AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

SINCE 1946
ICAM
PROFESSIONAL

PRODUCTS CATALOGUE

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ICAM, a family history

For three generations, the Agostoni family has cultivated its passion for chocolate and has led ICAM to be the Italian company of reference for the processing of sustainable and high-quality cocoa.

1942 Silvio Agostoni takes over a laboratory in Morbegno, in Valtellina.

1946 The Company moves to Lecco where the new society Icam - Industria Cioccolato e Affini Morbegno will be founded.

'40 '50 The first machines for cocoa processing are purchased. The collaboration with Vital begins to create a press for the extraction of cocoa butter.

'60 With Silvio Agostoni's passing, the Company passes the management of his wife, Carolina, assisted by his two brothers.

'70 Angelo Agostoni, son of the founder Silvio, begins to make several trips to the cocoa cultivation areas, to get to know the varieties of cocoa directly and to learn about cultivation problems.

1980 Entry of the second generation of the Agostoni family. Significant investments to expand production capacity and introduce new plants to improve the production process and product quality.

1997 The Company launches the first organic chocolate products on the market.

2004 The "ICAM Linea Professionale" brand line is launched.

2010 Entry of the third generation of the Agostoni and Vanini families.
The new Orsenigo production center in the province of Como is inaugurated.

2016 A new line of products dedicated to professionals is presented: Agostoni.

2019 ChocoCube, ICAM's high level professional training center dedicated to pastry chefs, chocolatiers and ice cream makers is opened. The first ICAM Sustainability Report 2018 is published.

2021 ICAM redefines its corporate identity, identifying the 4 cornerstones on which its strategy is based: Supply Chain, People, Environment, Innovation. Its Corporate brand is redesigned. The role of Chief Sustainability Officer is established. The Sustainability Report for 2021 is the fourth edition.

2022 The introduction of a new moulding line, completely dedicated to the production of the Dark Chocolate and also a new deodorizer for the cocoa paste.

SINCE 1946

ICAM

CHOCOLATE BY NATURE

Chocolate by nature

Our nature, naturally

Chocolate has been our passion for over 75 years.

We have always taken great care of our cocoa supply chain, the people who contribute to its development, the planet we inhabit and the technological innovation throughout the production process.

Supply Chain, People, Environment, Innovation are the foundations on which our mission is built.

Cocoa, a precious **gift of nature**, has been the centre of our lives for three generations. Throughout the wonderful and complex process of the transformation of cocoa into high-quality **chocolate**, we respect the raw material and bring the very best out of its **essence** and its **organoleptic profiles,** in order to offer our customers a product that is perfect in every way.

We work with **integrity** and with respect for current legislation, both in Italy and in the cocoa-growing regions, with the specific aim of continually fostering an **exchange of skills** and a **mutual enrichment** with our associates, establishing **relationships of trust that create value** based on a **code of ethics** that we share with our partners and which we are resolutely committed to upholding.

Our chocolate is made with humanity, protecting **natural resources**, for the benefit of society and of the generations to come. We look after every single plant and the wellbeing of the land on which it grows, always **ensuring its biodiversity is preserved**.

We dedicate **technology** and **research** to the **quality** of our chocolate. Each new system that we introduce at Orsenigo is the tangible proof of an ongoing **process of innovation** that is reflected daily in what we offer our customers.

We are committed to producing chocolate through cultivating our **ethical, environmental and economic responsibilities**, offering the results to the communities in which we operate.

Chocolate by Nature - Because chocolate has always been in our nature.

Supply chain

Our chocolate arrives from far away. In the 70s, we set sail for the lands where cocoa originates from, to meet the local people, touch the pods, and taste the fruit for ourselves. Since then, we have never stopped cultivating relationships and land together, to the point of turning this passion into a real philosophy: "produce quality chocolate through the supervision of the entire supply chain, from the plantation to the finished product. We selected the best plantations, increased the quality of their harvests, in order to obtain an excellent product; controlled and traceable".

RESPONSIBILITY THROUGHOUT THE **SUPPLY CHAIN***

80%
of cocoa beans purchased directly at origin are certified

6.428
farmers trained in agronomic practices in Uganda

97%
cocoa purchased with official signing of the ICAM Code of Ethics

100%
of suppliers of other raw materials have signed the ICAM Code of Ethicsil CODE Etico di ICAM

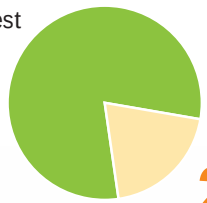
€ 2.570.936
total Fairtrade premium

26.113
TONNES OF COCOA BEANS PURCHASED IN 2022

COCOA COUNTRIES OF ORIGIN

We purchase chocolate in 16 countries, mostly from Central America and Africa. It is here that we have created a series of solid and valuable partnerships, where we have committed ourselves financially and technologically to improve working methods, cocoa quality, as well as the wealth and socio-economic conditions of the local communities.
Important partnerships, based on an explicit ethical code and respect, nurturing relationships with all links in the supply chain, sustainability, equity and transparency: these are the values that guide each phase of our everyday activities.

80%
Organic, Fairtrade and Rainforest Alliance



20%
Conventional

Environment

We have always strived to keep the impact we have on our planet to a minimum. For this reason we have embraced the SDG objectives laid down by the United Nations, dealing with the necessity for growth through virtuous behaviour and the protection of biodiversity in our planet's forests. Nature is our greatest resource and we must protect it. We do this at every level.

IN THE LANDS OF **COCOA PRODUCTION**

Our centres for fermentation and dessication in Uganda have been designed and built with the objective of reducing the consumption of electricity, and keeping the use of generators or wood burning dryers to a minimum.

The conservation of biodiversity in the countries in which we cultivate cocoa is a priority. Starting from academic studies dealing with the importance of agroforestry plantations in the production of cocoa, we grow bananas, coconuts and other fruits alongside our cocoa plants. In this way, our plantations contribute to the enrichment of the land and ensure stronger resilience towards climate change, as well as favouring the absorption of CO_2.

AT **HOME**

We produce our chocolate in an environmentally-friendly plant, that allows us to increase our efficiency in terms of energy and water consumption, and to constantly reduce waste.

A trigeneration plant that simultaneously and autonomously produces electricity, steam and cold water from one single energy source, allowing us to satisfy all of our energy needs for the entire production line. The remaining energy needs are sourced exclusively from renewable providers. Ever aware of the essential importance of water as a resource, we have transformed all the water cooling and heating systems for the production line into closed circuits. We have replaced the system of air conditioning with machines cooled by air or by closed circuit water. We collect rain water in a decanting reservoir, where it is cleaned and introduced into the production cycle for any processes not involved in the alimentary line.

Finally, following a circular saving model, we have formed many partnerships over the years to give a second life to our waste. Since 2011 we have reduced the difference by more than 40 percentage points of organic material. The leftover residues of cocoa beans aredestined for feed and biomass energy generation facilities, and the cocoa husks are used as organic fertiliser by producers in the plantations.

RESPONSIBILITY TOWARDS THE **ENVIRONMENT***

88% electricity from self-production

12% electricity purchased entirely from renewable sources

-5,4% of energy consumption

-7,2% of emissions into the atmosphere (Scope 1)

0 emissions into the atmosphere (Scope 2)

-8,4% on energy intensity index (energy consumption/produced tons)

-4,4% water consumption

76% low-weight primary packaging for bars = 141 tons of paper saved in 3 years

95% recyclable materials used for the packaging of chocolate bars

98% organic material waste destined for recovery

* referring to the 2022 sustainability report

Innovation

RESEARCH & DEVELOPMENT

Our technology is at the service of quality. A thorough knowledge of the raw material, production techniques and the management of the entire supply chain, represent the main characteristics behind our know-how. The end result is our chocolate: hundreds of recipes for tailor-made semi-finished and finished products, each bringing out the best aromatic properties of the cocoa.

SPECIALISATION AND FLEXIBILITY

- **331 Dark chocolate recipes**
- **180 Milk chocolate recipes**
- **68 White chocolate recipes**
- **34 Gianduja recipes**

INDUSTRY 4.0

The production plant at Orsenigo is equipped with the most innovative manufacturing 4.0 technology. Inaugurated in 2010, the plant is designed to offer exceptional quality and total traceability, respecting the environment and the local community. It is a functional plant, able to manage each phase from the production request to the procurement of the raw material, the study of the recipe to the scheduling and planning of production. In this way we guarantee the complete traceability of the products and raw materials, through the total automation of the production process..

COMMITMENT TO INNOVATION*

0,62%
complaints per one million consumer units sold

422
recipes developed

23.079
compliance analyses

1
new certification (Dairy-Free)

HIGH PRODUCTIVITY

DIFFERENT CHOCOLATE PRODUCTS **>3.000**

Overall area:
50.000 mq
employees: 375

Production capacity / day:
140 tonnes

Chocolate production capacity:
35.000 tonnes per year

People

In ICAM, we nurture relationships based on trust and on direct and genuine involvement; relationships able to generate value for all those with whom we interact, from the farmers to our employees and the local community. We promote participatory dialogue for mutually beneficial exchange and growth.

COMMITMENT **TO PEOPLE***

48 hirings in Italy | **+18** new employees

48 hirings in Uganda | **+36** new employees

100% employees whose performance was assessed in Italy

27.135 hours of training

550 days of remote work for 70 eligible employees

45 employees who have received a financial contribution for voluntary activities

111 employees who have received a financial contribution to support school costs for their children

€ 864.158 value of food donations

THE FARMERS

Having worked with many cooperatives for decades, we are able to check that cultivation takes place whilst respecting human rights and the ecosystems in which we operate. We are constantly engaged with the community of cultivators, making sure that the fundamental needs of all the people involved are always guaranteed.

THE EMPLOYEES

Our Company welfare system sets itself apart by our careful management of human resources, nurturing a positive environment based on trust and mutual support, and paying constant attention to the needs and requests of our employees. Furthermore, we strive to create an accessible and inclusive place of work, where any form of discrimination or exclusion will not be tolerated.

* referring to the 2022 sustainability report

THE 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.

CRUSHING

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.

GRINDING

The nibs are ground in a blade mill and in a ball mill and finally 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.

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.

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.

PULVERISATION

The cake is coarsely crushed initially and then finely ground to obtain the 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

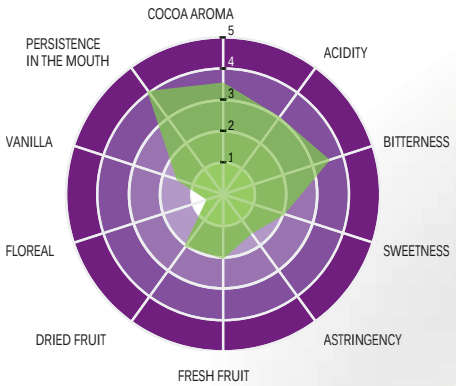
The solid, cooled chocolate is packed in-line and labelled with information about product specification, in multiple languages for foreign markets.

THE **HIGHEST QUALITY STANDARDS** TO OBTAIN **EXCELLENCE IN CHOCOLATE**

TRAINING REFRESHER COURSES

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

40
Certified panelists



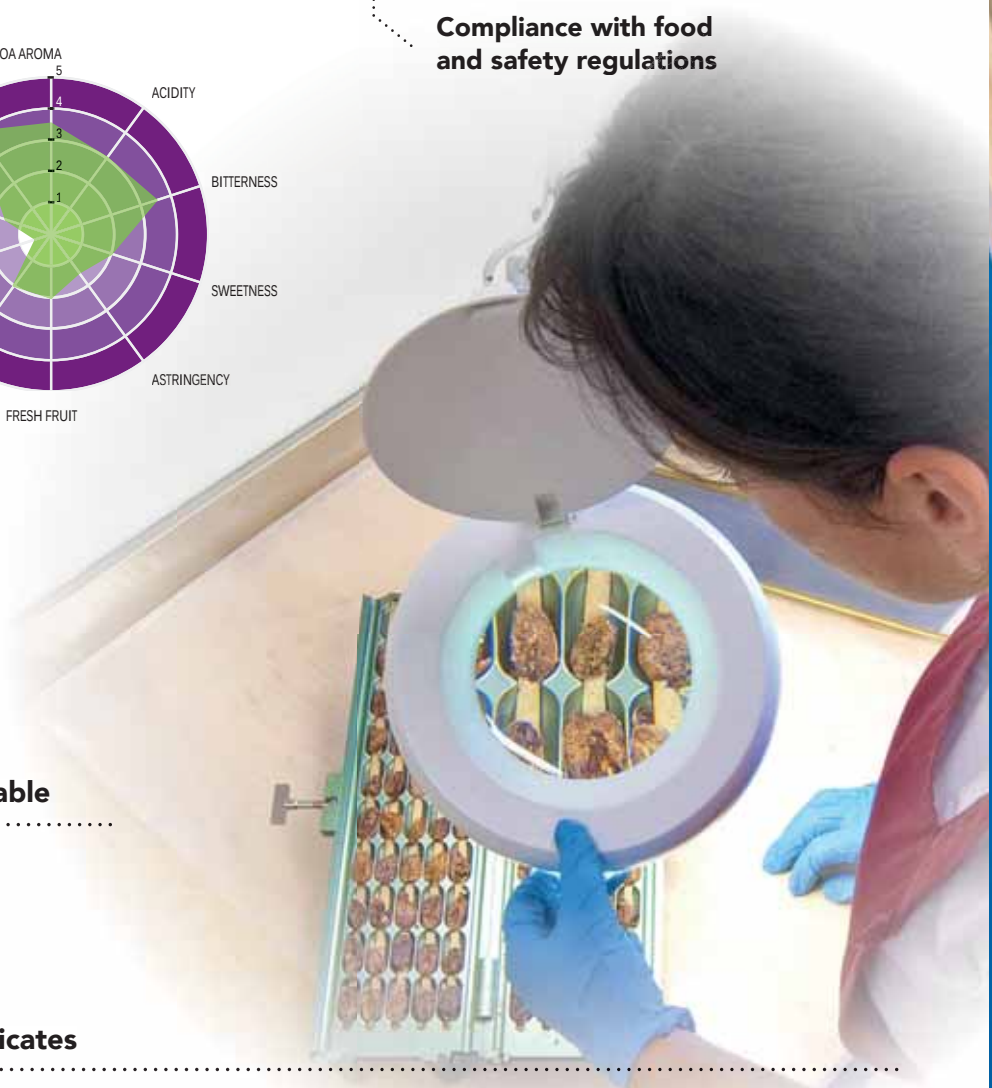
THE PRODUCTION PROCESS

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

ISO 9001 · IFS Food · BRCGS Food Safety

Other Product certifications available

Rainforest Alliance · Vegan OK · Fairtrade

Products' Certifications and certificates

Kosher · Kosher dairy · Halal · Spiga barrata - AIC Gluten free · Lactose and milk free · Vegan · Organic · Organic for USA market · Made in italy

ICAM FOR **PROFESSIONALS**

We have always made products that respond to the needs of professionals in pastry, chocolate and gelato. Be at the their side is for us the real achievement of one of the objectives we have always set ourselves: **to become the ideal partner for the work of every professional, give each of them the opportunity to experience, test their creativity and share with the customers a unique tasting experience.**

This is the way we create ICAM products Icam Professional and Agostoni, two brands with a high quality proposal for each Professional area. Since 2004, **Icam Professional** offers a range of highly performance and technical products, for every application and use. In 2016, **Agostoni** was created, named with the family foundress and celebrating 70 years of commitment in the research of excellence with a premium offer, and distinctive flavours.

DISCOVER
THE **PRODUCT RANGE**,
THE **RECIPES** AND **MORE.**

www.agostonicioccolato.it
www.icamprofessionale.com

@icamforprofessionals

CHOCO CUBE®

CULTURE · COMPETENCE · CREATIVITY

Inaugurated in 2019, CHOCOCUBE **is ICAM's training centre** dedicated to pastry, chocolate and gelato; the place where professionals can share culture, competence and creativity.

Here our Technicians explain how to use all our products, highlighting the areas in which they perform best, and sharing tips and video-recipes to realize trendy creations that will amaze and conquer their customers.

Since October 2020, **CHOCOCUBE** is also **digital** thanks to a platform that shares with all the customers the expertise and professionalism of ICAM technicians, through contents that are accessible in a practical and fast way.

In addition to the Chococube courses, the **ICAM technical team** brings its expertise and professionalism in Italy and all around the world, to support the customers with technical advices.

The technical team is composed of four professionals, four customers who share Icam philosophy and approach and collaborate with the company to promote the chocolate culture: Giancarlo Alosa, Gaetano Mignano, Marco Nessi and Salvatore Toma.

DISCOVER **CHOCOCUBE**

Scan the QR code

Subscribe to the platform

Enter the credentials that you will receive by e-mail and sign

Follow the technical courses you prefer

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

GRAND CRU

A selection of first class quality with unique characteristics that express the spirit of the local area, the plantation and harvest season.

GRAND CRU

THE BEST OF EVERY LAND, SEASON AND HARVEST

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, pine-apples, eucalyptus and rubber trees in an exceptionally wide cultivated area. Here eco-sustainable cultivation is achieved by identifying the best practices suited to the climate and local territory, also reproduced in the less fertile areas (best clones in terms of quality and productivity, most suitable shaded areas, most fertile micro-organism, soil erosion control systems ...).

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

DOMINICAN REPUBLIC

Los Bejucos

- DARK CHOCOLATE COUVERTURE 70%
- MILK CHOCOLATE COUVERTURE 46%
- COCOA PASTE

Los Palmaritos

- DARK CHOCOLATE COUVERTURE 75%

GUATEMALA

Chimelb

- DARK CHOCOLATE COUVERTURE 65%

VENEZUELA

Sur del Lago

- DARK CHOCOLATE COUVERTURE 72%
- COCOA PASTE

PERU

Bagua Nativo

- DARK CHOCOLATE COUVERTURE 81%
- COCOA PASTE

Pachiza

- DARK CHOCOLATE COUVERTURE 70%
- MILK CHOCOLATE COUVERTURE 39%

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 comes the "**Los Palmaritos**" Grand Cru more precisely in an area where harsh mountain terrain has a fruity flavour.

Sur del Lago is the Superior Chocolate born from the luxuriant plantations on the South of the Lake Maracaibo. A unique ecosystem where the Andean cordillera encounters the mixed environment of sweet and salty water from the lake estuary of Maracaibo. The constant high temperatures and humidity give this chocolate a complex aromatic profile.

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 Martìn region. Here it has selected the Cru **Pachiza**, an exclusive cocoa variety with a wide range of aromas.

DARK CHOCOLATE COUVERTURE

BAGUA NATIVO DARK

COCOA min	COCOA BUTTER average
81%	45%

FLUIDITY

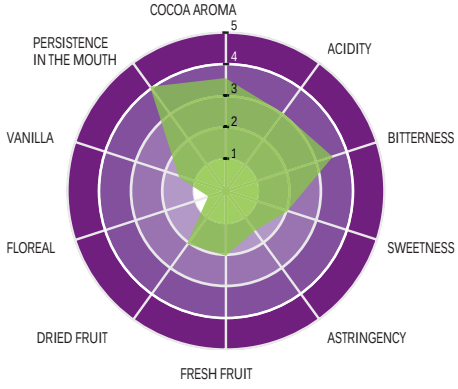
CODE **6817**
RECOMMENDED USES

WEIGHT - 4 kg

☐ 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.



LOS PALMARITOS DARK

COCOA min	COCOA BUTTER average
75%	45%

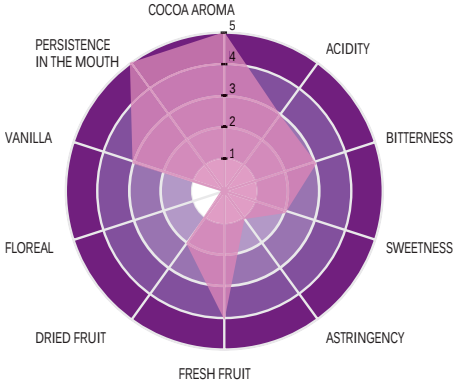
FLUIDITY

CODE **6802**
RECOMMENDED USES

WEIGHT - 4 kg

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



SUR DEL LAGO DARK

COCOA min	COCOA BUTTER average
72%	44%

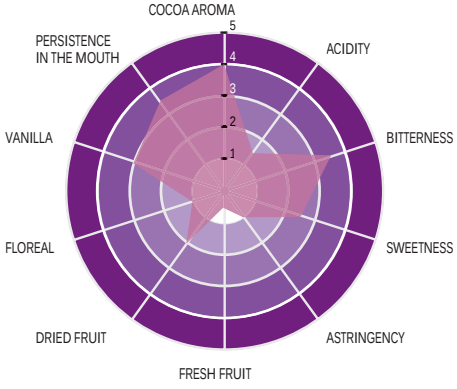
FLUIDITY

CODE **6805**
RECOMMENDED USES

WEIGHT - 4 kg

LAND
Sur del Lago - Venezuela

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.



PACHIZA DARK

COCOA min **70%**

COCOA BUTTER average **40%**

FLUIDITY

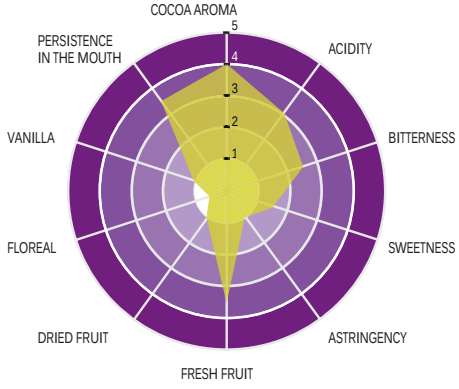
CODE **6804**

RECOMMENDED USES

WEIGHT - 4 kg

DISTRICT
Pachiza - Peru

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.



LOS BEJUCOS DARK

COCOA min **70%**

COCOA BUTTER average **47%**

FLUIDITY

CODE **6803**

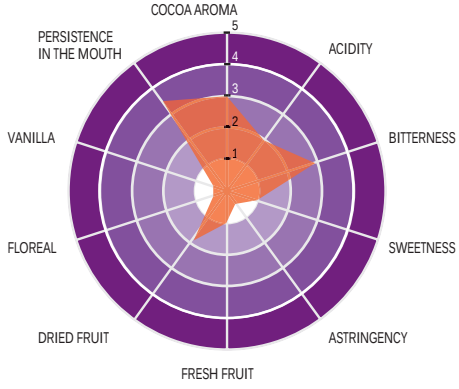
RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE

LAND
Los Bejucos - Dominican Republic

FLAVOUR
An aromatic profile of great intensity, fully expresses its cocoa taste, with the presence of notes of dried fruit, balanced bitterness and delicate acidity. Minimum astringency.



CHIMELB DARK

COCOA min **65%**

COCOA BUTTER average **40%**

FLUIDITY

CODE **6806**

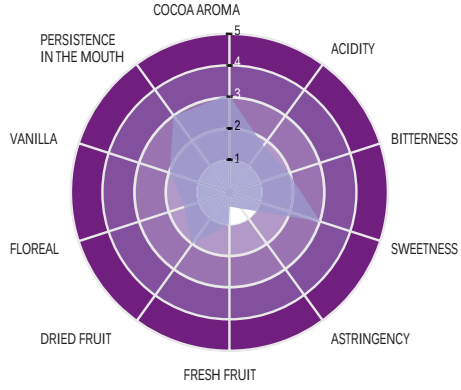
RECOMMENDED USES

WEIGHT - 4 kg

☐ 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.



MILK CHOCOLATE COUVERTURE

LOS BEJUCOS MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
46%	42%	36%

FLUIDITY

CODE 6820

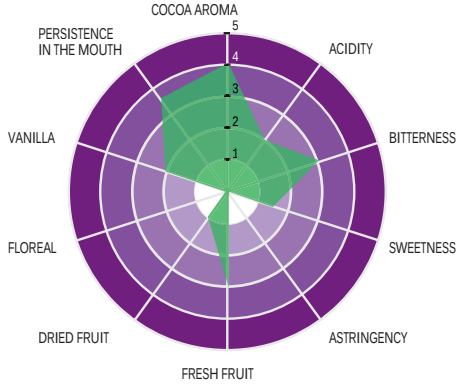
RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE

LAND
Los Bejucos - Dominican Republic

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



PACHIZA MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
39%	37%	30%

FLUIDITY

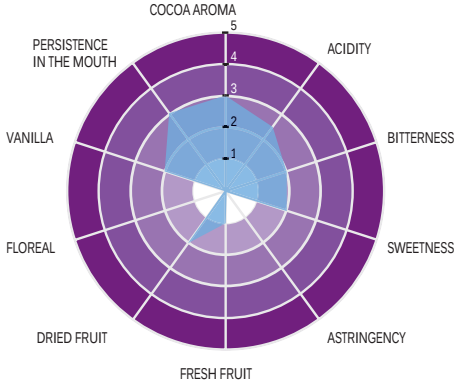
CODE 6821

RECOMMENDED USES

WEIGHT - 4 kg

DISTRICT
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.



COCOA PASTE

BAGUA NATIVO COCOA PASTE

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY

CODE **6843**

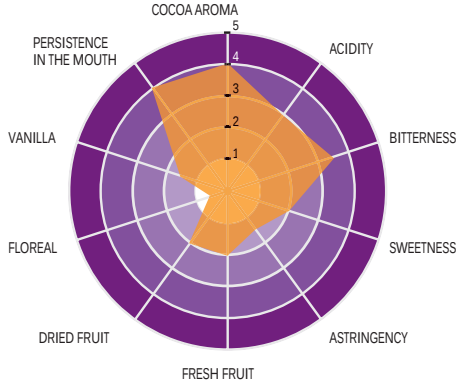
RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE
○ Gluten FREE

REGION
Amazonas - Peru

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



LOS BEJUCOS COCOA PASTE

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY

CODE **6842**

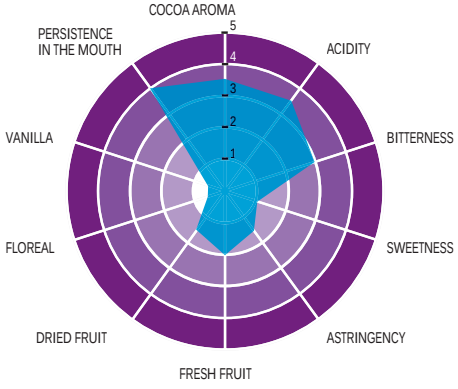
RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE
○ Gluten FREE

LAND
Los Bejucos - Dominican Republic

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



SUR DEL LAGO COCOA PASTE

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY

CODE **6840**

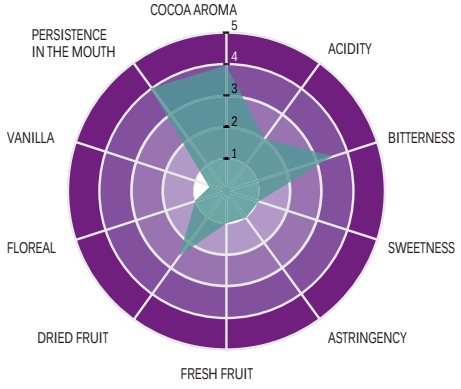
RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE
○ Gluten FREE

REGION
Sur del Lago - Venezuela

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



GRAND CRU

		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Lecithin free	FLUIDITY	CHOCOLATERIE							PASTRY					GELATO		
								Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
DARK CHOCOLATE COUVERTURE 4kg / 3Pcs																						
6817	BAGUA NATIVO	81	18	45	-	☐	5/5	○	○	●	●	○	○	●	●	○	○	○		●	○	○
6802	LOS PALMARITOS	75	24	45	-		4½/5		○	●	●	○	○	●	●	○	○	○		●	○	○
6805	SUR DEL LAGO	72	27	44	-		5/5	○	○	●	●	○	○	●	●	●	○	○		●	○	●
6804	PACHIZA	70	29	40	-		3½/5	●	○	●	●	○	○	●	●	○	○	○		●	○	○
6803	LOS BEJUCOS	70	29	47	-	☐	4½/5	○	○	●	●	○	○	●	●	○	○	○		●	○	○
6806	CHIMELB	65	34	40	-	☐	3½/5	●	○	●	●	○	○	●	●	○	○	○		●	○	○
MILK CHOCOLATE COUVERTURE 4kg / 3Pcs																						
6820	LOS BEJUCOS	46	30	36	42	☐	3½/5	●	○	●	●	○	○	●	●	○	●	○		●	○	○
6821	PACHIZA	39	35	30	37		4½/5	○	○	●	●	○	○	●	●	○	●	○		●	○	○
COCOA PASTE 4kg /3Pcs																						
6843	BAGUA NATIVO	100	-	54	-	☐	5/5	●	○	○	●		○	○	○	○	○	○	○	●	●	●
6842	LOS BEJUCOS	100	-	54	-	☐	5/5	●	○	○	●		○	○	○	○	○	○		●	●	●
6840	SUR DEL LAGO	100	-	54	-	☐	5/5	●	○	○	●		○	○	○	○	○	○	○	●	●	●

● **RECOMMENDED** ○ **POSSIBLE APPLICATION**

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

SINGLE-ORIGIN

From the countries of origin, the cradle of cocoa, we select products of excellence quality, where the raw material becomes a leading role.

THE ORIGINS

FROM THE CAREFUL SELECTION OF THE BEST IN EACH COUNTRY OF ORIGIN

Immersed in the tropical forest and surrounded by the sea, Baracoa, in the province of Guantànamo, is pure nature. Famous for crops such as coconut and bananas, this area encompasses multiple traditions including a strong culture for cocoa. In fact, around 75% of Cuban cocoa is produced here, characterized by wonderful flavours.

CUBA

- DARK CHOCOLATE COUVERTURE 66%

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.

DOMINICAN REPUBLIC

- DARK CHOCOLATE COUVERTURE 75%

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.

MEXICO

- DARK CHOCOLATE COUVERTURE 68%

ECUADOR

- DARK CHOCOLATE COUVERTURE 74%
- COCOA PASTE
- COCOA POWDER 22/24

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

- DARK CHOCOLATE BAKING DROPS 60%
- COCOA POWDER 10/12

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.

São Tomé is a remote corner of paradise with an ideal climate and land for cultivating cocoa, a selection of the finest varieties in Africa: an aromatic and fragrant chocolate for true connoisseurs.

High ground cocoa, typical of Uganda, represents the essence of Africa. When freshly processed by the ICAM harvesting centre, it is an excellent product with an intense, yet versatile character.

UGANDA

- DARK CHOCOLATE COUVERTURE 78%
- COCOA PASTE

SÃO TOMÉ

- DARK CHOCOLATE COUVERTURE 71%

MADAGASCAR

- DARK CHOCOLATE COUVERTURE 71%
- MILK CHOCOLATE COUVERTURE 40%

Madagascar cocoa is a unique variety, considered one of the best in the world, renowned for being extremely rare and grown on carefully selected small farms, in the Sambirano region of the north west.

DARK CHOCOLATE COUVERTURE

UGANDA
DARK

COCOA min	COCOA BUTTER average
78%	43%

FLUIDITY

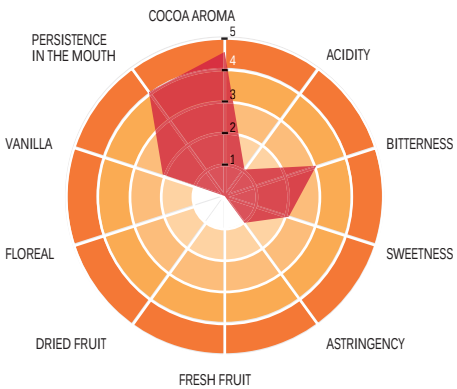
CODE 6810

RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE

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



DOMINICANA DARK

COCOA min	COCOA BUTTER average
75%	47%

FLUIDITY

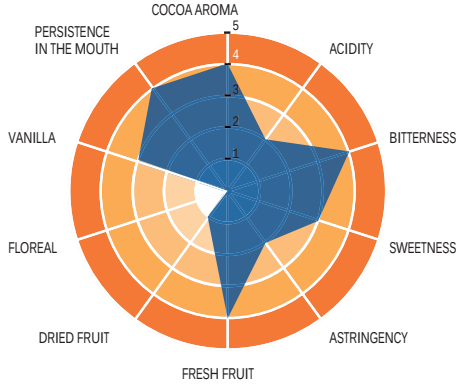
CODE 6811

RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE

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.



NACIONAL ARRIBA DARK

COCOA min	COCOA BUTTER average
74%	45%

FLUIDITY

CODE 6812

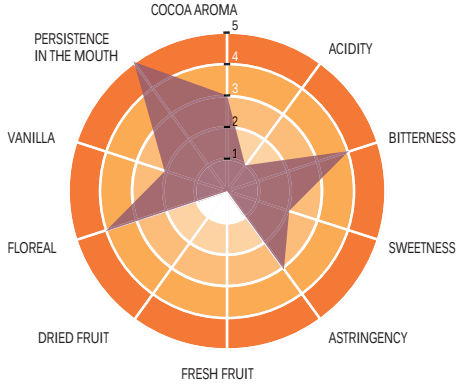
RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE

LAND
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.



MADAGASCAR DARK

COCOA min	COCOA BUTTER average
71%	42%

FLUIDITY

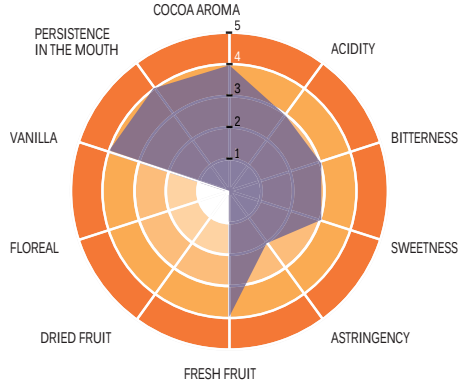
CODE 6813

RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE

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



DARK
CHOCOLATE COUVERTURE

SÃO TOMÉ
DARK

COCOA min	COCOA BUTTER average
71%	42%

FLUIDITY

CODE 6814

RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE

MESSICO
DARK

COCOA min	COCOA BUTTER average
68%	42%

FLUIDITY

CODE 6815

RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE

CUBA
DARK

COCOA min	COCOA BUTTER average
66%	40%

FLUIDITY

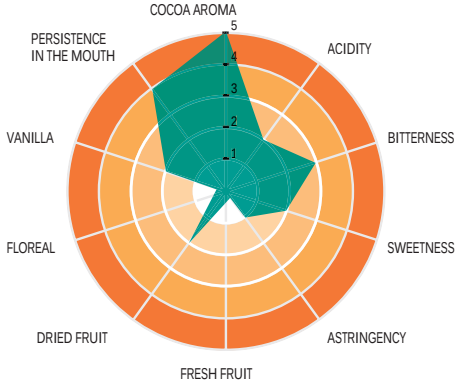
CODE 6816

RECOMMENDED USES

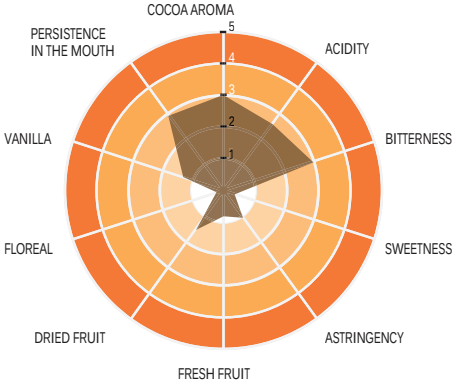
WEIGHT - 4 kg

PLANTATION
Baracoa - North East Cuba

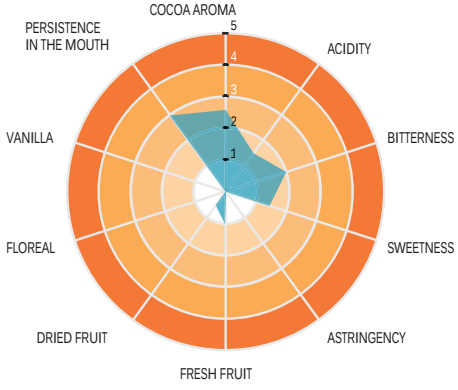
FLAVOUR
Characteristic cocoa profile, aromatic, intense, begins with a subtle and evanescent acidity and a pleasant note of astringency. A marked bitterness and the typical cocoa aromas emerge immediately, with a hint of tobacco.



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.



FLAVOUR
A wonderful showcase of Cuban flavours: wood (royal palm and mahogany), hints of dried fruit and spices accompanied by a light acidity and delicate cocoa notes.



MILK COCOA PASTE

MADAGASCAR MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
40%	44%	37%

FLUIDITY

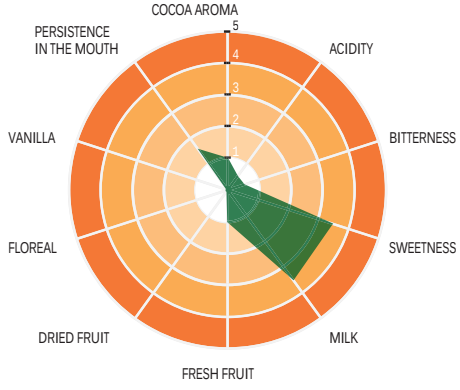
CODE 8401

RECOMMENDED USES

WEIGHT - 4 kg

DISTRICT
Sambirano Valley - North West Madagascar

FLAVOUR
Pleasant notes of yellow fruit, hazelnut finish for a soft and pleasant taste on the palate.



NACIONAL ARRIBA COCOA PASTE

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY

CODE 6845

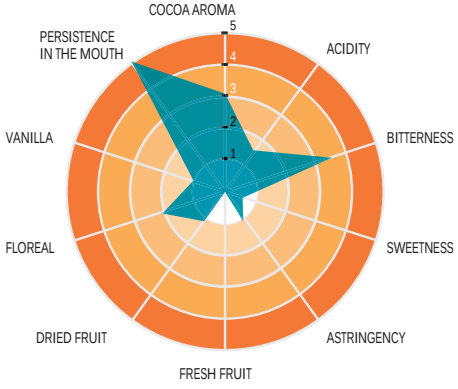
RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE
○ Gluten FREE

LAND
Ecuador

FLAVOUR
The great bitterness and the important cocoa taste are made more aromatic and extremely pleasant thanks to the presence of a floral note and controlled acidity.



UGANDA COCOA PASTE

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY

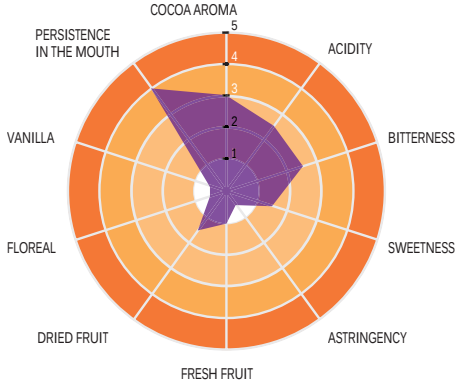
CODE 6846

RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE
○ Gluten FREE

FLAVOUR
Delicate and subtle bitterness, it is well expressed with a full and clean cacaotè taste.



COCOA POWDER

BAKING DROPS

PERU
COCOA POWDER

COCOA BUTTER average: 10/12%

PH (+/-0.3): 5.5

POWDER

CODE 4620

RECOMMENDED USES

COLOUR

WEIGHT - 1 kg

○ Gluten FREE

NACIONAL ARRIBA
COCOA POWDER

COCOA BUTTER average: 22/24%

PH (+/-0.3): 8.0

POWDER

CODE 4621

RECOMMENDED USES

COLOUR

WEIGHT - 1 kg

○ Gluten FREE

PERU
DARK

COCOA min: 60%

COCOA BUTTER average: 33%

DROPS

CODE 6870

RECOMMENDED USES

9.000 pcs/kg

WEIGHT - 4 kg

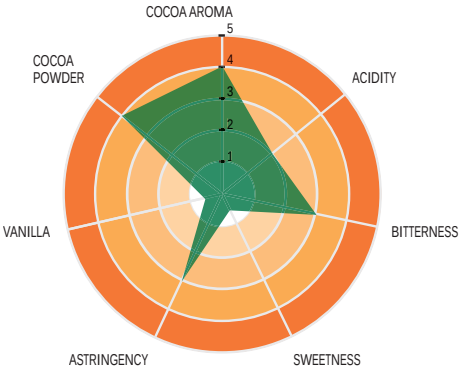
□ Lecithin FREE

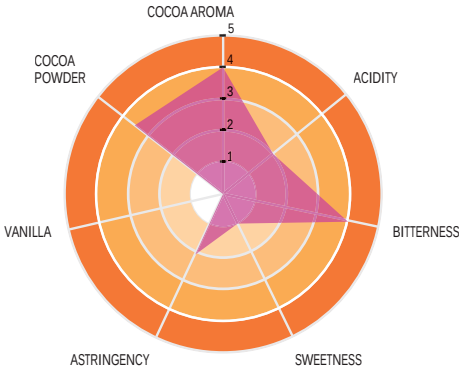
LAND
Ecuador

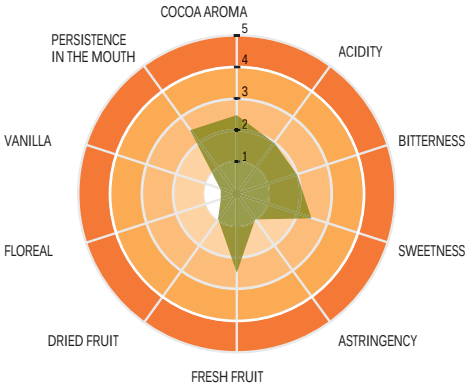
FLAVOUR
Cocoa with intense, authentic, natural taste. Light brown, natural colour. Delicate acidity and a hint of vanilla.

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

		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Lecithin free	FLUIDITY	CHOCOLATERIE							PASTRY					GELATO		
								Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
DARK CHOCOLATE COUVERTURE 4kg / 3Pcs																						
6810	UGANDA	78	21	43	-	☐		●	●	●	●	○	○	●	●	○	○	○		●		○
6811	DOMINICANA	75	24	47	-	☐			○	●	●	○	○	●	●	○	○	○		●	○	○
6812	NACIONAL ARRIBA	74	25	45	-	☐		○	○	●	●	○	○	●	●	○	○	○		●	○	○
6813	MADAGASCAR	71	29	42	-	☐		●	●	●	●	○	○	●	●	○	○	○		●	○	○
6814	SÃO TOMÉ	71	29	42	-	☐		●	●	●	●	○	○	●	●	○	○	○		●	○	○
6815	MESSICO	68	32	42	-	☐		○	○	●	○	○	○	●	●	○	○	○		●	○	○
6816	CUBA	66	33	40	-	☐		○	○	●	●	○	○	●	●	○	○	○		●	○	○
MILK CHOCOLATE COUVERTURE 4kg / 3Pcs																						
8401	MADAGASCAR	40	34	37	44	☐		○	○	●	○	○	○	●	●	○	○	○		●	○	○
COCOA PASTE 4kg / 3Pcs																						
6845	NACIONAL ARRIBA	100	-	54	-	☐		●	○	○	●		○	○	○	○	○	○		●	●	●
6846	UGANDA	100	-	54	-	☐		●	○	○	●		○	○	○	○	○	○		●	●	●
COCOA POWDER 1kg / 5Pcs				% Cocoa butter AVERAGE		PH																
4620	PERU			10 / 12		5.5							●	●	○	●	●	●		●	●	
4621	NACIONAL ARRIBA			22 / 24		8.0							●	●	○	●	●	●		●	●	
DARK CHOCOLATE BAKING DROPS 4kg / 3Pcs																						
6870	PERU	60	39	33	-	☐												●	●			○

● **RECOMMENDED** ○ **POSSIBLE APPLICATION**

RESPECT FOR NATURE

From the very start, ICAM believed in an organic approach and was the first chocolate manufacturer to rise to the organic challenge. ICAM's organic approach means respect for the natural characteristics of its products. No chemical and microbiological treatments are used, and production complies with the times and methods established by nature for each stage in the chain: from growing, preparing and storing the ingredients to processing them. Choosing organic also means complete, accurate traceability at each step of production.

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

ORGANIC

We believe in respecting nature, in every step of cultivation and production. We guarantee the traceability of our ingredients and the certification of the entire supply chain.

COCOA NIBS

COCOA NIBS

USDA ORGANIC

COCOA

100% Size 3/6 mm

NIBS

CODE 1917

RECOMMENDED USES

WEIGHT - 2,5 kg

Gluten FREE

FLAVOUR
Produced with roasted cocoa beans which are cleaned, dehulled and not sprouted. Definite taste of roasted cocoa.

CHOCOLATE COUVERTURE

DARK

USDA ORGANIC

COCOA min	COCOA BUTTER average
70%	40%

FLUIDITY

CODE 6850

RECOMMENDED USES

WEIGHT - 4 kg

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

MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
32%	35%	28%

FLUIDITY

CODE 6851

RECOMMENDED USES

WEIGHT - 4 kg

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

WHITE

MILK POWDER average	FAT total	COCOA BUTTER average
28%	38%	30%

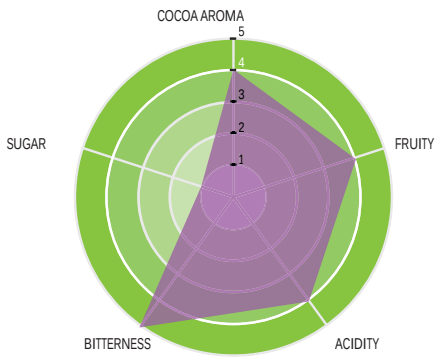
FLUIDITY

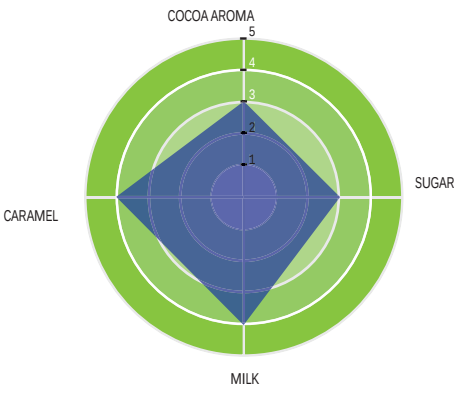
CODE 6852

RECOMMENDED USES

WEIGHT - 4 kg

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





ORGANIC

				% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Lecithin free	FLUIDITY	CHOCOLATERIE							PASTRY					GELATO		
CHOCOLATE COUVERTURE 4kg / 3Pcs										Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
6850	DARK		USDA ORGANIC	70	29	40	-			●	●	●	●	○	○	●	●	●	○	○		●	○	○
6851	MILK			32	40	28	35			●	●	●	●	○	●	●	●	●	○	○	○	●		
6852	WHITE			-	41	30	38			●	○	○	●	○	●	●	●	●	●	○		●	○	○
COCOA NIBS 2,5kg - 3/6mm																								
1917	COCOA NIBS		USDA ORGANIC	100	-	-	-						●				○	●	○	●	●	●	●	●

● RECOMMENDED ○ POSSIBLE APPLICATION

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

PRALINES

THE EXCELLENCE OF RAW MATERIALS AT THE SERVICE OF PROFESSIONALS

From high quality raw materials combined with accurate production processes, a complete range of artisan pralines in perfect Italian style, dedicated to the most demanding professionals.

PRALINES

ARTISAN HAZELNUT PRALINE

HAZELNUT

55%

STRUCTURE
Rough structure on the palate, creating a traditional artisan praline feeling.

PRALINE

CODE **7327**

RECOMMENDED USES

WEIGHT - 5 kg

Gluten FREE

FLAVOUR
Intense flavour of hazelnut praline and caramelised sugar, to propose an artisan and traditional praline.

FINE TGT HAZELNUT PRALINE

HAZELNUT

55%

STRUCTURE
Fine and smooth for a delicate structure.

PRALINE

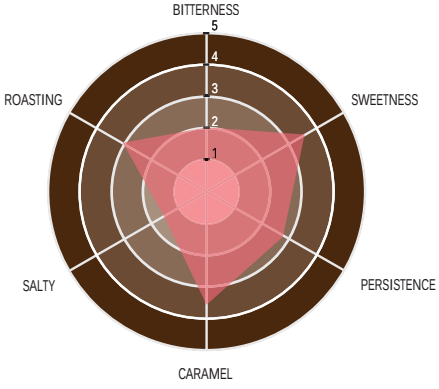
CODE **7344**

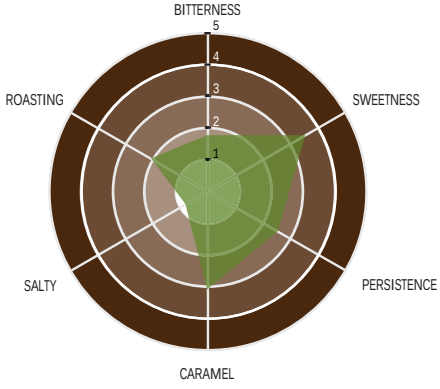
RECOMMENDED USES

WEIGHT - 5 kg

Gluten FREE

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





ARTISAN ROASTED ALMOND PRALINE

ALMOND

55%

STRUCTURE
Fine structure with a pleasant crispness,slightly perceptible on the palate.

PRALINE

CODE **7592**

RECOMMENDED USES

WEIGHT - 5 kg

Gluten FREE

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

ARTISAN PISTACHIO PRALINE

PISTACHIO

60%

STRUCTURE
Fine structure with a slightly crunchy consistency. A very nice texture.

PRALINE

CODE **7343**

RECOMMENDED USES

WEIGHT - 2,5 kg

Gluten FREE

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

CRUNCHY COCONUT PRALINE

ALMOND

38%

STRUCTURE
Compact structure with inclusions of crunchy flakes and grated coconut; prominent crunchiness.

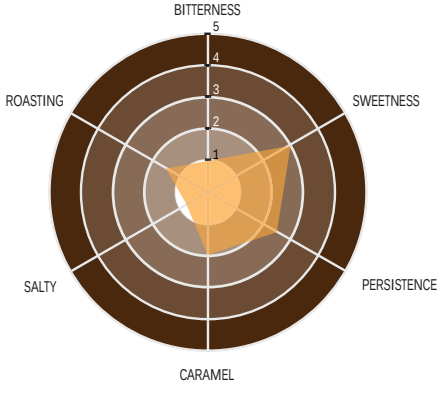
PRALINE

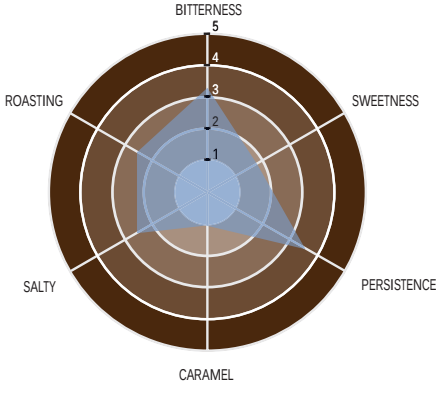
CODE **7595**

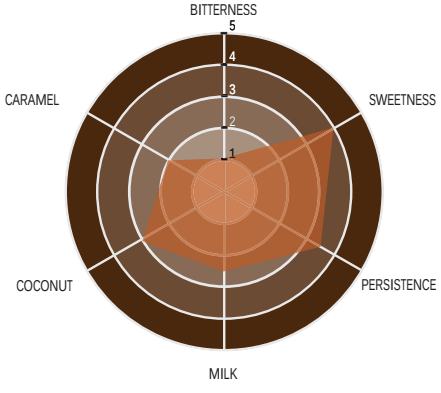
RECOMMENDED USES

WEIGHT - 2,5 kg

FLAVOUR
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.







PRALINES

CRUNCHY EXOTIC PRALINE

ALMOND
43%

STRUCTURE
Compact structure with inclusions of crunchy flakes, prominent crunchiness.

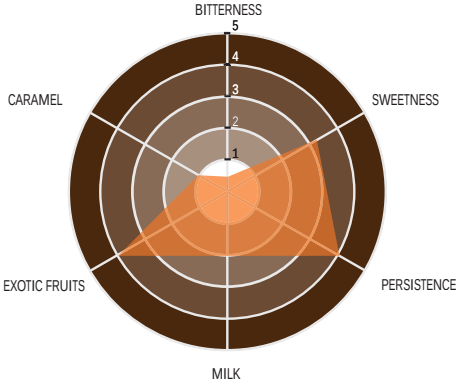
PRALINE

CODE **7596**

RECOMMENDED USES

WEIGHT - 2,5 kg

FLAVOUR
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.



RED FRUITS PRALINE

ALMOND
51%

STRUCTURE
Compact structure with inclusions of red fruits.

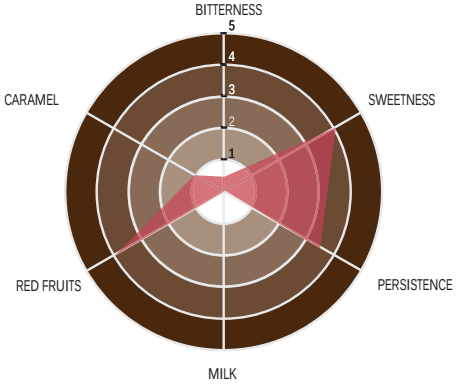
PRALINE

CODE **7591**

RECOMMENDED USES

WEIGHT - 2,5 kg

FLAVOUR
Typical red fruit nuances with a pleasant and slight almond aftertaste. Sweet notes associated with the acidity of the red fruits.
With dried red fruit powder (blueberry, strawberry and raspberry) and freeze-dried pieces (black cherry, strawberry and red currant).



PRALINES

	PRALINES	% Dried fruits	COLOUR	WEIGHT	CHOCOLATERIE							PASTRY					GELATO		
					Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
7327	ARTISAN HAZELNUT PRALINE	**Hazelnut 55%**		5 kg				●			○	●	●	●			●	○	○
7344	FINE TGT HAZELNUT PRALINE	**Hazelnut 55%**		5 kg				●			○	●	●	●			●	○	○
7592	ARTISAN ROASTED ALMOND PRALINE	**Almond 55%**		5 kg				●			○	●	●	●			●	○	○
7343	ARTISAN PISTACHIO PRALINE	**Pistachio 60%**		2,5 kg				●			○	●	●	●			●	○	○
7595	CRUNCHY COCONUT PRALINE	**Almond 38%**		2,5 kg				●			○	●	●	●			●	○	○
7596	CRUNCHY EXOTIC PRALINE	**Almond 43%**		2,5 kg				●			○	●	●	●			●	○	○
7591	RED FRUITS PRALINE	**Almond 51%**		2,5 kg				●			○	●	●	●			●	○	○

● **RECOMMENDED** ○ **POSSIBLE APPLICATION**

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

Milady
with Grand Cru Los Bejucos Milk Chocolate 46%
and Vanini Milk Chocolate 39%

Black Forest
with Pro Intense Dark Chocolate 60%
and Grand Cru Pachiza Dark Chocolate 70%

CHOCOLATE

A wide range of dark, milk, gianduia and white chocolate couvertures to guarantee the best performances in chocolate, pastry and gelato recipes. To complete the range, Linea PRO is perfect to satisfy specific applications as baking or gelato coating.

DARK CHOCOLATE COUVERTURE

VANINI DARK

COCOA min	COCOA BUTTER average
72%	44%

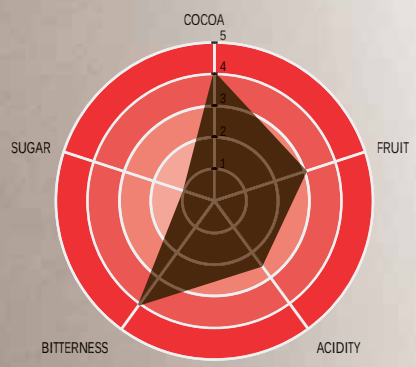
FLUIDITY

CODE 8310
CODE 8076
RECOMMENDED USES

WEIGHT - 4 kg

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

Code 8076
100% Vegan Recipe



DIAMANTE DARK

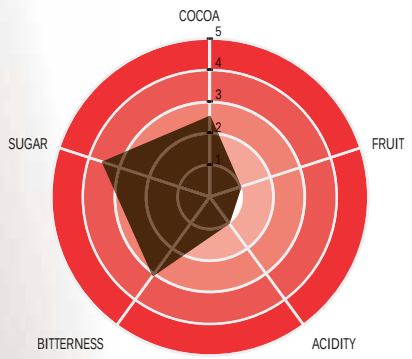
COCOA min	COCOA BUTTER average
67%	42%

FLUIDITY

CODE 8307
RECOMMENDED USES

WEIGHT - 4 kg

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



Dark chocolate and caramel snack
with Vanini Dark Chocolate 72%
and Vanini Aurum

REGINA
DARK

COCOA min	COCOA BUTTER average
61%	39%

FLUIDITY

CODE 8311

RECOMMENDED USES

WEIGHT - 4 kg/2,5 kg

NEW

CHOCO COCO
DARK

COCOA min	COCONUT SUGAR MAX	COCOA BUTTER average
60%	35%	34%

FLUIDITY

CODE 8263

RECOMMENDED USES

WEIGHT - 4 kg

BITTRA
DARK

COCOA min	COCOA BUTTER average
60%	36%

FLUIDITY

CODE 8312

CODE 8075

RECOMMENDED USES

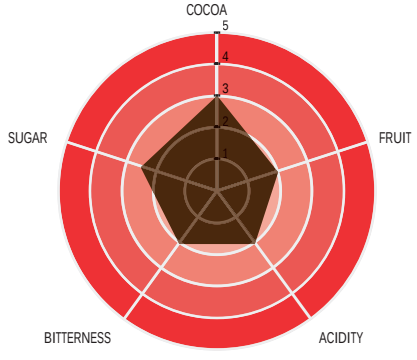
WEIGHT - 4 kg

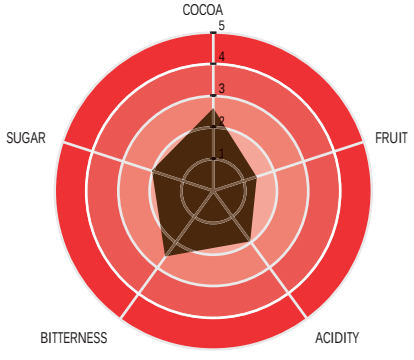
FLAVOUR
A well-balanced and versatile recipe, with intense aroma of cocoa. Smooth and lingering taste, clean, and well balanced.

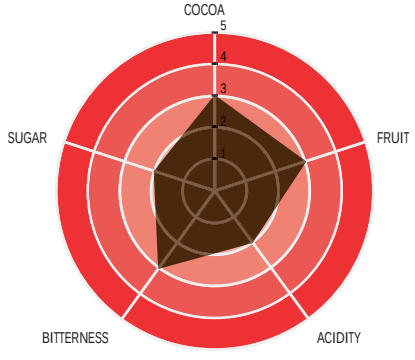
FLAVOUR
Initial acidity. Bitterness more perceptible than sweetness. Notes of chocolate with a licorice aftertaste. Low persistence.

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

Code 8075
100% Vegan Recipe







DARK CHOCOLATE COUVERTURE

MABEL DARK

COCOA min **56%**

COCOA BUTTER average **37%**

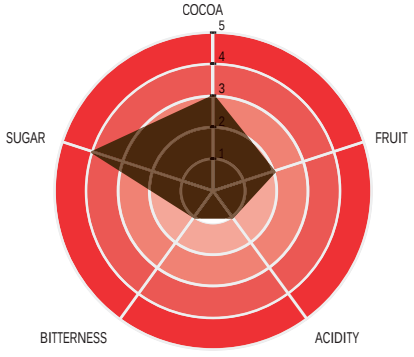
FLUIDITY

CODE 8316
CODE 8077
RECOMMENDED USES

WEIGHT - 4 kg

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.

Code 8077
100% Vegan Recipe



MADESIMO DARK

COCOA min **52%**

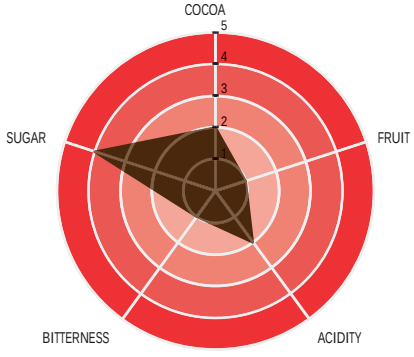
COCOA BUTTER average **35%**

FLUIDITY

CODE 8313
RECOMMENDED USES

WEIGHT - 4 kg

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



MODELLA DARK

COCOA min **52%**

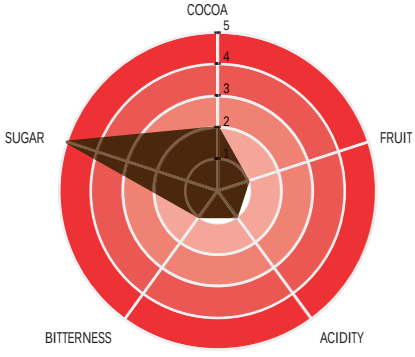
COCOA BUTTER average **32%**

FLUIDITY

CODE 8314
RECOMMENDED USES

WEIGHT - 4 kg

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



MILK CHOCOLATE COUVERTURE

AMBRA MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
40%	46%	38%

FLUIDITY

CODE 8349

RECOMMENDED USES

WEIGHT - 4 kg

☐ Lecithin FREE

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

VANINI MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
39%	46%	36%

FLUIDITY

CODE 8341

RECOMMENDED USES

WEIGHT - 4 kg

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

REGINA MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
35%	38%	31%

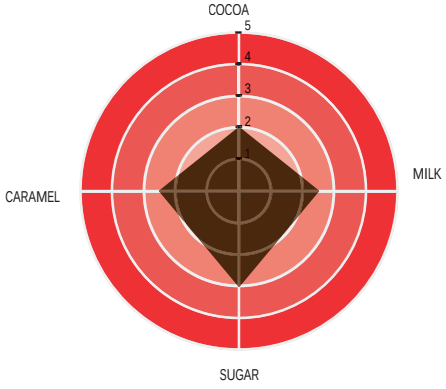
FLUIDITY

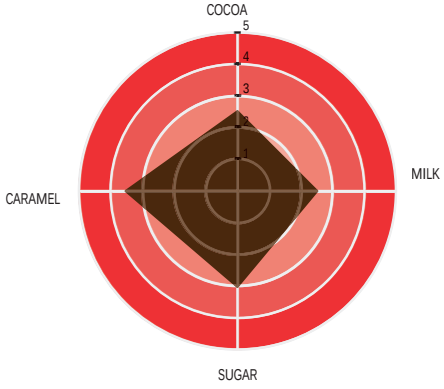
CODE 8348

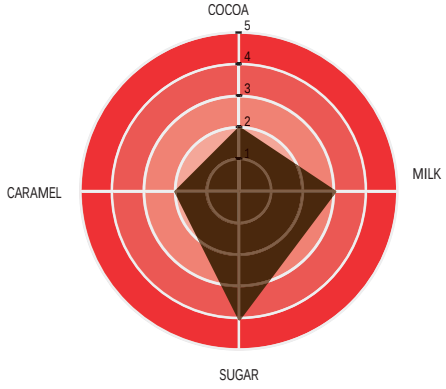
RECOMMENDED USES

WEIGHT - 4 kg

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







MILK CHOCOLATE COUVERTURE

CHIARA MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
33%	37%	30%

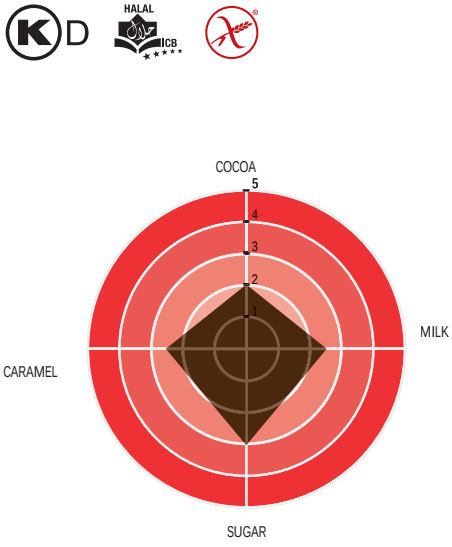
FLUIDITY

CODE 8342

RECOMMENDED USES

WEIGHT - 4 kg

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



PRESTIGE MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
32%	34%	30%

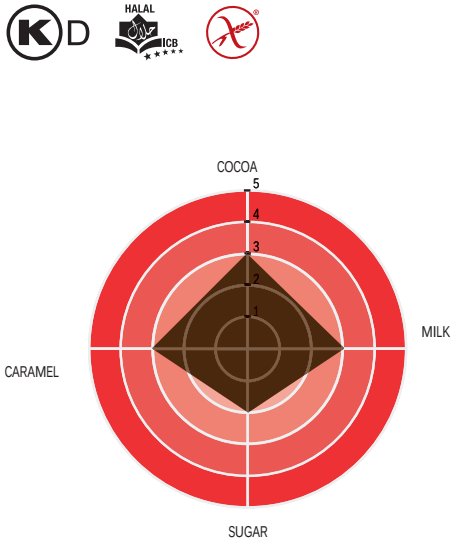
FLUIDITY

CODE 8343

RECOMMENDED USES

WEIGHT - 4 kg

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



MODELLA MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
30%	31%	25%

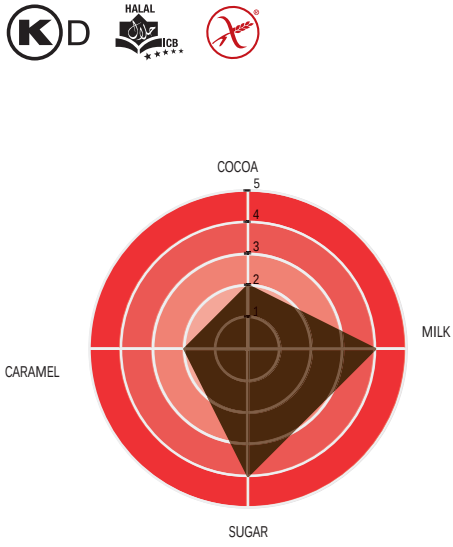
FLUIDITY

CODE 8344

RECOMMENDED USES

WEIGHT - 4 kg

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.



CHOCOLATE COUVERTURE **SUGAR FREE**

VEGAN COUVERTURE

SUGAR FREE* DARK

COCOA min	COCOA BUTTER average
60%	37%

FLUIDITY

CODE 8320

RECOMMENDED USES

WEIGHT - 4 kg

*No added sugar

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.

SUGAR FREE* MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
36%	36%	31%

FLUIDITY

CODE 8350

RECOMMENDED USES

WEIGHT - 4 kg

*No added sugar

FLAVOUR
A recipe in which the sugar is replaced by maltitol (41%), a pleasant tasting sweetener.
The result is surprisingly "natural" , characterised by a good flavour of milk chocolate and the absence of aftertaste. It is particularly indicated for people who are intolerant to sugar.

CHOCORICE COCOA AND RICE

COLOUR

COCOA min	COCOA BUTTER average
45%	39%

FLUIDITY

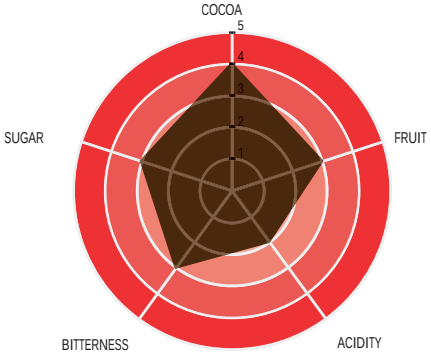
CODE 8199

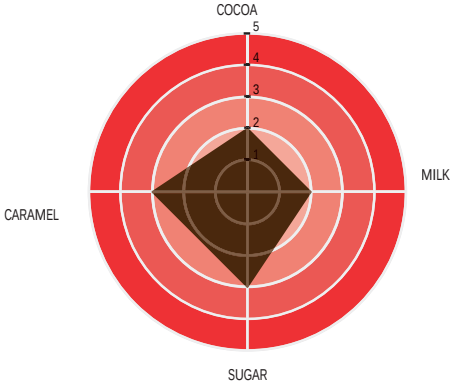
RECOMMENDED USES

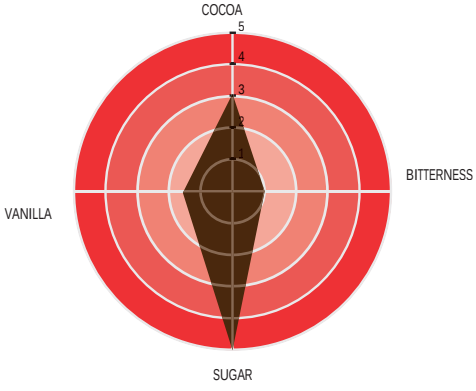
WEIGHT - 4 kg

☐ Lecithin FREE

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







GIANDUJA CHOCOLATE

GIANDUJA DARK

COLOUR

COCOA min	COCOA BUTTER average	HAZELNUT PASTE
32%	26%	24%

FLUIDITY

CODE 8237
CODE TRAY 8396
RECOMMENDED USES

WEIGHT - 5 kg/2,5 kg

Code 8237 Gluten FREE

FLAVOUR
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.
Moulded in disks of 4,5gr approx.
or in tray, 2,5kg/4pcs.

GIANDUJA MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average	HAZELNUT PASTE
26%	45%	24%	25%

FLUIDITY

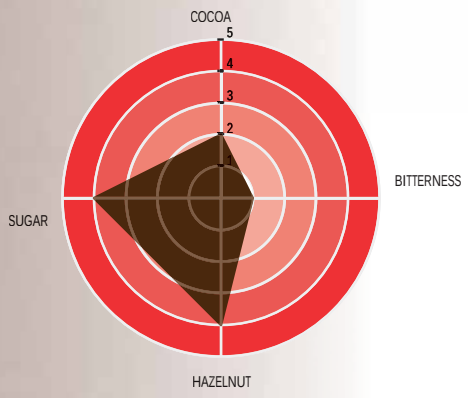
CODE 8395
RECOMMENDED USES

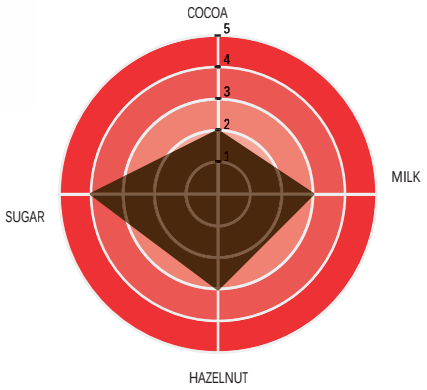
WEIGHT - 2,5 kg

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.

KD HALAL ICB

Certifications just for code 8237





Essence Praline
with Ambra Milk Chocolate 40%
and Edelweiss White Chocolate

WHITE CHOCOLATE

VANINI WHITE

MILK POWDER average	FAT total	COCOA BUTTER average
30%	43%	35%

FLUIDITY

CODE 8373

RECOMMENDED USES

WEIGHT - 4 kg

FLAVOUR
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.

EDELWEISS WHITE

MILK POWDER average	FAT total	COCOA BUTTER average
26%	36%	30%

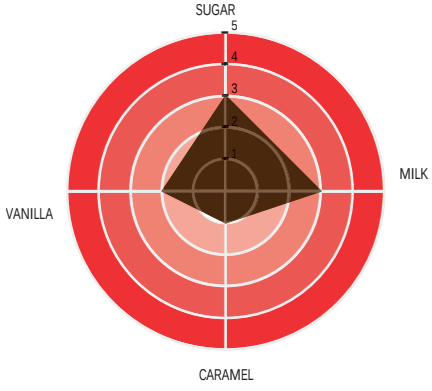
FLUIDITY

CODE 8372

RECOMMENDED USES

WEIGHT - 4 kg

FLAVOUR
Finest quality, an intense aroma of creamy milk and vanilla, clean flavour, bright ivory colour, perfect fluidity.



GIADA WHITE

MILK POWDER average	FAT total	COCOA BUTTER average
22%	38%	32%

FLUIDITY

CODE 8352

RECOMMENDED USES

WEIGHT - 4 kg

FLAVOUR
The sweetness typical of white chocolate and a well-balanced aroma of milk and vanilla, for an extremely delicate taste.

CARAMEL CHOCOLATE

WHITE CHOCOLATE WITH YOGHURT

CARAMEL MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
33%	31%	37%

FLUIDITY

CODE 8269

RECOMMENDED USES

WEIGHT - 4 kg

VANINI AURUM WHITE WITH CARAMEL

MILK POWDER average	FAT total	COCOA BUTTER average
30%	43%	35%

FLUIDITY

CODE 8288

RECOMMENDED USES

WEIGHT - 4 kg

CHOCOYO WHITE WITH YOGHURT

MILK POWDER average	FAT total	COCOA BUTTER average	YOGHURT POWDER
20%	38%	32%	17%

FLUIDITY

CODE 8198

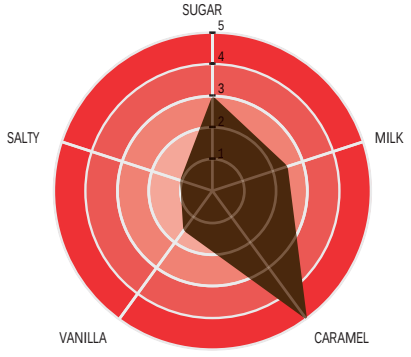
RECOMMENDED USES

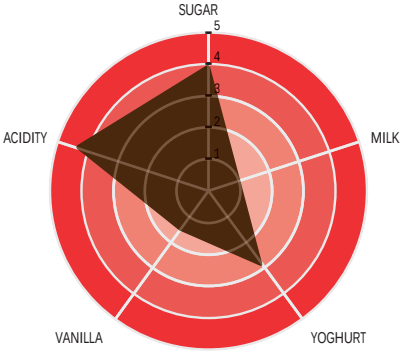
WEIGHT - 4 kg

FLAVOUR
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.

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





Linea PRO

CHOCOLATE COUVERTURE

A line of products specifically designed from R&D laboratory in order to guarantee optimal results in specific uses to offer first class creative tools to professionals.

PRO INTENSE DARK

COCOA min	COCOA BUTTER average
60%	33%

FLUIDITY

CODE 8323

RECOMMENDED USES

WEIGHT - 4 kg

FLAVOUR
The special balance between cocoa paste and sugar provides its intense character.
A distinct and lingering cocoa taste, bitter and delicately cacaotè, controlled acidity, with delicate fresh and dried fruit aromas.

MORBIDO DARK

COCOA min	FAT total	COCOA BUTTER average
54%	35%	31%

FLUIDITY

CODE 8321

RECOMMENDED USES

WEIGHT - 4 kg

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.

MORBIDO WHITE

LACTIC MATTER min	FAT total	COCOA BUTTER average
40%	39%	22%

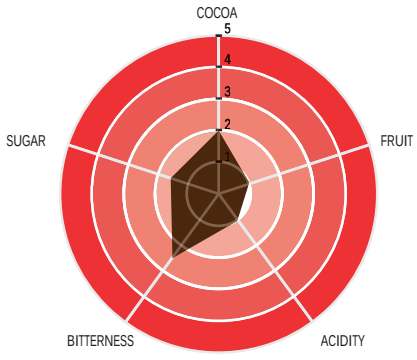
FLUIDITY

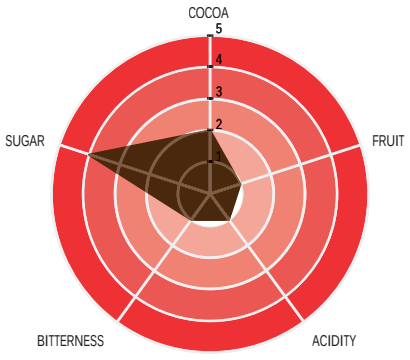
CODE 8398

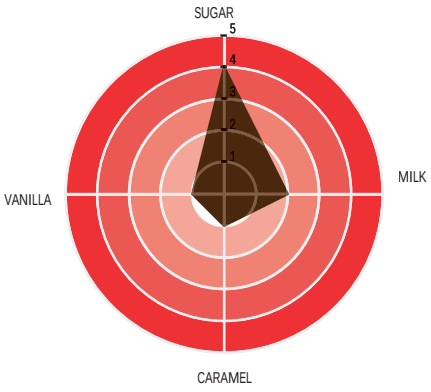
RECOMMENDED USES

WEIGHT - 2,5 kg

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

Hazelnuts and caramel gelato stick
with Igloo Caramel
and Vanini Aurum Chocolate

IGLOO BITTRA DARK

COCOA min	FAT total	COCOA BUTTER average
67%	50%	46%

FLUIDITY

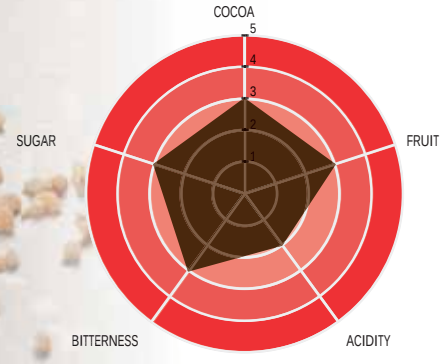
CODE 8193

RECOMMENDED USES

WEIGHT - 3,5 kg

Gluten FREE

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



IGLOO LATTE INTENSO MILK

COLOUR

COCOA min	FAT total	COCOA BUTTER average
40%	46%	37%

FLUIDITY

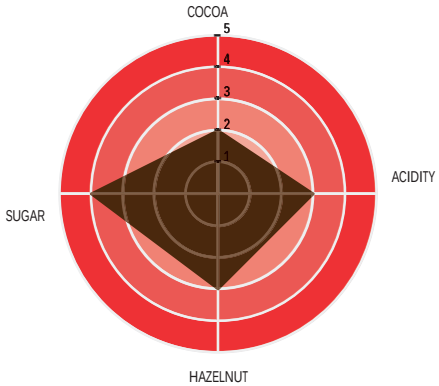
CODE 8194

RECOMMENDED USES

WEIGHT - 3,5 kg

Gluten FREE

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



Chocolates created to provide a perfect glaze for gelato, cones and gelato 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.

IGLOO EDELWEISS WHITE

MILK POWDER average	FAT total	COCOA BUTTER average
20%	51%	41%

FLUIDITY

CODE 8195

RECOMMENDED USES

WEIGHT - 3,5 kg

Gluten FREE

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

IGLOO CARAMEL WHITE

MILK POWDER average	FAT total	COCOA BUTTER average
20%	51%	41%

FLUIDITY

CODE 8204

RECOMMENDED USES

WEIGHT - 3,5 kg

Gluten FREE

FLAVOUR
Clear mou notes, creamy texture and slightly salty aftertaste

NEW

IGLOO PISTACHIO WHITE

MILK POWDER average	FAT total	COCOA BUTTER average
19%	51%	40%

FLUIDITY

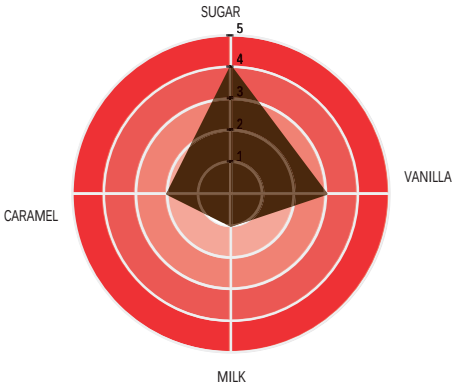
CODE 8122

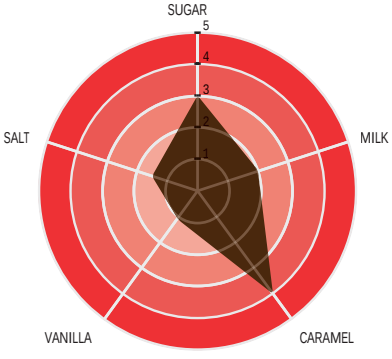
RECOMMENDED USES

WEIGHT - 3,5 kg

Gluten FREE

FLAVOUR
Sweet notes associated with a slight hint of roasted and milk.





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

CHUNKS DARK

COCOA min	COCOA BUTTER average
45%	26%

CHUNKS

CODE 8356

RECOMMENDED USES

WEIGHT - 4 kg

CHUNKS MILK

COCOA min	FAT total	COCOA BUTTER average
30%	29%	24%

CHUNKS

CODE 8357

RECOMMENDED USES

WEIGHT - 4 kg

CHUNKS WHITE

COCOA min	COCOA BUTTER average
26%	21%

CHUNKS

CODE 8358

RECOMMENDED USES

WEIGHT - 4 kg

Full size image 1:1 ≈ +/- 10%

CHIPS **DARK**

MEDIUM CHIPS DARK

COCOA min	COCOA BUTTER average
45%	26%

CHIPS

RECOMMENDED USES

CODE 8336

7.500 pcs./kg
WEIGHT - 4 kg

MIGNON CHIPS DARK

COCOA min	COCOA BUTTER average
45%	26%

CHIPS

RECOMMENDED USES

CODE 8337

9.000 pcs./kg
WEIGHT - 4 kg

MINI CHIPS DARK

COCOA min	COCOA BUTTER average
45%	26%

CHIPS

RECOMMENDED USES

CODE 8338

12.000 pcs./kg
WEIGHT - 4 kg

SPILLO CHIPS DARK

COCOA min	COCOA BUTTER average
45%	26%

CHIPS

RECOMMENDED USES

CODE 8339

20.000 pcs./kg
WEIGHT - 4 kg

CHIPS **CARAMEL**

LARGE CHIPS WHITE CARAMEL

MILK POWDER average	FAT total	COCOA BUTTER average
20%	31%	25%

CHIPS

RECOMMENDED USES

CODE 8284

1.700 pcs./kg
WEIGHT - 4 kg

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.

CHOCOLATE
FOR BAKING STABLE PRODUCTS

CHOCOLATE NUANCES

Icam chocolate for baking stable products is characterized by its body and intense and clean taste. The recipes are designed to be bake stable at high temperatures. The authentic taste of chocolate makes these products perfect for any recipe of bakery products, such as croissants, baking bases, biscuits… and more. This new range of chunks offers the possibility of having a versatile product in its uses: with the addition of about 6% of cocoa butter, the chunks can become real chocolate couvertures with characteristic flavours of fruit and coffee to be used in pastry, chocolate and ice cream.

Fruity Cupcake
with Chocolate Nuances

NEW

CHUNKS HAZELNUT MILK

HAZELNUT PASTE	COCOA min	MILK min	COCOA BUTTER average	FAT total
10%	30%	16%	21%	32%

CHUNKS

CODE 8262

RECOMMENDED USES

15x15x5 mm approx

WEIGHT - 4 kg

Gluten FREE

FLAVOUR
Milk notes, followed by a delicate roasted hazelnut. Balanced sweetness.

HALAL

NEW

CHUNKS SPICED MILK

COCOA min	MILK min	COCOA BUTTER average	FAT total
30%	18%	23%	29%

CHUNKS

CODE 8261

RECOMMENDED USES

15x15x5 mm approx

WEIGHT - 4 kg

Gluten FREE

FLAVOUR
Intense notes of spice with particular hints of pepper, walnut, muscat, cinnamon and cloves.

HALAL

NEW RECIPE
with more pistachio paste

CHUNKS PISTACHIO

PISTACHIO PASTE	MILK min	COCOA BUTTER average	FAT total
10%	21%	18%	29%

CHUNKS

CODE 8567

RECOMMENDED USES

15x15x5 mm approx

WEIGHT - 4 kg

Gluten FREE

FLAVOUR
Sweet notes associated with roasted pistachio and intense milk flavours.

HALAL ICB

CHUNKS RASPBERRY

MILK min	COCOA BUTTER average	FAT total
24%	20%	26%

CHUNKS

CODE 8568

RECOMMENDED USES

15x15x5 mm approx

WEIGHT - 4 kg

Gluten FREE

FLAVOUR
Clear notes of raspberry and typical acidity, followed by pleasant sweet and milky hints. With fruits in powdered.

HALAL ICB

CHUNKS PASSION FRUIT

MILK min	COCOA BUTTER average	FAT total
24%	20%	26%

CHUNKS

CODE 8402

RECOMMENDED USES

15x15x5 mm approx

WEIGHT - 4 kg

Gluten FREE

FLAVOUR
Intense exotic and tropical notes, typical of passion fruit. Sweet notes background. With fruits in powdered.

HALAL ICB

CHUNKS BLUEBERRY

MILK min	COCOA BUTTER average	FAT total
22%	20%	26%

CHUNKS

CODE 8119

RECOMMENDED USES

15x15x5 mm approx

WEIGHT - 4 kg

Gluten FREE

FLAVOUR
Delicate sweetness with persistent notes of milk. An enveloping taste of blueberry, accompanied by light and typical acidic notes. With fruits in powdered.

HALAL ICB

CHUNKS MILK AND COFFEE

COCOA min	MILK min	COCOA BUTTER average	FAT total
30%	18%	16%	28%

CHUNKS

CODE 8472

RECOMMENDED USES

15x15x5 mm approx

WEIGHT - 4 kg

Gluten FREE

FLAVOUR
Clear notes of Arabica coffee, enhanced by the presence of ground coffee, enriched by a light note of milk for a full and enveloping taste on the palate.

HALAL ICB

Full size image 1:1 ≈ +/- 10%

ICAM PROFESSIONAL

		% Cocoa MIN	% Sugar MAX	% Coconut sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	FLUIDITY	CHOCOLATERIE							PASTRY					GELATO		
								Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
DARK CHOCOLATE COUVERTURE 4kg / 3Pcs																						
8310	VANINI	72	27	-	44	-			○	●	○	○	○	●	●	○	○	○		●	○	○
8307	DIAMANTE	67	32	-	42	-		○	○	●	○	○	○	●	●	○	○	○		●	○	○
8311	REGINA	61	38	-	39	-		●	○	●	○	○	○	●	●	○	○	○		●		○
NEW 8263	CHOCO COCO	60	-	35	34	-		●	●		●				●	●	●	●	●	●	○	○
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 COUVERTURE 4kg / 3Pcs																						
8349	AMBRA	40	29	-	38	46				●	○		○	●	●		●			●	○	○
8341	VANINI	39	28	-	36	46			○		●	○	○	●	●	○	●	○		●	○	○
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 / 3Pcs																						
8199	CHOCORICE	45	35	-	39	-		●	●	●	●	●	●	●	●	●	●	●	○	●	●	●

● RECOMMENDED ○ POSSIBLE APPLICATION

ICAM PROFESSIONAL

		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	FLUIDITY	CHOCOLATERIE							PASTRY					GELATO		
							Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
GIANDUJA CHOCOLATE																					
8237• 8396*	GIANDUJA DARK	32	43	26	40	🔴🔴🔴⚪⚪				●	○	○	●	●	●	●	●	○	●		○
8395*	GIANDUJA MILK	26	30	24	45	🔴🔴🔴◐⚪	○	○	○	●	○	○	●	●	●	●	●	○	○	○	○
WHITE CHOCOLATE 4kg / 3Pcs																					
8373	VANINI	-	34	35	43	🔴🔴🔴🔴◐	○		●	●	○	○	○	●	○	●	○		●	○	○
8372	EDELWEISS	-	36	30	36	🔴🔴🔴⚪⚪	●	●	●	●	●	●	●	●	○	●	○		○		
8352	GIADA	-	45	32	38	🔴🔴🔴◐⚪	●	○	●	●	○	●	○	●	○	●			●		
CARAMEL CHOCOLATE 4kg / 3Pcs																					
8269	CARAMEL (MILK)	33	34	31	37	🔴🔴⚪⚪⚪	●	○	○	●		●	●	●		●			●	○	○
8288	VANINI AURUM (WHITE)	-	34	35	43	🔴🔴🔴🔴⚪	○	●	●	●	○	●	○	●	●	●	○		●	●	●
WHITE CHOCOLATE WITH YOGHURT 4kg / 3Pcs																					
8198	CHOCOYO	-	30	32	38	🔴🔴🔴◐⚪	●	○	●	●	○	●	○	○	○	●	○		○	○	●

Linea PRO

		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	FLUIDITY	CHOCOLATERIE							PASTRY					GELATO		
							Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
CHOCOLATE COUVERTURE 4kg / 3Pcs																					
8323	PRO INTENSE DARK	60	39	33	-	🔴⚪⚪⚪⚪				●			●	●	●	○	●	●	●		
8321	MORBIDO DARK	54	43	31	35	🔴🔴🔴⚪⚪			●	●			○	○	○	●	●				
8398*	MORBIDO WHITE	-	37	22	39	🔴🔴🔴⚪⚪			●	●			○	○	○	●	●				

• Case 5 kg
* Tray 2,5 kg / 4Pcs

● **RECOMMENDED** ○ **POSSIBLE APPLICATION**

Linea PRO

IGLOO CHOCOLATE FOR COATING

3,5kg Bucket

		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	FLUIDITY	CHOCOLATERIE							PASTRY					GELATO		
							Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
8193	IGLOO BITTRA DARK	67	31	46	50	●●●●●														●	●
8194	IGLOO LATTE INTENSO MILK	40	35	37	46	●●●●●														●	●
8195	IGLOO EDELWEISS WHITE	-	29	41	51	●●●●●														●	●
8204	IGLOO CARAMEL WHITE	-	29	41	51	●●●●●														●	●
NEW 8122	IGLOO PISTACHIO WHITE	-	25	40	51	●●●●●														●	●

CHOCOLATE FOR BAKING STABLE PRODUCTS

8356	DARK CHOCOLATE CHUNKS	45	54	26	-												●	●			
8357	MILK CHOCOLATE CHUNKS	30	50	24	29												●	●			
8358	WHITE CHOCOLATE CHUNKS	-	53	21	28												●	●			
NEW RECIPE 8567•	PISTACHIO CHUNKS	-	-	18	29		○		○	○		○		○		○	○	●	○	○	○
8568•	RASPBERRY CHUNKS	-	-	20	26		○		○	○		○		○		○	○	●	○	○	○
8402•	PASSION FRUIT CHUNKS	-	-	20	26		○		○	○		○		○		○	○	●	○	○	○
8119•	BLUEBERRY CHUNKS	-	-	20	26		○		○	○		○		○		○	○	●	○	○	○
8472•	CHUNKS MILK AND COFFEE	30	-	16	28		○		○	○		○		○		○	○	●	○	○	○
NEW 8262•	CHUNKS HAZELNUT MILK	30	-	21	32		○		○	○		○		○		○	○	●	○	○	○
NEW 8261•	CHUNKS SPICED MILK	30	-	23	29		○		○	○		○		○		○	○	●	○	○	○
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	-												●	●			

• Case da 4 kg
* Tray 2,5 kg / 4 Pcs

● RECOMMENDED ○ POSSIBLE APPLICATION

Dark chocolate gelato
with Grand Cru Sur de Lago 72%
and Dark Cocoa Powder 22/24
Intense milk gelato
with Grand Cru Los Bejucos Milk Chocolate 46%
and Dark Cocoa Powder 22/24

COCOA POWDER, PASTE AND BUTTER

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.

COCOA PASTE AND BUTTER

COCOA PASTE

COCOA min	COCOA BUTTER average
100%	54%

FLUIDITY

CODE 8382

RECOMMENDED USES

WEIGHT - 4 kg

Gluten FREE

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.

COCOA BUTTER IN DROPS

COCOA BUTTER average
100%

ACIDITY
1,5%

CODE 7852

RECOMMENDED USES

WEIGHT - 3,5 kg

Gluten FREE

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

Choco Cheesecake in jar
with Low Fat Cocoa Powder 10/12,
Regina Dark Chocolate 61%
and Regina Milk Chocolate 35%

Full size image 1:1 ≈ +/- 10%

COCOA POWDER

COCOA 22/24

COLOUR

COCOA BUTTER average: 22/24%

PH (+/-0.3): 7.0

POWDER

CODE 4239

RECOMMENDED USES

WEIGHT - 1 kg

Gluten FREE

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

COCOA 22/24 DARK

COLOUR

COCOA BUTTER average: 22/24%

PH (+/-0.3): 8.0

POWDER

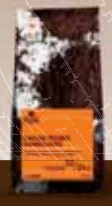
CODE 4240
CODE 4898

RECOMMENDED USES

WEIGHT - 1 kg/5 kg

Gluten FREE

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



COCOA 22/24 DARK VANILLA

COLOUR

COCOA BUTTER average: 22/24%

PH (+/-0.3): 8.0

POWDER

CODE 4238
CODE 4897

RECOMMENDED USES

WEIGHT - 1 kg/5 kg

Gluten FREE

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

COCOA 10/12 LOW FAT

COLOUR

COCOA BUTTER average: 10/12%

PH (+/-0.3): 7.3

POWDER

CODE 4839

RECOMMENDED USES

WEIGHT - 1 kg

Gluten FREE

FLAVOUR
Very intense cocoa aroma and flavour.
Brown red colour.

SUGARED COCOA

COLOUR

COCOA min: 45%

PH (+/-0.3): 6.7

SUGAR max: 53%

POWDER

CODE 4832

RECOMMENDED USES

WEIGHT - 1 kg

Gluten FREE

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

COCOA BAR HOT CHOCOLATE

COLOUR

COCOA min.: 28%

SUGAR max: 57%

POWDER

CODE 4108

RECOMMENDED USES

WEIGHT - 1 kg

Gluten FREE

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

ICAM PROFESSIONAL

COCOA PASTE AND BUTTER

		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	WEIGHT/Pcs	CHOCOLATERIE							PASTRY					GELATO		
				% Cocoa butter average			Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
8382	COCOA PASTE			54		4 kg / 3 Pcs	●	○	○	●		○	○	○	○	○	○		●	●	●
7852	COCOA BUTTER IN DROPS			100		Bucket 3.5 kg				○		○		○	○	○	○		●	●	

COCOA POWDER

				PH																	
4239	COCOA 22/24			22 / 24	7.0	1 kg / 10 Pcs						●	●	○	●	●	●		●	●	
4240 4898	COCOA 22/24 DARK			22 / 24	8.0	1 kg / 10 Pcs 5 kg / 4 Pcs						●	●	○	●	●	●		●	●	
4238 4897	COCOA 22/24 DARK VANILLA			22 / 24	8.0	1 kg / 10 Pcs 5 kg / 4 Pcs						●	●	○	●	●	●		●	●	
4839	COCOA 10/12 LOW FAT			10 / 12	7.3	1 kg / 10 Pcs						●	●	○	●	●	●		●	●	
4832	SUGARED COCOA 53% max SUGAR			11	6.7	1 kg / 10 Pcs						●	●	○	○	○	○		●	●	
4108	CACAO BAR for hot chocolate 57% max sugar			2		1 kg / 5 Pcs							●				●	●			

● **RECOMMENDED** ○ **POSSIBLE APPLICATION**

Strawberry nougat
with Fillmilk ZeroP Cream
and Raspberry Chocolate Nuance

CREAMS AND COATINGS

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.

ZEROP CREAMS

Recipes without palm oil and hydrogenated fats, for a premium range and an authentic taste.

ZEROP DARK CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
25%	37%	6%

STRUCTURE
Soft spreadable cream.

CODE 7550

RECOMMENDED USES

WEIGHT - 10 kg

Gluten FREE
No hydrogenated fats

DESCRIPTION
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.

ZEROP FILLMILK

LACTIC MATTER	FAT total
22%	34%

STRUCTURE
Soft spreadable cream.

CODE 7552

RECOMMENDED USES

WEIGHT - 10 kg

Gluten FREE
No hydrogenated fats

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.

Tasty mini krapfen
with ZeroP Cloe
and ZeroP Nosetta creams

ZEROP HAZELNUT CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
8%	32%	10%

STRUCTURE
Spreadable cream of excellent pliability.

CODE 7551

RECOMMENDED USES

WEIGHT - 10 kg

Gluten FREE
No hydrogenated fats

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.

NOSETTA ZEROP

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
6%	34%	35%

STRUCTURE
Soft spreadable cream.

CODE 7553

RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE
No hydrogenated fats

DESCRIPTION
Premium cream with a refined and intense taste of gianduja, in a balanced mix of cocoa and roasted hazelnut, slightly sweet in the finish. Tender texture, glossy appearance.
Excellent as a filling, topping, glazing of baked cakes and sponge cakes in general, to use as it is or with the addition of chocolate or cocoa butter to enhance the structure, even with the addition of inclusions. Perfect as a proposal in jars, as it is or customized.
In pastry, suitable for flavouring creams, filling baked cakes and sponge cakes. It can be used in the oven, with the attention of covering it. Excellent for glazing small pastries and profiterole: in a positive display it maintains its brilliance. In ice cream, it can be used for marblings and sauces, both pure and with inclusions, suitable for fast and soft ice cream recipes. It contains 7% of lactic matter.

CLOE ZEROP

PISTACHIO paste	FAT total
15%	34%

STRUCTURE
Soft spreadable cream.

CODE 7564

RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE
No hydrogenated fats

DESCRIPTION
Pistachio cream with the distinctive flavour of the fruit, round, with delicate notes of white chocolate, easy melt in mouth. The absence of palm oil makes it a premium proposal. Soft texture with bright appearance. In positive showcase it maintains the brilliance.
Perfect for filling croissants, cakes and mono. In pastry, as a filling to use alone or with the addition of cocoa butter or white chocolate to enhance structure. Interesting as profiterole or "rocher" glaze. It can be used in the oven, with the attention of covering it. If personalized with inclusions and additional pistachio paste, it can also represent a proposal to pack in jars or a premium filling for Italian Easter Colomba and other festive leavened desserts. In ice cream, it can be used as a sauce, glaze in combination with cocoa butter and / or oils.

CREAMS

NEW

LIMONETTE

FAT total
38%

STRUCTURE
Consistent texture.

CODE 7926
RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE
No hydrogenated fats

DESCRIPTION
A cream with a delicate and sweet lemon taste, typical of the Italian tradition.
It is suitable for fillings of croissants, cakes or single portions. Usable in other confectionery preparations such as creams, glazing or decoration.
In chocolate, ideal for filling pralines.

NEW

ZABUÒ

MARSALA 20%
EGG 21%
FAT total 5%

STRUCTURE
Soft texture.

CODE 7927
RECOMMENDED USES

WEIGHT - 2,5 kg

Gluten FREE
No hydrogenated fats

DESCRIPTION
Ready-to-use eggnog with a peculiar note of Marsala and eggs. Perfect as a flavouring paste or as an ingredient in pastry recipes, ideal also as pure filling in preparations as éclair and bigné.
In gelato, can be used as an ingredient or as a variegation.

NEW

CARAMEL CREAM

CARAMEL POWDER 3%
FAT total 38%

STRUCTURE
Soft and spreadable cream.

CODE 7929
RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE
No hydrogenated fats

DESCRIPTION
A cream with a delicate and delicious caramel note. Perfect as a filling but suitable also for flavouring, icing and decorations. In chocolate, also ideal for filling pralines.

NEW

NOCCIOCHIARA

HAZELNUTS	FAT total
12%	38%

STRUCTURE
Soft and spreadable cream.

CODE 7924

RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE

No hydrogenated fats

DESCRIPTION
Light colour hazelnut creamy and enveloping flavour. Characterized by a balanced sweetness and a distinct hazelnut note.
Suitable for an alternative and delicious filling in pastry and chocolatier.

CREMICAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
7%	32%	14%

STRUCTURE
Highly malleable spreading cream.

CODE 7554

RECOMMENDED USES

WEIGHT - 10 kg

Gluten FREE

No hydrogenated fats

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.

NOCCIOLITA

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
5%	35%	14%

STRUCTURE
Spreadable and baking stable cream.

CODE 7555

RECOMMENDED USES

WEIGHT - 10 kg

Gluten FREE

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.

CREAMS

FARCINETTE

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
8%	38%	7%

STRUCTURE
Spreadable cream for filling.

CODE 7556

RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE

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.

VANINI CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
1%	43%	22%

STRUCTURE
Compact and meltable cream.

CODE 7562

RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE
No hydrogenated fats

DESCRIPTION
Cream characterised by a high percentage of hazelnuts. This confers a very delicate taste of pralined hazelnuts and an extreme cleanliness on the palate. Clear brown colour.
Excellent heat resistance. May be whipped in a mixer for a softer structure. May be used pure as filling or with extra chocolate to add higher structure. Excellent with the addition of inclusions. May be used as a topping, a filling for pralines, in cremini, and for glazing of small pastries. It works well when combined with other flavourings and characteristic oily pastes. May also be used in mixtures for oven-based preparations and as variegations.
Contains 3% lactic matter.

ELISA CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
25%	37%	6%

STRUCTURE
Soft spreadable cream.

CODE 7557

RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE
No hydrogenated fats

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.

EXTRA DARK CREAM

LOW FAT COCOA POWDER average	FAT total
26%	39%

STRUCTURE
Smooth and spreadable cream

CODE 7558
RECOMMENDED USES

WEIGHT - 10 kg

Gluten FREE
No hydrogenated fats

KD HALAL ICB

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.

ICAM DARK CHOCOLATE ICING

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
23%	41%	6%

STRUCTURE
Smooth and spreadable icing.

CODE 7560
RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE
No hydrogenated fats

KD HALAL ICB

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.

MORESKA CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
15%	34%	14%

STRUCTURE
Soft spreadable cream.

CODE 7559
RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE
No hydrogenated fats

KD HALAL ICB

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.

HAZELNUT PASTE

EDELWEISS WHITE CREAM

LACTIC MATTER average	FAT total
33%	39%

STRUCTURE
Compact and meltable cream.

CODE 7563
RECOMMENDED USES

WEIGHT - 6 kg

- Gluten FREE
- No hydrogenated fats

HAZELNUT PASTE

HAZELNUT paste	FAT total
100%	65%

STRUCTURE
Smooth and uniform hazelnut paste.

CODE 1862
RECOMMENDED USES

WEIGHT - 5 kg

- Gluten FREE
- No hydrogenated fats

Cheesecake snack with white chocolate and strawberries
with White Edelweiss Cream and White Edelweiss Chocolate

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

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.

COATINGS

GLASOVER DARK

LOW FAT COCOA POWDER average	FAT total
23%	41%

STRUCTURE
Excellent shine and snap.

CODE 7804
RECOMMENDED USES

WEIGHT - 5 kg

Gluten FREE

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

GLASOVER MILK

LOW FAT COCOA POWDER average	FAT total
15%	39%

STRUCTURE
Excellent shine and snap.

CODE 7809
RECOMMENDED USES

WEIGHT - 5 kg

Gluten FREE

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

GLASOVER WHITE

FAT total
36%

STRUCTURE
Excellent shine and snap.

CODE 7810
RECOMMENDED USES

WEIGHT - 5 kg

Gluten FREE

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

GLASOVER PRESTIGE DARK

LOW FAT COCOA POWDER average	FAT total
23%	38%

STRUCTURE
Excellent shine and snap.

CODE 7833
RECOMMENDED USES

WEIGHT - 5 kg

Gluten FREE
No hydrogenated fats

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.

GLASOVER ICE DARK ZEROP

LOW FAT COCOA POWDER average	FAT total
18%	63%

STRUCTURE
Fluid icing.

CODE 7567
RECOMMENDED USES

WEIGHT - 6 kg

Gluten FREE
No hydrogenated fats

DESCRIPTION
Ice cream coating with a premium recipe, without palm oil and hydrogenated fats.
Full and persistent taste of good cocoa, which is enhanced in combination with negative temperature, bittersweet, balanced and clean. Excellent shininess. Very extra-dark colour.
The good texture and quality of the fats confer a good coverage and fluidity to the product. Perfect for glazing ice cream sticks, bonbons, cones and semifreddi. Interesting with the addition of inclusions. It does not require tempering.
Melt at 22-23 ° and use directly on frozen pieces.
Also excellent for creating the stracciatella effect.

Dark chocolate and vanilla cones
with Glasover Ice Dark ZeroP

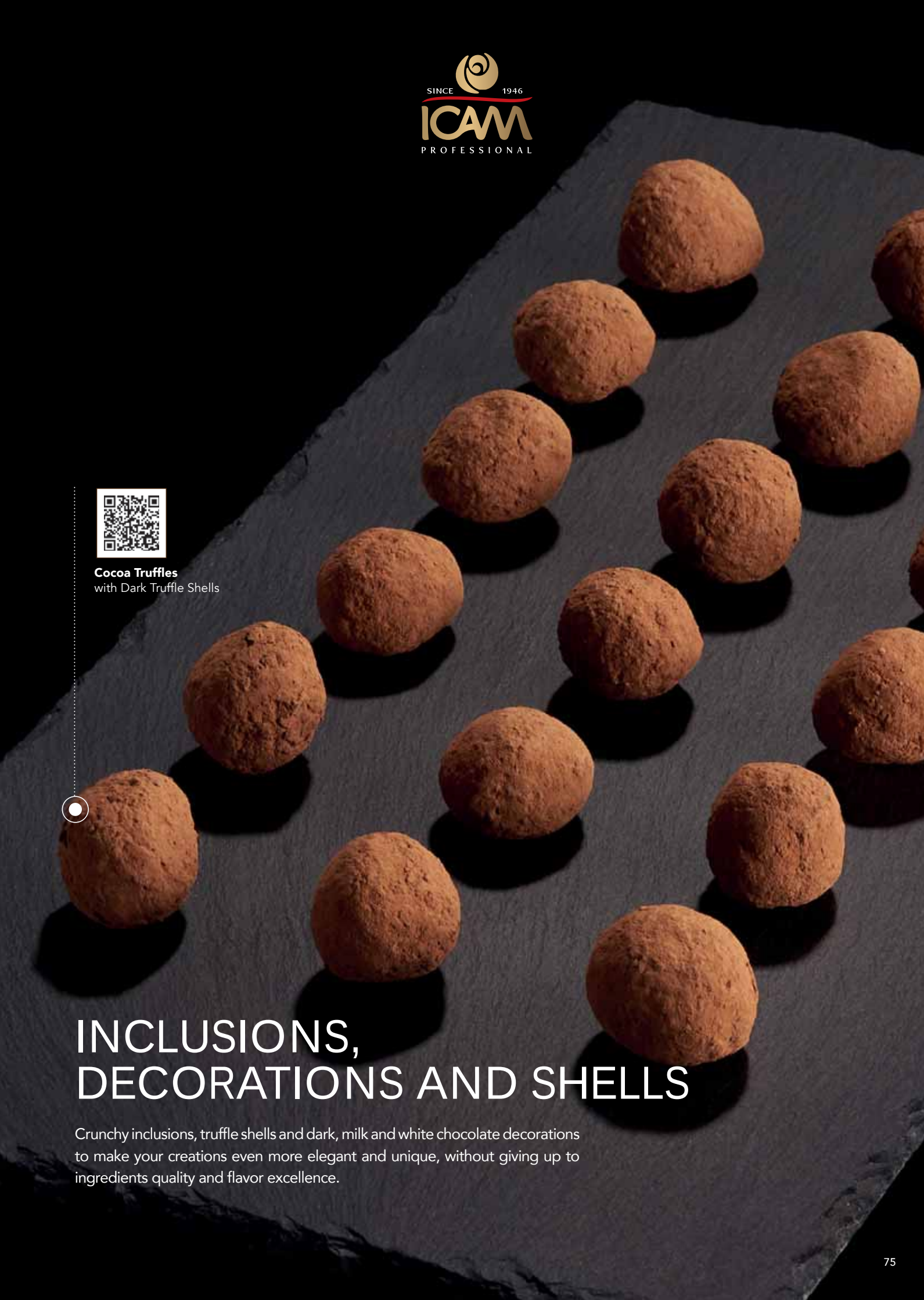
Full size image 1:1 ≈ +/- 10%

CREAMS AND COATINGS

	CREAM	TASTE	COLOUR	BUCKET WEIGHT	CHOCOLATERIE							PASTRY					GELATO		
					Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella
7550	ZEROP DARK CREAM	**Cocoa**		10 kg				●				●	○	○	○	○	○		
7552	ZEROP FILLMILK CREAM	**White chocolate**		10 kg				●	●			●	○	●	●	○			
7564	CLOE ZEROP	**Pistachio**		6 kg				●				●	○	●	○	○		○	○
7551	ZEROP HAZELNUT CREAM	**Hazelnut**		10 kg				●				●	○	○	○	○	○		
7553	NOSETTA ZEROP	**Gianduja**		6 kg				●				●	○	●	○	○	○	○	○
7554	CREMICAM	**Hazelnut**		10 kg				●				●	○	○	○	○	○		
7555	NOCCIOLITA	**Hazelnut**		10 kg								○	○	○	●	●			
7556	FARCINETTE CREAM	**Hazelnut**		6 kg				●				●	○	●	○	○	○	○	○
7557	ELISA CREAM	**Cocoa**		10 kg				●				●	○	○	●	○	○		
7558	EXTRA DARK CREAM	**Cocoa**		10 kg				●				●	○	○	●	○	○		
7559	MORESKA CREAM	**Cocoa**		6 kg				●				●	○	●	○	○	○	○	○
7560	ICAM DARK CHOCOLATE ICING	**Chocolate**		6 kg										●	●			○	○
7562	VANINI CREAM	**Hazelnut praliné**		6 kg				●				●	○	●	●	○	○	○	
7563	EDELWEISS WHITE CREAM	**White chocolate**		6 kg				●				●	○	●	●	○		○	
NEW 7924	NOCCIOCHIARA	**Hazelnut**		6 kg				●				○		○	○				
NEW 7926	LIMONETTE	**Lemon**		6 kg				●	○			○	○	○	○				
NEW 7927	ZABUÒ	**Eggnog**		2,5 kg				●	○			○					○		○
NEW 7929	CARAMEL CREAM	**Caramel**		6 kg				●	○			○	○	○	○				
1862	HAZELNUT PASTE	**Hazelnut**		5 kg				●				●	●	●			●	○	

	COATINGS	FLAVOUR	BUCKET WEIGHT															
7567	GLASOVER ICE DARK ZEROP	**Cocoa**	6 kg														●	●
7833	GLASOVER PRESTIGE DARK	**Cocoa**	2 Bags / 5 kg									○	○	●	●		○	○
7804	GLASOVER DARK	**Cocoa**	2 Bags / 5 kg									○	○	●	●		○	○
7809	GLASOVER MILK	**Milk and Cocoa**	2 Bags / 5 kg									○	○	●	●		○	○
7810	GLASOVER WHITE	**Milk and Vanilla**	2 Bags / 5 kg									○	○	●	●		○	○

● **RECOMMENDED** ○ **POSSIBLE APPLICATION**



Cocoa Truffles
with Dark Truffle Shells

INCLUSIONS, DECORATIONS AND SHELLS

Crunchy inclusions, truffle shells and dark, milk and white chocolate decorations to make your creations even more elegant and unique, without giving up to ingredients quality and flavor excellence.

INCLUSIONS

Small pearls of cereal and chocolate, cocoa nibs, chrunchy 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.

CRUNCHY FLAKES

PACKAGE
2 X 2,5 kg

CODE 2989
RECOMMENDED USES

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

RICE CRISPIES

PACKAGE
5 kg

CODE 7837
RECOMMENDED USES

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.

Chocolate and caramel frozen soufflé
with White Chocolate Truffle Shells
and Cocoa Powder 22/24

CHOCOCROCK DARK

CHOCOLATE	COCOA min
67%	61%

PACKAGE 2,5 kg

CODE 7842

RECOMMENDED USES

CHOCOCROCK MILK

CHOCOLATE	COCOA min	MILK total
67%	36%	14%

PACKAGE 2,5 kg

CODE 7838

RECOMMENDED USES

CHOCOCROCK WHITE

CHOCOLATE	MILK total
70%	21%

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.

DECORATIONS

A range of decorations to give the final touch to your creations. Creativity meets the taste and quality of Icam: excellent chocolate for a product that is state of the art. Your inspiration, our passion.

MICRO SHAVINGS DUO

PACKAGE 4 kg **CODE 3084**

MICRO SHAVINGS YELLOW

PACKAGE 4 kg **CODE 3087**

MICRO SHAVINGS DARK CHOCOLATE

PACKAGE 4 kg **CODE 3096**

MICRO SHAVINGS MILK CHOCOLATE

PACKAGE 4 kg **CODE 3090**

MICRO SHAVINGS WHITE CHOCOLATE

PACKAGE 4 kg **CODE 3091**

SPRINKLES DARK CHOCOLATE

PACKAGE 3 kg **CODE 7885**

SPRINKLES MILK CHOCOLATE

PACKAGE 3 kg **CODE 7891**

WHITE SPRINKLES BASED ON COCOA BUTTER

PACKAGE 3 kg **CODE 7892**

FLAKES DARK CHOCOLATE

PACKAGE 3 kg **CODE 7887**

FLAKES MILK CHOCOLATE

PACKAGE 3 kg **CODE 7893**

WHITE FLAKES BASED ON COCOA BUTTER

PACKAGE 3 kg **CODE 7889**

SHELLS

Ideal for the mignon pastry and praline, to be presented in dessert tray; dark, milk or white chocolate and the liqueur ones are perfect to be filled with ganache or creams. High quality products that becomes a fast and professional help for the creativity of the most demand professionals.

MINI TRUFFLE SHELLS DARK

COCOA min 45%

Diameter 19 mm
Weight 1,2 g

PACKAGE 1080 Pcs. **CODE 7934**

MINI TRUFFLE SHELLS MILK

COCOA min 36%

Diameter 19 mm
Weight 1,2 g

PACKAGE 1080 Pcs. **CODE 7933**

MINI TRUFFLE SHELLS WHITE

COCOA BUTTER average 32%

Diameter 19 mm
Weight 1,2 g

PACKAGE 1080 Pcs. **CODE 7935**

TRUFFLE SHELLS DARK

COCOA min 45%

Diameter 25 mm
Weight 2,7 g

PACKAGE 504 Pcs. **CODE 7873**

TRUFFLE SHELLS MILK

COCOA min 35%

Diameter 25 mm
Weight 2,7 g

PACKAGE 504 Pcs. **CODE 7872**

TRUFFLE SHELLS WHITE

COCOA BUTTER average 32%

Diameter 25 mm
Weight 2,7 g

PACKAGE 504 Pcs. **CODE 7874**

TRUFFLE LIQUEUR SHELLS DARK

COCOA min 62%

Diameter 25 mm
Weight 4,2 g

PACKAGE **CODE 7865**

CREAM CUPS

COCOA min 43%

Diameter 35 mm
Height 25 mm

PACKAGE **CODE 3048**

COFFEE CUPS

COCOA min 43%

Diameter 45 mm
Height 20 mm

PACKAGE **CODE 3159**

Full size image 1:1 ≈ +/- 10%

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

SINCE 1946
ICAM
PROFESSIONAL

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