AGOSTONI

ITALIAN CHOCOLATE SINCE 1946

BY

SINCE 1946

ICAM

CHOCOLATE BY NATURE

Tailoring the future of chocolate

Couvertures, Chips & Chunks

ICAM features moulding lines that offer a wide range of formats for couvertures, chips, and chunks, enabling the creation of ad hoc recipes

Product types

- Couvertures discs
- Chips (1000pc/lb to 9000 pc/lb)
- Chunks (1000 pc/lb or 2000 pc/lb)

Customized recipes

Tailored recipes with different cocoa solids percentages are also available. We develop recipes using dark, milk, and white chocolate, ensuring high quality and a premium chocolate experience.

Packaging

Standard 40 lb bags for couverture discs, chips, and chunks.
Smaller customized bags are available.

Cocoa Powders

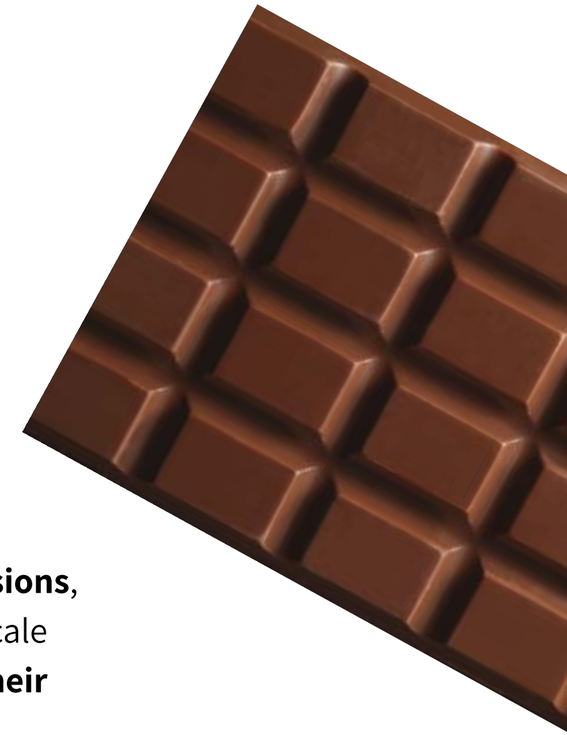
We mainly offer organic cocoa powder, while also providing conventional options, ensuring flexibility and high-quality solutions.

Product characteristics

- Low fat cocoa powder (10-12%)
- Natural or alkalized powder
- pH from 5.5 to 8.0
- Color range from rust brown to dark brown

Packaging

Standard 50lb bags, with smaller customized bags available upon request.



Chocolate Bars

Available in **multiple sizes** and **weights**, we make chocolate bars also featuring **inclusions**, across a wide **range of packaging solutions**. Our private-label offering allows large-scale retailers and confectionery companies to bring chocolate bars to market by **putting their signature on the wrapper**.

Research & Development

Our strength lies in our ability to offer tailored solutions. We develop over 500 new recipes per year, designed to meet specific client needs regarding:

Types of Chocolate:

Milk, dark, white, vegan milk - we can also develop single origin chocolate.

Product application:

Baking, enrobing, filling, etc.

Shapes:

Discs, chips, chunks, etc.

Special ingredients:

Emulsifiers, added protein, alternative sugars & sweeteners.

Product Certification

Company Certification

The certifications shown represent those currently held by ICAM. We work closely with our clients to obtain additional certifications based on specific customer needs.

Integrated Supply Chain

ICAM is one of the few chocolate manufacturers globally with a vertically integrated bean-to-bar supply chain.

From the selection of cocoa beans in their countries of origin to final processing, ICAM can guarantee **high standards of traceability and quality**.

Through direct projects in cultivation regions, ICAM promotes **sustainable and responsible practices**, supporting local communities and protecting the environment. The combination of **technical expertise, continuous research**, and a **focus on market needs** makes ICAM a reliable partner for the food industry and the private label sector.

Chocolate by Nature

Agostoni Chocolate North America is ICAM's
commercial subsidiary serving the US market since 2010.

Family-owned since 1946,
ICAM is a **leading Italian company**
in the production of **high-quality cocoa** and **chocolate**.

Combining **experience** with **innovation**, ICAM distinguishes itself through its ability to transform cocoa into **sustainable, quality chocolate products** that meet the demands of an increasingly conscious consumer base.

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