

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946







































































PROFESSIONAL
PRODUCTS
HANDBOOK

GRAND CRU

DARK CHOCOLATE COUVERTURE							4kg / 3 pcs			FLUIDITY		Mould	Hollow	Coating	Ganache	One-step	Coating	Hot chocolate	Cream	Baking	Long-lasting	Decorative	Baking	Ingredients	Coating	Stracciatella																																																																																																																																																																																																																																																																																																									
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ORGANIC

% Cocoa MIN
% Sugar MAX
% Cocoa butter AVERAGE
% Total fat AVERAGE
Lecithin free

CHOCOLATE COUVERTURE								4kg / 3 pcs		FLUIDITY		Mould	Hollow	Coating	Ganache	One-shot	Coating	Hot chocolate	Creams	Baking	Icing/Glazing	Decorations	Baking	Ingredients	Coating	Stracciatella						
6850	DARK			70	29	40	-																									
6851	MILK			32	40	28	35																				D					
6852	WHITE			-	41	30	38																				D					
COCOA NIBS								2,5kg - 3/6mm																								
1917	COCOA NIBS			100	-	-	-																									GLUTEN FREE

RECOMMENDED POSSIBLE APPLICATION

PRALINES

PRALINES	% DRIED FRUIT	COLOUR	WEIGHT																								
7327	ARTISAN HAZELNUT	Hazelnut 55%	5 kg																							GLUTEN FREE	
7344	FINE TGT HAZELNUT	Hazelnut 55%	5 kg																							GLUTEN FREE	
7592	ARTISAN ROASTED ALMOND	Almond 55%	5 kg																							GLUTEN FREE	
7343	ARTISAN PISTACHIO	Pistachio 60%	2,5 kg																							GLUTEN FREE	
7595	CRUNCHY COCONUT	Almond 38%	2,5 kg																								
7596	CRUNCHY EXOTIC	Almond 43%	2,5 kg																								
NEW 7591	RED FRUITS	Almond 51%	2,5 kg																								

RECOMMENDED POSSIBLE 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, gianduia 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 useful 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 karité oil, in full respect of the environment and sensitive as ever to the latest evolutions in nutrition.



FLUIDITY	CHOCOLATERIE							PASTRY					GELATO					
	Moulding	Hollow shapes	Coatings	Ganache	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Stracciella			
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- RECOMMENDED ○ POSSIBLE APPLICATION

IGLOO CHOCOLATE FOR COATINGS			3,5kg Bucket		
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
8122	IGLOO PISTACHIO WHITE	-	25	40	51

COCOA PASTE AND BUTTER		% Cocoa butter AVERAGE
8382	COCOA PASTE	54
7852	COCOA BUTTER IN DROPS	100

° 8567/8568 case 4 kg - * 8398 tray 2,5 kg / 4 pcs - • 3104 case 1,5 Kg / 8 pcs




























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COCOA PASTE AND BUTTER		% Cocoa butter AVERAGE		WEIGHT/ pcs																	GLUTEN FREE
8382	COCOA PASTE	54		4 kg / 3 pcs																	K D HACCP GLUTEN FREE
7852	COCOA BUTTER IN DROPS	100		Bucket 3.5 kg																	GLUTEN FREE

[illegible]

● RECOMMENDED ○ POSSIBLE APPLICATION

				CHOCOLATERIE							PASTRY					GELATO			
				Moulding	Hollow shapes	Coatings	Ganache	One-shot	Coating-pan	Hot chocolate	Creams and mousses	Baking bases	Icing/Glazing	Decorations	Baking stable	Ingredients	Coating	Straciatella	
CREAMS				TASTE	COLOUR	BUCKET													
7550	ZEROP DARK CREAM	Cocoa		10 kg															 D  GLUTEN FREE
7552	FILLMILK ZEROP	White chocolate		10 kg															 D  GLUTEN FREE
7564	CLOE ZEROP	Pistachio		6 kg															GLUTEN FREE
7551	ZEROP HAZELNUT CREAM	Hazelnut		10 kg															 D  GLUTEN FREE
7553	NOSETTA ZEROP	Gianduja		6 kg															 D  GLUTEN FREE
7554	CREMICAM	Hazelnut		10 kg															 D  GLUTEN FREE
7555	NOCCIOLITA	Hazelnut		10 kg															 D  GLUTEN FREE
7556	FARCINETTE CREAM	Hazelnut		6 kg															GLUTEN FREE
7557	ELISA CREAM	Cocoa		10 kg															 D  GLUTEN FREE
7558	EXTRA DARK CREAM	Cocoa		10 kg															 D  GLUTEN FREE
7559	MORESKA CREAM	Cocoa		6 kg															 D  GLUTEN FREE
7560	ICAM DARK CHOCOLATE ICING	Chocolate		6 kg															 D  GLUTEN FREE
7562	VANINI CREAM	Hazelnut praliné		6 kg															 D  GLUTEN FREE
7563	EDELWEISS WHITE CREAM	White chocolate		6 kg															 D  GLUTEN FREE
7568	CARAMEL CREAM	Caramel		6 kg															GLUTEN FREE
 1862	NOCCIOCHIARA CREAM	Hazelnut		6 kg															GLUTEN FREE
1862	HAZELNUT PASTE	Hazelnut		5 kg															GLUTEN FREE
COATINGS																			
7567	GLASOVER ICE DARK ZEROP	Cocoa		6 kg															 D  GLUTEN FREE
7833	GLASOVER PRESTIGE DARK	Dark chocolate		5 kg / 2 bags															GLUTEN FREE
7804	GLASOVER DARK	Dark chocolate		5 kg / 2 bags															GLUTEN FREE
7809	GLASOVER MILK	Milk and cocoa		5 kg / 2 bags															GLUTEN FREE
7810	GLASOVER WHITE	Milk and vanilla		5 kg / 2 bags															GLUTEN FREE

 RECOMMENDED  POSSIBLE APPLICATION

CERTIFICATIONS KEY:



Kosher



Kosher dairy



Halal



Spiga barrata - AIC
Gluten free



Lactose and
milk free



Vegan



Organic



Organic for USA
market



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.

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



ICAM S.p.A. - Italy

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