

AGOSTONI

CIOCCOLATO ITALIANO DAL 1946



THE ORIGINS

GRAND CRU IDUKKI DARK 67%

Idukki District - India. In the southern part of India, in the Kerala region, there is a lush and fertile area, with a long tradition of spice trading in the Idukki district. The unique nature of this land, and its climatic conditions, characterised by abundant rains at an altitude of between 700 and 1000 m, make it ideal for the cultivation of a cocoa that is full of potential. The cocoa grows together with other fruit trees such as coconut, papaya, mango and banana, as well as spices such as black pepper, nutmeg and cardamom, that all contribute to the rich aromatic profile. As well as the methods used in the cultivation of this product, meticulous processing methods are followed to ensure quality and traceability. The centralized fermentation point is located in an area at the lowest altitude to encourage the product to dry out in the most efficient and natural way possible. The cocoa beans are left to ferment for 5-6 days in three level cases made of Jackfruit wood. Subsequently, they are left to dry out on tables under panels designed to avoid any kind of contamination, and turned at regular intervals to ensure that they are dried evenly. This results in cocoa beans that are of a ruddy brown colour, and always hand-selected.



IDUKKI DARK

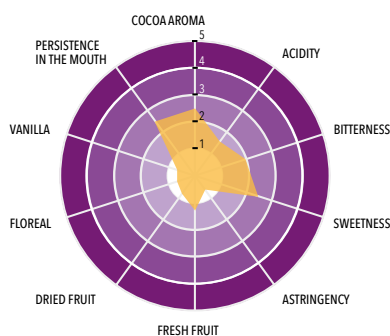
COCOA min.
67%

COCOA BUTTER average
41%

FLUIDITY
👉👉👉

RECOMMENDED USES

WEIGHT CODE
4 kg 8032



DESCRIPTION

Pleasant initial acidic note, followed by bitter and sweet notes. Light aftertaste of fruit, fresh and dried, and hint of floral.

Lecithin FREE.

CERTIFICATIONS



BOLIVIA DARK

COCOA min.
73%

COCOA BUTTER average
44%

FLUIDITY
👉👉👉

RECOMMENDED USES

WEIGHT CODE
4 kg 8028



SINGLE-ORIGIN BOLIVIA DARK 73%

Bolivia. Here, in the 70s, a time of serious economic and social crisis, entire families emigrated from other areas of the country. Thus began a cooperative system of cocoa cultivation and processing, with particular attention to the social aspect of the communities involved.

Today, the focus is placed on developing projects aimed at the diversification of farming techniques and the biodiversity of the agricultural heritage of the region, ensuring the local communities income from products such as bananas or citrus-fruits (grown together with the cocoa) sold in the local markets.

The fermentation period changes according to the genetic structure; from three to four days for the Criollo variety native to Bolivia, to seven to nine days for the crossbreeds, according to the weather and other external factors.

The cocoa beans are left to ferment in wooden cases, with small holes at the bottom to allow the pulp to easily drain away. The cases are turned three times, once every 48 hours, and subsequently every 24 hours.

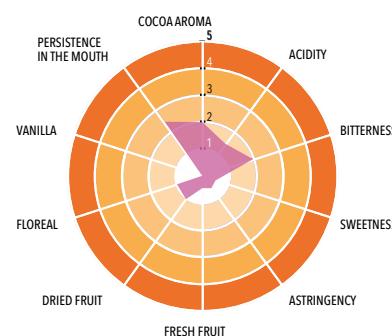
After the fermentation is complete, the cocoa beans are dried and raked four or five times a day to ensure a uniform quality.

DESCRIPTION

Balancing acidity and bitterness. Medium sweet. Predominant notes of dried fruit and light floral aftertaste.

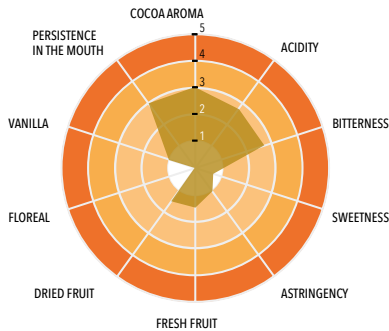
Lecithin FREE.

CERTIFICATIONS



SINGLE-ORIGIN MARAÑÓN COCOA PASTE

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



DESCRIPTION

Balanced bitterness and acidity at the beginner. Light sweetness. Notes of fresh and dried fruit. **Gluten FREE.**

CERTIFICATIONS



MARAÑÓN COCOA PASTE

COCOA min. **100%** COCOA BUTTER average **54%**

FLUIDITY

RECOMMENDED USES



WEIGHT CODE
 4 kg 7999



CHIMELB COCOA PASTE

COCOA min. **100%** COCOA BUTTER average **53%**

FLUIDITY

RECOMMENDED USES

WEIGHT CODE
 4 kg 8027

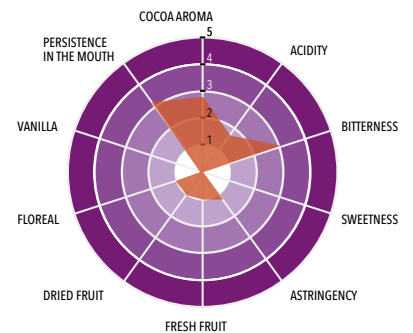
GRAND CRU CHIMELB COCOA PASTE

Chimelb, Guatemala. 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.

DESCRIPTION

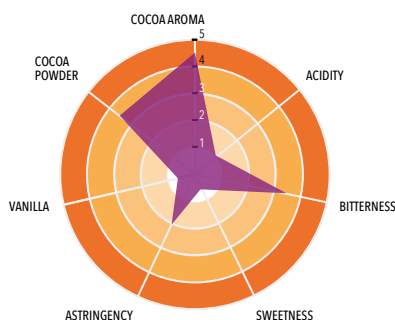
Light acidic notes, distinctive bitterness. Light floral and notes of fresh and dried fruit. **Lecithin FREE. Gluten FREE.**

CERTIFICATIONS



SINGLE-ORIGIN DOMINICANA COCOA POWDER

Dominican Republic. 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.



DESCRIPTION

Enveloping flavour of cocoa and chocolate for an intense taste. Dark brown, reddish colour. **Gluten FREE.**

CERTIFICATIONS



DOMINICANA COCOA POWDER

COCOA BUTTER average **10/12%** PH (+/- 3%) **7.3**

COLOUR RECOMMENDED USES



WEIGHT CODE
 1 kg 4935

Mexico

Dark chocolate
Couverture 68%

Cuba

Dark Chocolate
Couverture 66%

Dominican Republic

Dark Chocolate
Couverture 75%

Cocoa Powder 10/12

NEW

Dominican Republic

Los Bejucos

Dark Chocolate
Couverture 70%

Milk Chocolate
Couverture 46%

Venezuela

Sur del Lago

Dark Chocolate
couverture 72%

Cocoa Paste

Guatemala

Chimelb

Dark Chocolate
Couverture 65%

Cocoa Paste

NEW

Peru

Bagua Nativo

Dark Chocolate
Couverture 81%

Pachiza

Dark Chocolate
Couverture 70%

Milk Chocolate
Couverture 39%

Ecuador

Dark Chocolate
Couverture 74%

Cocoa Paste

Cocoa Powder 22/24

Bolivia

NEW

Dark Chocolate
Couverture 73%

Peru

Dark Chocolate Baking
Drops 60%

Cocoa Paste

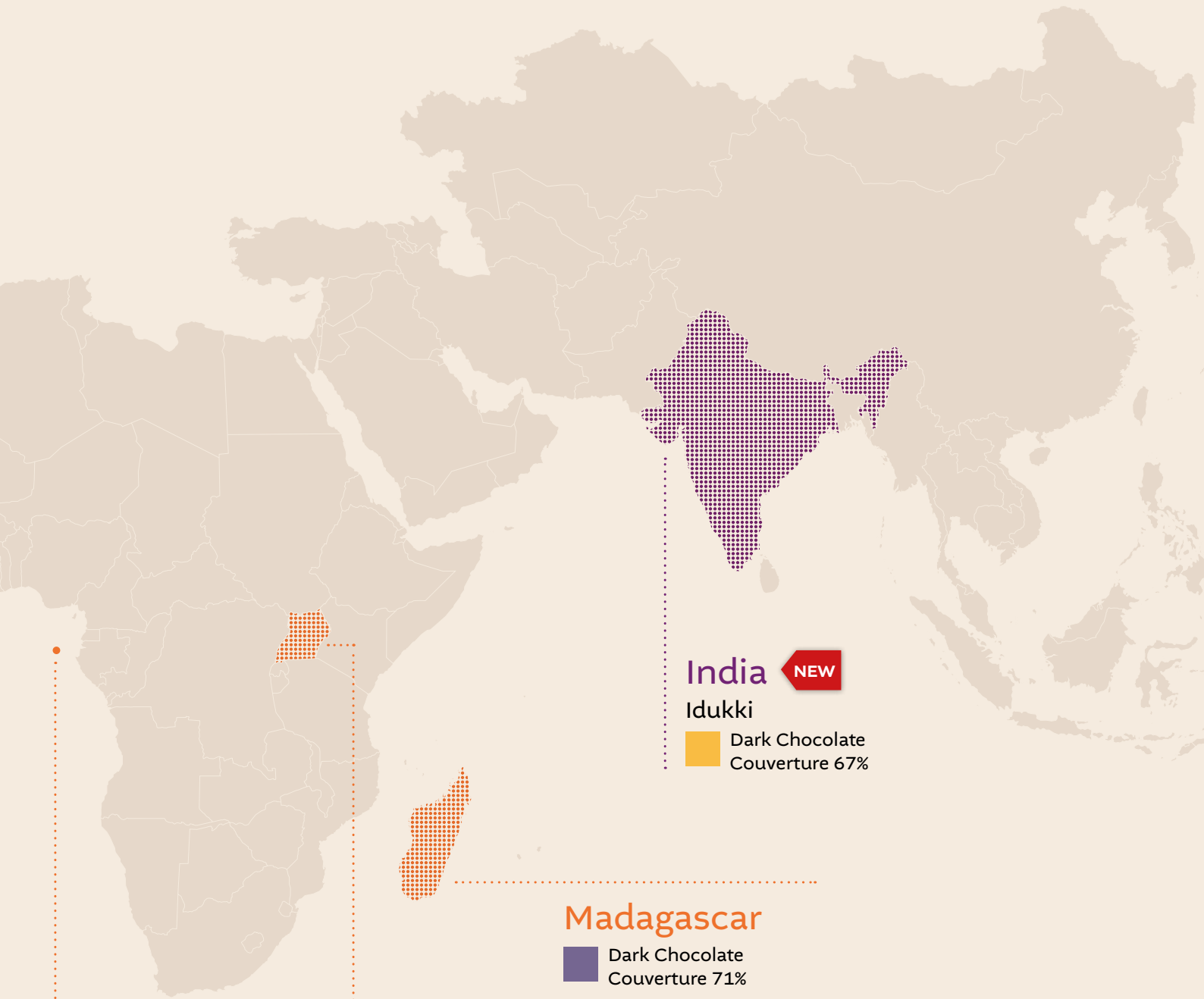
Cocoa Powder 10/12

NEW



At the origin of cocoa

A journey of flavours from farway lands



São Tomè

Dark Chocolate
Couverture 71%

Uganda

Dark Chocolate
Couverture 78%

Cocoa Paste

Madagascar

Dark Chocolate
Couverture 71%

Milk Chocolate
Couverture 40%

India NEW

Idukki

Dark Chocolate
Couverture 67%

Legend

..... GRAND CRU

..... SINGLE-ORIGIN

CHOCOLATE COUVERTURE

DARK

4 Kg / 3 Pcs.

		% COCOA min	% SUGAR MAX	% COCOA BUTTER Average	% FAT Total average	Lecithin FREE	FLUIDITY	CHOCOLATERIE					PASTRY					GELATO					
								MOULDING	HOLLOW-SHAPES	COATINGS	GANACHE	ONE-SHOT	COATING-PAN	HOT CHOCOLATE	CREAMS - MOUSSES	BAKING BASES	ICING/GLAZING	DECORATIONS	BAKING STABLE	INGREDIENTS	COATING	STRACCIATELLA	
6817	BAGUA NATIVO Peru	81	18	45	-	✓	5	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○
6805	SUR DEL LAGO Venezuela	72	27	44	-		5	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	●
6804	PACHIZA Peru	70	29	40	-		5	●	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○
6803	LOS BEJUCOS Dominican Republic	70	29	47	-	✓	5	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○
NEW 8032	IDUKKI India	67	32	41	-	✓	5	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	●
6806	CHIMELB Guatemala	65	34	40	-	✓	5	●	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○

CHOCOLATE COUVERTURE

MILK

4 Kg / 3 Pcs.

6820	LOS BEJUCOS Dominican Republic	46	30	36	42	✓	5	●	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○
6821	PACHIZA Peru	39	35	30	37		5	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○

COCOA PASTE

4 Kg / 3 Pcs.

NEW 8027	CHIMELB Guatemala	100	-	53		✓	5	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6840	SUR DEL LAGO Venezuela	100	-	54	-	✓	5	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

CHOCOLATE COUVERTURE

DARK

4 Kg / 3 Pcs.

6810	UGANDA	78	21	43	-	✓	5	●	●	●	○	○	○	●	○	○	○	○	○	○	○	○	○
6811	DOMINICANA	75	24	47	-	✓	5	○	○	●	●	○	○	●	○	○	○	○	○	○	○	○	○
6812	NACIONAL ARRIBA	74	25	45	-	✓	5	○	○	●	●	○	○	●	○	○	○	○	○	○	○	○	○
NEW 8028	BOLIVIA	73	24	44	-	✓	5	○	○	●	●	○	○	●	○	○	○	○	○	○	○	○	○
6813	MADAGASCAR	71	29	42	-	✓	5	●	●	●	○	○	○	●	○	○	○	○	○	○	○	○	○
6814	SÃO TOMÉ	71	29	42	-	✓	5	●	●	●	○	○	○	●	○	○	○	○	○	○	○	○	○
6815	MESSICO	68	32	42	-	✓	5	○	○	●	●	○	○	●	○	○	○	○	○	○	○	○	○
6816	CUBA	66	33	40	-	✓	5	○	○	●	●	○	○	●	○	○	○	○	○	○	○	○	○

CHOCOLATE COUVERTURE

MILK

4 Kg / 3 Pcs.

8401	MADAGASCAR	40	34	37	44	✓	5	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
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COCOA PASTE

4 Kg / 3 Pcs.

NEW 7999	MARAÑÓN	100	-	54	-	✓	5	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6846	UGANDA	100	-	54	-	✓	5	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
6845	NACIONAL ARRIBA	100	-	54	-	✓	5	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

COCOA POWDER

1 Kg / 5 Pcs.

		% cocoa butter average	PH																				
NEW 4935	DOMINICANA	10/12	7.3																				
4620	PERU	10/12	5.5																				
4621	NACIONAL ARRIBA	22/24	8.0																				

DARK CHOCOLATE BAKING DROPS

4 Kg / 3 Pcs.

6870	PERU	60	39	33	-	✓		○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
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● Recommended | ○ Possible application



ICAM S.p.A. - ITALY

Via Pescatori, 53 - 23900 Lecco (LC) | Via Plinio, 5/7 - 22030 Orsenigo (CO)

info@agostonicioccolato.it

www.icamprofessionale.com

@icamforprofessionals