

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



CATALOGUE





“ICAM chocolate must not only be technically perfect, but extraordinarily good!”

Silvio Agostoni, Founder

Index

p. 2	Our values
p. 3	Our History
p. 4	Supply chain
p. 5	Environment
p. 6	Innovation
p. 7	People
p. 8	From cocoa to chocolate
p. 10	Quality
p. 11	CHOCO CUBE
p. 12	Icam for professionals



Discover the recipes of the catalogue directly on CHOCO CUBE

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

p. 18	GRAND CRU
p. 20	Dark chocolate couverture
p. 22	Milk chocolate couverture
p. 23	Cocoa paste
p. 26	SINGLE-ORIGIN
p. 28	Dark chocolate couverture
p. 30	Milk chocolate couverture
p. 31	Cocoa paste
p. 32	Cocoa powder
p. 33	Dark chocolate baking drops
p. 36	ORGANIC
p. 38	Chocolate couverture
p. 39	Cocoa nibs
p. 40	PRALINES



p. 47	CHOCOLATE
p. 48	Dark chocolate couverture
p. 52	Milk chocolate couverture
p. 54	Vegan couverture
p. 54	Chocolate couverture sugar free
p. 56	Gianduja chocolate
p. 57	White chocolate
p. 59	Caramel chocolate
p. 60	IGLOO chocolate for coatings
p. 61	Chocolate for baking stable products
p. 64	Chocolate Nuances
p. 71	COCOA: POWDER, PASTE AND BUTTER
p. 72	Cocoa paste and butter
p. 73	Cocoa powder
p. 74	CREAMS AND COATINGS
p. 76	ZeroP Creams
p. 78	Creams
p. 82	Hazelnut paste
p. 82	Glasover
p. 85	INCLUSIONS, DECORATIONS AND SHELLS

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.

Our values

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.

'40 and '50

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

'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.

1997

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

2010

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

2019

CHOCO CUBE, ICAM's high level professional training center dedicated to pastry chefs, chocolatiers and gelato makers is opened. The first ICAM Sustainability Report 2018 is published.

2022

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

1946

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

'60

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

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.

2004

The "**ICAM Linea Professionale**" brand is launched.

2016

A new products' line dedicated to professionals is presented: **Agostoni**.

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.

2024

Launch of the new Icam Professional graphic design.

Our history

Where it all begins

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".



Cocoa countries of origin

We purchase chocolate in 20 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 socioeconomic 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.


 **26.113**

tonnes of cocoa beans purchased in 2022





Responsibility throughout the supply chain*

 **68%**
of cocoa beans are certified

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

 **€ 2.066.279**
total Fairtrade premium cocoa + sugar

 **6.899**
farmers trained in the three locations in Uganda (Bundibugyo, Hoima and Mukono)

 **100%**
of suppliers of other raw materials have signed the ICAM Code of Ethics

* referring to the 2023 sustainability report

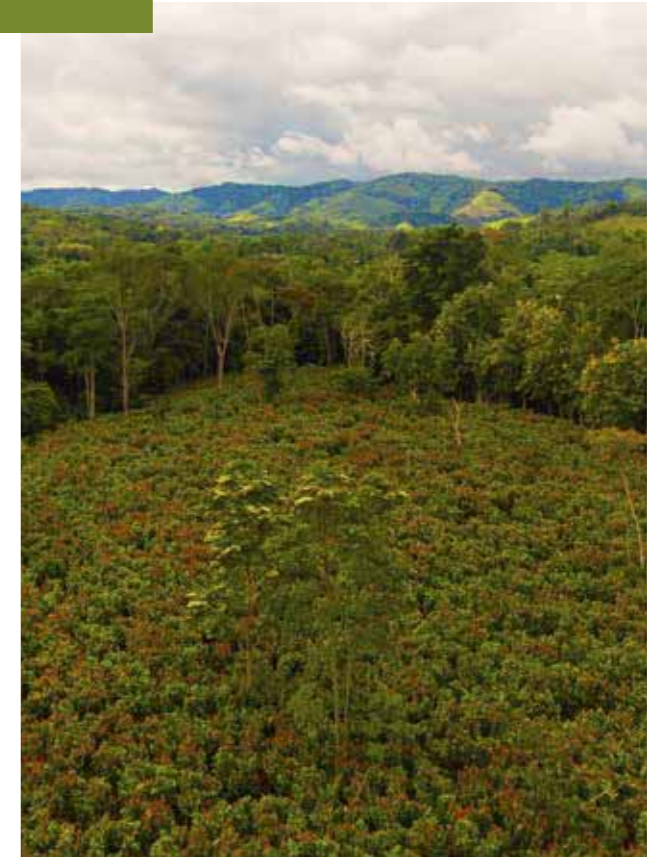
supply chain

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.

The care of our planet

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 CO₂.




Responsibility towards the environment*

 **3**
locations in Uganda with installed Solar panels

 **-5,4%**
energy consumed

 **-1,34%**
of emissions into the atmosphere (Scope 1) | **0**
emissions into the atmosphere (Scope 2)

 **-6,1%**
on energy intensity index (energy consumption/produced tons)

 **97%**
organic material waste destined for recovery

* referring to the 2023 sustainability report

At home

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

A **trigeneration plant** that simultaneously and autonomously produces electricity, steam and cold water from one single energy source, allowing us to satisfy all of our energy needs for the entire production line.

The remaining energy needs are sourced exclusively from renewable providers. Ever aware of the essential importance of water as a resource, we have transformed all the water cooling and heating systems for the production line into closed circuits. Finally, following a circular saving model, we have formed many partnerships over the years to give a second life to our waste. Since 2011 we have reduced the difference by more than 40 percentage points of organic material. The leftover residues of cocoa beans are destined for feed and biomass energy generation facilities, and the cocoa husks are used as organic fertiliser by producers in the plantations.

Environment

Technology at the service of quality

Research & development: specialisation and flexibility

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 semifinished and finished products, each bringing out the best aromatic properties of the cocoa.



HIGH PRODUCTIVITY

>3.000
different chocolate products

50.000 mq
overall area

375
employees

140
tonnes of production capacity per day

35.000
Chocolate production capacity per year

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*



422
developed recipes



95,72%
new recipes satisfied



23.079
compliance analyses

* referring to the 2023 sustainability report

People at the core

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.

Commitment to people*



100%
performance of employees in Italy

84%
performance of employees in Uganda



23
new hires in Italy



4
new hires in Uganda



€ 1.042.825
value of food donations



21.309
hours of training



112
employees who have received a financial contribution to support school costs for their children



47
employees who have received a financial contribution for voluntary activities

* referring to the 2023 sustainability report

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.

Innovation

People

Our 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.

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.

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.

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.

COCOA BUTTER FILTRATION

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

DEODORISATION

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

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 variable 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 for an excellent chocolate



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**

The panelist

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 Development".

CERTIFICATIONS

COMPANY CERTIFICATIONS



OTHER PRODUCT CERTIFICATIONS AVAILABLE



PRODUCTS' CERTIFICATIONS AND CERTIFICATES



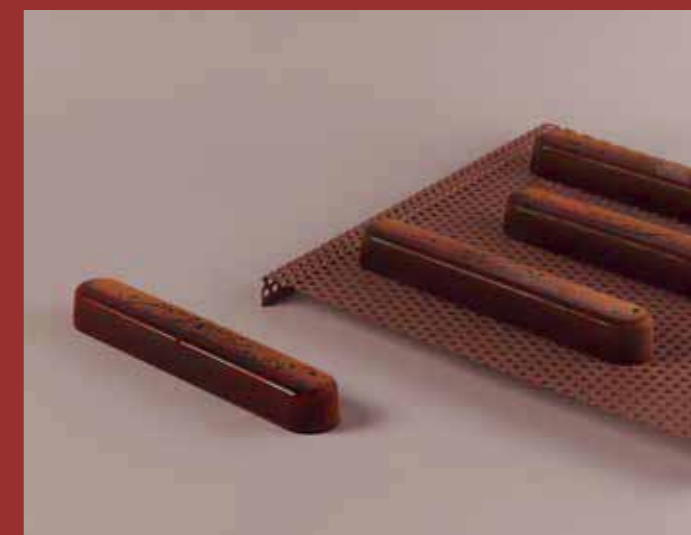
Quality

360° of training, expertise, professionalism and sharing

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.



Discover CHOCO CUBE and all its courses

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

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 three professionals and customers who share Icam philosophy and approach and collaborate with the company to promote the chocolate culture: **Giancarlo Alosa, Gaetano Mignano and Salvatore Toma**.

Training

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 Professional and Agostoni products, two brands with a high quality proposal for each Professional use. 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.



AUTUMN FIRST FRUITS
with Fine TGT Hazelnut Praline and
Cocoa 22/24

AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



GRAND CRU

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

P. 18 - 25



SINGLE-ORIGIN

Products of excellent quality where the raw material, from selected origins, becomes a leading role.

P. 26 - 35



ORGANIC

A selection that enhance the respect for nature in every step of cultivation and production. We guarantee the traceability of our ingredients and the CERTIFICATIONS of the entire supply chain.

P. 36 - 39



PRALINES

A complete range of artisan pralines in perfect Italian style, dedicated to the most demanding professionals.

P. 40 - 42

The product range

At the origin of cocoa

A journey of flavours from faraway lands

Agostoni, with its Single Origin and Grand Cru ranges, offers a wide selection of cocoa with distinctive aromatic profiles, from all over the world.



The countries of origin

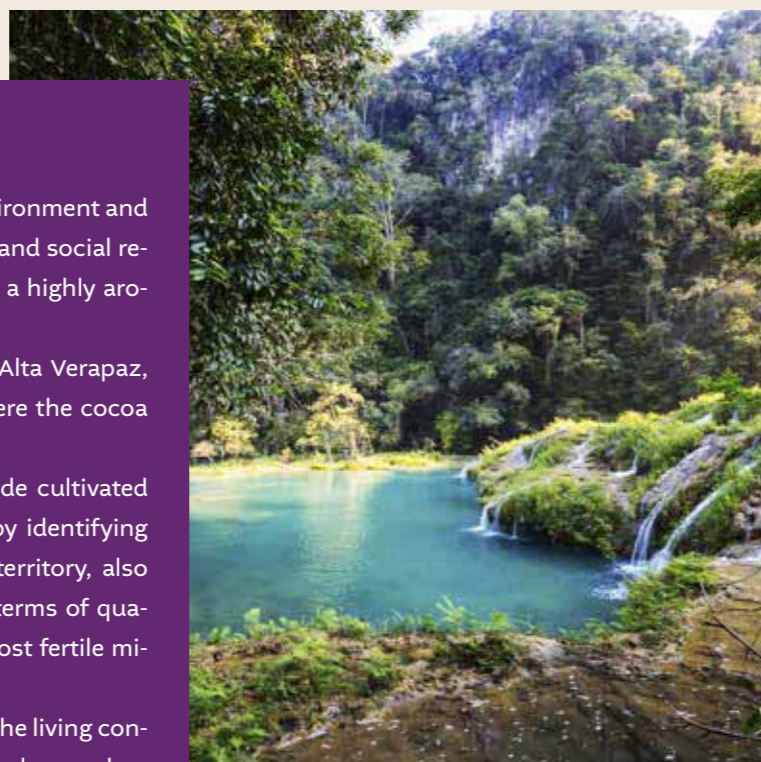
GRAND CRU

The best of every land, season and harvest



Dominican Republic

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 Bejuco 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.



Guatemala

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.



Venezuela

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.

Peru

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



India

In the south of India, in the region of Kerala, there is a luxuriant territory with a long tradition of trading spices: the district of Idukki. With an altitude of 700 to 1000 m and characterized by abundant rainfall, the hilly territory of Idukki is an ideal place for the cultivation of cocoa, which gives life to a special product. Cocoa, in fact, grows together with fruit trees such as coconut, papaya, mango and banana, and spices such as black pepper, nutmeg and cardamom that enrich its aromatic profile.

DARK CHOCOLATE COUVERTURE



LOS BEJUCOS DARK

COCOA min. **70%**
COCOA BUTTER average **47%**
FLUIDITY
WEIGHT **4 kg** CODE **6803**

RECOMMENDED USES

DESCRIPTION

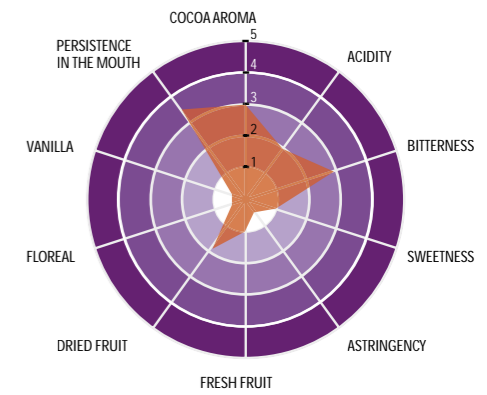
An aromatic profile of great intensity, fully expresses its cocoa taste, with the presence of notes of dried fruit, balanced bitterness and delicate acidity. Minimum astringency.

Lecithin FREE

LAND

Los Bejucos - Dominican Republic

CERTIFICATIONS



BAGUA NATIVO DARK

COCOA min. **81%**
COCOA BUTTER average **45%**
FLUIDITY
WEIGHT **4 kg** CODE **6817**

RECOMMENDED USES

DESCRIPTION

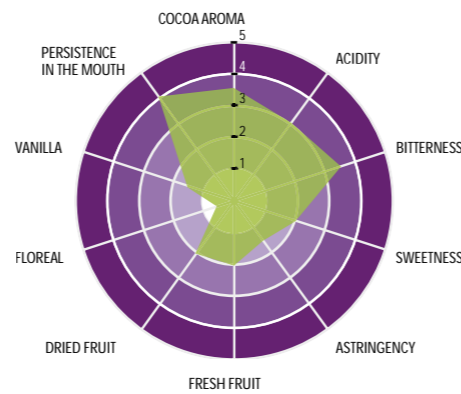
An exclusive chocolate from a "primitive" cocoa rich in Criollo beans: aromatic profile cacao of great intensity, dark chocolate flavour, delicate and perfumed acidity, pleasantly astringent. Strong persistence in the mouth and nose.

Lecithin FREE

LAND

Amazonas Region - Peru

CERTIFICATIONS



NEW IDUKKI DARK

COCOA min. **67%**
COCOA BUTTER average **41%**
FLUIDITY
WEIGHT **4 kg** CODE **8032**

RECOMMENDED USES

DESCRIPTION

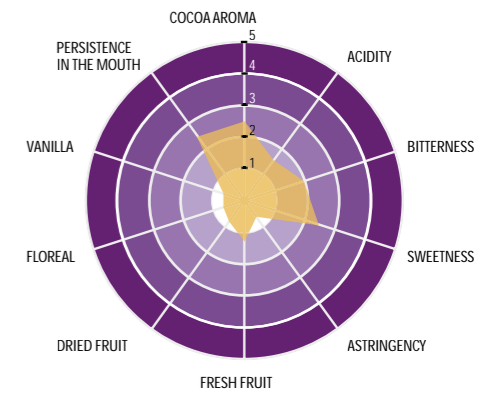
Pleasant initial acidic note, followed by bitter and sweet notes. Light aftertaste of fruit, fresh and dried, and hint of floral. Lecithin-free.

Lecithin FREE

LAND

Idukki District - India

CERTIFICATIONS



SUR DEL LAGO DARK

COCOA min. **72%**
COCOA BUTTER average **44%**
FLUIDITY
WEIGHT **4 kg** CODE **6805**

RECOMMENDED USES

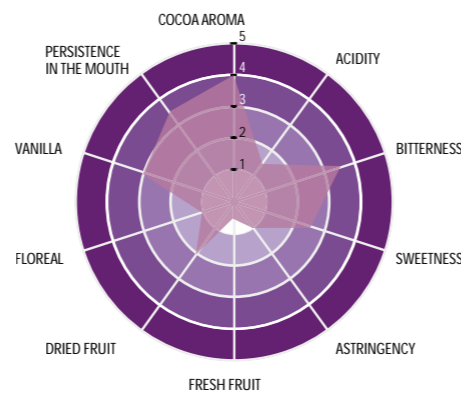
DESCRIPTION

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.

LAND

Sur del Lago Region - Venezuela

CERTIFICATIONS



CHIMELB DARK

COCOA min. **65%**
COCOA BUTTER average **40%**
FLUIDITY
WEIGHT **4 kg** CODE **6806**

RECOMMENDED USES

DESCRIPTION

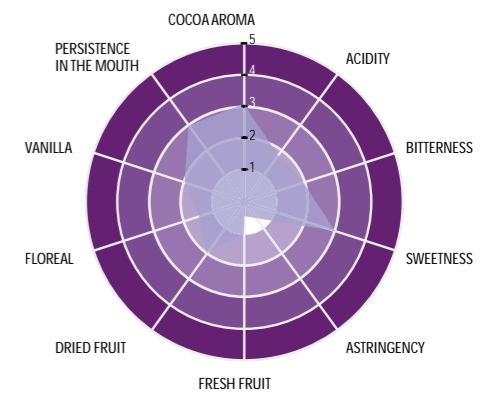
Sweet and smooth, yet intense and persistent, it has an aromatic cacao profile with distinctive notes of dried fruit and a pleasant acidity.

Lecithin FREE

LAND

Chimelb - Guatemala

CERTIFICATIONS



PACHIZA DARK

COCOA min. **70%**
COCOA BUTTER average **40%**
FLUIDITY
WEIGHT **4 kg** CODE **6804**

RECOMMENDED USES

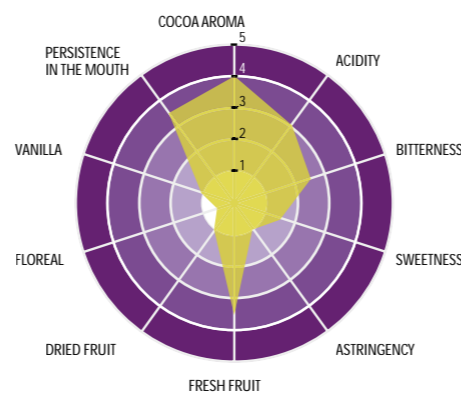
DESCRIPTION

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.

LAND

Pachiza District - Peru

CERTIFICATIONS



Discover more about our **SUPPLY CHAIN**



MILK CHOCOLATE COUVERTURE



LOS BEJUCOS MILK

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

FLUIDITY: 4 drops
RECOMMENDED USES: [QR Code]

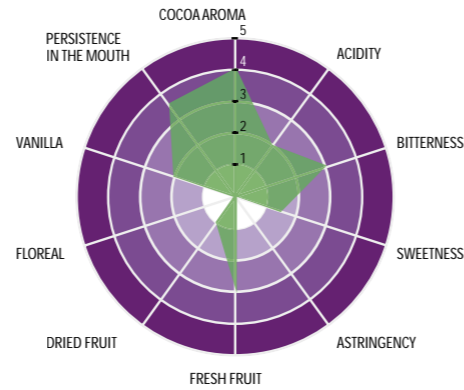
COLOUR: [3 squares]
WEIGHT: 4 kg
CODE: 6820

DESCRIPTION
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.

Lecithin FREE

LAND
Los Bejucos - Dominican Republic

CERTIFICATIONS



COCOA PASTE



NEW CHIMELB COCOA PASTE

COCOA min.	COCOA BUTTER average
100%	53%

FLUIDITY: 4 drops
RECOMMENDED USES: [QR Code]

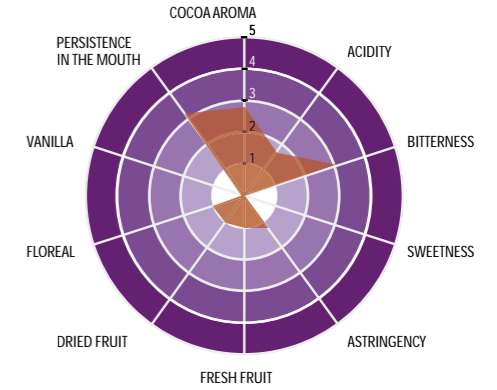
WEIGHT: 4 kg
CODE: 8027

DESCRIPTION
Light acidic notes, distinctive bitterness. Light floral and notes of fresh and dried fruit.

Lecithin FREE | Gluten FREE

LAND
Chimelb - Guatemala

CERTIFICATIONS



PACHIZA MILK

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

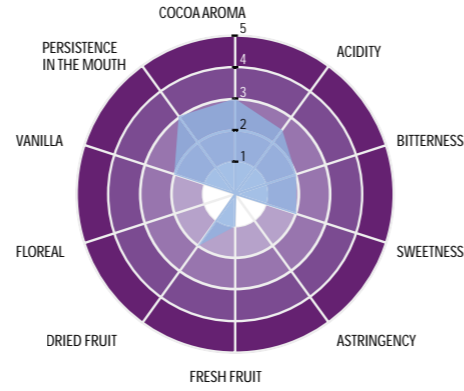
FLUIDITY: 4 drops
RECOMMENDED USES: [QR Code]

COLOUR: [3 squares]
WEIGHT: 4 kg
CODE: 6821

DESCRIPTION
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.

LAND
Pachiza District - Peru

CERTIFICATIONS



SUR DEL LAGO COCOA PASTE

COCOA min.	COCOA BUTTER average
100%	54%

FLUIDITY: 4 drops
RECOMMENDED USES: [QR Code]

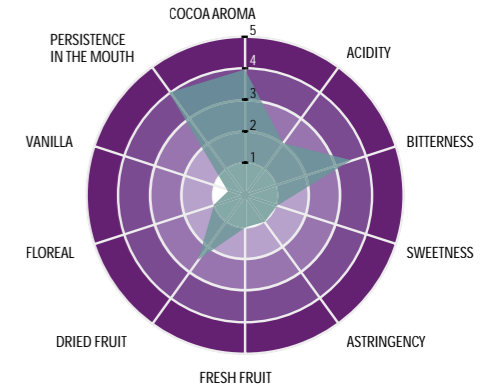
WEIGHT: 4 kg
CODE: 6840

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

Lecithin FREE | Gluten FREE

LAND
Sur del Lago Region - Venezuela

CERTIFICATIONS



		% COCOA min	% SUGAR max	% COCOA BUTTER average	% FAT total average	Lecithin FREE	FLUIDITY	CHOCOLATERIE						PASTRY					GELATO				
DARK CHOCOLATE COUVERTURE 4 Kg / 3 Pcs.								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	-	✓	●●●●●●●	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○
6805	SUR DEL LAGO Venezuela	72	27	44	-		●●●●●●●	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	●
6804	PACHIZA Peru	70	29	40	-		●●●●●●●	●	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○
6803	LOS BEJUCOS Dominican Republic	70	29	47	-	✓	●●●●●●●	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○
NEW 8032	IDUKKI India	67	32	41	-	✓	●●●●●●●	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	●
6806	CHIMELB Guatemala	65	34	40	-	✓	●●●●●●●	●	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○

MILK CHOCOLATE COUVERTURE 4 Kg / 3 Pcs.																							
6820	LOS BEJUCOS Dominican Republic	46	30	36	42	✓	●●●●●●●	●	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○
6821	PACHIZA Peru	39	35	30	37		●●●●●●●	○	○	●	●	○	○	●	●	○	○	○	○	○	●	○	○

COCOA PASTE 4 Kg / 3 Pcs.																							
NEW 8027	CHIMELB Guatemala	100	-	53		✓	●●●●●●●	○	○	○	●	○	○	○	○	○	○	○	○	○	●	○	●
6840	SUR DEL LAGO Venezuela	100	-	54	-	✓	●●●●●●●	○	○	○	●	○	○	○	○	○	○	○	○	○	●	○	●

● Recommended | ○ Possible application



SINGLE-ORIGIN

From a careful selection, the best of each country of origin



Cuba

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



Mexico

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.



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.



Ecuador

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

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.



Bolivia

North of the capital La Paz, in the Alto Beni valleys, there is an area particularly favorable to cocoa cultivation. Starting from an agricultural development project, a cooperative system of cocoa cultivation and processing has taken place in this territory, with particular attention to the social aspect of the communities involved.



São Tomè

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.



Uganda

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.



Madagascar

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



NEW

BOLIVIA DARK

COCOA min. **73%**

COCOA BUTTER average **44%**

FLUIDITY

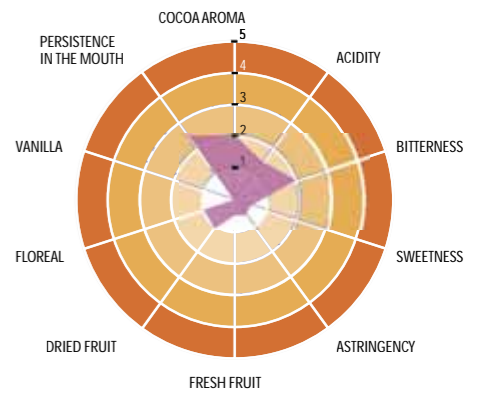
RECOMMENDED USES

WEIGHT **4 kg** CODE **8028**

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

Lecithin FREE

CERTIFICATIONS



UGANDA DARK

COCOA min. **78%**

COCOA BUTTER average **43%**

FLUIDITY

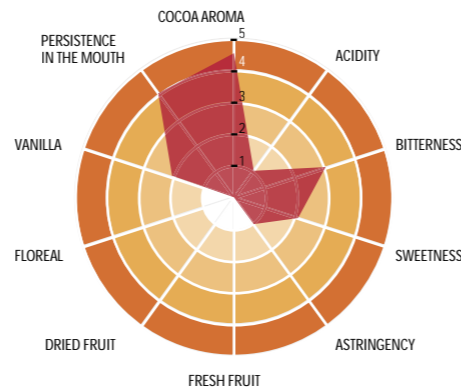
RECOMMENDED USES

WEIGHT **4 kg** CODE **6810**

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

Lecithin FREE

CERTIFICATIONS



MADAGASCAR DARK

COCOA min. **71%**

COCOA BUTTER average **42%**

FLUIDITY

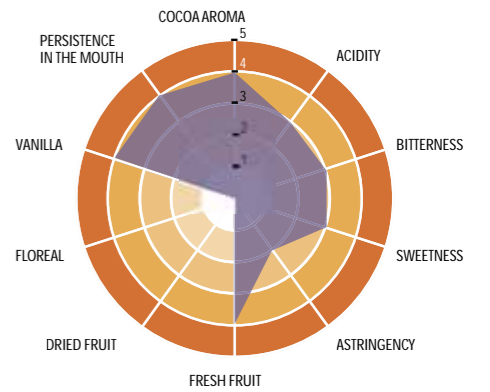
RECOMMENDED USES

WEIGHT **4 kg** CODE **6813**

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

Lecithin FREE

CERTIFICATIONS



DOMINICANA DARK

COCOA min. **75%**

COCOA BUTTER average **47%**

FLUIDITY

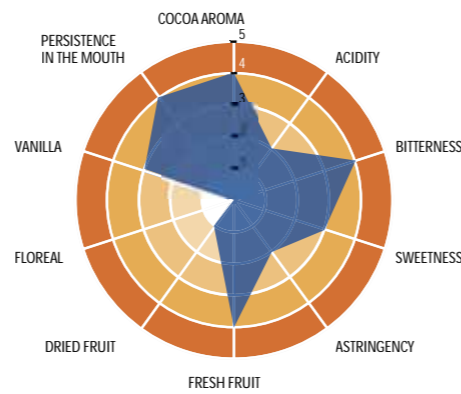
RECOMMENDED USES

WEIGHT **4 kg** CODE **6811**

DESCRIPTION
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.

Lecithin FREE

CERTIFICATIONS



SÃO TOMÉ DARK

COCOA min. **71%**

COCOA BUTTER average **42%**

FLUIDITY

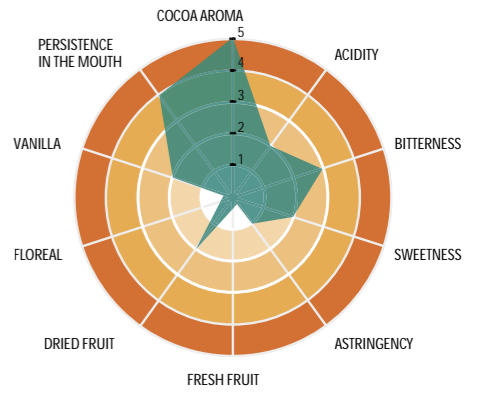
RECOMMENDED USES

WEIGHT **4 kg** CODE **6814**

DESCRIPTION
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. Good persistence in the mouth and a balanced bitterness that emerges towards the end.

Lecithin FREE

CERTIFICATIONS



NACIONAL ARRIBA DARK

COCOA min. **74%**

COCOA BUTTER average **45%**

FLUIDITY

RECOMMENDED USES

WEIGHT **4 kg** CODE **6812**

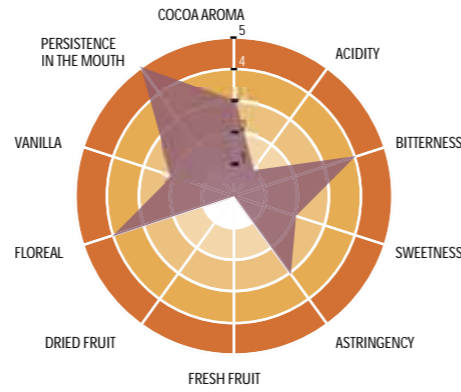
DESCRIPTION
Very floral profile, with characteristic bitterness, accompanied by low acidity and a pleasant note of astringency. A wide range of typical cocoa aromas ending in a floral bouquet with a long persistence in the mouth.

Lecithin FREE

LAND

Ecuador

CERTIFICATIONS



MESSICO DARK

COCOA min. **68%**

COCOA BUTTER average **42%**

FLUIDITY

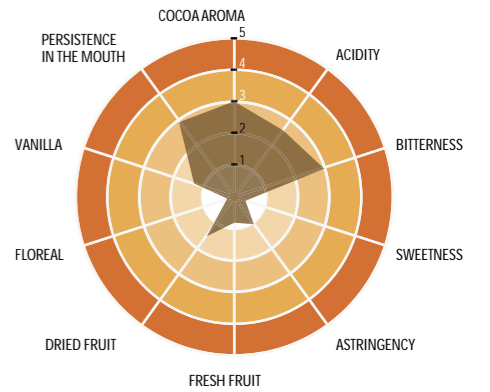
RECOMMENDED USES

WEIGHT **4 kg** CODE **6815**

DESCRIPTION
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.

Lecithin FREE

CERTIFICATIONS



CUBA DARK

COCOA min. 66%	COCOA BUTTER average 40%
FLUIDITY 4	RECOMMENDED USES
WEIGHT 4 kg	CODE 6816

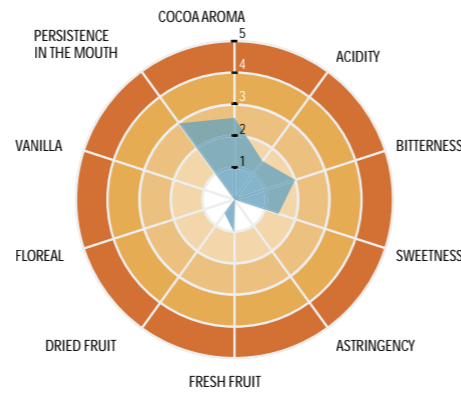


DESCRIPTION
A wonderful showcase of Cuban flavours: wood (royal palm and mahogany), hints of dried fruit and spices accompanied by a light acidity and delicate cocoa notes.

Lecithin FREE

LAND
Baracoa - North East Cuba

CERTIFICATIONS



COCOA PASTE



NEW **MARAÑÓN COCOA PASTE**

COCOA min. 100%	COCOA BUTTER average 54%
FLUIDITY 4	RECOMMENDED USES
WEIGHT 4 kg	CODE 7999

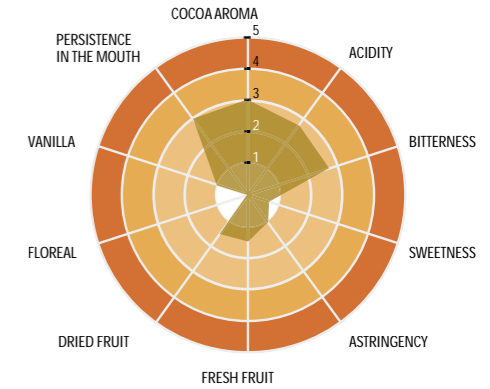


DESCRIPTION

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

Lecithin FREE | Gluten FREE


CERTIFICATIONS



MILK CHOCOLATE COUVERTURE

MADAGASCAR MILK

COCOA min. 40%	FAT total 44%	COCOA BUTTER average 37%
FLUIDITY 4	RECOMMENDED USES	
COLOUR	CODE 8401	
WEIGHT 4 kg	CODE 8401	

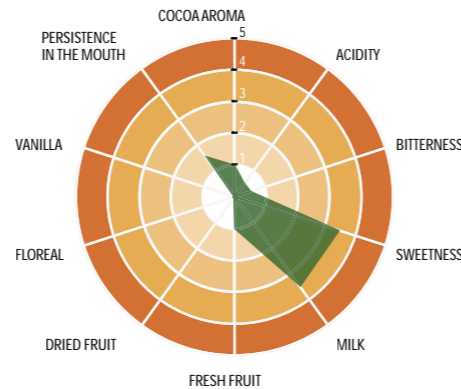


DESCRIPTION

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

Lecithin FREE

CERTIFICATIONS



NACIONAL ARRIBA COCOA PASTE

COCOA min. 100%	COCOA BUTTER average 54%
FLUIDITY 4	RECOMMENDED USES
WEIGHT 4 kg	CODE 6845



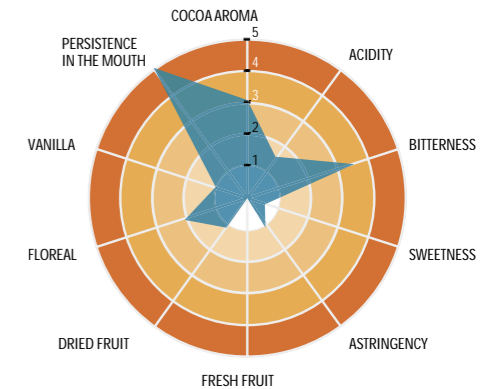
DESCRIPTION

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.

Lecithin FREE | Gluten FREE

LAND
Ecuador

CERTIFICATIONS



UGANDA COCOA PASTE

COCOA min. 100%	COCOA BUTTER average 54%
FLUIDITY 4	RECOMMENDED USES
WEIGHT 4 kg	CODE 6846

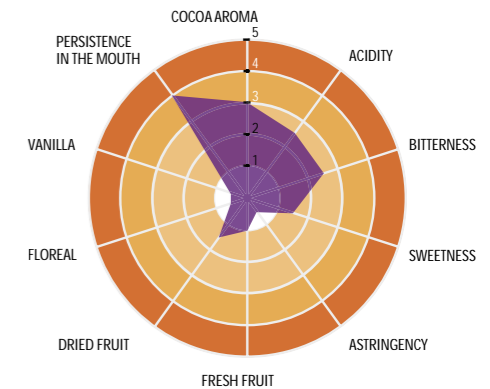


DESCRIPTION

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

Lecithin FREE | Gluten FREE

CERTIFICATIONS



Discover more about our **RESPONSIBILITY FOR THE ENVIRONMENT**



COCOA POWDER



BAKING DROPS



NEW DOMINICANA COCOA POWDER

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

COLOUR RECOMMENDED USES

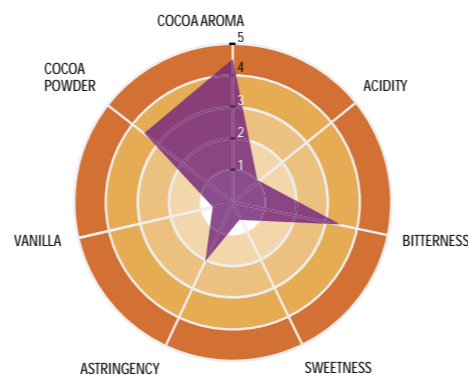
WEIGHT 1 kg CODE 4935



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

Gluten FREE

CERTIFICATIONS



PERU DARK

COCOA min. 60% COCOA BUTTER average 33%

SIZE 9.000 Pcs./kg RECOMMENDED USES

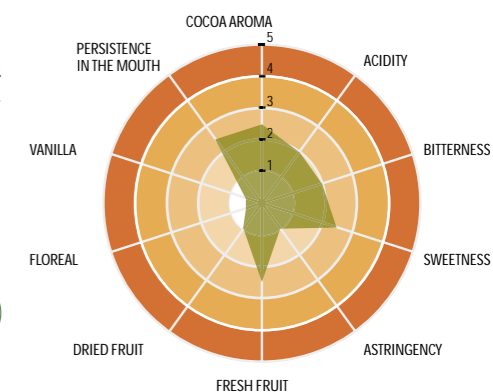
WEIGHT 4 kg CODE 6870



DESCRIPTION
Baking stable drops with a marked, bitter and persistent taste. The delicate perfume of fresh fruit lingers even after baking.

Lecithin FREE

CERTIFICATIONS



PERU COCOA POWDER

COCOA BUTTER average 10/12% PH (+/- 3%) 5.5

COLOUR RECOMMENDED USES

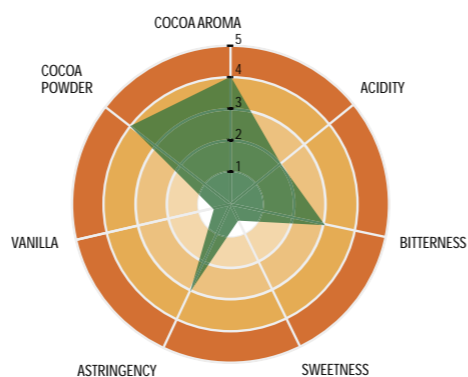
WEIGHT 1 kg CODE 4620



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

Gluten FREE

CERTIFICATIONS



NACIONAL ARRIBA COCOA POWDER

COCOA BUTTER average 22/24% PH (+/- 3%) 8.0

COLOUR RECOMMENDED USES

WEIGHT 1 kg CODE 4621

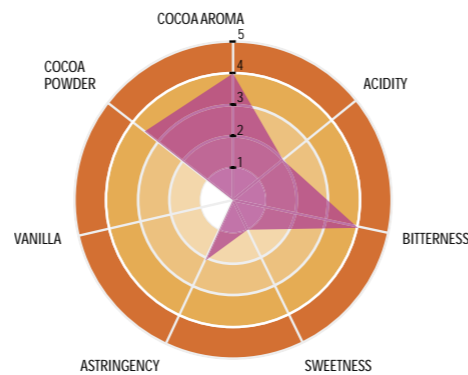


DESCRIPTION
Intense aromatic profile with persistent cocoa notes enhancing the pure taste of the single-origin cocoa.

Gluten FREE

LAND
Ecuador

CERTIFICATIONS



		% 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	
DARK CHOCOLATE COUVERTURE 4 Kg / 3 Pcs.	6810	UGANDA	78	21	43	-	✓	●●●●●	●	●	●	●	○	○	●	○	○	○	○	○	●	○	○
	6811	DOMINICANA	75	24	47	-	✓	●●●●●	○	○	●	○	○	○	●	○	○	○	○	○	●	○	○
	6812	NACIONAL ARRIBA	74	25	45	-	✓	●●●●●	○	○	●	○	○	○	●	○	○	○	○	○	●	○	○
NEW	8028	BOLIVIA	73	24	44	-	✓	●●●●●	○	○	●	○	○	○	●	○	○	○	○	○	●	○	○
	6813	MADAGASCAR	71	29	42	-	✓	●●●●●	●	●	●	○	○	○	●	○	○	○	○	○	●	○	○
	6814	SÃO TOMÉ	71	29	42	-	✓	●●●●●	●	●	●	○	○	○	●	○	○	○	○	○	●	○	○
	6815	MESSICO	68	32	42	-	✓	●●●●●	○	○	●	○	○	○	●	○	○	○	○	○	●	○	○
	6816	CUBA	66	33	40	-	✓	●●●●●	○	○	●	○	○	○	●	○	○	○	○	○	●	○	○

		% COCOA min	% SUGAR max	% COCOA BUTTER average	% FAT total average	Lecithin FREE	FLUIDITY	CHOCOLATERIE						PASTRY				GELATO					
MILK CHOCOLATE COUVERTURE 4 Kg / 3 Pcs.	8401	MADAGASCAR	40	34	37	44	✓	●●●●●	○	○	○	○	○	○	●	○	○	○	○	○	●	○	○

		% COCOA min	% SUGAR max	% COCOA BUTTER average	% FAT total average	Lecithin FREE	FLUIDITY	CHOCOLATERIE						PASTRY				GELATO					
COCOA PASTE 4 Kg / 3 Pcs.	NEW 7999	MARAÑÓN	100	-	54	-	✓	●●●●●	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	6845	NACIONAL ARRIBA	100	-	54	-	✓	●●●●●	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	6846	UGANDA	100	-	54	-	✓	●●●●●	●	○	○	○	○	○	○	○	○	○	○	○	○	○	○

		% 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
COCOA POWDER 1 Kg / 5 Pcs.	NEW 4935	DOMINICANA	10/12				7.3	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	4620	PERU	10/12				5.5	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	4621	NACIONAL ARRIBA	22/24				8.0	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

		% COCOA min	% SUGAR max	% COCOA BUTTER average	% FAT total average	Lecithin FREE	FLUIDITY	CHOCOLATERIE						PASTRY				GELATO				
DARK CHOCOLATE BAKING DROPS 4 Kg / 3 Pcs.	6870	PERU	60	39	33	-	✓	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

● Recommended | ○ Possibile application



ORGANIC

We believe in respecting nature, in every step of cultivation and production



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.



CHOCOLATE COUVERTURE



COCOA NIBS



DARK

COCOA min. **70%**

COCOA BUTTER average **40%**

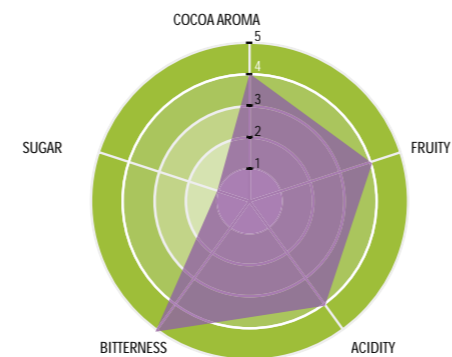
FLUIDITY

RECOMMENDED USES

WEIGHT **4 kg** CODE **6850**

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

CERTIFICATIONS



COCOA NIBS

COCOA min. **100%** SIZE **3/6 mm**

RECOMMENDED USES

WEIGHT **2,5 kg** CODE **1917**

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

Gluten FREE

CERTIFICATIONS



MILK

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

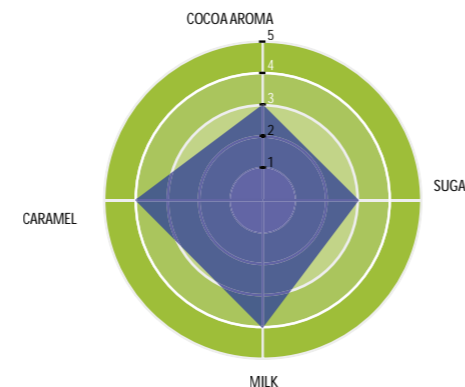
FLUIDITY

RECOMMENDED USES

WEIGHT **4 kg** CODE **6851**

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

CERTIFICATIONS



WHITE

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

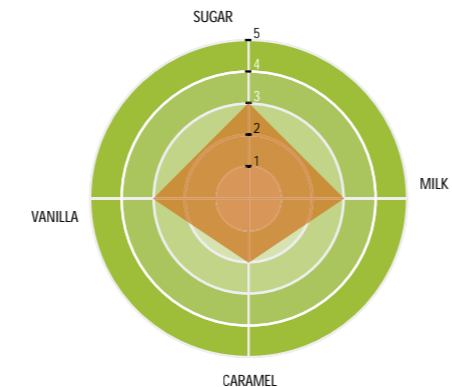
FLUIDITY

RECOMMENDED USES

WEIGHT **4 kg** CODE **6852**

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

CERTIFICATIONS

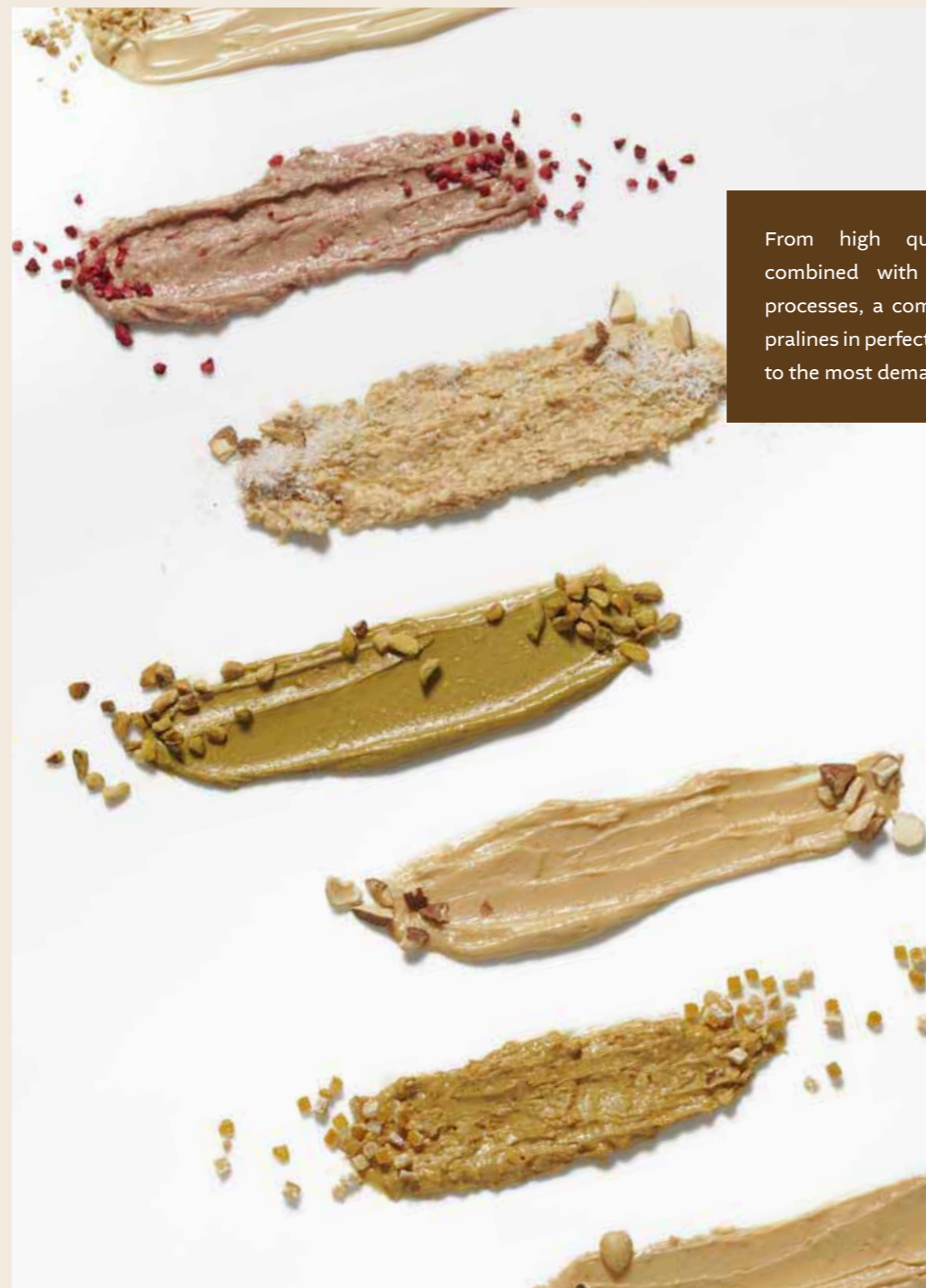


CHOCOLATE COUVERTURE	4 Kg / 3 Pcs	% COCOA min	% SUGAR max	% COCOA BUTTER average	% FAT total average	FLUIDITY	CHOCOLATERIE					PASTRY				GELATO					
							MOULDING	HOLLOW SHAPES	COATINGS	GANACHE	ONE-SHOT	COATING-PAN	HOT CHOCOLATE	CREAMS - MOUSSES	BAKING BASES	ICING/GLAZING	DECORATIONS	BAKING STABLE	INGREDIENTS	COATING	STRACCIATELLA
6850 DARK		70	29	40	-		●	●	●	●	○	○	●	●	●	○	○	○	●	○	○
6851 MILK		32	40	28	35		●	●	●	●	○	○	●	●	●	○	○	○	●	○	○
6852 WHITE		-	41	30	38		●	○	○	○	○	○	●	●	●	○	○	○	●	○	○
COCOA NIBS	2,5 Kg	100	-	-	-		○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

● Recommended | ○ Possible application

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.

ARTISAN HAZELNUT PRALINE

HAZELNUT **55%** RECOMMENDED USES

WEIGHT 5 kg CODE 7327

DESCRIPTION

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

STRUCTURE

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

Gluten FREE



FINE TGT HAZELNUT PRALINE

HAZELNUT **55%** RECOMMENDED USES

WEIGHT 5 kg CODE 7344

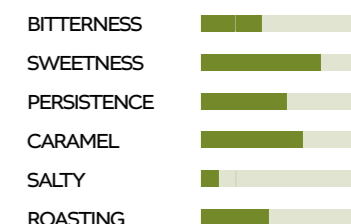
DESCRIPTION

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

STRUCTURE

Fine and smooth for a delicate structure.

Gluten FREE



ARTISAN ROASTED ALMOND PRALINE

ALMOND **55%** RECOMMENDED USES

WEIGHT 5 kg CODE 7592

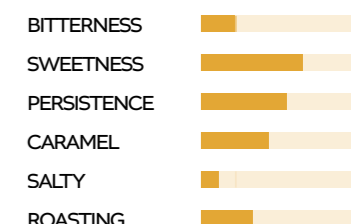
DESCRIPTION

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

STRUCTURE

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

Gluten FREE



ARTISAN PISTACHIO PRALINE

PISTACHIO **60%** RECOMMENDED USES

WEIGHT 2,5 kg CODE 7343

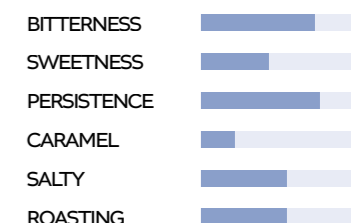
DESCRIPTION

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

STRUCTURE

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

Gluten FREE



CRUNCHY COCONUT PRALINE

ALMOND **38%** RECOMMENDED USES

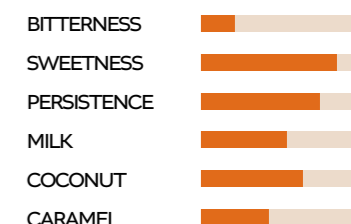
WEIGHT 2,5 kg CODE 7595

DESCRIPTION

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. For the creation of innovative pralines, both in terms of flavour and texture.

STRUCTURE

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



CRUNCHY EXOTIC PRALINE

ALMOND **43%** RECOMMENDED USES
WEIGHT 2,5 kg CODE 7596

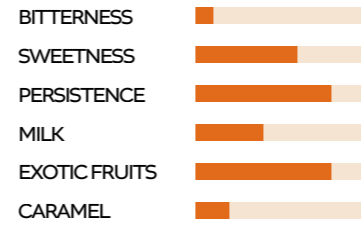


DESCRIPTION

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. Intense flavour of tropical fruit, chocolate and caramel.

STRUCTURE

Compact structure and interesting chewing texture with inclusions of crunchy flakes, prominent crunchiness.



RED FRUITS PRALINE

ALMOND **51%** RECOMMENDED USES
WEIGHT 2,5 kg CODE 7591

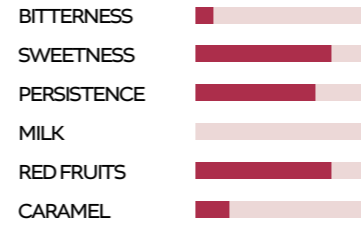


DESCRIPTION

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).

STRUCTURE

Compact structure with inclusions of red fruits.



PRALINES

PRALINE	% DRIED FRUITS	COLOUR	WEIGHT	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	
7327 ARTISAN HAZELNUT PRALINE	Hazelnut 55%	[Brown]	5 kg	●	●	●	●	●	●	○	●	●	●	●	●	●	●	○	○
7344 FINE TGT HAZELNUT PRALINE	Hazelnut 55%	[Brown]	5 kg	●	●	●	●	●	●	○	●	●	●	●	●	●	●	○	○
7592 ARTISAN ROASTED ALMOND PRALINE	Almond 55%	[Light Brown]	5 kg	●	●	●	●	●	●	○	●	●	●	●	●	●	●	○	○
7343 ARTISAN PISTACHIO PRALINE	Pistachio 60%	[Green]	2,5 kg	●	●	●	●	●	●	○	●	●	●	●	●	●	●	○	○
7595 CRUNCHY COCONUT PRALINE	Almond 38%	[Light Brown]	2,5 kg	●	●	●	●	●	●	○	●	●	●	●	●	●	●	○	○
7596 CRUNCHY EXOTIC PRALINE	Almond 43%	[Light Brown]	2,5 kg	●	●	●	●	●	●	○	●	●	●	●	●	●	●	○	○
7591 RED FRUITS PRALINE	Almond 51%	[Red]	2,5 kg	●	●	●	●	●	●	○	●	●	●	●	●	●	●	○	○

● Recommended | ○ Possibile application



RAFFY CAKE
with Crunchy Coconut Praline,
Edelweiss White Chocolate and
Edelweiss White Cream.



The ICAM products range, highly appreciated by professionals, finally shows a new look

Icam Professional presents a renewed, contemporary and minimal graphic design, which winks at the values of the brand: competence, performance and authenticity of the taste. The scratched lines of red and gold, colours of the brand, meet a modern and distinctive style to emphasize the different types of product, from chocolate to cocoa, across the fillings assortment.

Quality, taste and performance have always characterized Icam Professional products and make them the perfect partner for the creativity of all professional chefs.



The most beloved products in a new format 1.5kg bag!

Practical, versatile and the guarantee of the brand ICAM PROFESSIONAL.

**NEW
 FORMAT
 SAME
 QUALITY**



**REGINA
 DARK 61%**

CODE 7983



**REGINA
 MILK 35%**

CODE 7989

**EDELWEISS
 WHITE**

CODE 7988



**VANINI AURUM
 WHITE WITH CARAMEL**

CODE 7993



To give the new pack greater visibility, a dedicated 24-bags display is now available!





CHOCOLATE

A wide range of dark, milk, gianduja and white chocolate couvertures to guarantee excellent results in the creation of the best recipes, in chocolate, pastry and gelato. To complete the range, a selection of products developed for specific applications, as baking or as an ingredient for gelato coating.

P. 48 - 68



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.

P. 69 - 72



CREAMS AND COATINGS

High quality, clean organoleptic profile, selected ingredients: these are the main features of ICAM's creams and coatings. A range of excellent creams characterized even by a selection of products prepared with sunflower and karité oil, in respect of the latest evolutions trends in nutrition.

P. 73 - 82



INCLUSIONS, DECORATION AND SHELLS

To make your creations even more elegant and unique: crunchy inclusions, truffle shells and chocolate decorations helps to create an excellent presentation, without giving up to ingredients quality and flavor excellence.

P. 83 - 87



CHOCOLATE



The full range

SACHER 4.0
with Regina Dark Chocolate and
Raspberry Chocolate Nuances

DARK CHOCOLATE COUVERTURE



REGINA DARK

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

FLUIDITY RECOMMENDED USES

WEIGHT CODE
4 kg 8311

DESCRIPTION

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

COCOA
FRUIT
ACIDITY
BITTERNESS
SUGAR

CERTIFICATIONS



1,5KG BAG AVAILABLE - CODE 7983

VANINI DARK

COCOA min. **72%** COCOA BUTTER average **44%**

FLUIDITY RECOMMENDED USES

WEIGHT CODE
4 kg 8310

DESCRIPTION

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

COCOA
FRUIT
ACIDITY
BITTERNESS
SUGAR

CERTIFICATIONS



VEGAN RECIPE AVAILABLE



CHOCO COCO DARK

COCOA min. **60%** COCONUT SUGAR max. **35%** COCOA BUTTER average **34%**

FLUIDITY RECOMMENDED USES

WEIGHT CODE
4 kg 8263

DESCRIPTION

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

COCOA
FRUIT
ACIDITY
BITTERNESS
SUGAR

CERTIFICATIONS



NEW

ONICE DARK

COCOA min. **70%** COCOA BUTTER average **37%**

FLUIDITY RECOMMENDED USES

WEIGHT CODE
4 kg 8072

DESCRIPTION

Intense chocolate flavour with a slight bitter roaster note.

COCOA
FRUIT
ACIDITY
BITTERNESS
SUGAR

CERTIFICATIONS



BITTRA DARK

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

FLUIDITY RECOMMENDED USES

WEIGHT CODE
4 kg 8312

DESCRIPTION

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

COCOA
FRUIT
ACIDITY
BITTERNESS
SUGAR

CERTIFICATIONS



VEGAN RECIPE AVAILABLE



DIAMANTE DARK

COCOA min. **67%** COCOA BUTTER average **42%**

FLUIDITY RECOMMENDED USES

WEIGHT CODE
4 kg 8307

DESCRIPTION

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

COCOA
FRUIT
ACIDITY
BITTERNESS
SUGAR

CERTIFICATIONS



MABEL DARK

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

FLUIDITY RECOMMENDED USES

WEIGHT CODE
4 kg 8316

DESCRIPTION

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.

COCOA
FRUIT
ACIDITY
BITTERNESS
SUGAR

CERTIFICATIONS




VEGAN RECIPE AVAILABLE




MADESIMO DARK

COCOA min. 52%	COCOA BUTTER average 35%
FLUIDITY 👉👉👉👉	RECOMMENDED USES 
WEIGHT 4 kg	CODE 8313

MODELLA DARK

COCOA min. 52%	COCOA BUTTER average 32%
FLUIDITY 👉👉👉👉	RECOMMENDED USES 
WEIGHT 4 kg	CODE 8314

PRO INTENSE DARK

COCOA min. 60%	COCOA BUTTER average 33%
FLUIDITY 👉👉👉👉	RECOMMENDED USES 
WEIGHT 4 kg	CODE 8323

DESCRIPTION

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

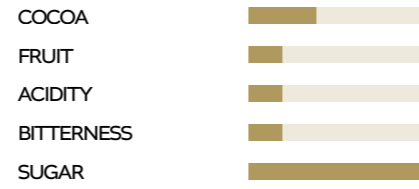
CERTIFICATIONS



DESCRIPTION

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.

CERTIFICATIONS



DESCRIPTION

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

CERTIFICATIONS



WELCOME SUMMER
 with Edelweiss White Chocolate and
 Vanini White Chocolate

MILK CHOCOLATE COUVERTURE



AMBRA MILK

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

FLUIDITY: 4 drops
COLOUR: 3 squares
WEIGHT: 4 kg
CODE: 8349

RECOMMENDED USES:

DESCRIPTION
Full and clean milky flavour, with hints of cocoa and well-balanced sweetness.
Lecithin FREE

CERTIFICATIONS



VANINI MILK

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

FLUIDITY: 4 drops
COLOUR: 3 squares
WEIGHT: 4 kg
CODE: 8341

RECOMMENDED USES:

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

CERTIFICATIONS



NEW

EBANO MILK

CACAO min.	FAT total	COCOA BUTTER average
38%	38%	33%

FLUIDITY: 4 drops
COLOUR: 3 squares
WEIGHT: 4 kg
CODE: 7994

RECOMMENDED USES:

DESCRIPTION
Clear notes of milk and cocoa. Bitterness prevails over sweetness. Vanilla at the end.

CERTIFICATIONS



REGINA MILK

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

FLUIDITY: 4 drops
COLOUR: 3 squares
WEIGHT: 4 kg
CODE: 8348

RECOMMENDED USES:

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

CERTIFICATIONS



1,5KG BAG NOW AVAILABLE - CODE 7989



CHIARA MILK

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

FLUIDITY: 4 drops
COLOUR: 3 squares
WEIGHT: 4 kg
CODE: 8342

RECOMMENDED USES:

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

CERTIFICATIONS



PRESTIGE MILK

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

FLUIDITY: 4 drops
COLOUR: 3 squares
WEIGHT: 4 kg
CODE: 8343

RECOMMENDED USES:

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

CERTIFICATIONS



MODELLA MILK

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

FLUIDITY: 4 drops
COLOUR: 3 squares
WEIGHT: 4 kg
CODE: 8344

RECOMMENDED USES:

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

CERTIFICATIONS



VEGAN COUVERTURE

CHOCORICE COCOA AND RICE

COCOA min.	COCOA BUTTER average
45%	39%
COLOUR ■■■■	RECOMMENDED USES
FLUIDITY 	
WEIGHT CODE 4 kg 8199	

DESCRIPTION

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.

Lecithin FREE

CERTIFICATIONS



CHOCOLATE COUVERTURE SUGAR FREE

SUGAR FREE* DARK

COCOA min.	COCOA BUTTER average
60%	37%
FLUIDITY 	RECOMMENDED USES
WEIGHT CODE 4 kg 8320	

DESCRIPTION

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.

***NO added sugar**

CERTIFICATIONS



SUGAR FREE* MILK

COCOA min.	FAT total	COCOA BUTTER average
36%	36%	31%
FLUIDITY 	RECOMMENDED USES	
COLOUR ■■■■		
WEIGHT CODE 4 kg 8350		

DESCRIPTION

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.

***NO added sugar**

CERTIFICATIONS



CHOCO PLUMCAKE
 with Ambra Milk Chocolate and
 White Caramel Large Chips

GIANDUJA CHOCOLATE



GIANDUJA DARK

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

FLUIDITY

COLOUR

WEIGHT 5 kg CODE 8237

RECOMMENDED USES

DESCRIPTION

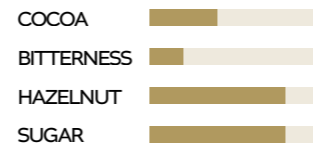
Chocolate traditionally made without milk, using a blend of cocoa and hazelnut paste. The high proportion of hazelnut paste (24%) provides its characteristic flavour; a lingering and refined taste of gianduja. Moulded in disks of 4,5gr approx.

CODE 8237 **Gluten FREE**

Available in 2.5 kg tray - **CODE 8396**

CERTIFICATIONS

Just for **CODE 8237**



GIANDUJA MILK

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

FLUIDITY

COLOUR

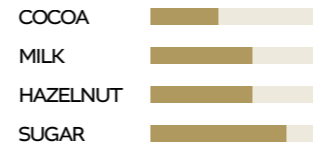
WEIGHT 2,5 kg CODE 8395

RECOMMENDED USES

DESCRIPTION

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.

Produced in 2,5 kg tray



WHITE CHOCOLATE



VANINI WHITE

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

FLUIDITY

WEIGHT 4 kg CODE 8373

RECOMMENDED USES

DESCRIPTION

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.

CERTIFICATIONS



EDELWEISS WHITE

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

FLUIDITY

WEIGHT 4 kg CODE 8372

RECOMMENDED USES

DESCRIPTION

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

CERTIFICATIONS



1,5KG BAG AVAILABLE - **CODE 7988**



NEW

CRISTALLO WHITE

MILK POWDER average	FAT total	COCOA BUTTER average
20%	32%	26%

FLUIDITY

WEIGHT 4 kg CODE 8026

RECOMMENDED USES

DESCRIPTION


Perceptible sweetness with notes of milk, vanilla and caramel.

CERTIFICATIONS



GIADA WHITE

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

FLUIDITY  RECOMMENDED USES

WEIGHT 4 kg
CODE 8352


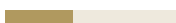



DESCRIPTION

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

CERTIFICATIONS



SUGAR 
MILK 
CARAMEL 
VANILLA 

CARAMEL CHOCOLATE



VANINI AURUM WHITE WITH CARMEL

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

FLUIDITY  RECOMMENDED USES

WEIGHT 4 kg
CODE 8288



DESCRIPTION

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.

CERTIFICATIONS





1,5KG BAG NOW AVAILABLE - CODE 7993

SUGAR 
MILK 
CARAMEL 
VANILLA 
SALTY 

CARAMEL MILK

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

FLUIDITY  RECOMMENDED USES

COLOUR 
WEIGHT 4 kg
CODE 8269








DESCRIPTION

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

CERTIFICATIONS




SUGAR 
MILK 
CARAMEL 
COCOA 
SALTY 

WHITE CHOCOLATE WITH YOGHURT

CHOCOYO WHITE WITH YOGHURT

MILK POWDER average 20%
FAT total 38%

COCOA BUTTER average 32%
YOGHURT POWDER 17%

FLUIDITY  RECOMMENDED USES

WEIGHT 4 kg
CODE 8198






DESCRIPTION

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.

CERTIFICATIONS



SUGAR 
MILK 
YOGHURT 
VANILLA 
ACIDITY 

IGLOO CHOCOLATE FOR COATINGS

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 gelato.



IGLOO BITTRA DARK

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

FLUIDITY: 5 droplets (Full)

RECOMMENDED USES:

WEIGHT: 3,5 kg | CODE: 8193

DESCRIPTION
 Intense and powerful chocolate flavour, strong taste without being aggressive. Distinctive dark colour.
Gluten FREE



IGLOO MILK INTENSO MILK

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

FLUIDITY: 5 droplets (Full)

COLOUR: ████

RECOMMENDED USES:

WEIGHT: 3,5 kg | CODE: 8194

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



IGLOO EDELWEISS WHITE

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

FLUIDITY: 5 droplets (Full)

RECOMMENDED USES:

WEIGHT: 3,5 kg | CODE: 8195

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



3 CIOCCOLATI GELATO COOKIE
 with Dark Chocolate Spillo Chips,
 Grand Cru Pachiza Dark Chocolate 70%,
 Igloo Bittra, Igloo Latte Intenso and Edelweiss

CHOCOLATE FOR BAKING STABLE APPLICATIONS

Products dedicated to baking are characterised by their body and their intense, clean flavours. The chunks and drops recipes have been designed in order to ensure their stability at high temperature. The intense and authentic flavour of good chocolate makes them being the perfect choice for cakes, croissants, bread, biscuits and baking bases.



CHUNKS

CHUNKS DARK

COCOA min.	COCOA BUTTER average
45%	26%
RECOMMENDED USES	
WEIGHT	CODE
4 kg	8356

CHUNKS MILK

COCOA min.	FAT total	COCOA BUTTER average
30%	29%	24%
RECOMMENDED USES		
WEIGHT	CODE	
4 kg	8357	

CHUNKS WHITE

FAT total	COCOA BUTTER average
28%	21%
RECOMMENDED USES	
WEIGHT	CODE
4 kg	8358



Full size image 1:1 ≈ +/- 10%

CHIPS

MEDIUM CHIPS DARK

COCOA min.	COCOA BUTTER average
45%	26%
SIZE	RECOMMENDED USES
7.500 pcs./kg	
WEIGHT	CODE
4 kg	8336

MIGNON CHIPS DARK

COCOA min.	COCOA BUTTER average
45%	26%
SIZE	RECOMMENDED USES
9.000 pcs./kg	
WEIGHT	CODE
4 kg	8337

MINI CHIPS DARK

COCOA min.	COCOA BUTTER average
45%	26%
SIZE	RECOMMENDED USES
12.000 pcs./kg	
WEIGHT	CODE
4 kg	8338



CERTIFICATIONS



CERTIFICATIONS



CERTIFICATIONS



SPILLO CHIPS DARK

COCOA min.	COCOA BUTTER average
45%	26%
SIZE	RECOMMENDED USES
20.000 pcs./kg	
WEIGHT	CODE
4 kg	8339



CERTIFICATIONS



LARGE CHIPS WHITE CARAMEL

MILK POWDER average	FAT total	COCOA BUTTER average
20%	31%	25%
SIZE	RECOMMENDED USES	
1.700 pcs./kg		
WEIGHT	CODE	
4 kg	8284	



DESCRIPTION

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.

CERTIFICATIONS



Full size image 1:1 ≈ +/- 10%

CHOCOLATE NUANCES

Chocolate Nuances is a new range of products created by Icam to give to all the creations colours and fruity flavours. A range of chunks unique in flavour and taste, based on milk and white chocolate these chunks are characterized by an intense and clean taste and are available in a bigger size (15*15*5mm)



NEW

CHUNKS LEMON

MILK min.	COCOA BUTTER average	FAT total
23%	20%	27%

RECOMMENDED USES



WEIGHT CODE
4 kg 8018

DESCRIPTION
Typical acidity and characteristic lemon notes. Sweet notes and light hints of milk in the finish.

Gluten FREE

CERTIFICATIONS



CHUNKS RASPBERRY

MILK min.	COCOA BUTTER average	FAT total
23%	20%	26%

RECOMMENDED USES



WEIGHT CODE
4 kg 8568

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

Gluten FREE

CERTIFICATIONS



CHUNKS BLUEBERRY

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

RECOMMENDED USES



WEIGHT CODE
4 kg 8119

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

Gluten FREE

CERTIFICATIONS



CHUNKS PASSION FRUIT

MILK min.	COCOA BUTTER average	FAT total
23%	20%	26%

RECOMMENDED USES



WEIGHT CODE
4 kg 8402

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

Gluten FREE

CERTIFICATIONS



CHUNKS PISTACHIO

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

RECOMMENDED USES



WEIGHT CODE
4 kg 8567

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

Gluten FREE

CHUNKS MILK AND COFFEE

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

RECOMMENDED USES



WEIGHT CODE
4 kg 8472

DESCRIPTION
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.

Gluten FREE

CERTIFICATIONS



CHUNKS HAZELNUT MILK

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

RECOMMENDED USES



WEIGHT CODE
4 kg 8262

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

Gluten FREE

CHUNKS SPICED MILK

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

RECOMMENDED USES



WEIGHT CODE
4 kg 8261

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

Gluten FREE



Full size image 1:1 ≈ +/- 10%

CHOCOLATE CRUNCHY AND COLORFUL EGGS
with *Chocolate Nuances Chunks*

		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	
		% COCOA min	% SUGAR max	% COCOA BUTTER average		% FAT total average		FLUIDITY									
DARK CHOCOLATE COUVERTURE	4 Kg / 3 Pcs.																
8310	VANINI 100% VEGAN RECIPE	72	27	44	-	●●●●●								●	○	○	
NEW	8072	ONICE	70	29	37	-	●●●●●								●	○	○
	8307	DIAMANTE	67	32	42	-	●●●●●								○	○	○
	8311 7983*	REGINA 1,5 KG BAG	61	38	39	-	●●●●●								○	○	○
	8263	CHOCO COCO	60	-	34	-	●●●●●								○	○	○
	8312 8075	BITTRA 100% VEGAN RECIPE	60	39	36	-	●●●●●								○	○	○
	8316 8077	MABEL 100% VEGAN RECIPE	56	43	37	-	●●●●●								○	○	○
	8313	MADESIMO	52	47	35	-	●●●●●								○	○	○
	8314	MODELLA	52	47	32	-	●●●●●								○	○	○
	8323	PRO INTENSE	60	39	33	-	●●●●●								○	○	○

MILK CHOCOLATE COUVERTURE		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	
		% COCOA min	% SUGAR max	% COCOA BUTTER average		% FAT total average		FLUIDITY									
	4 Kg / 3 Pcs.																
	8349	AMBRA	40	29	38	46	●●●●●								○	○	○
	8341	VANINI	39	28	36	46	●●●●●								○	○	○
NEW	7994	EBANO	38	39	33	38	●●●●●								○	○	○
	8348 7989*	REGINA 1,5 KG BAG	35	40	31	38	●●●●●								○	○	○
	8342	CHIARA	33	36	30	37	●●●●●								○	○	○
	8343	PRESTIGE	32	40	30	34	●●●●●								○	○	○
	8344	MODELLA	30	40	25	31	●●●●●								○	○	○

VEGAN COUVERTURE		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	
		% COCOA min	% SUGAR max	% COCOA BUTTER average		% FAT total average		FLUIDITY									
	4 Kg / 3 Pcs.																
	8199	CHOCORICE	45	35	39	-	●●●●●								○	○	○

CHOCOLATE COUVERTURE SUGAR FREE		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	
		% COCOA min	% SUGAR max	% COCOA BUTTER average		% FAT total average		FLUIDITY									
	4 Kg / 3 Pcs.																
	8320	SUGAR FREE DARK	60	-	37	-	●●●●●								○	○	○
	8350	SUGAR FREE MILK	36	41	31	36	●●●●●								○	○	○

● 100% VEGAN RECIPES AVAILABLE
* 1,5 KG BAG AVAILABLE

● Recommended | ○ Possibile application

		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
		% COCOA min	% SUGAR max	% COCOA BUTTER average		% FAT total average		FLUIDITY								
GIANDUJA CHOCOLATE																
8237 • 8396*	GIANDUJA DARK	32	43	26	40	●●●●●								○	○	○
8395*	GIANDUJA MILK	26	30	24	45	●●●●●								○	○	○

WHITE CHOCOLATE		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	
		% COCOA min	% SUGAR max	% COCOA BUTTER average		% FAT total average		FLUIDITY									
	4 Kg / 3 Pcs.																
	8373	VANINI	-	34	35	43	●●●●●								○	○	○
	8372 7988*	EDELWEISS 1,5KG BAG	-	36	30	36	●●●●●								○	○	○
NEW	8026	CRISTALLO	-	48	26	32	●●●●●								○	○	○
	8352	GIADA	-	45	32	38	●●●●●								○	○	○
	8398*	MORBIDO	-	37	22	39	●●●●●								○	○	○

WHITE CHOCOLATE WITH YOGHURT		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	
		% COCOA min	% SUGAR max	% COCOA BUTTER average		% FAT total average		FLUIDITY									
	4 Kg / 3 Pcs.																
	8198	CHOCOYO	-	30	32	38	●●●●●								○	○	○

CARAMEL CHOCOLATE		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	
		% COCOA min	% SUGAR max	% COCOA BUTTER average		% FAT total average		FLUIDITY									
	4 Kg / 3 Pcs.																
	8288 7993*	VANINI AURUM 1,5KG BAG	-	34	35	43	●●●●●								○	○	○
	8269	CARAMEL MILK	33	37	30	37	●●●●●								○	○	○

IGLOO CHOCOLATE FOR COATING		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	
		% COCOA min	% SUGAR max	% COCOA BUTTER average		% FAT total average		FLUIDITY									
	3,5 kg Buckets																
	8193	IGLOO BITTRA DARK	67	31	46	50	●●●●●								○	○	○
	8194	IGLOO LATTE INTENSO MILK	40	35	37	46	●●●●●								○	○	○
	8195	IGLOO EDELWEISS	-	29	41	51	●●●●●								○	○	○

● Case 5 kg
* Tray 2,5 kg / 4 Pcs.
* 1,5 KG BAG AVAILABLE

● Recommended | ○ Possibile application

BAKING STABLE CHOCOLATE

4 Kg / 3 Pcs.

CODE	DESCRIPTION	SIZE	% COCOA min	% SUGAR max	% COCOA BUTTER average	% FAT total average	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	
8356	DARK CHOCOLATE CHUNKS		45	54	26	-	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
8357	MILK CHOCOLATE CHUNKS		30	50	24	29	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
8358	WHITE CHOCOLATE CHUNKS		-	53	21	28	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
8336	DARK CHOCOLATE MEDIUM CHIPS	7.500 Pcs./kg	45	54	26	-	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
8337	DARK CHOCOLATE MIGNON CHIPS	9.000 Pcs./kg	45	54	26	-	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
8338	DARK CHOCOLATE MINI CHIPS	12.000 Pcs./kg	45	54	26	-	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
8339	DARK CHOCOLATE SPILLO CHIPS	20.000 Pcs./kg	45	54	26	-	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
8284	LARGE CHOCOLATE CHIPS WHITE CARAMEL	1.700 Pcs./kg	-	-	25	31	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●

CHOCOLATE NUANCES

4 Kg / Case

NEW	CODE	DESCRIPTION	% COCOA min	% SUGAR max	% COCOA BUTTER average	% FAT total average	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	
	8018	LEMON CHUNKS	-	-	20	27	○	○	○	●	○	○	○	○	○	○	○	○	●	○	○	○
	8568	RASPBERRY CHUNKS	-	-	20	26	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	8119	BLUEBERRY CHUNKS	-	-	20	26	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	8402	PASSION FRUIT CHUNKS	-	-	20	26	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	8567	PISTACHIO CHUNKS	-	-	18	29	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	8262	HAZELNUT MILK CHUNKS	30	-	21	32	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	8472	MILK AND COFFEE CHUNKS	30	-	16	28	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
	8261	SPICED MILK CHUNKS	30	-	23	29	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○

● Recommended | ○ Possibile application

COCOA POWDER, PASTE AND BUTTER



CHOCO GREEN
with Single-Origin Madagascar Milk Chocolate,
Moreska Cream and Cocoa 22/24

COCOA PASTE AND BUTTER



COCOA PASTE

COCOA min.	COCOA BUTTER average
100%	54%
FLUIDITY ★★★★	RECOMMENDED USES
WEIGHT CODE	
4 kg 8382	

DESCRIPTION

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.

CERTIFICATIONS



COCOA BUTTER IN DROPS

COCOA BUTTER average	ACIDITY
100%	1,5%
WEIGHT CODE	RECOMMENDED USES
3,5 kg 7852	

DESCRIPTION

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



Full size image 1:1 ≈ +/- 10%

LATTE INTENSO
with Cocoa 22/24 Dark Vanilla,
Pro Intense Dark Chocolate and
Grand Cru Los Bejucos
Milk Chocolate 46%



COCOA POWDER



COCOA 22/24

COCOA BUTTER average	PH (+/- 3%)
22/24%	7.0
COLOUR ■■■	RECOMMENDED USES
WEIGHT CODE	
1 kg 4239	

DESCRIPTION

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

Gluten FREE

CERTIFICATIONS



COCOA 22/24 DARK

COCOA BUTTER average	PH (+/- 3%)
22/24%	8.0
COLOUR ■■■	RECOMMENDED USES
WEIGHT CODE	
1 kg 4240	5 kg 4898

DESCRIPTION

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

Gluten FREE

CERTIFICATIONS



COCOA 22/24 DARK VANILLA

COCOA BUTTER average	PH (+/- 3%)
22/24%	8.0
COLOUR ■■■	RECOMMENDED USES
WEIGHT CODE	
1 kg 4238	5 kg 4897

DESCRIPTION

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

Gluten FREE

CERTIFICATIONS



COCOA 10/12 LOW FAT

COCOA BUTTER average	PH (+/- 3%)
10/12%	7.3
COLOUR ■■■	RECOMMENDED USES
WEIGHT CODE	
1 kg 4839	

DESCRIPTION

Very intense cocoa aroma and flavour. Brown red colour.

Gluten FREE

CERTIFICATIONS



SUGARED COCOA

COCOA min.	PH (+/- 3%)	SUGAR max
45%	6.7	53%
COLOUR ■■■	RECOMMENDED USES	
WEIGHT CODE		
1 kg 4832		

DESCRIPTION

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

Gluten FREE

CERTIFICATIONS



COCOA BAR HOT CHOCOLATE

COCOA BUTTER average	SUGAR max
28%	57%
COLOUR ■■■	RECOMMENDED USES
WEIGHT CODE	
1 kg 4108	

DESCRIPTION

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

Gluten FREE

CERTIFICATIONS



COCOA PASTE AND BUTTER

		% COCOA BUTTER average	WEIGHT/Pcs.	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
8382	COCOA PASTE	54	4 kg / 3 Pcs.	●	○	○	●	○	○	○	○	○	○	○	○	●	●	●
7852	COCOA BUTTER IN DROPS	100	Bucket 3,5kg	○	○	○	○	○	○	○	○	○	○	○	○	●	●	○

COCOA POWDER

			Ph		CHOCOLATERIE						PASTRY					GELATO		
4289	COCOA 22/24	22 / 24	7.0	1 kg / 10 Pcs.	○	○	○	○	○	○	○	○	○	○	○	○	○	○
4240 4898	COCOA 22/24 DARK	22 / 24	8.0	1 kg / 10 Pcs. 5 kg / 4 Pcs.	○	○	○	○	○	○	○	○	○	○	○	○	○	○
4238 4897	COCOA 22/24 DARK VANILLA	22 / 24	8.0	1 kg / 10 Pcs. 5 kg / 4 Pcs.	○	○	○	○	○	○	○	○	○	○	○	○	○	○
4839	COCOA 10/12 LOW FAT	10 / 12	7.3	1 kg / 10 Pcs.	○	○	○	○	○	○	○	○	○	○	○	○	○	○
4832	SUGARED COCOA Cocoa min 45%	11	6.7	1 kg / 10 Pcs.	○	○	○	○	○	○	○	○	○	○	○	○	○	○
4108	COCOA BAR Hot Chocolate Cocoa min 28%	2		1 kg / 5 Pcs.	○	○	○	○	○	○	○	○	○	○	○	○	○	○

● Recommended | ○ Possible application

CREAMS AND COATINGS



ABBRACCIO
 with Onice Dark Chocolate 70%

ZEROP CREAMS

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



NOSETTA ZEROP

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

RECOMMENDED USES



WEIGHT CODE
6 kg 7553

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..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.

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft spreadable cream

CERTIFICATIONS



ZEROP DARK CREAM

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

RECOMMENDED USES



WEIGHT CODE
10 kg 7550

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, parfaits, soufflé and glassé.

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft spreadable cream.

CERTIFICATIONS



ZERO P FILLMILK

LACTIC MATTER	FAT total
22%	34%

RECOMMENDED USES



WEIGHT CODE
10 kg 7552

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, added with chocolate.

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft spreadable cream.

CERTIFICATIONS



ZEROP HAZELNUT CREAM

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

RECOMMENDED USES



WEIGHT CODE
10 kg 7551

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.

Gluten FREE | No hydrogenated fats

STRUCTURE: Spreadable cream of excellent pliability.

CERTIFICATIONS



CLOE ZEROP

PISTACHIO PASTE	FAT total
15%	34%

RECOMMENDED USES



WEIGHT CODE
6 kg 7564

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.

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft spreadable cream



MINI KRAPPEN
 with Cloe ZeroP Creams and
 Noretta ZeroP Creams

CREAMS



LIMONETTE

FAT
total
38%

RECOMMENDED USES



WEIGHT CODE
6 kg 7926

DESCRIPTION

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

Gluten FREE | No hydrogenated fats

STRUCTURE: Consistent texture.

ZABUÒ

MARSALA	EGG	FAT total
20%	21%	5%

RECOMMENDED USES



WEIGHT CODE
2,5 kg 7927

DESCRIPTION

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

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft texture.

CARAMEL CREAM

FAT
total
38%

RECOMMENDED USES



WEIGHT CODE
6 kg 7929

DESCRIPTION

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

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft and spreadable cream.

NOCCIOCHIARA

HAZELNUT	FAT total
12%	38%

RECOMMENDED USES



WEIGHT CODE
6 kg 7924

DESCRIPTION

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

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft and spreadable cream.

CREMICAM

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

RECOMMENDED USES



WEIGHT CODE
10 kg 7554

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.

Gluten FREE | No hydrogenated fats

STRUCTURE: Highly malleable spreading cream.

CERTIFICATIONS



NOCCIOLITA

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

RECOMMENDED USES



WEIGHT CODE
10 kg 7555

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.

Gluten FREE

STRUCTURE: Spreadable and baking stable cream.

CERTIFICATIONS



VANINI CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT PASTE
1%	43%	22%
RECOMMENDED USES		
		
WEIGHT	CODE	
6 kg	7562	

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.


Gluten FREE | No hydrogenated fats

STRUCTURE: Compact and meltable cream.

CERTIFICATIONS



ELISA CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT PASTE
25%	37%	6%
RECOMMENDED USES		
		
WEIGHT	CODE	
10 kg	7557	

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.

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft spreadable cream.

CERTIFICATIONS



EXTRA DARK CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT PASTE
26%	39%	
RECOMMENDED USES		
		
WEIGHT	CODE	
10 kg	7558	

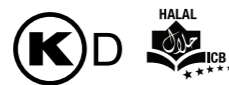
DESCRIPTION

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.

Gluten FREE | No hydrogenated fats

STRUCTURE: Smooth and spreadable cream.

CERTIFICATIONS



ICAM DARK CHOCOLATE ICING

LOW FAT COCOA POWDER average	FAT total	HAZELNUT PASTE
23%	41%	6%
RECOMMENDED USES		
		
WEIGHT	CODE	
6 kg	7560	

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.

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft spreadable cream.

CERTIFICATIONS



MORESKA CREAM

LOW FAT COCOA POWDER average	FAT total	HAZELNUT PASTE
15%	34%	14%
RECOMMENDED USES		
		
WEIGHT	CODE	
6 kg	7559	

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.

Gluten FREE | No hydrogenated fats

STRUCTURE: Soft spreadable cream.

CERTIFICATIONS



EDELWEISS WHITE CREAM

LACTIC MATTER average	FAT total	HAZELNUT PASTE
33%	39%	
RECOMMENDED USES		
		
WEIGHT	CODE	
6 kg	7563	

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.

Gluten FREE | No hydrogenated fats

STRUCTURE: Compact and meltable cream.

CERTIFICATIONS



HAZELNUT PASTE

HAZELNUT PASTE

HAZELNUT PASTE	FAT total
100%	65%

RECOMMENDED USES



WEIGHT	CODE
5 kg	1862

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, variations and gelato bases.

Gluten FREE | No hydrogenated fats

STRUCTURE: Smooth and uniform hazelnut paste.

GLASOVER COATINGS

GLASOVER DARK

LOW FAT COCOA POWDER average	FAT total
23%	41%

RECOMMENDED USES



WEIGHT	CODE
5 kg	7804

DESCRIPTION

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

Gluten FREE

STRUCTURE: Excellent shine and snap.



GLASOVER MILK

LOW FAT COCOA POWDER average	FAT total
15%	39%

RECOMMENDED USES



WEIGHT	CODE
5 kg	7809

DESCRIPTION

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

Gluten FREE

STRUCTURE: Excellent shine and snap.



GLASOVER WHITE

FAT total
36%

RECOMMENDED USES



WEIGHT	CODE
5 kg	7810

DESCRIPTION

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

Gluten FREE

STRUCTURE: Excellent shine and snap.



GLASOVER PRESTIGE DARK

LOW FAT COCOA POWDER average	FAT total
23%	38%

RECOMMENDED USES



WEIGHT	CODE
5 kg	7833

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

Gluten FREE | No hydrogenated fats

STRUCTURE: Excellent shine and snap.



ZEROP CREAMS	TASTE	COLOUR	WEIGHT	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
7550 ZEROP DARK	Cocoa		10kg	●	●	●	●	●	○	●	○	○	○	○	○	●	●
7552 ZEROP FILLMILK	Milk		10kg	●	●	●	●	●	○	●	○	●	●	○	○	●	●
7551 ZEROP HAZELNUT	Hazelnut		10kg	●	●	●	●	●	○	●	○	○	○	○	○	●	●
7553 NOSETTA ZEROP	Gianduja		6 kg	●	●	●	●	●	○	●	○	●	○	○	○	○	○
7564 CLOE ZEROP	Pistachio		6 kg	●	●	●	●	●	○	●	○	●	○	○	○	○	○

CREAMS

7926 LIMONETTE	Lemon		6 kg	●	●	●	●	○	○	○	○	○	○	○	○	○	○
7927 ZABUÒ	Eggnog		2,5kg	●	●	●	●	○	○	○	○	○	○	○	○	○	○
7929 CARAMEL CREAM	Caramel		6kg	●	●	●	●	○	○	○	○	○	○	○	○	○	○
7924 NOCCIOCHIARA	Hazelnut		6 kg	●	●	●	●	○	○	○	○	○	○	○	○	○	○
7554 CREMICAM	Hazelnut		10 kg	●	●	●	●	○	○	○	○	○	○	○	○	○	
7555 NOCCIOLITA	Hazelnut		10kg	●	●	●	●	○	○	○	○	○	○	○	○	○	
7562 VANINI CREAM	Hazelnut praline		6 kg	●	●	●	●	○	○	○	○	○	○	○	○	○	
7557 ELISA CREAM	Cocoa		10kg	●	●	●	●	○	○	○	○	○	○	○	○	○	
7558 EXTRA DARK CREAM	Cocoa		10kg	●	●	●	●	○	○	○	○	○	○	○	○	○	
7560 ICAM DARK CHOCOLATE ICING	Chocolate		6 kg	●	●	●	●	○	○	○	○	○	○	○	○	○	
7559 MORESKA CREAM	Cocoa		6 kg	●	●	●	●	○	○	○	○	○	○	○	○	○	
7563 EDELWEISS WHITE CREAM	White chocolate		6 kg	●	●	●	●	○	○	○	○	○	○	○	○	○	

HAZELNUT PASTE

1862 HAZELNUT PASTE	Hazelnut		5 kg	●	●	●	●	○	○	○	○	○	○	○	○	○
---------------------	----------	--	------	---	---	---	---	---	---	---	---	---	---	---	---	---

GLASOVER COATINGS

GLASOVER COATINGS		WEIGHT															
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	●	●	●	●	○	○	○	○	○	○	○	○	○	○	
7833 GLASOVER PRESTIGE DARK	Cocoa	2 Bags/5 kg	●	●	●	●	○	○	○	○	○	○	○	○	○	○	

● Recommended | ○ Possible application

INCLUSIONS, DECORATIONS AND SHELLS



CHOCO CHEESECAKE IN A JAR
with Regina Dark Chocolate 61%,
Regina Milk Chocolate 35% and
Milk Chococrock

INCLUSIONS

Small pearls of cereal and chocolate, cocoa nibs, crunchy flakes and chocolate covered drops. May be used in chocolate, pastries and gelato as layers, inclusions, in ganache and fillings, gelato and chilled desserts. A crunchiness that enriches the flavour and makes mignon, cakes and many other types of dessert more elegant and refined.

CRUNCHY FLAKES

PACKAGE
2 x 2,5 kg

RECOMMENDED USES

CODE
2989

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 gelato cakes, or as a crunchy addition to Igloo coatings for ice chocolate lollies and cones.



RICE CRISPIES

PACKAGE
5 kg

RECOMMENDED USES

CODE
7837

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

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.



CHOCOCROCK DARK

CHOCOLATE	COCOA min.
67%	61%
PACKAGE	RECOMMENDED USES
2,5 kg	
CODE	
7842	

CHOCOCROCK MILK

CHOCOLATE	COCOA min.	MILK total
67%	36%	14%
PACKAGE	RECOMMENDED USES	
2,5 kg		
CODE		
7838		

CHOCOCROCK WHITE

CHOCOLATE	MILK total
70%	21%
PACKAGE	RECOMMENDED USES
2,5 kg	
CODE	
7845	

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 DARK CHOCOLATE

PACKAGE
4 kg

CODE
3096



MICRO SHAVINGS MILK CHOCOLATE

PACKAGE
4 kg

CODE
3090



MICRO SHAVINGS WHITE CHOCOLATE

PACKAGE
4 kg

CODE
3091



WHITE SPRINKLES BASED ON COCOA BUTTER

PACKAGE
3 kg

CODE
7892



SPRINKLES DARK CHOCOLATE

PACKAGE
3 kg

CODE
7885



FLAKES DARK CHOCOLATE

PACKAGE
3 kg

CODE
7887



SPRINKLES MILK CHOCOLATE

PACKAGE
3 kg

CODE
7891



WHITE FLAKES BASED ON COCOA BUTTER

PACKAGE
3 kg

CODE
7889



FLAKES MILK CHOCOLATE

PACKAGE
3 kg

CODE
7893



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.

TRUFFLE SHELLS DARK

COCOA min.	DIAMETER	WEIGHT
45%	ø 25 mm	2,7 g
	PACKAGE	CODE
	504 Pcs.	7873



TRUFFLE SHELLS MILK

COCOA min.	DIAMETER	WEIGHT
35%	ø 25 mm	2,7 g
	PACKAGE	CODE
	504 Pcs.	7872



TRUFFLE SHELLS WHITE

COCOA BUTTER average	DIAMETER	WEIGHT
32%	ø 25 mm	2,7 g
	PACKAGE	CODE
	504 Pcs.	7874



TRUFFLE LIQUEUR SHELLS DARK

COCOA min.	DIAMETER	WEIGHT
62%	ø 25 mm	4,2 g
	PACKAGE	CODE
	441 Pcs.	7865



COFFEE CUPS

COCOA min.	DIAMETER	WEIGHT
43%	ø 45 mm	5,8g
	HEIGHT	
	20 mm	
	PACKAGE	CODE
	168 Pcs.	3159



This catalogue's cover is made from paper produced from cocoa processing waste, thus reducing the use of tree-sourced pulp.




AGOSTONI
CIOCCOLATO ITALIANO DAL 1946



ICAM S.p.A. - ITALY
Via Pescatori, 53 Lecco
Via Plinio, 5/7 - 22030 Orsenigo (CO)

info@agostonicioccolato.it
info@icamprofessionale.it
www.icamprofessionale.it

 [@icamforprofessionals](https://www.instagram.com/icamforprofessionals)

CODE 080004578-02
JANUARY 2025