

**AGOSTONI**  
CIOCCOLATO ITALIANO DAL 1946



**PRODUCTS**  
CATALOGUE

**AGOSTONI**  
CIOCCOLATO ITALIANO DAL 1946



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CIOCCOLATO ITALIANO DAL 1946



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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.





# 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.**

A scenic landscape featuring a large body of water in the foreground, surrounded by lush green hills and mountains in the background. A thick, red, wavy line curves across the bottom of the image. Overlaid on this line and the landscape are the words 'innovation', 'environment', 'people', and 'supply chain' in a white, sans-serif font. 'innovation' is positioned at the top right, 'environment' is on the left, 'people' is on the right, and 'supply chain' is at the bottom left.

innovation

environment

people

supply chain

# Supply chain

## COCOA COUNTRIES OF ORIGIN

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".

We purchase chocolate in 14 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.

### RESPONSIBILITY THROUGHOUT THE **SUPPLY CHAIN\***



**81%**

of cocoa beans purchased directly at origin are certified



**3.268**

farmers trained in agronomic practices in Uganda



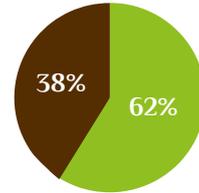
**96%**

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



**38%**

Conventional



**€ 2.547.872**

total Fairtrade premium

**26.000**

TONNES OF COCOA BEANS PURCHASED IN 2021

**62%**

Organic and Fairtrade





# 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<sub>2</sub>.

## RESPONSIBILITY TOWARDS THE ENVIRONMENT\*



15%

electricity purchased entirely from renewable sources



90,3%

organic material waste destined for recovery



85%

electricity from self-production



- 10,4%

emissions into the atmosphere (Scope 1 and 2)

\* referring to the 2021 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\*



0,60%

complaints per one million consumer units sold



788

recipes developed

### HIGH PRODUCTIVITY

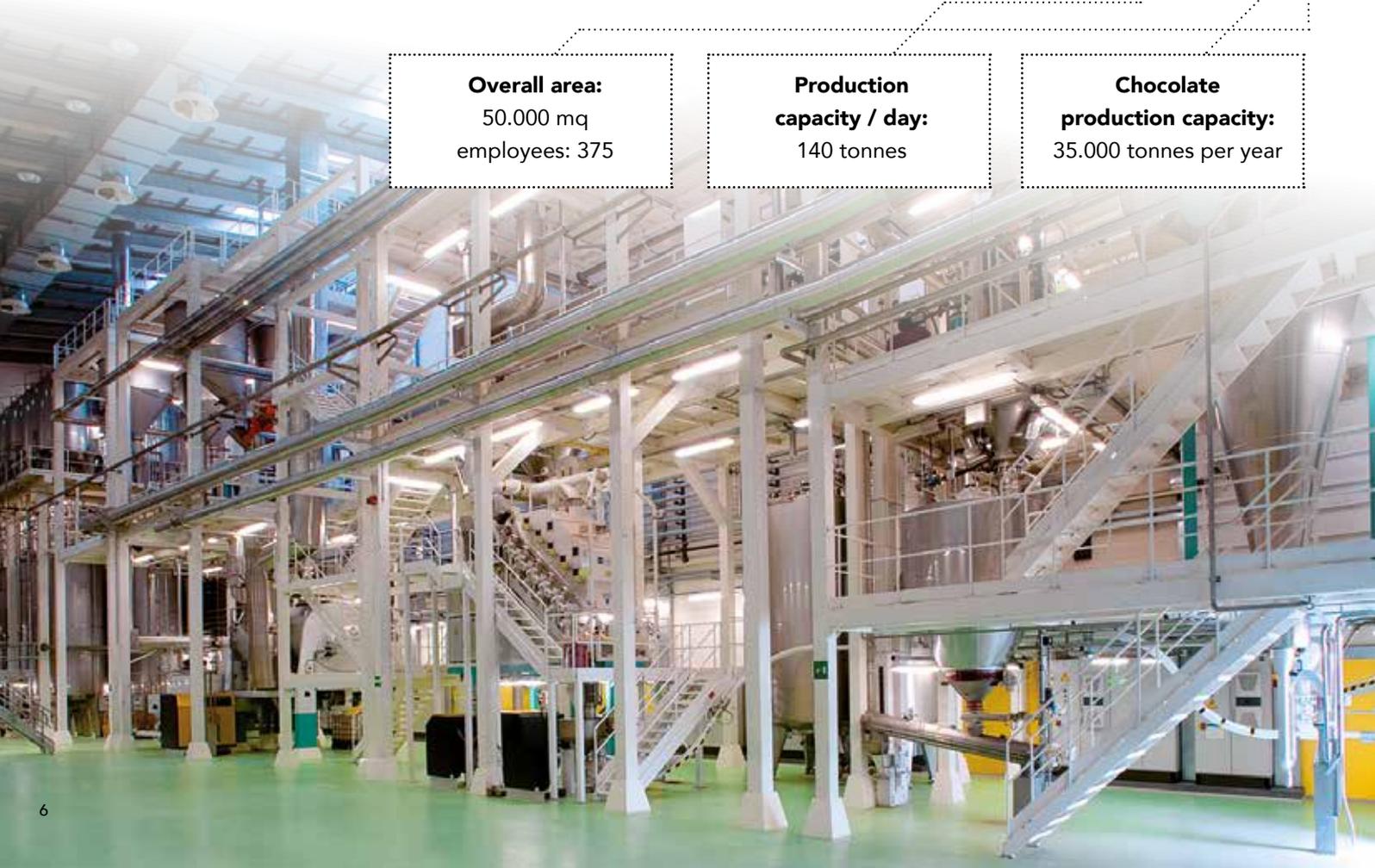
DIFFERENT CHOCOLATE PRODUCTS

>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.

## 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.

## RESPONSIBILITY TOWARDS THE COMMUNITY

# € 599.440

VALUE OF FOOD DONATIONS

### COMMITMENT TO PEOPLE\*



## +17

employees in the workforce



## 40,7

pro capita hours of training



## 41

employees who have received  
a financial contribution for  
voluntary activities



## 96

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

\* referring to the 2021 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.



## DEODORISATION

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

## COCOA BUTTER FILTRATION

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



## PRESSING

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



## GRINDING

The nibs are ground in a 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.

## 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

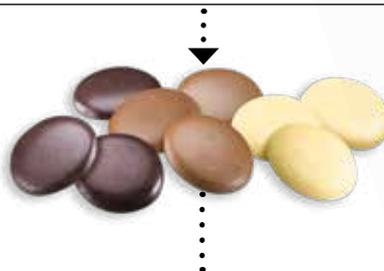
Conching is an operation that can last for several hours and has several diverse objectives: to create a perfect mix between the various ingredients, to reduce the acidic and astringent aromas and to reduce the residual moisture to 0.5-0.8%. At this stage it is possible to add ingredients such as lecithin,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

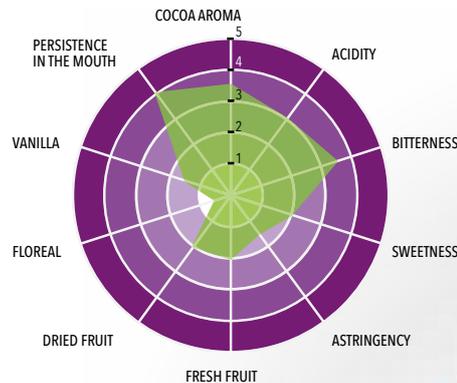
ICAM is regularly holding training courses for its panelist in partnership with the leading and prestigious European Institute CIRAD "Cooperation Internationale en Recherche Agronomique pour le Developement".

**40**

Certified panelists

**>15.000**

Quality and safety analyses in 2021



## 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



### Other Product certifications available



### Products' Certifications and certificates



Kosher



Kosher dairy



Halal



Spiga barrata - AIC  
Gluten free



Lactose and  
milk free



Vegan



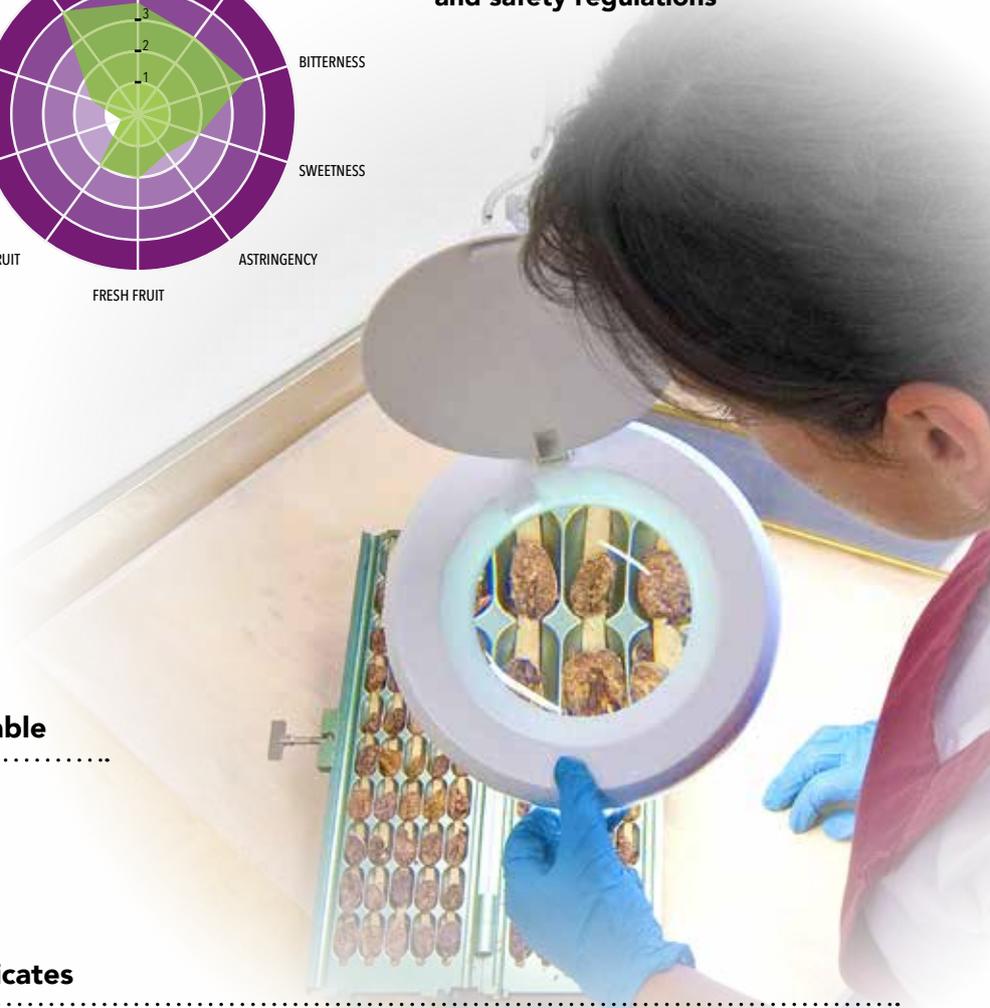
Organic



Organic for USA  
market



Made in Italy

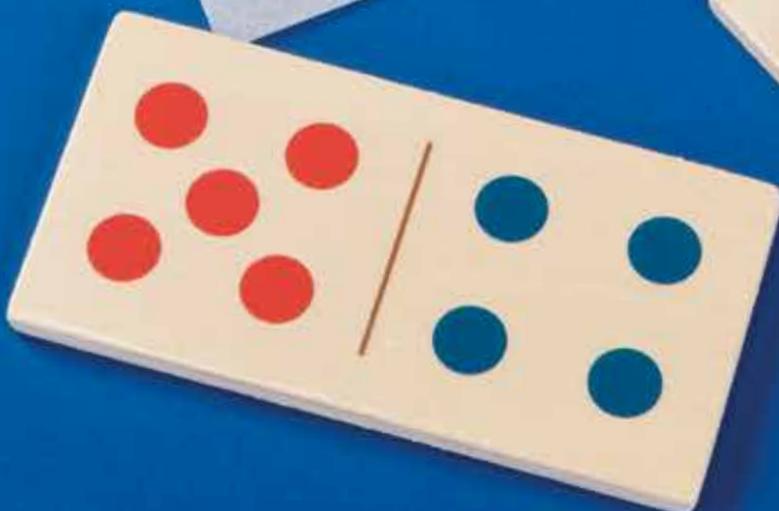


# ICAM FOR PROFESSIONALS



We have always made products that respond to the needs of professionals in pastry, chocolate and gelato. Be at 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](http://www.agostonicioccolato.it)  
[www.icamprofessionale.com](http://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



# CHOCO CUBE®

CULTURE · COMPETENCE · CREATIVITY

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

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

## GUATEMALA

### Chimelb

 DARK CHOCOLATE COUVERTURE 65%

## DOMINICAN REPUBLIC

### Los Bejucos

 DARK CHOCOLATE COUVERTURE 70%

 MILK CHOCOLATE COUVERTURE 46%

 COCOA PASTE

### Los Palmaritos

 DARK CHOCOLATE COUVERTURE 75%

## 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 Martin 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

81%

FLUIDITY



WEIGHT - 4 kg

COCOA BUTTER average

45%

CODE **6817**  
RECOMMENDED USES



Lecithin FREE



## LOS PALMARITOS DARK

COCOA min

75%

FLUIDITY



WEIGHT - 4 kg

COCOA BUTTER average

45%

CODE **6802**  
RECOMMENDED USES



## SUR DEL LAGO DARK

COCOA min

72%

FLUIDITY



WEIGHT - 4 kg

COCOA BUTTER average

44%

CODE **6805**  
RECOMMENDED USES



### REGION

Amazonas - Peru

### PLANTATION

Los Palmaritos - Dominican Republic

### LAND

Sur del Lago - Venezuela

### FLAVOUR

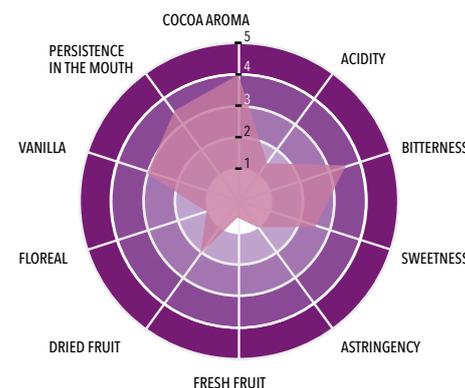
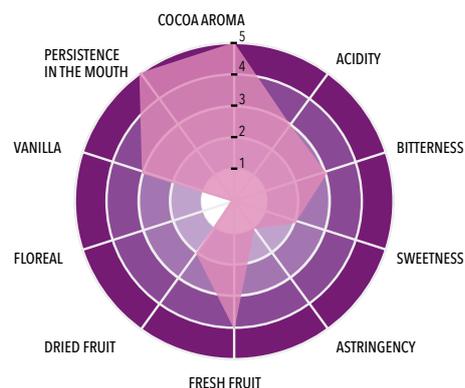
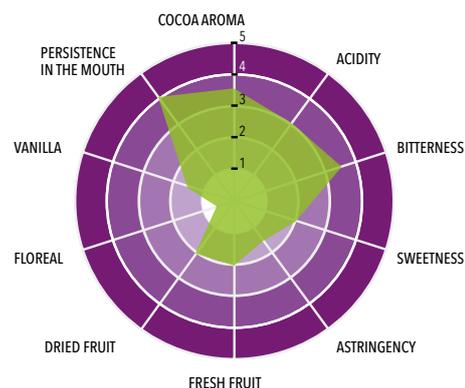
An exclusive chocolate from a "primitive" cocoa rich in Criollo beans: aromatic profile cacaoè de great intensity, dark chocolate flavour, delicate and perfumed acidity, pleasantly astringent. Strong persistence in the mouth and nose.

### FLAVOUR

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

### 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	COCOA BUTTER average
<b>70%</b>	<b>40%</b>

FLUIDITY

CODE **6804**  
RECOMMENDED USES

WEIGHT - 4 kg



**LOS BEJUCOS DARK**

COCOA min	COCOA BUTTER average
<b>70%</b>	<b>47%</b>

FLUIDITY

CODE **6803**  
RECOMMENDED USES

WEIGHT - 4 kg

Lecithin FREE



**CHIMELB DARK**

COCOA min	COCOA BUTTER average
<b>65%</b>	<b>40%</b>

FLUIDITY

CODE **6806**  
RECOMMENDED USES

WEIGHT - 4 kg

Lecithin FREE

**DISTRICT**  
Pachiza - Peru

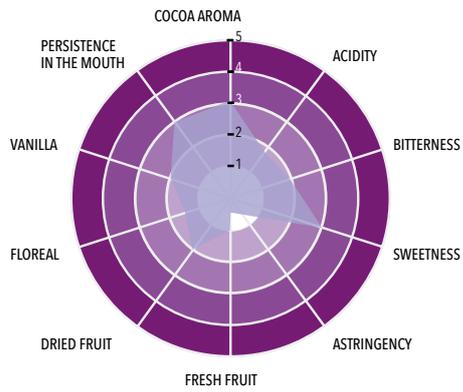
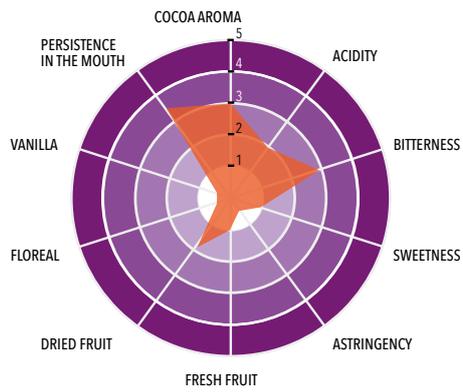
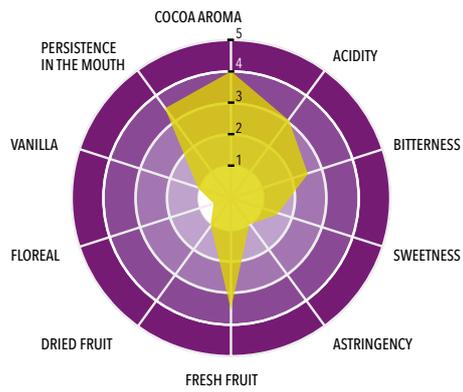
**LAND**  
Los Bejucos - Dominican Republic

**PLANTATION**  
Chimelb - Guatemala

**FLAVOUR**  
The broad range of the typical aromas of cocoa and chocolate with a distinct note of red fruits and honey and a hint of vanilla. A pleasant and firm acidity dominates the bitterness. Great satisfaction in tasting.

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

**FLAVOUR**  
Sweet and smooth, yet intense and persistent, it has an aromatic cacao 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
<b>46%</b>	<b>42%</b>	<b>36%</b>

FLUIDITY

CODE **6820** RECOMMENDED USES

WEIGHT - 4 kg

**PACHIZA MILK** COLOUR

COCOA min	FAT total	COCOA BUTTER average
<b>39%</b>	<b>37%</b>	<b>30%</b>

FLUIDITY

CODE **6821** RECOMMENDED USES

WEIGHT - 4 kg

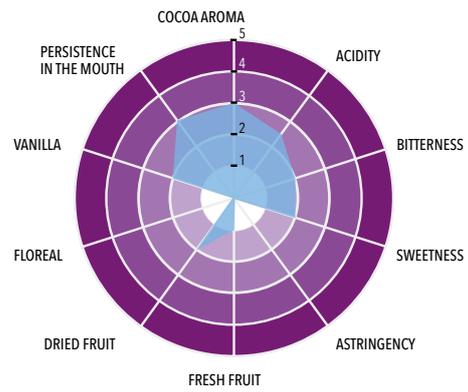
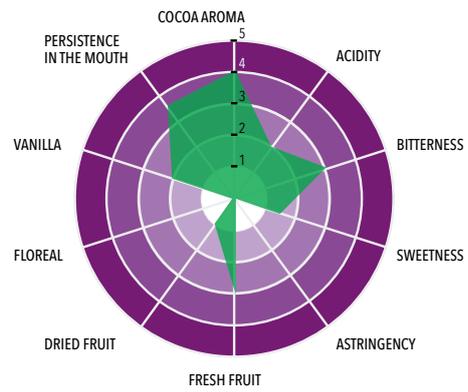
Lecithin FREE

**LAND**  
Los Bejucos - Dominican Republic

**DISTRICT**  
Pachiza - Peru

**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.

**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

100%

FLUIDITY



WEIGHT - 4 kg

COCOA BUTTER  
average

54%

CODE **6843**

RECOMMENDED USES



- 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

100%

FLUIDITY



WEIGHT - 4 kg

COCOA BUTTER  
average

54%

CODE **6842**

RECOMMENDED USES



- Lecithin FREE
- Gluten FREE

### LAND

Los Bejucos - Dominican Republic

### FLAVOUR

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



## SUR DEL LAGO COCOA PASTE

COCOA  
min

100%

FLUIDITY



WEIGHT - 4 kg

COCOA BUTTER  
average

54%

CODE **6840**

RECOMMENDED USES



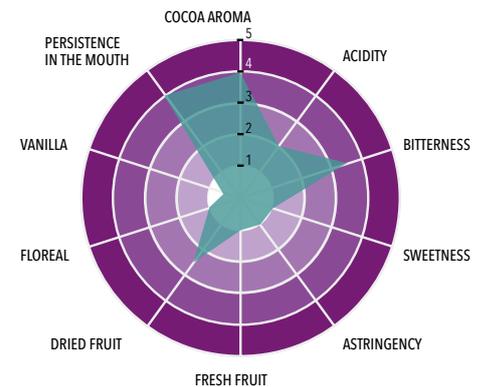
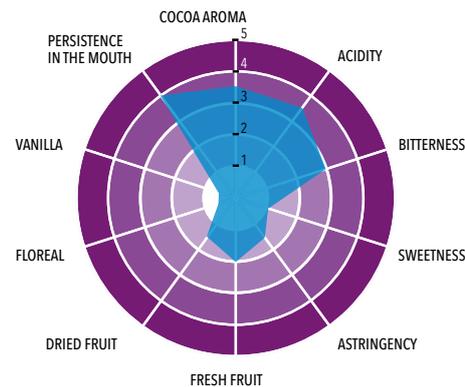
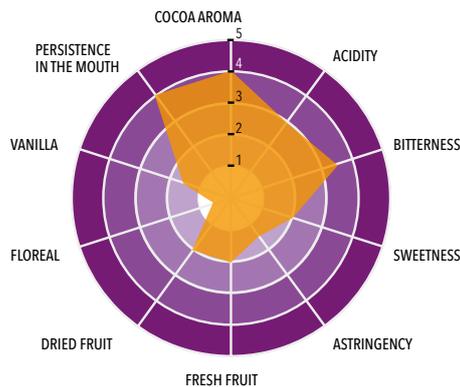
- Lecithin FREE
- Gluten FREE

### REGION

Sur del Lago - Venezuela

### FLAVOUR

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





## 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 Guantánamo, 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.

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.

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

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

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.

## CUBA

 DARK CHOCOLATE  
COUVERTURE 66%

## DOMINICAN REPUBLIC

 DARK CHOCOLATE  
COUVERTURE 75%

## MEXICO

 DARK CHOCOLATE  
COUVERTURE 68%

## ECUADOR

 DARK CHOCOLATE  
COUVERTURE 74%

 COCOA PASTE

 COCOA POWDER 22/24

## PERU

 DARK CHOCOLATE  
BAKING DROPS 60%

 COCOA POWDER 10/12



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.



## SÃO TOMÉ

 DARK CHOCOLATE COUVERTURE 71%



## UGANDA

 DARK CHOCOLATE COUVERTURE 78%

 COCOA PASTE



## 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



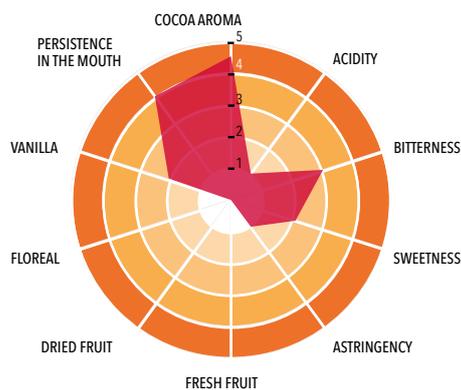
**UGANDA  
DARK**

COCOA min	COCOA BUTTER average
<b>78%</b>	<b>43%</b>
FLUIDITY 	CODE <b>6810</b> RECOMMENDED USES
<b>WEIGHT - 4 kg</b>	

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
<b>75%</b>	<b>47%</b>

FLUIDITY CODE **6811**

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE



**NACIONAL ARRIBA DARK**

COCOA min	COCOA BUTTER average
<b>74%</b>	<b>45%</b>

FLUIDITY CODE **6812**

RECOMMENDED USES

WEIGHT - 4 kg



☐ Lecithin FREE



**MADAGASCAR DARK**

COCOA min	COCOA BUTTER average
<b>71%</b>	<b>42%</b>

FLUIDITY CODE **6813**

RECOMMENDED USES

WEIGHT - 4 kg



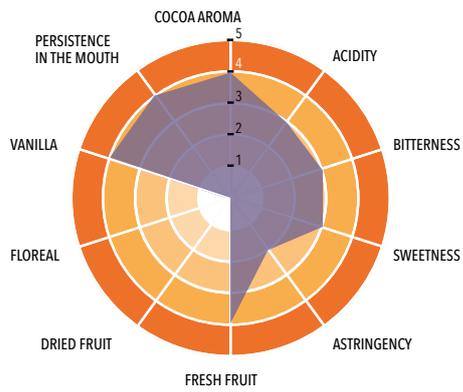
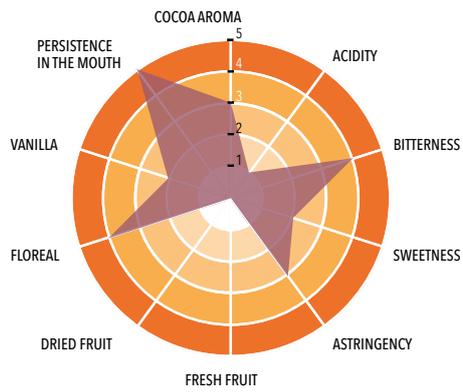
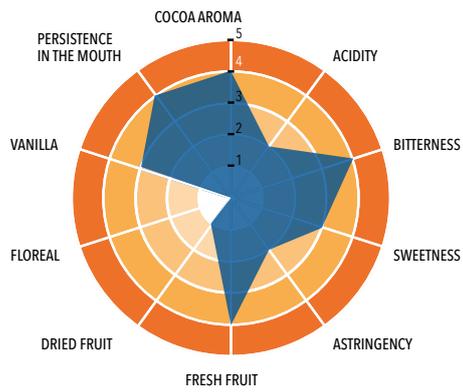
☐ Lecithin FREE

**LAND**  
Ecuador

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

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

**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

71%

COCOA BUTTER average

42%

FLUIDITY



CODE 6814

RECOMMENDED USES

WEIGHT - 4 kg



Lecithin FREE



## MESSICO DARK

COCOA min

68%

COCOA BUTTER average

42%

FLUIDITY



CODE 6815

RECOMMENDED USES

WEIGHT - 4 kg



Lecithin FREE

**NEW**



## CUBA DARK

COCOA min

66%

COCOA BUTTER average

40%

FLUIDITY



CODE 6816

RECOMMENDED USES

WEIGHT - 4 kg



### PLANTATION

Baracoa - North East Cuba

### FLAVOUR

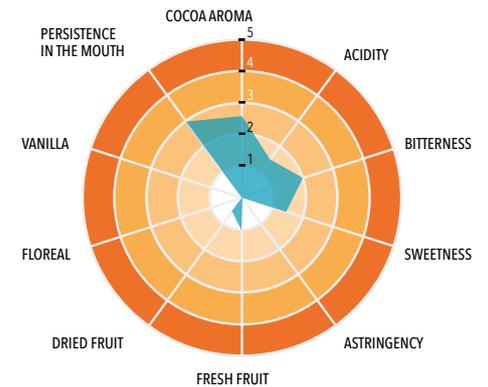
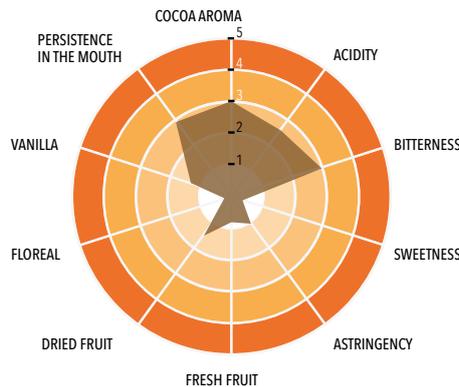
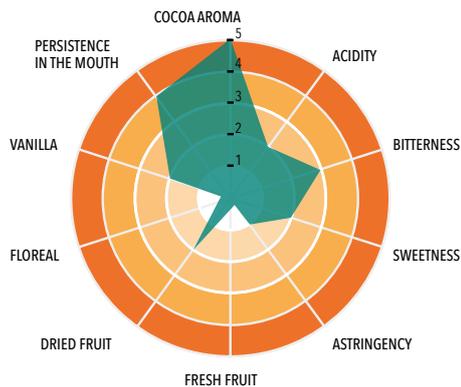
Characteristic cocoa profile, aromatic, intense, begins with a subtle and evanescent acidity and a pleasant note of astringency. A marked bitterness and the typical cocoa aromas emerge immediately, with a hint of tobacco.

### 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

**NEW**



**MADAGASCAR MILK** COLOUR

COCOA min	FAT total	COCOA BUTTER average
<b>40%</b>	<b>44%</b>	<b>37%</b>

FLUIDITY

CODE **8401**  
RECOMMENDED USES

WEIGHT - 4 kg




**NACIONAL ARRIBA COCOA PASTE**

COCOA min	COCOA BUTTER average
<b>100%</b>	<b>54%</b>

FLUIDITY

CODE **6845**  
RECOMMENDED USES

WEIGHT - 4 kg




**UGANDA COCOA PASTE**

COCOA min	COCOA BUTTER average
<b>100%</b>	<b>54%</b>

FLUIDITY

CODE **6846**  
RECOMMENDED USES

WEIGHT - 4 kg



- Lecithin FREE
- Gluten FREE

- Lecithin FREE
- Gluten FREE

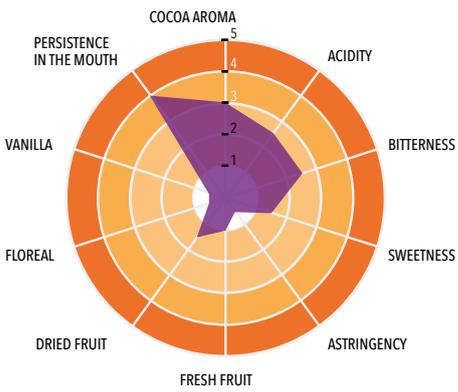
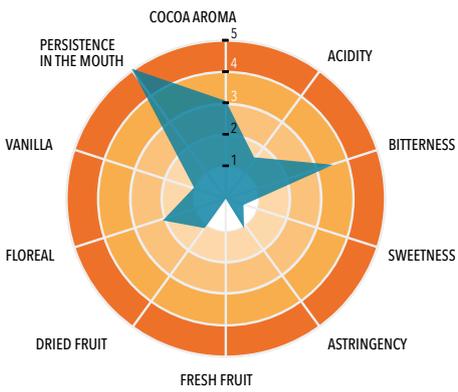
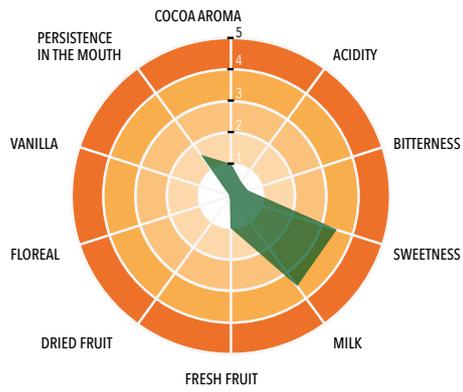
**DISTRICT**  
Sambirano Valley - North West Madagascar

**LAND**  
Ecuador

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

**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.

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



# BAKING DROPS

# COCOA POWDER



**PERU**  
**COCOA POWDER**

---

COCOA BUTTER average      PH (+/-0.3)

**10/12%**      **5.5**

---

POWDER      CODE **4620**

RECOMMENDED USES

COLOUR

WEIGHT - 4 kg

Gluten FREE



**NACIONAL ARRIBA**  
**COCOA POWDER**

---

COCOA BUTTER average      PH (+/-0.3)

**22/24%**      **8.0**

---

POWDER      CODE **4621**

RECOMMENDED USES

COLOUR

WEIGHT - 4 kg

Gluten FREE



**PERU**  
**DARK**

---

COCOA min      COCOA BUTTER average

**60%**      **33%**

---

DROPS      CODE **6870**

RECOMMENDED USES

9.000 pcs/kg

Lecithin FREE

**LAND**  
Ecuador

**FLAVOUR**

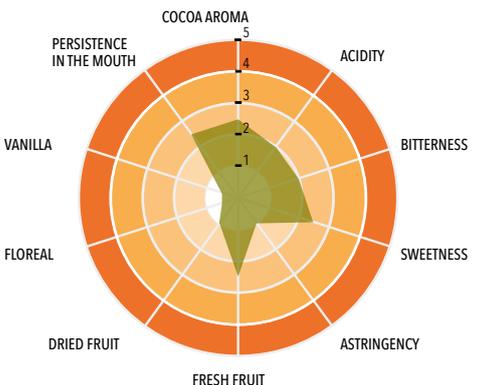
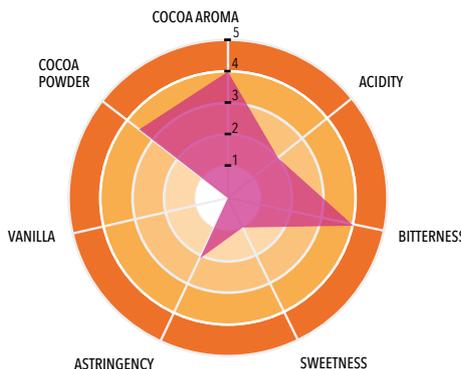
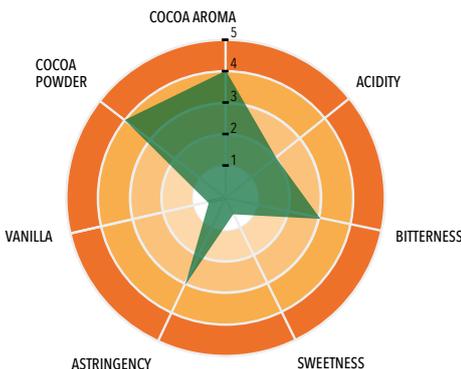
Cocoa with intense, authentic, natural taste. Light brown, natural colour. Delicate acidity and a hint of vanilla.

**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	Stracciarella
<b>DARK CHOCOLATE COUVERTURE</b> 4kg / 3Pcs																					
<b>6810</b>	UGANDA	78	21	43	-	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>6811</b>	DOMINICANA	75	24	47	-	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>6812</b>	NACIONAL ARRIBA	74	25	45	-	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>6813</b>	MADAGASCAR	71	29	42	-	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>6814</b>	SÃO TOMÉ	71	29	42	-	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>6815</b>	MESSICO	68	32	42	-	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>NEW 6816</b>	CUBA	66	33	40	-	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>MILK CHOCOLATE COUVERTURE</b> 4kg / 3Pcs																					
<b>NEW 8401</b>	MADAGASCAR	40	34	37	44	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>COCOA PASTE</b> 4kg / 3Pcs																					
<b>6845</b>	NACIONAL ARRIBA	100	-	54	-	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>6846</b>	UGANDA	100	-	54	-	☐	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●	●●●●●●●●
<b>COCOA POWDER</b> 1kg / 5Pcs																					
				% Cocoa butter AVERAGE	PH																
<b>4620</b>	PERU	10 / 12		5.5																	
<b>4621</b>	NACIONAL ARRIBA	22 / 24		8.0																	
<b>DARK CHOCOLATE BAKING DROPS</b> 4kg / 3Pcs																					
<b>6870</b>	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.



## 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



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



COCOA min

COCOA BUTTER average

70%

40%

FLUIDITY



CODE **6850**

RECOMMENDED USES

WEIGHT - 4 kg



## MILK

COLOUR



COCOA min

FAT total

COCOA BUTTER average

32% 35% 28%

FLUIDITY



CODE **6851**

RECOMMENDED USES

WEIGHT - 4 kg



## WHITE



MILK POWDER average

FAT total

COCOA BUTTER average

28% 38% 30%

FLUIDITY



CODE **6852**

RECOMMENDED USES

WEIGHT - 4 kg



### FLAVOUR

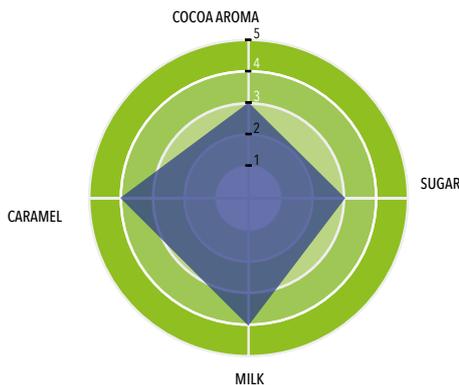
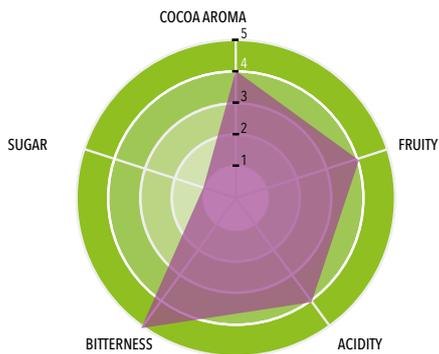
Top quality dark chocolate couverture of great character, with a truly intense aroma of cocoa.

### FLAVOUR

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

### FLAVOUR

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





# 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

### STRUCTURE

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

55%

PRALINE

CODE **7327**

RECOMMENDED USES

WEIGHT - 5 kg



Gluten FREE



## FINE TGT HAZELNUT PRALINE

HAZELNUT

### STRUCTURE

Fine and smooth for a delicate structure.

55%

PRALINE

CODE **7344**

RECOMMENDED USES

WEIGHT - 5 kg



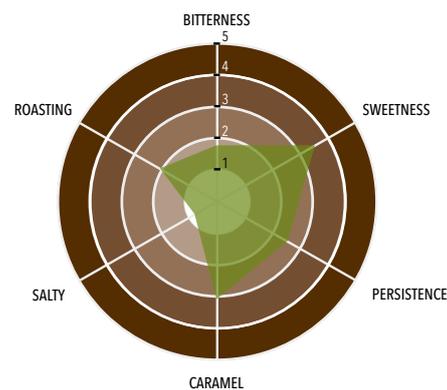
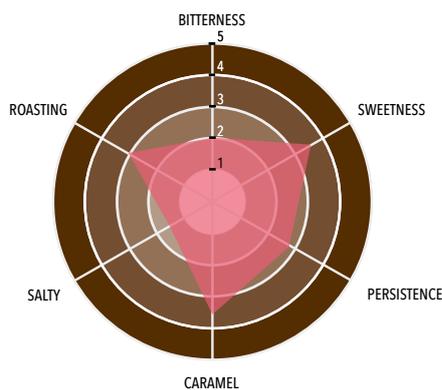
Gluten FREE

### FLAVOUR

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

### FLAVOUR

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





## ARTISAN ROASTED ALMOND PRALINE

ALMOND

### STRUCTURE

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

55%

PRALINE

CODE 7592

RECOMMENDED USES

WEIGHT - 5 kg



Gluten FREE



## ARTISAN PISTACHIO PRALINE

PISTACHIO

### STRUCTURE

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

60%

PRALINE

CODE 7343

RECOMMENDED USES

WEIGHT - 2,5 kg



Gluten FREE



## CRUNCHY COCONUT PRALINE

ALMOND

### STRUCTURE

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

38%

PRALINE

CODE 7595

RECOMMENDED USES

WEIGHT - 2,5 kg



### FLAVOUR

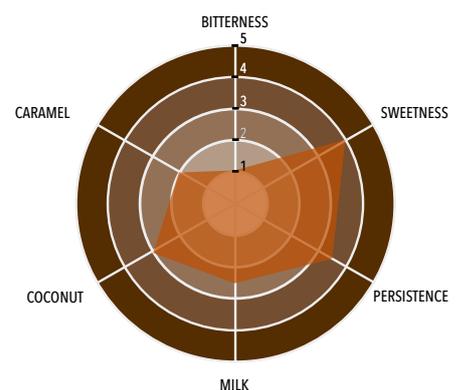
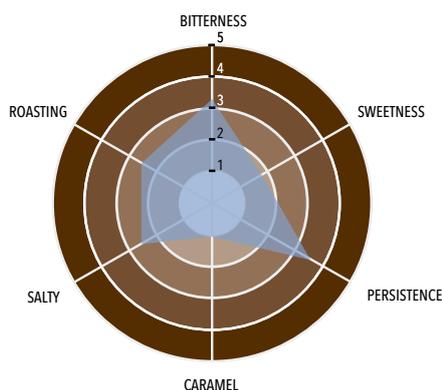
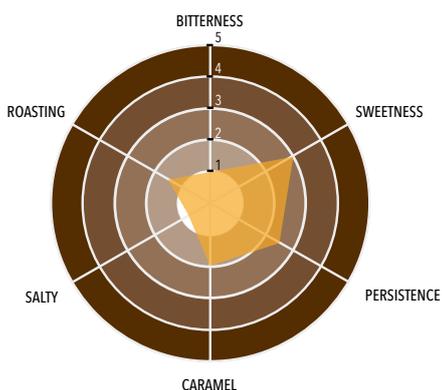
Clean, delicate, balanced flavour of lightly roasted, caramelised almonds. Extremely versatile, it can be used for different applications.

### FLAVOUR

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

### 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

### STRUCTURE

Compact structure with inclusions of crunchy flakes, prominent crunchiness.

43%

PRALINE

CODE 7596

RECOMMENDED USES

WEIGHT - 2,5 kg



## RED FRUITS PRALINE

ALMOND

### STRUCTURE

Compact structure with inclusions of red fruits.

51%

PRALINE

CODE 7591

RECOMMENDED USES

WEIGHT - 2,5 kg



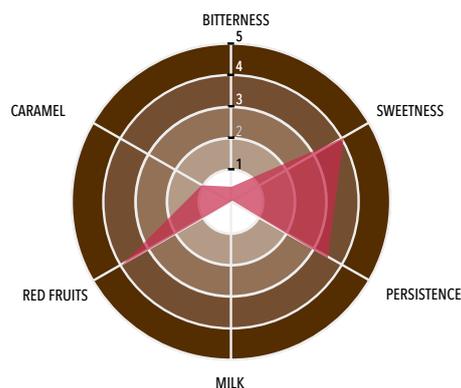
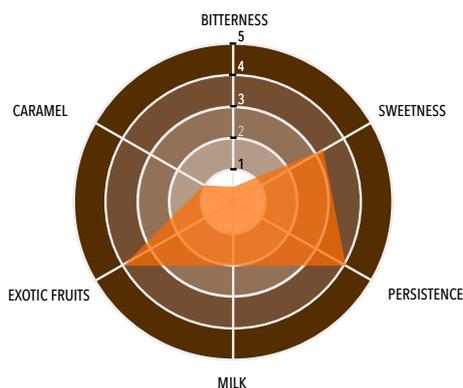
### FLAVOUR

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.

### 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					●			○	●	●	●			●	○	○
<b>NEW</b> 7591	RED FRUITS PRALINE	Almond 51%		2,5 kg					●			○	●	●	●			●	○	○

● RECOMMENDED ○ POSSIBLE APPLICATION

**AGOSTONI**  
CIOCCOLATO ITALIANO DAL 1946



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



CHOCOLATIER IN NAPOLI - ITALY  
Gambero Rosso '2 Cakes' award  
2020 2022

*Mario Di Costanzo*

When you mix passion with experience,  
the promise of a masterpiece is never far away.  
For over 75 years Icam Linea Professional and Agostoni have fed the creativity  
of pastry chefs, chocolatiers and ice cream makers worldwide.  
And now we are back with the origin of taste: we are back with our Italian chocolate.



**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
<b>72%</b>	<b>44%</b>
FLUIDITY	CODE <b>8310</b>
●●●●●	RECOMMENDED USES
WEIGHT - 4 kg	



**DIAMANTE  
DARK**

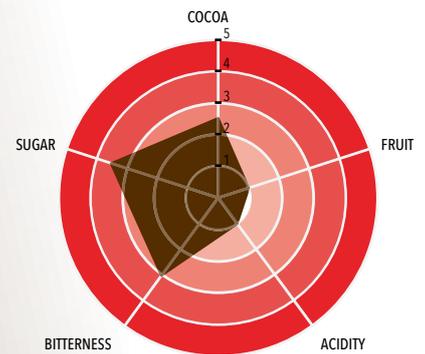
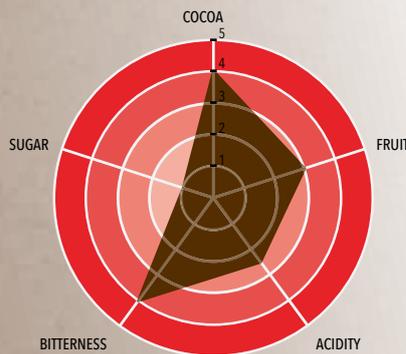
COCOA min	COCOA BUTTER average
<b>67%</b>	<b>42%</b>
FLUIDITY	CODE <b>8307</b>
●●●●●	RECOMMENDED USES
WEIGHT - 4 kg	

**FLAVOUR**

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

**FLAVOUR**

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



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



**REGINA  
DARK**

---

COCOA min: **61%**      COCOA BUTTER average: **39%**

---

FLUIDITY:      CODE **8311**  
RECOMMENDED USES

WEIGHT - 4 kg/2,5 kg

**BITTRA  
DARK**

---

COCOA min: **60%**      COCOA BUTTER average: **36%**

---

FLUIDITY:      CODE **8312**  
RECOMMENDED USES

WEIGHT - 4 kg

**MABEL  
DARK**

---

COCOA min: **56%**      COCOA BUTTER average: **37%**

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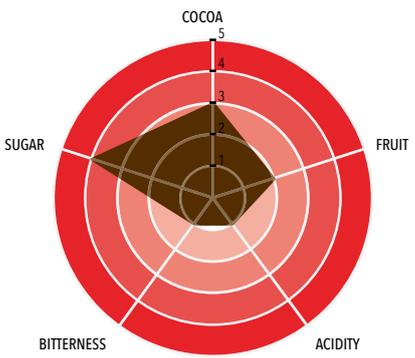
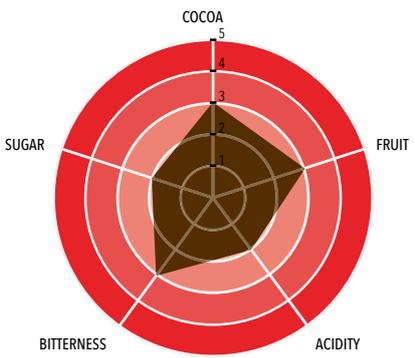
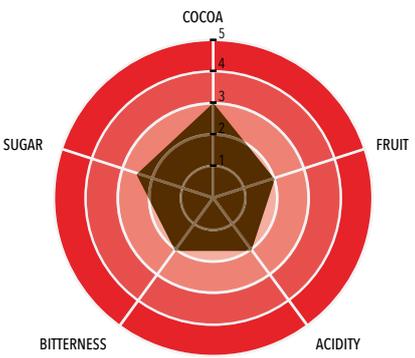
FLUIDITY:      CODE **8316**  
RECOMMENDED USES

WEIGHT - 4 kg

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

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

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



# DARK CHOCOLATE COUVERTURE



## MADESIMO DARK

COCOA  
min

52%

COCOA BUTTER  
average

35%

FLUIDITY



WEIGHT - 4 kg

CODE 8313

RECOMMENDED USES



## MODELLA DARK

COCOA  
min

52%

COCOA BUTTER  
average

32%

FLUIDITY



WEIGHT - 4 kg

CODE 8314

RECOMMENDED USES

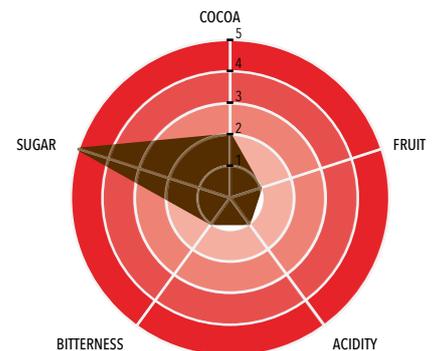
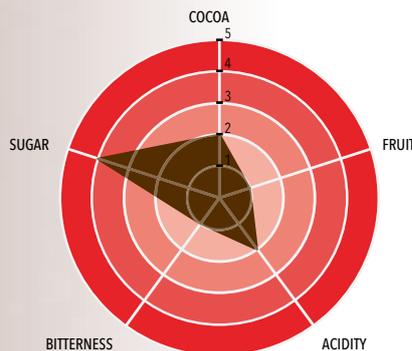


### FLAVOUR

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

### 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 couverture with a strong aroma and balanced fluidity.



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

# 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

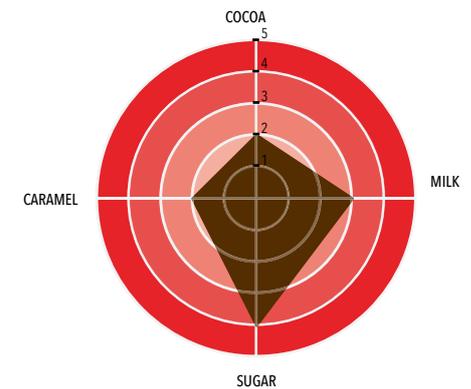
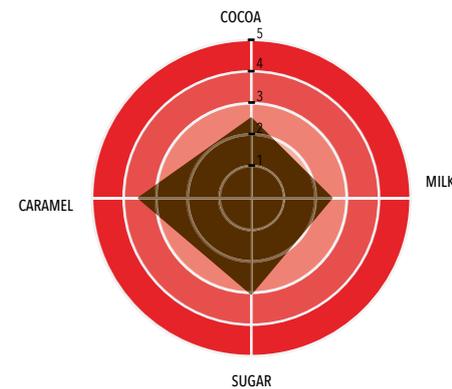
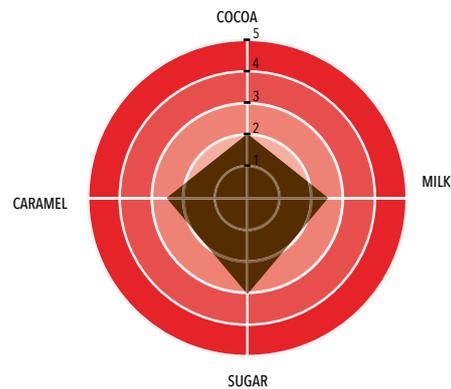
RECOMMENDED USES

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




**PRESTIGE MILK** COLOUR ■ ■ ■

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

FLUIDITY ● ● ● ● ●

CODE **8343**  
RECOMMENDED USES

WEIGHT - 4 kg




**MODELLA MILK** COLOUR ■ ■ ■

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

FLUIDITY ● ● ● ● ●

CODE **8344**  
RECOMMENDED USES

WEIGHT - 4 kg



**FLAVOUR**

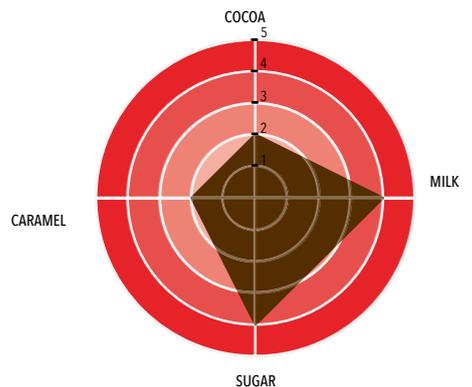
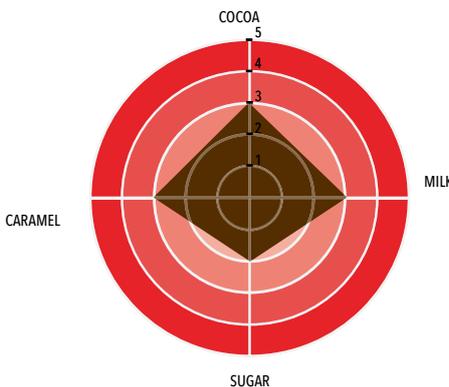
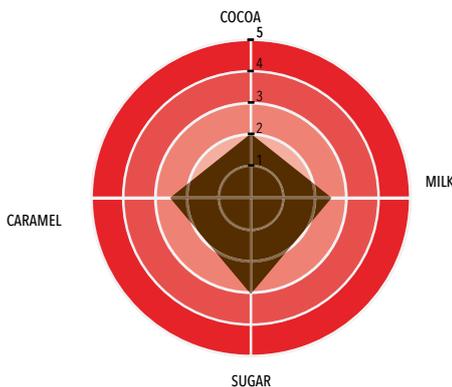
A recipe characterised by its low content of cocoa paste, creating a particularly light colour. An intense milky flavour, well balanced also in sweetness.

**FLAVOUR**

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

**FLAVOUR**

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



# CHOCOLATE COUVERTURE SUGAR FREE

# VEGAN COUVERTURE



**SUGAR FREE\***  
**DARK**

---

COCOA min	COCOA BUTTER average
<b>60%</b>	<b>37%</b>

---

FLUIDITY CODE **8320**

RECOMMENDED USES

**WEIGHT - 4 kg**

\*No added sugar



**SUGAR FREE\*** COLOUR COLOUR

---

COCOA min	FAT total	COCOA BUTTER average
<b>36%</b>	<b>36%</b>	<b>31%</b>

---

FLUIDITY CODE **8350**

RECOMMENDED USES

**WEIGHT - 4 kg**

\*No added sugar



**CHOCORICE** COLOUR COLOUR

---

COCOA min	COCOA BUTTER average
<b>45%</b>	<b>39%</b>

---

FLUIDITY CODE **8199**

RECOMMENDED USES

**WEIGHT - 4 kg**

Lecithin FREE

## FLAVOUR

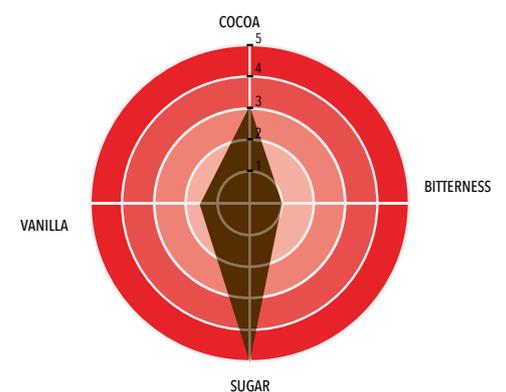
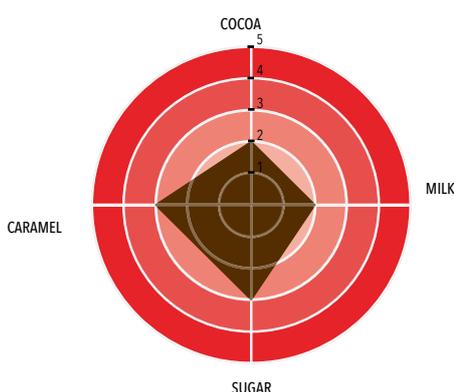
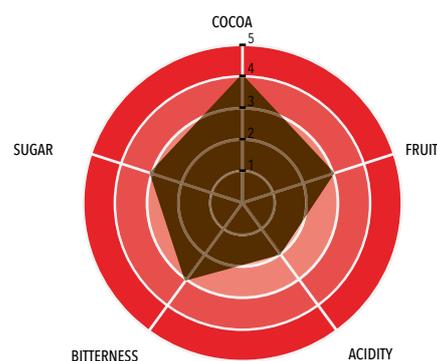
A recipe in which the sugar is replaced by maltitol (39%), a pleasant tasting sweetener. It has an intense aroma of cocoa, smooth and a long finish with no aftertaste. It is particularly indicated for people who are intolerant to sugar.

## 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.

## 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 



**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 

 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.

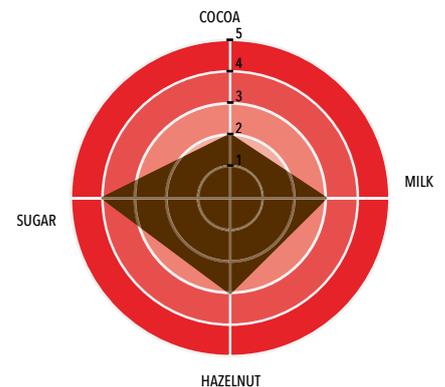
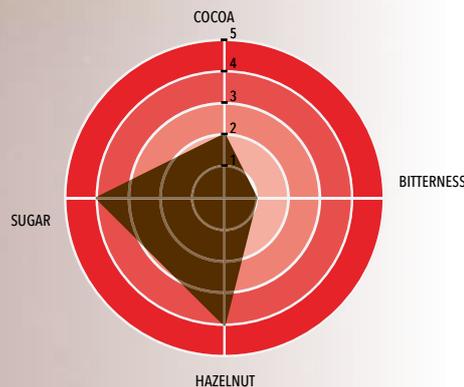
Moulded in disks of 4,5gr approx. or in tray, 2,5kg/4pcs.

## 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.



Certifications just for code 8237



**Hope Macaron**  
with Giada White Chocolate  
and Artisan Pistachio Praline

# WHITE CHOCOLATE



## VANINI WHITE

MILK POWDER average    FAT total    COCOA BUTTER average

30% 43% 35%

FLUIDITY    CODE 8373



RECOMMENDED USES

WEIGHT - 4 kg



## EDELWEISS WHITE

MILK POWDER average    FAT total    COCOA BUTTER average

26% 36% 30%

FLUIDITY    CODE 8372



RECOMMENDED USES

WEIGHT - 4 kg



## GIADA WHITE

MILK POWDER average    FAT total    COCOA BUTTER average

22% 38% 32%

FLUIDITY    CODE 8352



RECOMMENDED USES

WEIGHT - 4 kg



### FLAVOUR

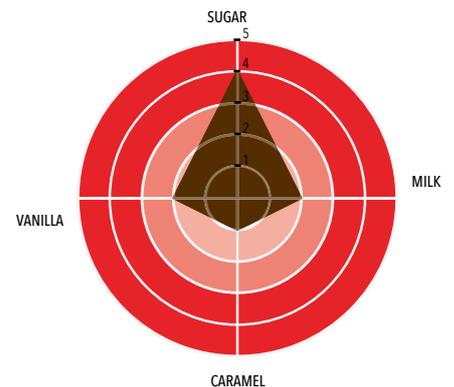
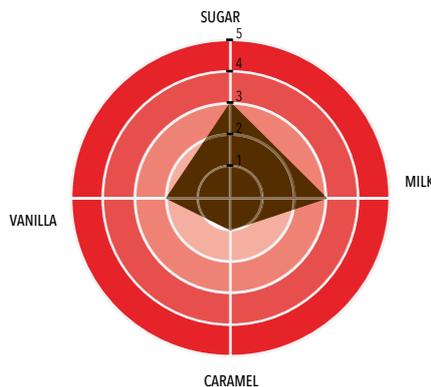
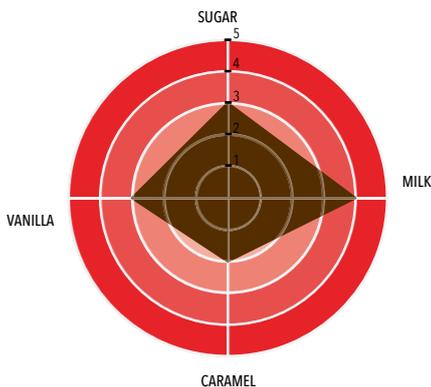
Intense flavour and well-balanced sweetness. A characteristic cleanliness to palate, typical of ICAM cocoa butter, combined with an intense aroma of milk and vanilla.

### FLAVOUR

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

### FLAVOUR

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



# WHITE CHOCOLATE WITH YOGHURT

# CARAMEL CHOCOLATE



## 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

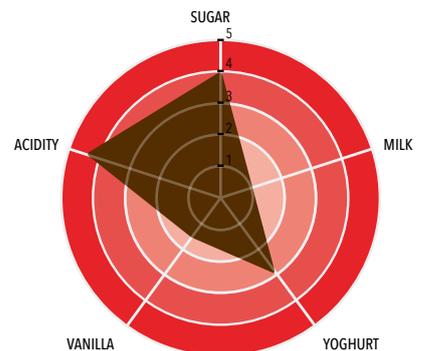
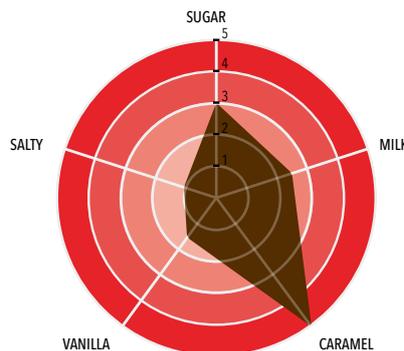
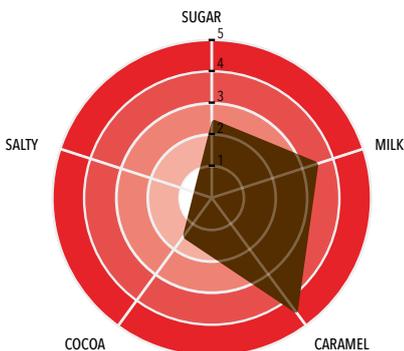
Intense toffee flavour: hints of brown caramel, cream and fresh milk, milk chocolate notes and a delicate final salty hint to cleanse the mouth. The overall result is one of great character and delicacy. Toffee-coloured.

### 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: **60%**  
COCOA BUTTER average: **33%**

FLUIDITY: 4 drops  
CODE **8323**  
RECOMMENDED USES

WEIGHT - 4 kg



### MORBIDO DARK

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

FLUIDITY: 3 drops  
CODE **8321**  
RECOMMENDED USES

WEIGHT - 4 kg



### MORBIDO WHITE

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

FLUIDITY: 3 drops  
CODE **8398**  
RECOMMENDED USES

WEIGHT - 2,5 kg



#### FLAVOUR

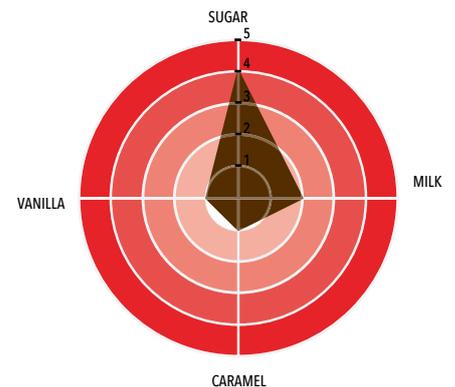
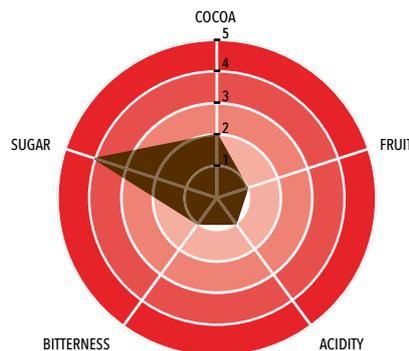
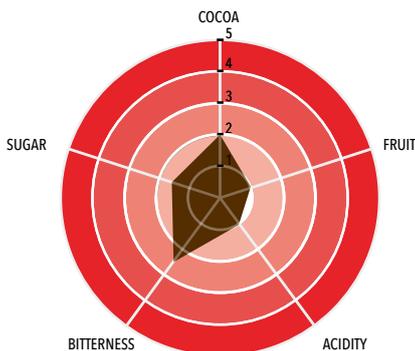
The special balance between cocoa paste and sugar provides its intense character. A distinct and lingering cocoa taste, bitter and delicately cacaoè, controlled acidity, with delicate fresh and dried fruit aromas.

#### FLAVOUR

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

#### FLAVOUR

White chocolate enriched with 8% anhydrous butter, increasing the smoothness and pliability of the recipe, as well as adding a milky creaminess to the taste. Very light ivory colour.





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



WEIGHT - 3,5 kg

CODE 8195

RECOMMENDED USES



Gluten FREE



### IGLOO CARAMEL WHITE

MILK POWDER average    FAT total    COCOA BUTTER average

**20% 51% 41%**

FLUIDITY



WEIGHT - 3,5 kg

CODE 8204

RECOMMENDED USES



Gluten FREE

**NEW**



### IGLOO PISTACHIO WHITE

MILK POWDER average    FAT total    COCOA BUTTER average

**19% 51% 40%**

FLUIDITY



WEIGHT - 3,5 kg

CODE 8122

RECOMMENDED USES



Gluten FREE

#### FLAVOUR

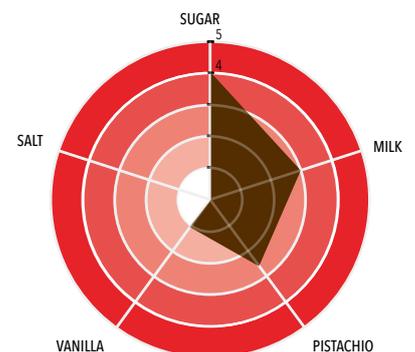
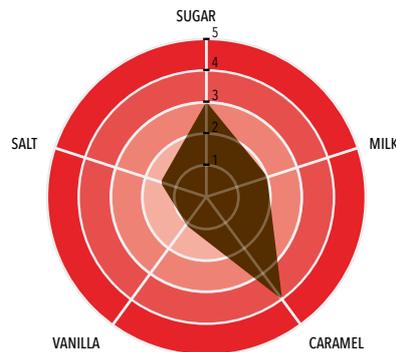
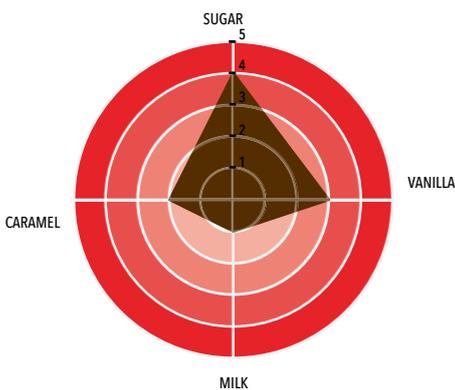
Premium quality white chocolate: intense aroma of milk and vanilla, clean taste, bright ivory colour, perfect fluidity.

#### FLAVOUR

Clear mou notes, creamy texture and slightly salty aftertaste

#### FLAVOUR

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



# CHOCOLATE FOR BAKING STABLE PRODUCTS

## CHIPS DARK



### MEDIUM CHIPS DARK

COCOA  
min

45%

COCOA BUTTER  
average

26%

CHIPS



7.500 pcs./kg

CODE 8336

RECOMMENDED USES



### MIGNON CHIPS DARK

COCOA  
min

45%

COCOA BUTTER  
average

26%

CHIPS



9.000 pcs./kg

CODE 8337

RECOMMENDED USES



## CHIPS CARAMEL



### LARGE CHIPS WHITE CARAMEL

MILK POWDER  
average

20%

FAT  
total

31%

COCOA BUTTER  
average

25%

CHIPS



1.700 pcs./kg

CODE 8284

RECOMMENDED USES



#### 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.



### MINI CHIPS DARK

COCOA  
min

45%

COCOA BUTTER  
average

26%

CHIPS



12.000 pcs./kg

CODE 8338

RECOMMENDED USES



### SPILO CHIPS DARK

COCOA  
min

45%

COCOA BUTTER  
average

26%

CHIPS



20.000 pcs./kg

CODE 8339

RECOMMENDED USES



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.

# STICKS



## CHOCOLATE BAKING STICKS DARK

COCOA min

45%

COCOA BUTTER average

26%

STICKS

ca. 8 cm / 4 g

CODE 3104

RECOMMENDED USES



Gluten FREE

ca. 375 sticks - 1,5 kg / 8 pcs.

# CHUNKS



## CHUNKS DARK

COCOA min

45%

COCOA BUTTER average

26%

CHUNKS

WEIGHT - 4 kg

CODE 8356

RECOMMENDED USES



## CHUNKS MILK

COCOA min

30%

FAT total

29%

COCOA BUTTER average

24%

CHUNKS

WEIGHT - 4 kg

CODE 8357

RECOMMENDED USES



## CHUNKS WHITE

COCOA min

26%

COCOA BUTTER average

21%

CHUNKS

WEIGHT - 4 kg

CODE 8358

RECOMMENDED USES



# 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.



### CHUNKS PISTACHIO

MILK min	COCOA BUTTER average	FAT total
24%	20%	28%

CHUNKS CODE 8567  
RECOMMENDED USES

15x15x4 mm approx  
WEIGHT - 4 kg



Gluten FREE



### CHUNKS RASPBERRY

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

CHUNKS CODE 8568  
RECOMMENDED USES

15x15x4 mm approx  
WEIGHT - 4 kg



Gluten FREE



### CHUNKS PASSION FRUIT

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

CHUNKS CODE 8402  
RECOMMENDED USES

15x15x4 mm approx  
WEIGHT - 4 kg



Gluten FREE

#### FLAVOUR

Sweet notes, associated with a slight acidity and pleasant hints of milk. Pistachio notes.

#### FLAVOUR

Clear notes of raspberry and typical acidity, followed by pleasant sweet and milky hints.

#### FLAVOUR

Intense exotic and tropical notes, typical of passion fruit. Sweet notes background.





**NEW**



**CHUNKS  
BLUEBERRY**

MILK min	COCOA BUTTER average	FAT total
<b>22%</b>	<b>20%</b>	<b>26%</b>

CHUNKS      CODE **8119**  
      RECOMMENDED USES  
 15x15x4 mm approx  
 WEIGHT - 4 kg



Gluten FREE



**CHUNKS  
MILK AND COFFEE**

MILK min	COCOA BUTTER average	FAT total
<b>18%</b>	<b>16%</b>	<b>28%</b>

CHUNKS      CODE **8472**  
      RECOMMENDED USES  
 15x15x4 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.



**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.



**Fruity Cupcake**  
 with Chocolate Nuances



# ICAM PROFESSIONAL

		% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	APPLICATIONS														
						CHOCOLATERIE					PASTRY			GELATO						
		FLUIDITY				Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Straciatella
<b>DARK CHOCOLATE COUVERTURE</b> 4kg / 3Pcs																				
8310	VANINI	72	27	44	-	●●●●●	○	●	○	○	○	○	●	●	○	○	○	○	○	○
8307	DIAMANTE	67	32	42	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8311	REGINA	61	38	39	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8312	BITTRA	60	39	36	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8316	MABEL	56	43	37	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8313	MADESIMO	52	47	35	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8314	MODELLA	52	47	32	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
8320	SUGAR FREE	60	39	37	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
<b>MILK CHOCOLATE COUVERTURE</b> 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	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
<b>VEGAN COUVERTURE</b> 4kg / 3Pcs																				
8199	CHOCORICE	45	35	39	-	●●●●●	○	○	○	○	○	○	○	○	○	○	○	○	○	○

● RECOMMENDED ○ POSSIBLE APPLICATION

# ICAM PROFESSIONAL

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

• Case 5 kg  
\* Tray 2,5 kg / 4Pcs

● RECOMMENDED ○ POSSIBLE APPLICATION

# 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

## CHOCOLATE COUVERTURE 4kg / 3Pcs

<b>8323</b>	PRO INTENSE DARK	<b>60</b>	<b>39</b>	<b>33</b>	-
<b>8321</b>	MORBIDO DARK	<b>54</b>	<b>43</b>	<b>31</b>	<b>35</b>
<b>8398*</b>	MORBIDO WHITE	-	<b>37</b>	<b>22</b>	<b>39</b>


## IGLOO CHOCOLATE FOR COATING 3,5kg Bucket

<b>8193</b>	IGLOO BITTRA DARK	<b>67</b>	<b>31</b>	<b>46</b>	<b>50</b>
<b>8194</b>	IGLOO LATTE INTENSO MILK	<b>40</b>	<b>35</b>	<b>37</b>	<b>46</b>
<b>8195</b>	IGLOO EDELWEISS WHITE	-	<b>29</b>	<b>41</b>	<b>51</b>
<b>8204</b>	IGLOO CARAMEL WHITE	-	<b>29</b>	<b>41</b>	<b>51</b>
<b>NEW 8122</b>	IGLOO PISTACHIO WHITE	-	<b>25</b>	<b>40</b>	<b>51</b>


## CHOCOLATE FOR BAKING STABLE PRODUCTS

<b>3104°</b>	STICKS DARK about 8 cm / 4 g ca. 375 sticks	<b>45</b>	<b>54</b>	<b>26</b>	-
<b>8356</b>	DARK CHOCOLATE CHUNKS	<b>45</b>	<b>54</b>	<b>26</b>	-
<b>8357</b>	MILK CHOCOLATE CHUNKS	<b>30</b>	<b>50</b>	<b>24</b>	<b>29</b>
<b>8358</b>	WHITE CHOCOLATE CHUNKS	-	<b>53</b>	<b>21</b>	<b>28</b>
<b>8567°</b>	PISTACHIO CHUNKS	-	-	<b>20</b>	<b>28</b>
<b>8568°</b>	RASPBERRY CHUNKS	-	-	<b>20</b>	<b>26</b>
<b>NEW 8402°</b>	PASSION FRUIT CHUNKS	-	-	<b>20</b>	<b>26</b>
<b>NEW 8119°</b>	BLUEBERRY CHUNKS	-	-	<b>20</b>	<b>26</b>
<b>NEW 8472°</b>	CHUNKS MILK AND COFFEE	-	-	<b>16</b>	<b>28</b>
<b>8284</b>	LARGE CHOCOLATE CHIPS WHITE CARAMEL - 1.700 pcs/kg	-	-	<b>25</b>	<b>31</b>
<b>8336</b>	DARK CHOCOLATE MEDIE CHIPS - 7.500 pcs/kg	<b>45</b>	<b>54</b>	<b>26</b>	-
<b>8337</b>	DARK CHOCOLATE MIGNON CHIPS - 9.000 pcs/kg	<b>45</b>	<b>54</b>	<b>26</b>	-
<b>8338</b>	DARK CHOCOLATE MINI CHIPS - 12.000 pcs/kg	<b>45</b>	<b>54</b>	<b>26</b>	-
<b>8339</b>	DARK CHOCOLATE SPILLO CHIPS - 20.000 pcs/kg	<b>45</b>	<b>54</b>	<b>26</b>	-


° Case da 4 kg - \* Tray 2,5 kg / 4 Pcs - ° Case da 1,5 kg / 8 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 Bejuocos 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

100%

FLUIDITY



WEIGHT - 4 kg

COCOA BUTTER  
average

54%

CODE 8382  
RECOMMENDED USES



Gluten FREE



## COCOA BUTTER IN DROPS

COCOA BUTTER  
average

100%

ACIDITY

1,5%

WEIGHT - 3,5 kg

CODE 7852  
RECOMMENDED USES



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.

### 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%

# COCOA POWDER



**COCOA 22/24** COLOUR

---

COCOA BUTTER average PH (+/-0.3)

**22/24% 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 PH (+/-0.3)

**22/24% 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 PH (+/-0.3)

**22/24% 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 PH (+/-0.3)

**10/12% 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 PH (+/-0.3) SUGAR max

**45% 6.7 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. SUGAR max

**28% 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

				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		
				WEIGHT/Pcs																
<b>COCOA PASTE AND BUTTER</b>																				
		% Cocoa butter average																		
<b>8382</b>	COCOA PASTE	<b>54</b>		●	○	○	●	○	○	○	○	○	○	○	○	○	○	○		
<b>7852</b>	COCOA BUTTER IN DROPS	<b>100</b>				○		○		○	○	○	○		○	○	○			
<b>COCOA POWDER</b>																				
			PH																	
<b>4239</b>	COCOA 22/24	<b>22 / 24</b>	<b>7.0</b>	1 kg / 10 Pcs						●	●	○	●	●	●	○	●	●		
<b>4240</b> <b>4898</b>	COCOA 22/24 DARK	<b>22 / 24</b>	<b>8.0</b>	1 kg / 10 Pcs 5 kg / 4 Pcs						●	●	○	●	●	●	○	●	●		
<b>4238</b> <b>4897</b>	COCOA 22/24 DARK VANILLA	<b>22 / 24</b>	<b>8.0</b>	1 kg / 10 Pcs 5 kg / 4 Pcs						●	●	○	●	●	●	○	●	●		
<b>4839</b>	COCOA 10/12 LOW FAT	<b>10 / 12</b>	<b>7.3</b>	1 kg / 10 Pcs						●	●	○	●	●	●	○	●	●		
<b>4832</b>	SUGARED COCOA 53% max SUGAR	<b>11</b>	<b>6.7</b>	1 kg / 10 Pcs						●	●	○	○	○	○	○	○	○		
<b>4108</b>	CACAO BAR for hot chocolate 57% max sugar	<b>2</b>		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 karité 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
<b>25%</b>	<b>37%</b>	<b>6%</b>

STRUCTURE: Soft spreadable cream. CODE: 7550. RECOMMENDED USES:

WEIGHT - 10kg

- Gluten FREE
- No hydrogenated fats



**ZEROP FILLMILK**

LACTIC MATTER	FAT total
<b>22%</b>	<b>34%</b>

STRUCTURE: Soft spreadable cream. CODE: 7552. RECOMMENDED USES:

WEIGHT - 10kg

- 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 karité 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, parfais, soufflé and glassé.

## DESCRIPTION

Basic cream with a delicate milky taste which perfectly blends with spices, essential oils, fat soluble flavourings. Contains karité 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



## 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



## 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

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

Use pure as a filling or as an additional element in confectionary for creating various fillings, in particular for "post" baking recipes. May be used as variegation in ice cream.

8% lactic matter.

### DESCRIPTION

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

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

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

### DESCRIPTION

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



## CREMICAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
<b>7%</b>	<b>32%</b>	<b>14%</b>

**STRUCTURE**  
Highly malleable  
spreading cream.

**CODE 7554**  
RECOMMENDED USES

**WEIGHT - 10 kg**



- Gluten FREE
- No hydrogenated fats



## NOCCIOLITA

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
<b>5%</b>	<b>35%</b>	<b>14%</b>

**STRUCTURE**  
Spreadable and baking  
stable cream.

**CODE 7555**  
RECOMMENDED USES

**WEIGHT - 10 kg**



- Gluten FREE



## FARCINETTE

LOW FAT COCOA POWDER average	FAT total	HAZELNUT paste
<b>8%</b>	<b>38%</b>	<b>7%</b>

**STRUCTURE**  
Spreadable cream  
for filling.

**CODE 7556**  
RECOMMENDED USES

**WEIGHT - 6 kg**



- Gluten FREE



### DESCRIPTION

The high percentage of hazelnut (14%) and a special roasting process give it a distinctive flavour and aroma. Glossy, shiny appearance. Use pure as a filling or with chocolate to give it additional structure. Excellent with the inclusions. In pastry, well suited for adding flavour to creams. 7% lactic matter.

### DESCRIPTION

Authentic and natural hazelnut flavour, provided thanks to its high percentage of Italian hazelnut paste, which has in itself a naturally intense and clean flavour, with no artificial flavourings. A touch of vanilla completes its taste profile. Ready to use as is. May be used in baking recipes, pre or post cooking, with excellent technical performance. Maintains its structure even after the high temperatures. May also be used as cold fillings. Excellent also for small glazing and decorations. 5% lactic matter.

### 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
<b>1%</b>	<b>43%</b>	<b>22%</b>

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
<b>25%</b>	<b>37%</b>	<b>6%</b>

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
<b>26%</b>	<b>39%</b>

STRUCTURE Smooth and spreadable cream  
 CODE **7558**  
 RECOMMENDED USES

WEIGHT - 10 kg



- Gluten FREE
- No hydrogenated fats



#### 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, parfais, soufflés and glacés.

# CREAMS



## 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



## 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



## 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



### 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.

### 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 profiterole, cakes and small pastry - use at 35°C for better fluidity. For pralines as filling to be used alone or added with chocolate (approximately 35%) to give it more structure. Perfect in addition of inclusions.

### DESCRIPTION

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.

# HAZELNUT PASTE



## CARAMEL CREAM

LOW FAT COCOA POWDER average	LACTIC MATTER average	FAT total	CARAMEL POWDER
3%	11%	41%	8%

**STRUCTURE**  
Compact and melting cream.

**CODE 7568**  
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

### DESCRIPTION

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

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

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

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

### 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.



**NEW**

## NOCCIOCHIARA CREAM



SCAN THE QR CODE AND DISCOVER THE NEW PRODUCT

# COATINGS



## GLASOVER ICE DARK ZERO P

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.



## 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.



**Dark chocolate and vanilla cones**  
with Glasover Ice Dark ZeroP



### 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



### 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



### GLASOVER WHITE

FAT  
total

36%

#### STRUCTURE

Excellent shine  
and snap.

CODE 7810

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.

#### DESCRIPTION

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

#### DESCRIPTION

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

# ICAM PROFESSIONAL

CREAMS				CHOCOLATERIE							PASTRY					GELATO			
	TASTE	COLOUR	BUCKET WEIGHT	Moulding	Hollow shapes	Coatings	Ganaches	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella	
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				●			○	●	○	○	○	○			○	
7568	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, crunchy flakes and chocolate covered drops. May be used in chocolate, pastries and ice cream as layers, inclusions, in ganache and fillings, ice cream and chilled desserts. A crunchiness that enriches the flavour and makes mignon, cakes and many other types of dessert more elegant and refined.



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



## 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.



**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 CODE 3084  
 4 kg



**MICRO SHAVINGS**  
**YELLOW**

PACKAGE CODE 3087  
 4 kg



**MICRO SHAVINGS**  
**DARK CHOCOLATE**

PACKAGE CODE 3096  
 4 kg



**MICRO SHAVINGS**  
**MILK CHOCOLATE**

PACKAGE CODE 3090  
 4 kg



**MICRO SHAVINGS**  
**WHITE CHOCOLATE**

PACKAGE CODE 3091  
 4 kg



**SPRINKLES**  
**DARK CHOCOLATE**

PACKAGE      CODE    7885  
3 kg



**SPRINKLES**  
**MILK CHOCOLATE**

PACKAGE      CODE    7891  
3 kg



**WHITE SPRINKLES BASED**  
**ON COCOA BUTTER**

PACKAGE      CODE    7892  
3 kg



**FLAKES**  
**DARK CHOCOLATE**

PACKAGE      CODE    7887  
3 kg



**FLAKES**  
**MILK CHOCOLATE**

PACKAGE      CODE    7893  
3 kg



**WHITE FLAKES BASED**  
**ON COCOA BUTTER**

PACKAGE      CODE    7889  
3 kg



# 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.



**NEW**

## MINI TRUFFLE SHELLS DARK

COCOA min  
**45%**

Diameter 19 mm  
Weight 1,2 g

PACKAGE CODE 7934  
1080 Pcs.



**NEW**

## MINI TRUFFLE SHELLS MILK

COCOA min  
**36%**

Diameter 19 mm  
Weight 1,2 g

PACKAGE CODE 7933  
1080 Pcs.



**NEW**

## MINI TRUFFLE SHELLS WHITE

COCOA BUTTER average  
**32%**

Diameter 19 mm  
Weight 1,2 g

PACKAGE CODE 7935  
1080 Pcs.



## TRUFFLE SHELLS DARK

COCOA min  
**45%**

Diameter 25 mm  
Weight 2,7 g

PACKAGE CODE 7873  
504 Pcs.



## TRUFFLE SHELLS MILK

COCOA min  
**35%**

Diameter 25 mm  
Weight 2,7 g

PACKAGE CODE 7872  
504 Pcs.



## TRUFFLE SHELLS WHITE

COCOA BUTTER average  
**32%**

Diameter 25 mm  
Weight 2,7 g

PACKAGE CODE 7874  
504 Pcs.



## TRUFFLE LIQUEUR SHELLS DARK

COCOA min  
**62%**

Diameter 25 mm  
Weight 4,2 g

PACKAGE CODE 7865  
441 Pcs.



## CREAM CUPS

COCOA min  
**43%**

Diameter 35 mm  
Height 25 mm

PACKAGE CODE 3048  
432 Pcs.



## COFFEE CUPS

COCOA min  
**43%**

Diameter 45 mm  
Height 20 mm

PACKAGE CODE 3159  
168 Pcs.

**AGOSTONI**  
CIOCCOLATO ITALIANO DAL 1946





**AGOSTONI**  
CIOCCOLATO ITALIANO DAL 1946



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