	MORESKA CREAM	Cocoa		6kg					(0		0	OC	0
	7560	ICAM DARK CHOCOLATE ICING	Chocolate		6kg					(O				С	0
	7562	VANINI CREAM	Hazelnut praliné		6kg					(0		0	OC)
	7563	EDELWEISS WHITE CREAM	White chocolate		6kg					(0		0	С	
NEW	7568	CARAMEL CREAM	Caramel		6kg						0	0		O		
	7561	SHINY CHOCOLATE ICING GEL	Dark Chocolate		6kg											
	1865	HAZELNUT PASTE	Hazelnut		6kg											
					REC	OM	IME	NDE)	0	POS:	SIBLE	APF	PLICA	ATIO	N









ICAM LINEA PROFESSIONALE

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











ON THE LAST PAGE FIND MORE DETAILS ABOUT CERTIFICATIONS







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

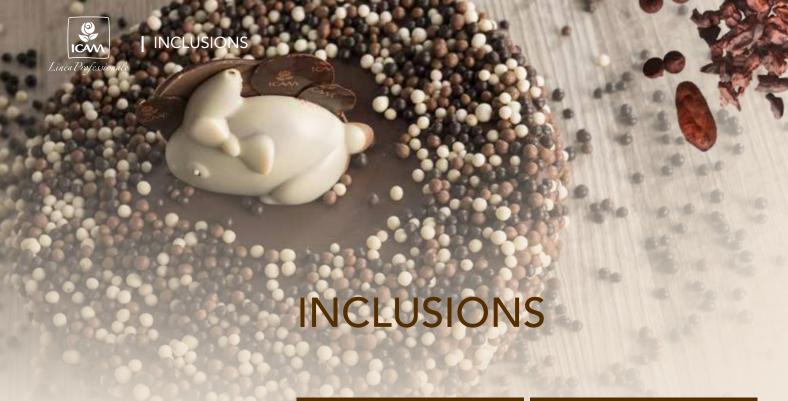


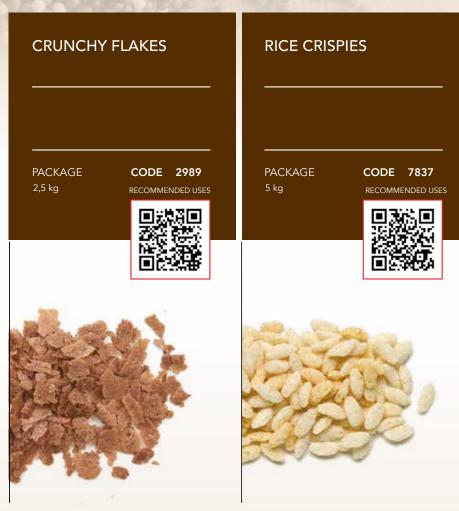
CHOCOLATIER IN NAPOLI - ITALY Gambero Rosso '2 Cakes' award 2020 Mario Di Costanzo

When you mix passion with experience, the promise of a masterpiece is never far away. For 70 years Icam Linea Professionale and Agostoni have fed the creativity of pastry chefs, chocolatiers and ice cream makers worldwide. And now we are back with the origin of taste: we are back with our Italian chocolate.



Small pearls of cereal and chocolate, cocoa nibs, crunchy flakes and chocolate covered drops. May be used in chocolate, pastries and ice cream as layers, inclusions, in ganache and fillings, ice cream and chilled desserts. A crunchiness that enriches the flavour and makes mignon, cakes and many other types of dessert more elegant and refined.



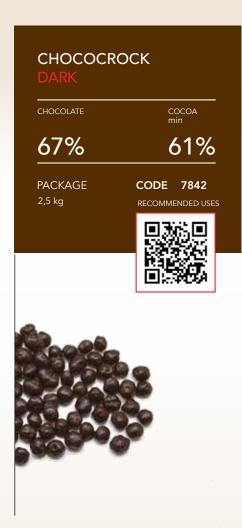


Wafer biscuits (crêpe dentelle), thin and crunchy. Flavour of caramelised wafer. Intense gold colour. Ideal for a "Rocher"style crunchy effect for pralines. Excellent as a crunchy addition inside cremini, gianduja and pralines. For decorating and glazing mignon, cakes and single portions in pastry. To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

DESCRIPTION

Extruded rice in small spheres of a very clear colour, perfectly crisp and regular in size (3mm). Excellent for garnish, useful to enrich chocolate bars and pralines. May be used to create crunchy elements inside cakes, semifreddi and ice cream cakes.









Small pearls (5-7 mm) of extremely crunchy cereal, covered with an intense flavoured chocolate. May be used as a layer or crunchy inclusion in ganache and fillings, ice creams, semifreddi, mousse and spreadable creams, or for cakes and dessert decorations. May be sprayed with an aerograph for a golden or coloured effect.







MICRO SHAVINGS

PACKAGE 4 kg

CODE 3096



MICRO SHAVINGS

PACKAGE 4 kg

CHOCOLATE BECOMES

BEAUTIFUL AND COLORFUL

CODE 3090



MICRO SHAVINGS

PACKAGE 4 kg

CODE 3091





MICRO SHAVINGS

PACKAGE 4 kg CODE 3084



PACKAGE 4 kg CODE 3087



SPRINKLES DARK CHOCOLATE

PACKAGE 3 kg CODE 7885



SPRINKLES MILK CHOCOLATE

PACKAGE 3 kg

CODE 7891



WHITE SPRINKLES BASED

PACKAGE CO

CODE 7892



FLAKES DARK CHOCOLATE

PACKAGE 3 ka CODE 7887



FLAKES

PACKAGE 3 ka CODE 7893



WHITE FLAKES BASED ON COCOA BUTTER

PACKAGE CODE 7889 3 kg









COCOA min **DARK** 45% TRUFFLE SHELLS DIAMETER 25 mm 2,7 g WEIGHT

PACKAGE CODE 7873

504 pcs



COCOA min **MILK** 35% TRUFFLE SHELLS DIAMETER 25 mm 2,7 g WEIGHT PACKAGE CODE 7872 504 pcs



COCOA BUTTER **WHITE** 32% TRUFFLE SHELLS DIAMETER 25 mm 2,7 g WEIGHT PACKAGE CODE 7874



COCOA min TRUFFLE LIQUEUR 62% DARK SHELLS
DIAMETER 2 25 mm WEIGHT 4,2 g

PACKAGE CODE 7865

441 pcs



COCOA min **CREAM CUPS** 43% DIAMETER 35 mm HEIGHT 25 mm

PACKAGE CODE 3048 432 pcs



COCOA min **COFFEE CUPS** 43% DIAMETER 45 mm HEIGHT 20 mm PACKAGE **CODE 3159** 168 pcs



			KOSHER DAIRY			FREE	٠,	ORGANIC USA
CODE	PRODUCT NAME	COSHER	품	۲	Z	Z	ANG	Ž
AGC	STONI	KOS	KOS	HALAL	VEGAN	GLUTEN	ORGANIC	ORG
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	•		•	•	•		
6815	Messico Dark	•		•	•	•		
6820	Los Bejucos Milk		•	•		•		
6821	Pachiza Milk		•	•		•		
6850	Organic Dark	•		•	•	•	•	•
6851	Organic Milk		•	•		•	•	
6852	Organic White		•	•		•	•	
6870	Perù Dark Chocolate Baking Drops	•		•	•	•		
coco	A PASTE							
6840	Sur del Lago Paste	•		•	•	•		
6841	Bagua Nativo Paste	•		•	•	•	•	•
6842	Los Bejucos Paste	•		•	•	•		
6845	Nacional Arriba Paste	•		•	•	•		
6846	Uganda Paste	•		•	•	•		
coco	A POWDER AND COCOA NIBS							
1917	Organic Cocoa Nibs	•		•	•	•	•	•
4620	Perù Cocoa Powder					•		
4621	Nacional Arriba Cocoa Powder					•		
PRALIN	NES							
7327	Homemade Hazelnut Praline					•		
7343	Fine Tgt Hazelnut Praline					•		
7344	Fine Tgt Hazelnut Praline					•		
7592	Homemade Roasted Almond Praline					•		
7595	Crunchy Coconut Praline							
7596	Crunchy Exotic Praline							
	, , , , , , ,							

AG(or	
CIOCCOLAT	TO ITALIA	NO DAL 19	246



			.			ш			. 1
			KOSHER DAIRY			ACTOSE FREE	FREE		ORGANIC USA
CODE	PRODUCT NAME	KOSHER	HER	٩٢	VEGAN	TOSE	GLUTEN FREE	ORGANIC	ANIC
ICAN	LINEA PROFESSIONALE	<u>8</u>	KOS	HALAL	VEG	LAC	OLU	ORG	ORG
сносс	LATE								
3104	Chocolate Baking Sticks Dark						•		
8193 8194	Igloo Bittra Dark Igloo Latte Intenso		•	•			•		-
8195	Igloo Edelweiss		•	•			•		-
8198	Chocoyo		•	•			•		
8199	Chocorice (Vegan Couverture)		•	•	•	•	•		
8269 8284	Caramel Milk Large Chips White Caramel		•	•			•		-
8288	Vanini Aurum		•	•			•		
8298	Gianduja	•		•	•		•		
8307	Diamante Dark	•		•	•		•		
8310 8311	Vanini Dark Regina Dark	•		•	•		•		_
8312	Bittra Dark	•		•	•		•		
8313	Madesimo Dark	•		•	•		•		
8314 8316	Modella Dark	•		•	•		•		
8316	Mabel Dark Sugar Free	•	•	•	•		•		\dashv
8321	Morbido Dark		•	•			•		
8323	Pro Intense Dark	•		•	•		•		
8336 8337	Chips Medie Dark	•		•	•		•		\dashv
8337	Chips Mignon Dark Chips Mini Dark	•		•	•		•		\dashv
8339	Chips Spillo Dark	•		•	•		•		
8341	Vanini Milk		•	•			•		
8342 8343	Chiara Milk		•	•			•		
8344	Prestige Milk Modella Milk		•	•			•		
8348	Regina Milk		•	•			•		
8349	Ambra Milk		•	•			•		
8350 8352	Sugar Free Milk Giada White		•	•			•		
8356	Chunks Dark	•	•	•	•		•		
8357	Chunks Milk		•	•			•		
8358	Chunks White		•	•			•		
8372 8373	Edelweiss White Vanini White		•	•			•		
8395	Gianduja Milk (Bucket)								-
8396	Gianduja (Bucket)								
8398 COCOA	Morbido White (Bucket) A PASTE, BUTTER AND POWDER								
4108	Cocoa Bar for hot chocolate	•					•		
4238	Cocoa 22/24 Dark Vanilla flavour	•					•		
4239	Cocoa 22/24	•					•		
4240 4832	Cocoa 22/24 Dark Sugared Cocoa	•					•		
4839	Cocoa 10/12 Low Fat	•					•		
4897	Cocoa 22/24 Dark Vanilla flavour 5kg						•		
4898	Cocoa 22/24 Dark 5kg						•		
7852 8382	Cocoa Butter in Drops Cocoa Paste	•		•	•		•		$\vdash \vdash$
	S AND COATINGS								
1865	Hazelnut Paste						•		
7550	Zerop Dark Cream		•	•			•		
7551	Zerop Hazelnut Cream		•	•			•		
7552	Zerop Fillmilk Cream		•	•			•		
7553 7554	Nosetta Zerop Cremicam		•	•			•		
7555	Nocciolita		•	•			•		
7556	Farcinette Cream						•		
7557 7558	Elisa Cream Extra Dark Cream		•	•			•		
7559	Moreska Cream	•	•	•			•		
7560	Icam Dark Chocolate Icing		•	•			•		
7561	Shiny Chocolate Icing Gel						•		
7562 7563	Vanini Cream Edelweiss White Cream		•	•			•		
7564	Cloe Zerop		•	•			•		
7567	Glasover Ice Dark Zerop		•	•			•		
7568	Caramel Cream						•		





















