4GOSTOII
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.



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.



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.



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



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

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.

2019

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





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

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

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



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".

certified panelists

>8,000

quality and safety analyses in 2018



Company certifications

Products' certifications

Other product certifications available































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 certification all over the world. organic

UGANDAQuality that evolves

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

PERU At the heart of cocoa

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

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

THE INTEGRATED SUPPLY CHAIN

COCOA COUNTRIES OF ORIGIN

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

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

23,000 TONNES OF COCOA BEANS PURCHASED IN 2018





FROM COCOA

IN THE COUNTRIES OF ORIGIN

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

PLANTATION

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

CULTIVATION

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

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



TO CHOCOLATE

100 MADE IN ITALY



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



PRELIMINARY TESTS AND CLEANING

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

PRE-ROASTING

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



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

ALKALINISATION

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



DEODORISATION

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

COCOA BUTTER FILTRATION

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



PRESSING

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



GRINDING

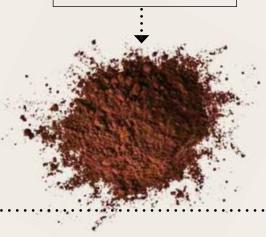
The nibs are ground in a peg mill and are transformed into a product known as cocoa liquor or cocoa pasto

ROASTING

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



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





MIXING

The ingredients (cocoa paste and cocoa butter, sugar, milk powder and - for gianduja - hazelnut paste) are mixed in varying proportions, depending on the recipe and the type of chocolate desired: milk, white, dark and gianduja chocolate.

REFINING

Large cylindrical refiners crush and cut the chocolate mixture until it is reduced to particles of dimensions no bigger than 18 microns.

CONCHING

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

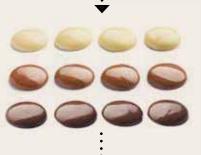
THE CHOCOLATE

TEMPERING

During tempering, the chocolate is first cooled to 26°/28°C and then heated to 29°/32°C. This is necessary so that the cocoa butter solidifies in a stable crystalline form, giving it a glossy appearance, a good snap and excellent shelf life.

MOULDING

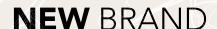
The tempered chocolate is deposited into drops and buttons of various shapes, then solidified in a long cooling tunnel.



PACKAGING

The solid, cooled chocolate is packed in-line and labelled with information about product specification, in multiple languages for foreign markets.





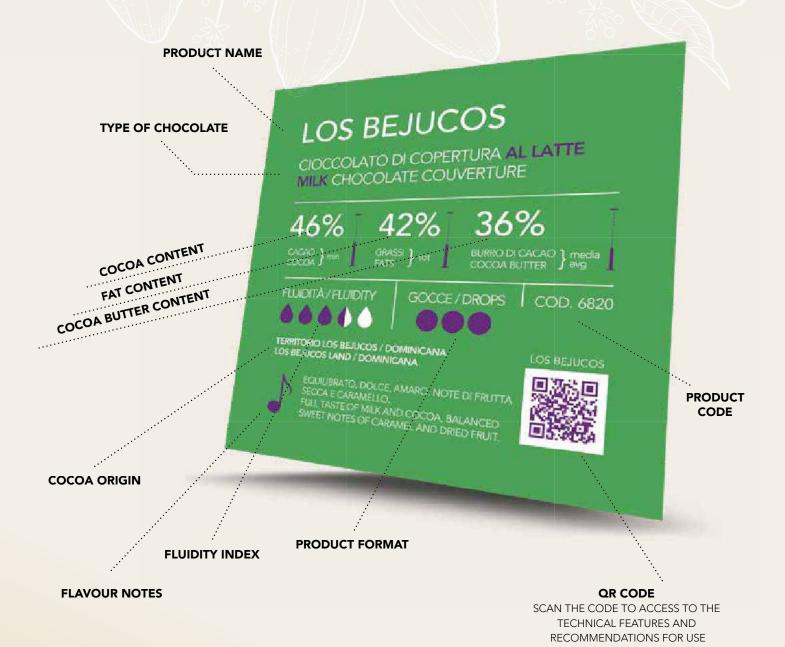


THE CUTTING EDGE OF CHOCOLATE

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



NEW PACKAGING



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

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

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

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



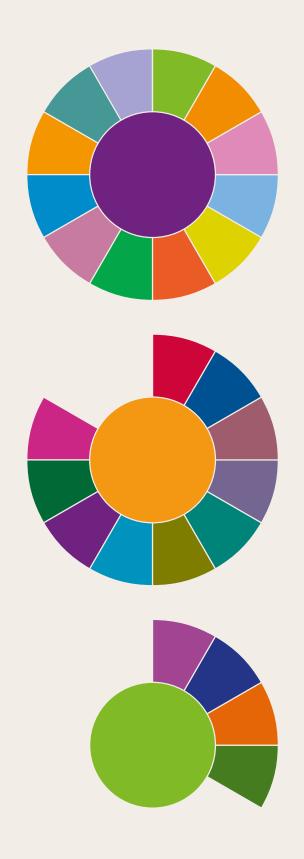




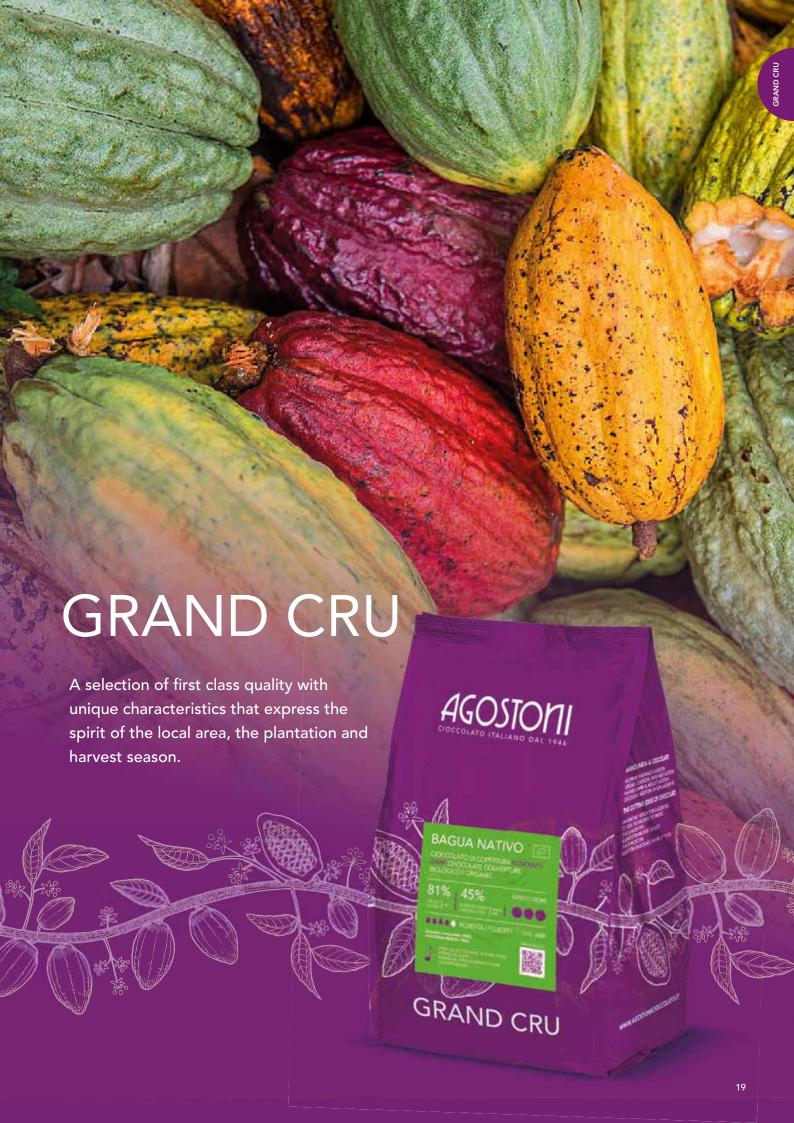


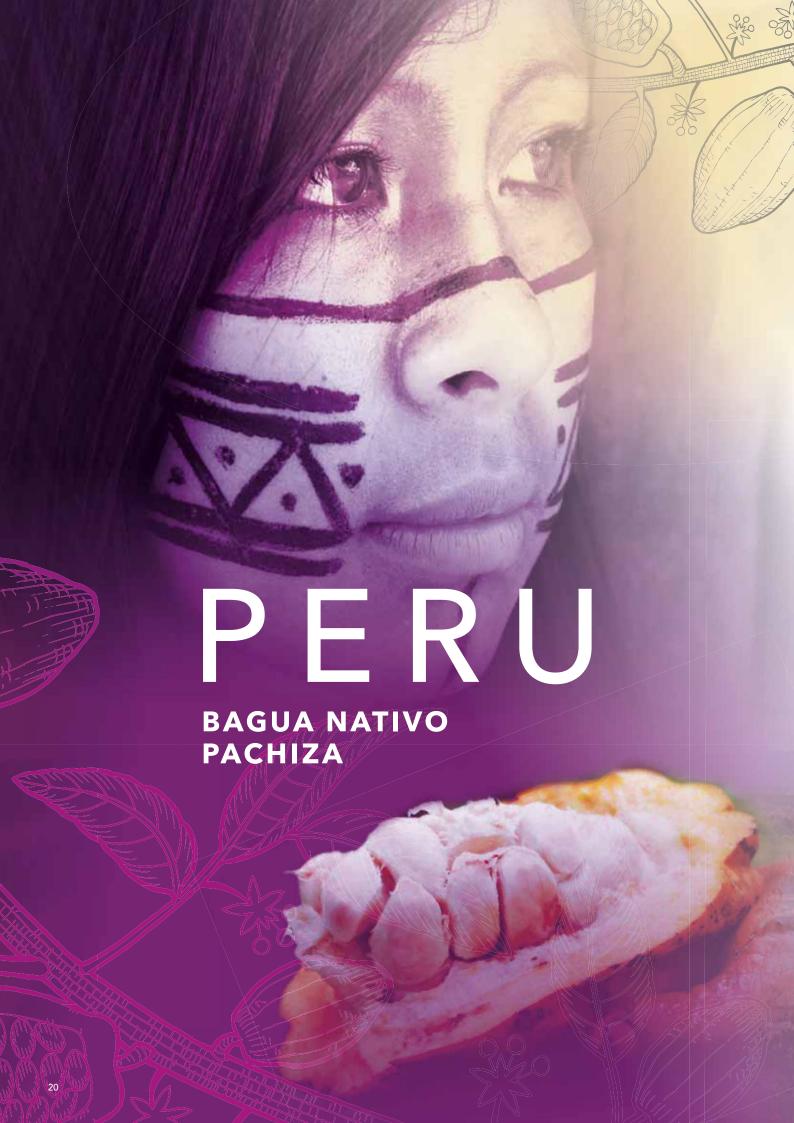
	GRAND CRU	 CHOCOLATE COUVERTURE COCOA PASTE
AGOSTON CIOCCOLATO ITALIANO DAL 1946	SINGLE-ORIGIN	 CHOCOLATE COUVERTURE COCOA PASTE COCOA POWDER BAKING CHOCOLATE DROPS
	ORGANIC	 COCOA NIBS CHOCOLATE COUVERTURE
	PRALINÉS	 PRALINÉS
	CHOCOLATE	 DARK CHOCOLATE COUVERTURE MILK CHOCOLATE COUVERTURE GIANDUJA CHOCOLATE 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
	CREAMS AND COATINGS	 GLASOVER INCLUSIONS
	INCLUSIONS	 DECORATIONS
	DECORATIONS AND SHELLS	 AND SHELLS

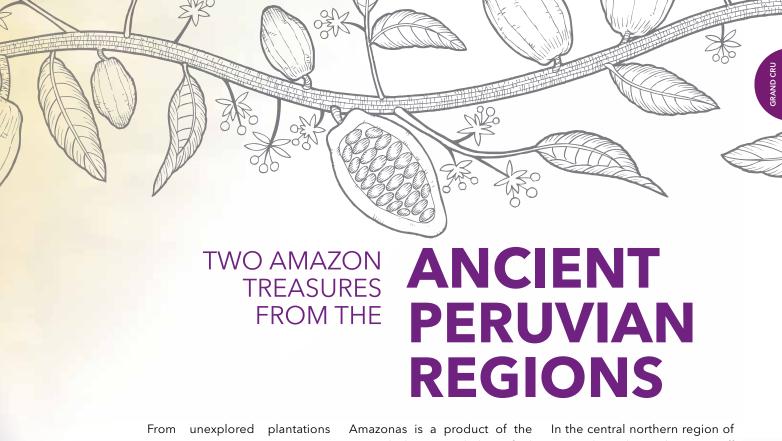




CHOCOLATE IN COLOUR!



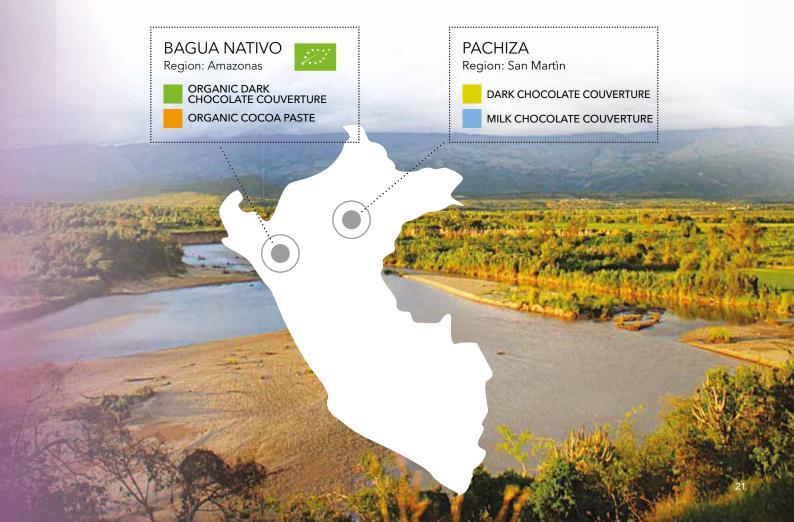




From unexplored plantations where the authentic and original flavours of the "Xocoatl" have been maintained, Agostoni has uncovered the oldest and most sought-after Criollo cocoa beans, a precious fruit now only grown in small parts of the world. The ancient Criollo Bagua Nativo cocoa in the Peruvian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



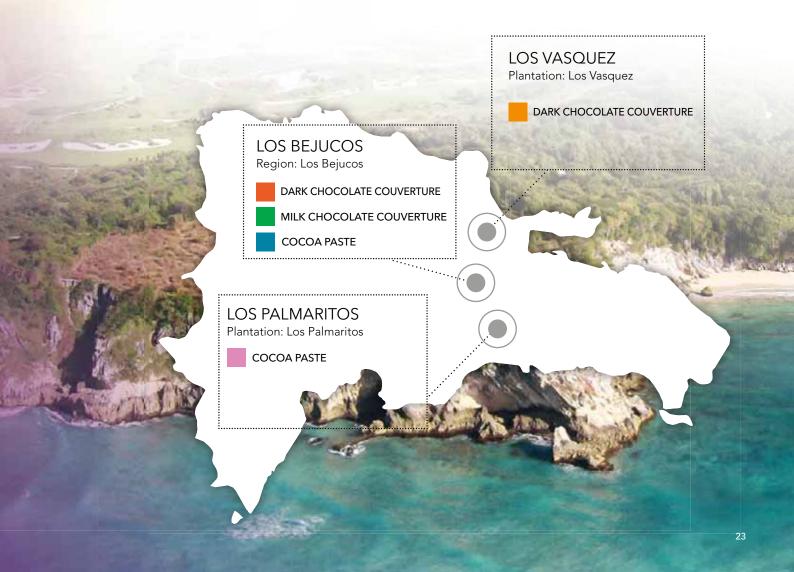




The Dominican Republic produces sought-after and fine cocoa with highly distinctive flavours. The diversity of the landscape gives Dominican cocoa extremely varied aromatic qualities. One of the finest qualities of Grand Cru cocoa is found in Los Bejucos where the subtropical climate with 80% relative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

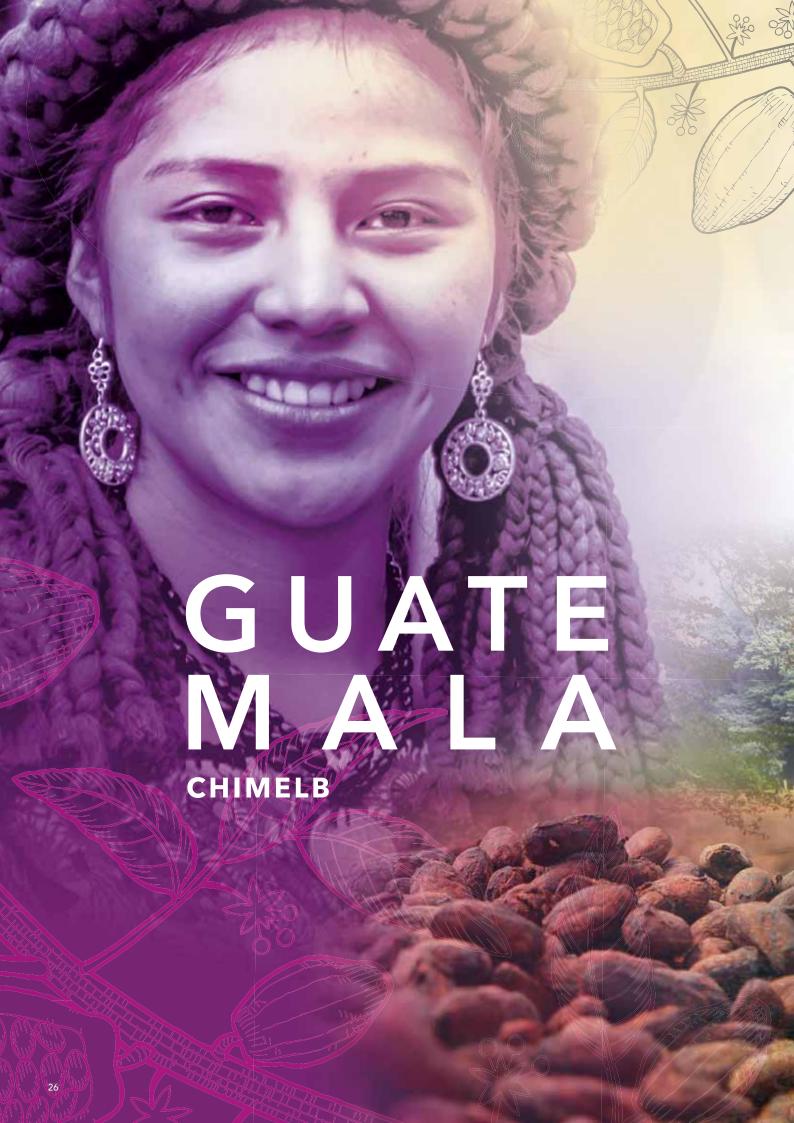






A superior chocolate born from the luxuriant plantations to the south of Lake Maracaibo. A unique ecosystem where the Andean cordillera encounters the mixed environment of fresh and salty water from the tidal lake Maracaibo. The constant high temperatures and humidity give this chocolate a complex aromatic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







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.





☐ lecithin free

REGION

Amazonas - Peru

FLAVOUR

An exclusive chocolate from a "primitive" cocoa rich in Criollo beans: aromatic profile cacaotè of great intensity, dark chocolate flavour, delicate and perfumed acidity, pleasantly astringent. Strong persistence in the mouth and nose.

PLANTATION

Los Palmaritos – Dominican Republic

FLAVOUR

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

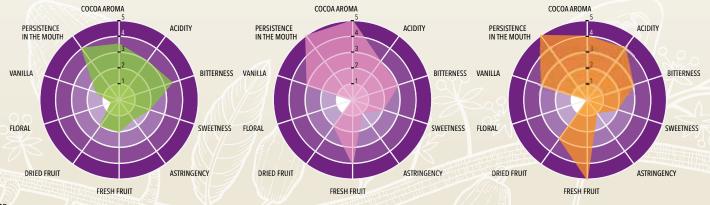


PLANTATION

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

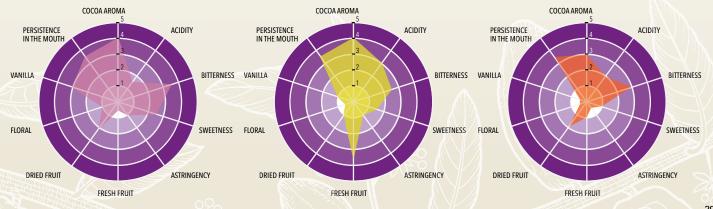
Complex, aromatic profile with minimum acidity and astringency, delicate notes of hazelnuts and almonds. A mild aftertaste of red berries and a hint of spices, ending with a pleasant roundness and persistence in the mouth.

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.







CHOCOLATECOUVERTURE



CHIMELB DARK

COCOA

COCOA BUTTER average

65%

40%

FLUIDITY

CODE 6806



lecithin free

PLANTATION Chimelb - Guatemala

FLAVOUR

Sweet and smooth, yet intense and persistent, it has an aromatic cacaotè profile with distinctive notes of dried fruit and a pleasant acidity.



LAND

Los Bejucos - Dominican Republic

FLAVOUR

Full-bodied taste of milk and cocoa, with sweet notes of caramel balanced with the bitterness reflected by the significant presence of cocoa. Subtle nutty aftertaste. A milk chocolate for connoisseurs.



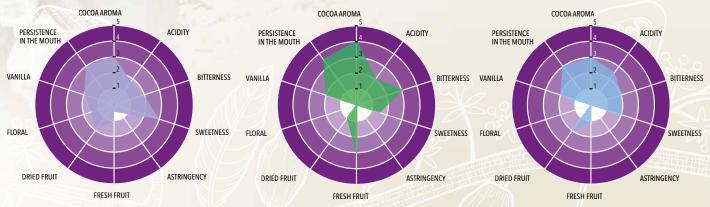
ACCISIONS

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.





FLAVOUR

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

FLAVOUR

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

FLAVOUR

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



GRAND CRU

10	1 200		RAGE	ш		100	CHOCOLATERIE						PASTRY			ICE-CREAM	
3		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Lecithin free		Moulding	Hollow shapes	Coatings	One-shot	Coating-pan	Hot chocolate Creams and mousses	Baking bases	lcing/Glazing	Decorations	Ingredients Coating Stracciatella
DARK CHOCOLATE COUVERTURE						pcs	FLUIDITY	Š	운	S E	ō	Ů :	£ 5	Ba	<u>-<u>i</u></u>	De	St. O. rts
6800	BAGUA NATIVO	81	18	45	-			0	0	•		0		0	0	0	
6802	LOS PALMARITOS	75	24	45	-				0	•		0		0	0	0	
6801	LOS VASQUEZ	75	24	45	-				0	•	0	0		0	0	0	
6805	SUR DEL LAGO	72	27	44	-		••••	0	0	•		0			0	0	
6804	PACHIZA	70	29	40	-				0	•		0		0	0	0	
6803	LOS BEJUCOS	70	29	47	-			0	0	•		0		0	0		
6806	CHIMELB	65	34	40	-				0	•		0		0	0	0	
MILK (CHOCOLATE COUVER	TUF	RE	41	cg / 3	pcs											
6820	LOS BEJUCOS	46	30	36	42				0	•		0		0		0	
6821	PACHIZA	39	35	30	37			0	0	•	0	0		0			
сосо	A PASTE			41	rg / 3 _l	pcs											
6841	BAGUA NATIVO	100	-	54	-		4444	•	0	0		0		0	0	0	
6842	LOS BEJUCOS	100	-	54	-		6666		0	0		0		0	0		
6840	SUR DEL LAGO	100	-	54	-		6666		0	0		0		0	0	0	
							R	ECC	MC	MENI	DED) P(oss	IBLE	AP	PLICATION



















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



DARK CHOCOLATE BAKING DROPS

COCOA POWDER

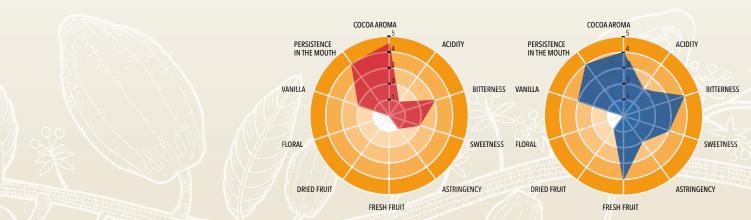




Strong, intense and with a long persistence. Delicately spiced and with a pleasant sweet note, round and cacaoté flavour.

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

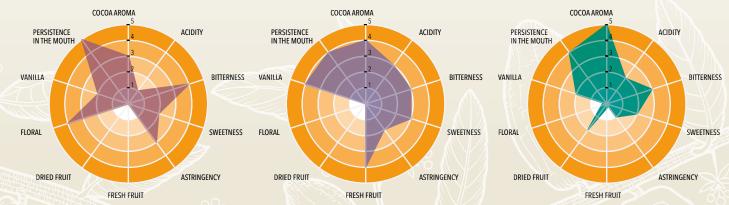
Very floral profile, with characteristic bitterness, accompanied by low acidity and a pleasant note of astringency. A wide range of typical cocoa aromas ending in a floral bouquet with a long persistence in the mouth.

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.









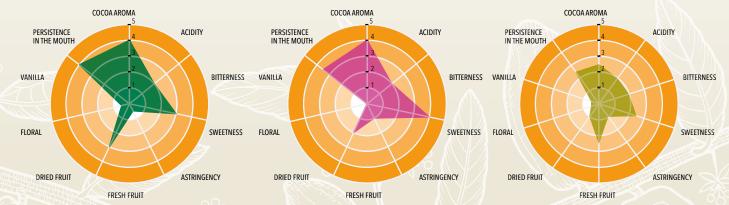
Cocoa with intense, authentic, natural taste. Light brown, natural colour. Delicate acidity and a hint of vanilla.

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

			VERAGE	GE			CHOCOLATERIE							P	ICE-	ICE-CREAM			
DARK	CHOCOLATE COUVER	% Cocoa MIN	Sugar MAX	% Cocoa butter AVERAGE	© % 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
6810	UGANDA	78	21	43		0	••••					0	0		0	0)		0
6811	DOMINICANA	75	24	47	-				0			0			0		C		00
6812	NACIONAL ARRIBA	74	25	45	-			0	0			0			0	0			00
6813	MADAGASCAR	71	29	42	-		♦ ♦ ♦ ♦					0			0	0	C		00
6814	SÃO TOMÉ	71	29	42	-		6666					0			0	0	C		00
COCO	A PASTE			4	kg / 3	pcs													
6845	NACIONAL ARRIBA	100	-	54	-		0000		0	0		(C		0	0	C		
6846	UGANDA	100	-	54	-		••••		0	0		(C			0	C		
coco	A POWDER	% Coc	oa butt	1 ter AVE	kg / 5														
4620	PERÙ		10	/ 12		5.5													
4621	NACIONAL ARRIBA		22	/ 24		8.0													
DARK CHOCOLATE BAKING DROPS 4kg / 3 pcs																			
6870	PERÙ	60	39	33	-														0









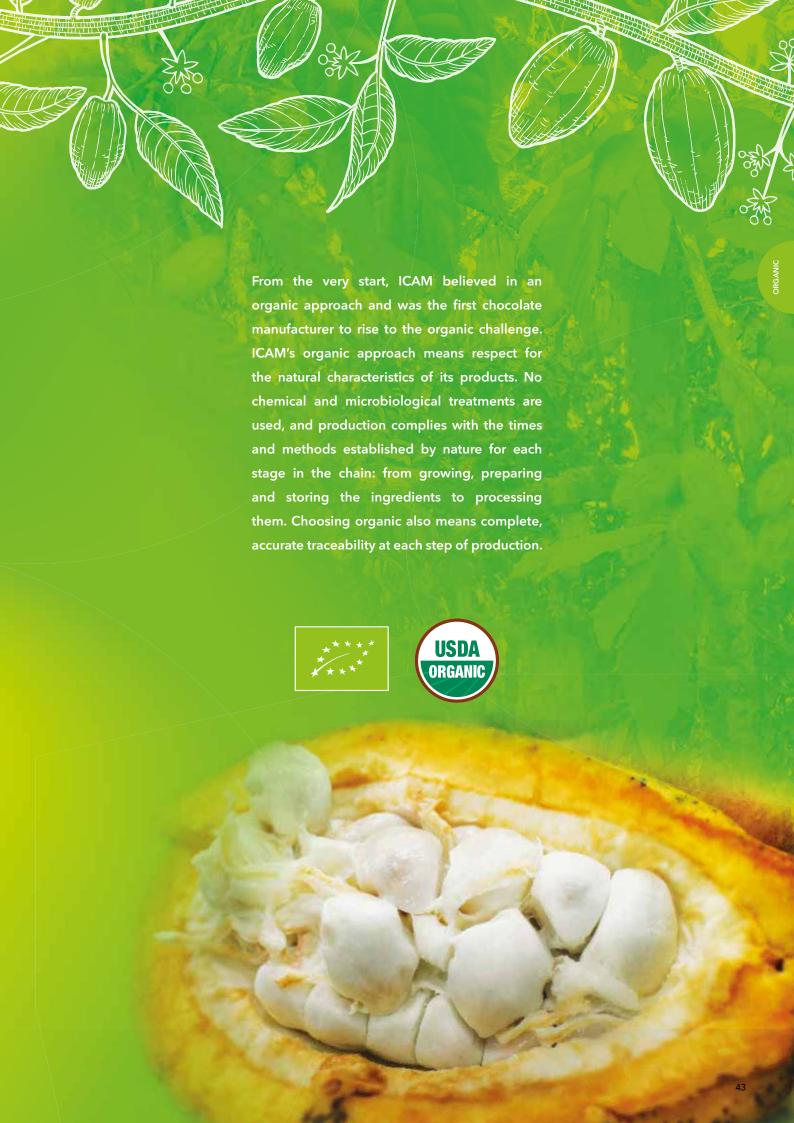




RECOMMENDED OPOSSIBLE APPLICATION











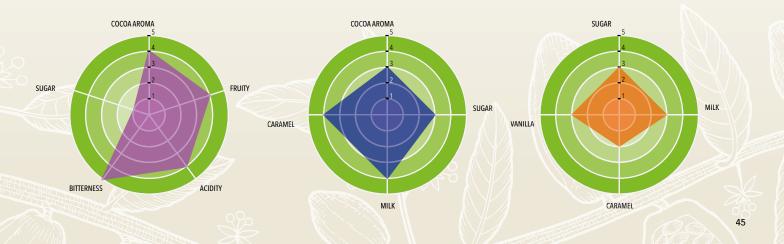
Top quality dark chocolate couverture of great character, with a truly intense aroma of cocoa.

FLAVOUR

Excellent quality, both for the use of ingredients selected from organic farming, and for the exceptionally rich recipe. Intense milk aroma and taste.

FLAVOUR

Great personality, characterised by the high presence of whole milk from organic farming and the irresistible aroma of organic natural vanilla pods from Madagascar.



ORGANIC

100					ERAGE	Ш			S	C	НОС	OLAT	TERIE	3			P/	ASTR)	1		ICE-	CREAM
3			% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Lecithin free		Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	lcing/Glazing	Decorations	Baking stable	Ingredients	Coating Stracciatella
СНОС	OLATE COUVE	RTURE			41	cg / 3	pcs	FLUIDITY	Mo	Ho	Ő	Gar	Ö	Ő	Hot	Cre	Bak	lci	Dec	Bak	Ingr	Coa
6850	DARK	727	70 2	29	40			6666					0	0				0	0			00
6851	MILK	227	32 4	40	28	35		••••					0					0	0	0		
6852	WHITE	723	- 4	41	30	38		. • • • •		0	0	•	0						0			00
COCO	A NIBS				2,5kg	j - 3/6i	mm															
1917	COCOA NIBS	22 1	00	-	-	-										0		0				

















RECOMMENDED OPOSSIBLE APPLICATION





THE EXCELLENCE OF RAW MATERIALS FOR PROFESSIONALS

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



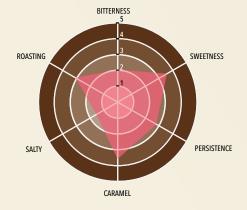


TASTE

Intense flavour of hazelnut praliné and caramelised sugar.

TASTE

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

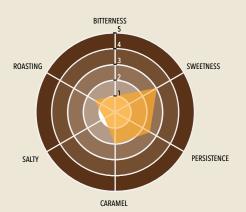






TASTE

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



TASTE

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



PRALINÉS

10	* ~ ° ° * 1			3.5	4		CHOC	OLA	TERIE				P/	ASTRY	Y		ICE-	-CREAM
PRALII	NÉS	% Dried fruit	COLOUR	Weight	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	lcing/Glazing	Decorations	Baking stable	Ingredients	Coating Stracciatella
1		1 / 185																
7327	Artisan HAZELNUT PRALINÉ	Hazelnut 55%		5 kg						(00
		A /// T						1	1								1	
7344	TGT fine HAZELNUT PRALINÉ	Hazelnut 55%		5 kg						(•					00
1100								-	1									
7328	Artisan ALMOND PRALINÉ	Almond 55%		5 kg						(•					00
			and the second															
7343	Artisan PISTACHIO PRALINÉ	Pistachio 60%		2,5 kg						()							00

■ RECOMMENDED ○ POSSIBLE APPLICATION









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

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

ICAM FOR OVER 70 YEARS











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

FLAVOUR

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

FLAVOUR

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











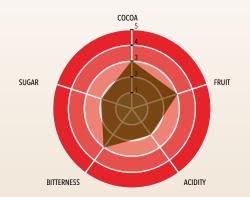
A unique balance between cocoa paste and cocoa butter provides a full body and a strong character, with a distinct, lingering taste of cocoa.

FLAVOUR

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

FLAVOUR

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













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.





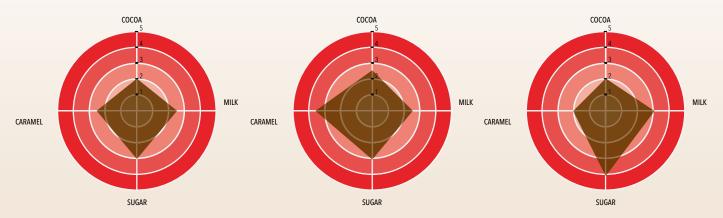
Full and clean milky flavour, with hints of cocoa and well-balanced sweetness.

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.





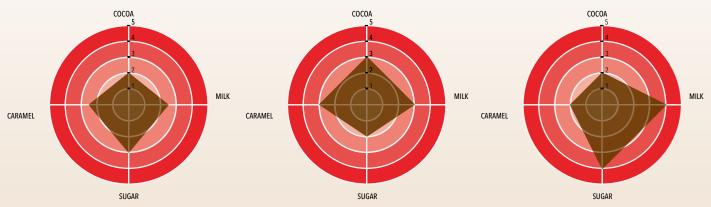
A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.

FLAVOUR

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

FLAVOUR

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









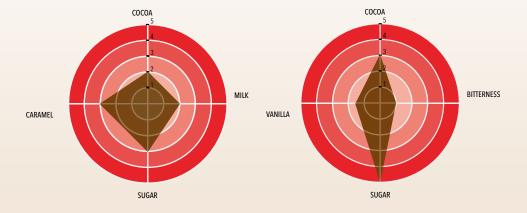


A recipe in which the sugar is replaced by maltitol (41%), a pleasant tasting sweetener.

The result is surprisingly "natural", characterised by a good flavour of milk chocolate and the absence of aftertaste. It is particularly indicated for people who are intolerant to sugar.

FLAVOUR

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





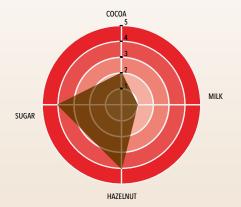
Chocolate traditionally made without milk, using a blend of cocoa and hazelnut paste. The high proportion of hazelnut paste (24%) provides its characteristic flavour; a lingering and refined taste of gianduja.

FLAVOUR

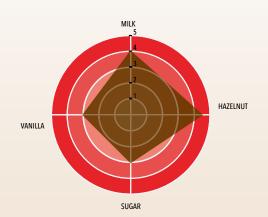
A refined recipe, combining the creaminess of milk with the intense flavour of fine quality hazelnuts. A gianduja chocolate that is well balanced in its body, hazelnut and milk aroma. The equilibrium and the high proportion of hazelnut paste make it versatile and easy to work with.

FLAVOUR

White chocolate with 20% hazelnut paste. Creamy flavour, well balanced structure, even the most refined palates will appreciate the sweetness and aroma of the milk and hazelnut blend.











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.







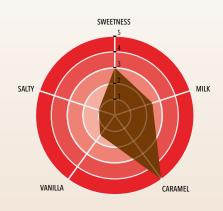


Intense toffee flavour: hints of brown caramel, cream and fresh milk, milk chocolate notes and a delicate final salty hint to cleanse the mouth. The overall result is one of great character and delicacy. Toffee-coloured.

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.

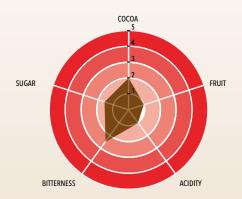
A distinct and lingering cocoa taste, bitter and delicately cacaotè, controlled acidity, with delicate fresh and dried fruit aromas.

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.









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

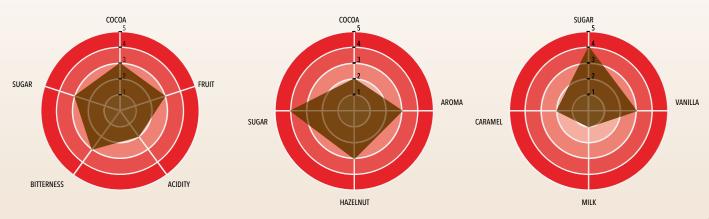
Intense and powerful chocolate flavour, strong taste without being aggressive. Distinctive dark colour

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.

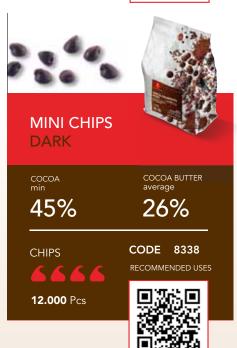












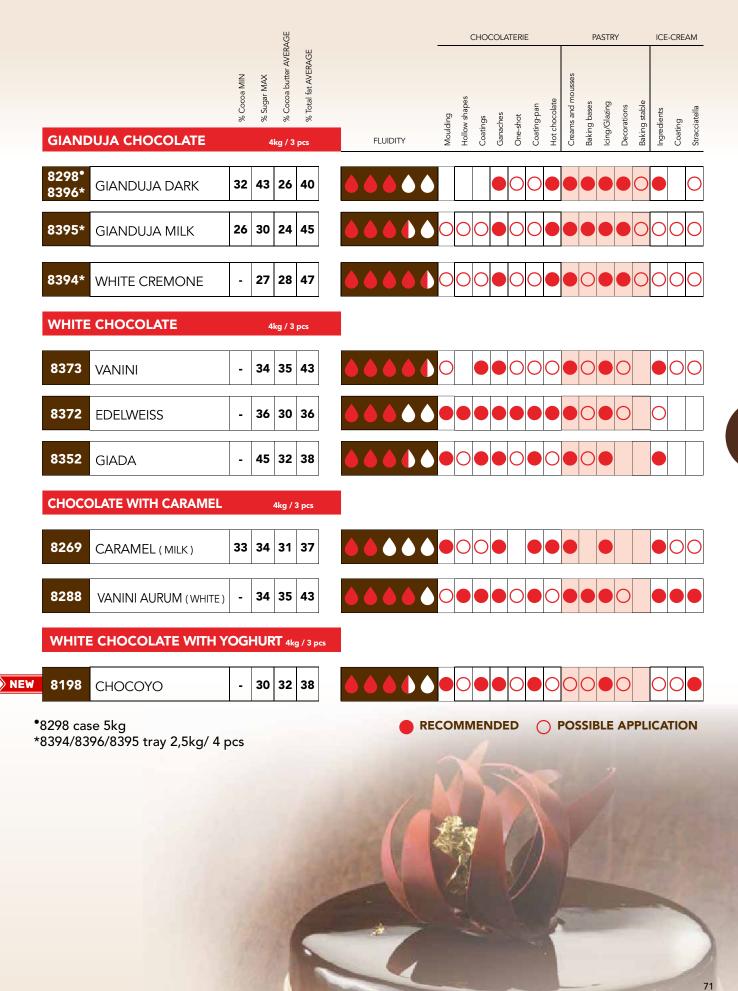




ICAM LINEA PROFESSIONALE

	ÆRAGE	_	CHOCOLATERIE	PASTRY ICE-CREAM
DARK CHOCOLATE COUVER	% Coccoa MilN % Sugar MAX % Sugar MAX % Coccoa butter AVERAGE % Total fat AVERAGE	FLUIDITY S	Moulding Hollow shapes Coatings Ganaches One-shot Coating-pan Hot chocolate	Creams and mousses Baking bases Icing/Glazing Decorations Baking stable Ingredients Coating Stracciatella
8310 VANINI	72 27 44 -		00000	
8307 DIAMANTE	67 32 42 -			
8311 REGINA	61 38 39 -			
8312 BITTRA	60 39 36 -			
8316 MABEL	56 43 37 -			
8313 MADESIMO	52 47 35 -			
8314 MODELLA	52 47 32 -			
8320 SUGAR FREE	60 39 37 -			
MILK CHOCOLATE COUVER	TURE 4kg / 3 pcs	ı		
8349 AMBRA	40 29 38 46			
8341 VANINI	39 28 36 46	\diamond \diamond \diamond \diamond		
8348 REGINA	35 40 31 38			
8342 CHIARA	33 36 30 37			
8343 PRESTIGE	32 40 30 34			
8344 MODELLA	30 40 25 31			
8350 SUGAR FREE	36 41 31 36			
VEGAN COUVERTURE 4kg / 3 pcs				
NEW 8199 CHOCORICE	45 35 39 -			
*8397 tray 2,5kg/ 4 pcs		e REC	COMMENDED OF	POSSIBLE APPLICATION

ICAM LINEA PROFESSIONALE



ICAM LINEA PROFESSIONALE

			RAGE			CHOCOLATERIE				PASTRY				ICE-CREAM						
CHOCOLATE - 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
CHOCOLATE EINEATRO			+kg / 3	pes			_					_								
PRO INTENSE DARK	60	39	33	-	••••										0					
8321 MORBIDO DARK	54	43	31	35	••••						(0	0	0						
8398* MORBIDO WHITE	-	37	22	39	• • • •						(0	0	0						
CHOCOLATE FOR COATING	GS			4kg																
		T		9																
8319 IGLOO BITTRA DARK	67	31	46	50																
8354 IGLOO LATTE INTENSO MILK	40	35	37	46	••••															
8371 IGLOO EDELWEISS WHITE	-	29	41	51	••••															
CHOCOLATE FOR BAKING	ТАВ	LE P	PRO	DUC	2TS 4kg / 3 pcs															
				1					1		1							ſ		
B356 DARK CHOCOLATE CHUNKS	45	54	26	-																
8357 MILK CHOCOLATE CHUNKS	30	50	24	29																
8358 WHITE CHOCOLATE CHUNKS	-	53	21	28																
DARK CHOCOLATE MEDIE CHIPS 7.500 pcs/kg	45	54	26	-													•			
8337 DARK CHOCOLATE	45	54	26	_																
MIGNON CHIPS 9.000 pcs/k	g 73	54																		
B338 DARK CHOCOLATE MINI CHIPS 12.000 pcs/kg	45	54	26	-																
DARK CHOCOLATE SPILLO CHIPS 20.000 pcs/k	45	54	26	-																
*8398 tray 2,5kg/ 4 cps					RI	ECC	MI	MEI	ND	ED	(C	РО	SSI	BLI	E A	PPL	.IC/	ATIC	NC







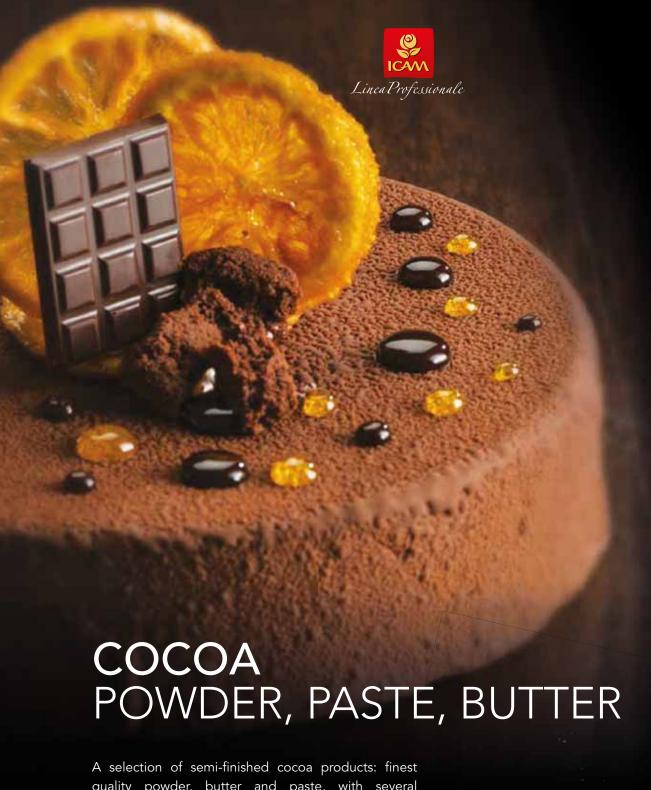












A selection of semi-finished cocoa products: finest quality powder, butter and paste, with several professional applications. The absolute purity of these products make them ideal ingredients for professionals who love designing and implementing their own cocoa recipes, customising flavour, intensity and fluidity.



FLAVOUR

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

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

		₹GE			CHOCOLATERIE						PASTRY					ICE-CREAM		
coco	A PASTE AND BUTTER	% Cocoa MIN % Sugar MAX % Cocoa butter AVERAGE % Total fat AVERAGE			Moulding	Hollow shapes	Coatings	Ganaches	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	lcing/Glazing	Decorations	Baking stable	Ingredients Coating	Stracciatella	
		% Cocoa butter AVERAGE	_	weight / pcs														
8382	COCOA PASTE	54		4kg / 3 pcs		0	0		C	0	0	0	0	0				
7869	COCOA BUTTER IN DROPS	100		Bucket 4kg			(C	C		0	0	0	O				
COCO	A POWDER		PH															
4239	COCOA 22/24	22 / 24	7.0	1kg / 10 pcs							0							
4240 4898	COCOA 22/24 DARK	22 / 24	8.0	1kg / 10 pcs 5kg / 4 pcs							0							
4238 4897	COCOA 22/24 DARK VANILLA FLAVOUR	22 / 24	8.0	1kg / 10 pcs 5kg / 4 pcs							0							
4839	COCOA 10/12 LOW FAT	10 / 12	7.3	1kg / 10 pcs							0							
4832	SUGARED COCOA 53% max SUGAR	11	6.7	1kg / 10 pcs							0	0	0	0				
4108	CACAO BAR for hot chocolate 57% max sugar	2		1kg / 5 pcs														

RECOMMENDED OPOSSIBLE APPLICATION

CERTIFICATIONS IN DETAIL IN THE LAST PAGE

















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.



Premium cream with a refined and intense taste of gianduja, in a balanced mix of cocoa and roasted hazelnut, slightly sweet in the finish. Tender texture, glossy appearance.

Excellent as a filling, topping, glazing of baked cakes and sponge cakes in general, to use as it is or with the addition of chocolate or cocoa butter to enhance the structure, even with the addition of inclusions. Perfect as a proposal in jars, as it is or customized.

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

DESCRIPTION

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.



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.

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.



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

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.



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.



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

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

DESCRIPTION

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. Perrfect for glazing ice cream sticks, bonbons, cones and semifreddi. Interesting with the addition of inclusions. It does not require tempering.

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

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

						СНО	OCOLATERIE		PASTRY	ICE-CREAM
	CREAM	иs	Taste	COLOUR	weight bucket	Moulding Hollow shapes	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		00
	7338	ZEROP HAZELNUT CREAM	Hazelnut		8kg			0		00
	7340	ZEROP FILLMILK CREAM	White chocolate		8kg			0		0
NEW	7553	NOSETTA ZEROP	Gianduja		6kg			0		0000
	7308	CREMICAM	Hazelnut		8kg			0		00
	7326	NOCCIOLITA	Hazelnut		8kg			0		
NEW	7556	NUTTY CREAM	Hazelnut		6kg			0		0000
	7301	ELISA CREAM	Cocoa		8kg			0		00
	7324	EXTRA DARK CREAM	Cocoa		8kg			0		00
	7303	ICAM DARK CHOCOLATE ICING	Chocolate		5kg			O		
	7323	SHINY CHOCOLATE ICING GEL	Dark Chocolate		5kg					
	7312	VANINI CREAM	Hazelnut praliné		5kg			0		000
	7314	EDELWEISS WHITE CREAM	White chocolate		8kg			0		0
NEW	7568	CARAMEL CREAM	Caramel		6kg			0		
NEW	7564	CLOE ZEROP	Pistachio		6kg			0		00
	1862	HAZELNUT PASTE	Hazelnut		5kg			0		













CREAMS AND COATINGS

ICAM LINEA PROFESSIONALE

						C	CHOC	OLA	TERIE				PA	ASTRY	(ICE-C	REAM
	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 Stracciate a
NEW	7567	GLASOVER ICE DARK ZEROP	Cacoa	6kg														
	7833	GLASOVER PRESTIGE DARK	Cacoa	2 Bags / 5Kg								0	0				C	00
	7804	GLASOVER DARK	Cacoa	2 Bags / 5Kg								0	0					00
	7809	GLASOVER MILK	Milk and cocoa	2 Bags / 5Kg								0	0					
	7810	GLASOVER WHITE	Milk and vanilla	2 Bags / 5Kg								0	0					0

■ RECOMMENDED ○ POSSIBLE APPLICATION

CERTIFICATIONS IN DETAIL IN THE LAST PAGE



















DESCRIPTION

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

DESCRIPTION

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

DESCRIPTION

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





CHOCOCROCK WHITE CHOCOLATE 70% PACKAGE 2,5 kg CODE 7845 RECOMMENDED USES

DESCRIPTION

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

May be sprayed with an aerograph for a golden or coloured effect.





MICRO SHAVINGS
DARK CHOCOLATE

PACKAGE CODE 3096 4 kg



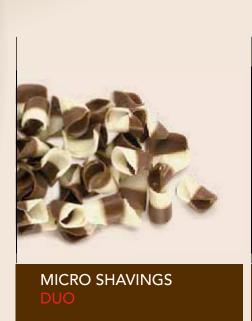
MICRO SHAVINGS MILK CHOCOLATE

PACKAGE 4 kg CODE 3090



MICRO SHAVINGS WHITE CHOCOLATE

PACKAGE CODE 3091 4 kg



PACKAGE 4 kg

CODE 3084



PACKAGE 4 kg

CODE 3087



SPRINKLES

PACKAGE CODE 7885 3 kg



SPRINKLES

PACKAGE CODE 7891 3 kg



CODE 7892 PACKAGE 3 kg



FLAKES DARK CHOCOLATE

PACKAGE 3 kg

CODE 7887



FLAKES MILK CHOCOLATE

PACKAGE 3 kg

CODE 7893



WHITE FLAKES BASED

PACKAGE 3 kg

CODE 7889







SHELLS



TRUFFLE LIQUEUR **DARK SHELLS**

COCOA min 62%

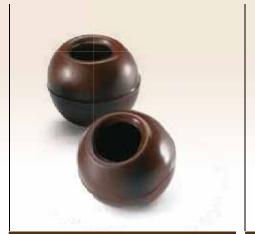
DIAMETER WEIGHT

25 mm 4,2 g

PACKAGE

CODE 7865

441 pcs



DARK TRUFFLE SHELLS

DIAMETER 25 mm WEIGHT 2,7 g

CODE 7873 PACKAGE

504 pcs



COCOA min MILK 35% TRUFFLE SHELLS 25 mm

DIAMETER WEIGHT 2,7 g

CODE 7872 PACKAGE

504 pcs



WHITE

504 pcs





SNOBINETTES

COCOA min 57%

45%

DIAMETER 27 mm **HEIGHT** 26 mm

CODE 3080 PACKAGE

270 pcs



CREAM CUPS

DIAMETER 35 mm HEIGHT 25 mm

CODE 3048 **PACKAGE** 432 pcs

COCOA min 43%

45 mm

COCOA min

43%

DIAMETER **HEIGHT** 20 mm CODE 3159

COFFEE CUPS

PACKAGE 168 pcs





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







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