

PROFESSIONAL PRODUCTS HANDBOOK

1	40	OSTONI			4GE					СНО	COLA	TERIE			PAS	TRY	d	SELAT	го		
	GR	RAND CRU	% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Lecithin free	ELLIDID/	Moulding	Hollow shapes Coatings	Ganache	One-shot	Hot chocolate	Creams and mousses	Baking bases	icing/ Glazing Decorations	Baking stable Ingredients	Coating	Stracciatella		
			04	40		g / 3		FLUIDITY	2								8 <u>-</u>				
	6817	BAGUA NATIVO	81		45	-														MALAL MALA	
	6802	LOS PALMARITOS	75	24	45	-						00								K SALAL	
	6805	SUR DEL LAGO	72	27	44	-			\bigcirc			OC								K 🍇	
	6804	PACHIZA	70	29	40	-						\circ						0	0	K 🍇	. Veran & 📮
	6803	LOS BEJUCOS	70	29	47	-			0			\circ						0	0	K 🍇	. <u>Kan</u> 😿 🐌
	6806	CHIMELB	65	34	40	-						\circ						0	0	K 🍇	. 🎉 🧭 🦫
	MILK C	CHOCOLATE COUVERTURE			4kg	g / 3	pcs														
	6820	LOS BEJUCOS	46	30	36	42						0						0	0	K D ®	IICB C
	6821	PACHIZA	39	35	30	37			0			\circ						0	0	K D 	ice.
	coco	A PASTE			4kg	j / 3	pcs														
	6843	BAGUA NATIVO	100	-	54	-		00000		\bigcirc				0			0			K 🍇	GLUTEN FREE
	6842	LOS BEJUCOS	100	-	54	-		0000		00		C		0						K ₩	. Karana da kara
	6840	SUR DEL LAGO	100	-	54	-		0000		00		C		0			0			K S	GLUTEN FREE
		NGLE-ORIGI CHOCOLATE COUVERTURE	N		4k	g / 3	pcs								REC	ОММ	ENDE) (<i>)</i> P	OSSIBLE	APPLICATION
	6810	UGANDA	78	21	43	-				00		\circ							0	K 🍇	. % . & (
	6811	DOMINICANA	75	24	47	_		0000	(00							0		. % (2)
	6812	NACIONAL ARRIBA	74	25	45	_						\bigcirc			\mathcal{C}				\bigcirc	K 🍇	
	6813	MADAGASCAR		29		_						\bigcirc			$\frac{1}{2}$				0		· ½ & •
	6814	SÃO TOMÉ		29	42	_						00							0		. %
	6815	MESSICO	68	32	42	-			0			00							0		. % & •
NEW	6816	CUBA	66	33	40	-			0			\circ			0				0	K 🌉	. % & @
	MILK (CHOCOLATE COUVERTURE			4kg	g / 3	pcs														
NEW	8401	MADAGASCAR	40	34	37	44			0		0	\circ						0	0	KD 🕻	is.
	coco	A PASTE			4kç	g / 3	pcs														
													_								
	6845	NACIONAL ARRIBA	100	-	54	-				\bigcirc			O	0	$\supset \mid C$					K ALAL	. Kan Gluten
		NACIONAL ARRIBA UGANDA	100			-													•		GLUTEN FREE
	6845 6846		100	-	54 54	-															
	6845 6846	UGANDA	100	- coa but	54 54	-															. Kanada Gluten
	6845 6846 COCO	UGANDA A POWDER 1kg / 5 pcs	100	- coa but	54 54 tter AVE	-	PH													K AAAA	GLITEN
	6845 6846 COCO 4620 4621	UGANDA A POWDER 1kg / 5 pcs PERU	100	- coa but	54 54 tter AVE / 12 / 24	-	рн 5.5 8.0													K MAAA	GLITEN

AGOSTONI			35					С	нос	:OL4	ATER	RIE			PA	ASTR	Ϋ́		G	ELAT	го	
ORGANIC	% Cocoa MIN	% Sugar MAX	% Cocoa butter AVERAGE	% Total fat AVERAGE	Leathin free		Moulding	Hollow shapes	Coatings	Ganache	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	lcing/Glazing	Decorations	ng stable	Ingredients	ting	Stracciatella	
CHOCOLATE COUVERTURE			4k	g / 3	pcs	FLUIDITY	Mou	Ho	Coat	Gan	One	Coat	Hot	Crea	Baki	lcing	Dec	Baking	Ingre	Coating	Strac	
6850 DARK (150A)	70	29	40	-							0	0				0	0			0	0	REAL TO THE REAL T
6851 MILK	32	40	28	35		6666					0					0	0	0				MD & BB
6852 WHITE	-	41	30	38				0	0		0						0			0	0	K D № EB
COCOA NIBS		2,	,5kg	- 3/6	mm																	
1917 COCOA NIBS	100	-	-	-										0		0						GLUTEN FREE

RECOMMENDED POSSIBLE APPLICATION

PRALINES

	PRALIN	NES	% DRIED FRUIT	COLOUR	WEIGHT									
	7327	ARTISAN HAZELNUT	Hazelnut 55%		5 kg			C			D	0	0	GLUTEN FREE
	7344	FINE TGT HAZELNUT	Hazelnut 55%		5 kg			C			D	0	0	GLUTEN FREE
	7592	ARTISAN ROASTED ALMOND	Almond 55%		5 kg			C			D	0	0	GLUTEN FREE
	7343	ARTISAN PISTACHIO	Pistachio 60%		2,5 kg			C			D	0	0	GLUTEN FREE
	7595	CRUNCHY COCONUT	Almond 38%		2,5 kg			C				0	0	
	7596	CRUNCHY EXOTIC	Almond 43%		2,5 kg			C			D	0	0	
EW	7591	RED FRUITS	Almond 51%	1.	2,5 kg			C			D	0	0	

RECOMMENDED OPOSSIBLE APPLICATION

AGOSTONI CHOCOLATE: THE NEW DIMENSION OF EXCELLENCE

Experience, passion, family tradition: this is the Agostoni brand.

Agostoni chocolate is created for professionals from all over the world, who seek excellence in every creation: for those who want more, for those who know how to go beyond! Grand Cru, Monorigine and Organic: the perfect product, 100% Made in Italy, technically perfect, organoleptically exciting.

GRAND CRU

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

SINGLE-ORIGIN

This range summarises the Agostoni ideal of genuine sustainability: quality of life and a quality product, virtuous economic growth and a vision for the future, both for consumers and the people involved in production.

ORGANIC

We believe in respecting nature at every step of production and guaranteeing the traceability of each and every ingredient with a fully-certified production line.

PRALINES

A complete range of perfect Italian artisan pralines, dedicated to the most demanding professionals, created from the finest raw materials combined with precise production processes.





CHOCOLATE IS A FORM OF ART





CHOCOLATE

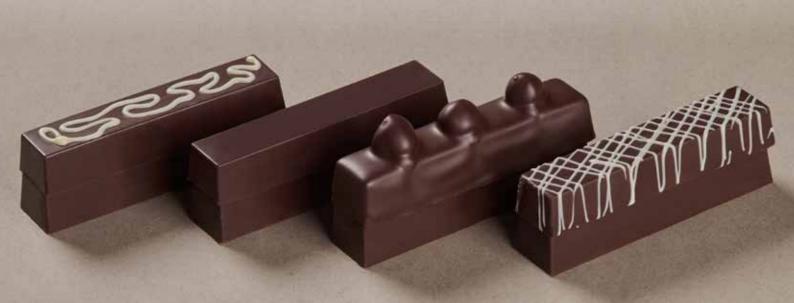
A wide range of couverture: dark, milk, gianduja and white chocolate, all created to be in keeping with the demands of the best chocolate, confectionary and gelato recipes. To complete the range, Linea Pro is a proposal of chocolate recipes specifically designed to ensure perfect technical yields in specific uses and offer real and usefull tools to support your creativity.

COCOA POWDER, PASTE, 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.

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: creams, prepared with sunflower and karitè oil, in full respect of the environment and sensitive as ever to the latest evolutions in nutrition.





% Cocoa butter AVERAGE % Total fat AVERAGE

DARK	CHOCOLATE COUVERTURE		4kg	g / 3	pcs
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	-
MILK C	HOCOLATE COUVERTURE		4kg	/3	pcs
8349	AMBRA	40	29	38	46
8341	VANINI	39	28	36	46
8348	REGINA	35	40	31	38
8342	CHIARA	33	36	30	37
8343	PRESTIGE	32	40	30	34
8344	MODELLA	30	40	25	31
8350	SUGAR FREE	36	41	31	36
VEGAN	N COUVERTURE		4k	g / 3	pcs
8199	CHOCORICE	45	35	39	-
GIAND	UJA CHOCOLATE				
8237•	GIANDUJA DARK	32	43	26	40
8396*	GIANDUJA DARK	32	43	26	40
8395*	GIANDUJA MILK	26	30	24	45
WHITE	CHOCOLATE		4kç	/ 3	pcs
8373	VANINI	-	34	35	43
8372	EDELWEISS	-	36	30	36
8352	GIADA	-	45	32	38
CARAN	MEL CHOCOLATE		4kg	/3	ocs
8269	CARAMEL (MILK)	33	34	31	37
8288	VANINI AURUM (WHITE)	-	34	35	43
WHITE	CHOCOLATE WITH YOGHURT		4k	g / 3	pcs
8198	СНОСОУО	-	30	32	38

		CI	нос	OLA	TER	ΙE			PA	ASTR	RΥ		GI	ELAT	О				
FLUIDITY	Moulding	Hollow shapes	Coatings	Ganache	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	lcing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella				
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RECOMMENDED OPOSSIBLE APPLICATION

^{• 8237} case 5 kg * 8395/8396 tray 2,5 kg / 4 pcs



CHOCOLATE

PRO INTENSE DARK

MORBIDO DARK

MORBIDO WHITE

8323

8321

	% Cocoa MIN	% Sugar MAX	% Cocoa butte	% Total fat AVE
		4k	g / 3	pcs
	60	39	33	-
	54	43	31	35
	-	37	22	39
INGS		3,5k	g Bu	cket

m	IGLOO	CHOCOLATE FOR COATINGS		3,5k	g Bu	ket
Z	8193	IGLOO BITTRA DARK	67	31	46	50
_	8194	IGLOO LATTE INTENSO MILK	40	35	37	46
	8195	IGLOO EDELWEISS WHITE	-	29	41	51
	8204	IGLOO CARAMEL WHITE	-	29	41	51
NEW	8122	IGLOO PISTACHIO WHITE	-	25	40	51

СНОСС	DLATE FOR BAKING STABLE PRO	DUC.	TS 4	kg / 3	3 pcs
3104°	BAKING STICKS DARK about 8 cm / 4 g ca. 375 sticks	45	54	26	-
8356	DARK CHOCOLATE CHUNKS	45	54	26	-
8357	MILK CHOCOLATE CHUNKS	30	50	24	29
8358	WHITE CHOCOLATE CHUNKS	-	53	21	28
8567°	PISTACHIO CHOCOLATE CHUNKS	-	-	20	28
8568°	RASPBERRY CHOCOLATE CHUNKS	-	-	20	26
8402°	PASSION FRUIT CHOCOLATE CHUNKS	-	-	20	26
8119°	BLUEBERRY CHOCOLATE CHUNKS	-	-	20	26
8472°	MILK AND COFFE CHOCOLATE CHUNKS	-	-	16	28
8284	LARGE CHOCOLATE CHIPS WHITE CARAMEL - 1.700pcs/kg	-	-	25	31
8336	MEDIUM DARK CHOCOLATE CHIPS - 7.500pcs/kg	45	54	26	-
8337	MIGNON DARK CHOCOLATE CHIPS - 9.000pcs/kg	45	54	26	-
8338	MINI DARK CHOCOLATE CHIPS - 12.000pcs/kg	45	54	26	-
8339	SPILLO DARK CHOCOLATE CHIPS - 20.000pcs/kg	45	54	26	-

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FLUIDITY	Moulding	Hollow shapes	Coatings	Ganache	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciatella		
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coco	A PASTE AND BUTTER	% Cocoa butter AVERAGE		WEIGHT/ pcs													
8382	COCOA PASTE	54		4 kg/3 pcs		\supset)	0	0	0	0	0	0			MALAL GLUTEN FREE
7852	COCOA BUTTER IN DROPS	100		Bucket 3.5 kg			0)	0		0	0	0	0			GLUTEN FREE
coco	A POWDER		PH														
4239	COCOA 22/24	22 / 24	7.0	1 kg / 10 pcs							0						GLUTEN FREE
4240 4898	COCOA 22/24 DARK	22 / 24	8.0	1 kg / 10 pcs 5 kg / 4 pcs							0						GLUTEN FREE
4238 4897	COCOA 22/24 VANILLA FLAVOUR	22 / 24	8.0	1 kg / 10 pcs 5 kg / 4 pcs							0						GLUTEN FREE
4839	COCOA 10/12 LOW FAT	10 / 12	7.3	1 kg / 10 pcs							0						GLUTEN FREE
4832	SUGARED COCOA 53% max SUGAR	11	6.7	1 kg / 10 pcs							0	0	0	0			GINIEN CHIEF
4108	CACAOBAR Cocoa min 28%	2		1 kg/5 pcs													GLUTEN FREE







	Cŀ	ЮС	OLA	TER	ΙE			P/	STR	Y		GEL	ATO
D	hapes				pan	colate	and mousses	ases	azing	ons	table	nts	ella

CREA	//S	TASTE	COLOUR	BUCKET	Mouldin	Hollow s	Coatings	Ganache	One-sho	Coating-	Hot choo	Creams	Baking b	Icing/Gl	Decorati	Baking s	Ingredie	Coating	Stracciat	
7550	ZEROP DARK CREAM	Cocoa		10 kg							O		0	0	0	0	0			MD PREE GLUTEN
7552	FILLMILK ZEROP	White chocolate		10 kg							0		0			0				MD RALAL GLUTEN
7564	CLOE ZEROP	Pistachio		6 kg							O		0		0	0		0	O	GLUTEN FREE
7551	ZEROP HAZELNUT CREAM	Hazelnut		10 kg							O		0	0	0	0	0			MALAL GLUTEN FREE
7553	NOSETTA ZEROP	Gianduja		6 kg							O		0	•	0	0	0	0	O	HALAL GUUTEN FREE
7554	CREMICAM	Hazelnut		10 kg							O		0	0	0	0	0			D SILVEN FREE
7555	NOCCIOLITA	Hazelnut		10 kg							O	O	0	0						MAAA GUTEN
7556	FARCINETTE CREAM	Hazelnut		6 kg							0		0	•	0	0	0	0	O	GLUTEN FREE
7557	ELISA CREAM	Cocoa		10 kg							0		0	0		0	0			D SEE GLUTEN
7558	EXTRA DARK CREAM	Cocoa		10 kg							0		0	0		0	0			MD PREE GUTEN
7559	MORESKA CREAM	Cocoa		6 kg							O		0	•	0	0	0	0	O	D SELECTION GLUTEN FREE
7560	ICAM DARK CHOCOLATE ICING	Chocolate		6 kg							O							0	O	MALAL GLUTEN FREE
7562	VANINI CREAM	Hazelnut praliné		6 kg							O		0	•		0	0	0		MD SHALAL GLUTEN FREE
7563	EDELWEISS WHITE CREAM	White chocolate		6 kg							O		0	•		0		0		MD SHEE GLUTEN
7568	CARAMEL CREAM	Caramel		6 kg							O		0	•		0				GLUTEN FREE
NEW	NOCCIOCHIARA CREAM	Hazelnut		6 kg											0					GLUTEN FREE
1862	HAZELNUT PASTE	Hazelnut		5 kg							O		•					0		GLUTEN FREE
COATI	NGS																			
7567	GLASOVER ICE DARK ZEROP	Cocoa		6 kg																MD FREE GLUTEN
7833	GLASOVER PRESTIGE DARK	Dark chocolate	5 kg	ı/2 bags								O	0					0	0	GLUTEN FREE
7804	GLASOVER DARK	Dark chocolate	5 kg	ı/2 bags								O	0					0	0	GLUTEN FREE

RECOMMENDED OPOSSIBLE APPLICATION

GLUTEN FREE

GLUTEN FREE

CERTIFICATIONS KEY:

GLASOVER MILK

GLASOVER WHITE



7809

7810







Milk and cocoa

Milk and vanilla



5 kg/2 bags

5 kg/2 bags







Kosher dairy

Spiga barrata - AIC Gluten free

Lactose and milk free

Vegan

Organic

Organic for USA market



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.





ICAM S.p.A. - Italy

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@icamforprofessionals

