

AGOSTONI

ITALIAN CHOCOLATE SINCE 1946

BY



Chocolate Products for Industrial Application

Chocolate by Nature

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

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

ICAM S.p.A has been present in the US market since 2010 through Agostoni Chocolate North America, its commercial subsidiary.

Product Certifications



Kosher



Kosher Dairy



Kosher Passover



Halal



Made in Italy



Lactose and Milk free



Vegan



Organic



Organic for USA market



Rainforest



Fairtrade

Company Certifications



ISO 9001



IFS Food



BRCGS



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Follow us:



Integrated Supply Chain

ICAM S.p.A is one of the few chocolate manufacturers globally with a vertically-integrated 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 sectors.

Research & Development

Our strength lies in our ability offer customized solutions. We develop over 600 new recipes per year, customized based on customer requests regarding:

- **Types of Chocolate:** Milk, dark, white, vegan milk – cacao mass and origin.
- **Product application:** baking, enrobing, filling, etc.
- **Shapes:** discs, drops, chunks, etc.
- **Special ingredients:** emulsifiers, added protein, alternative sugars & sweeteners



Covertures, Chips & Chunks

PRODUCT TYPES

Covertures Discs

Chips (1000pc/lb to 9000pc/lb)

Chunks (1000pc/lb or 2000pc/lb)

COCAO SOLIDS

Full range including dark chocolate, milk chocolate and white. Customized cocoa solid formulations available as well.

SPECIAL ATTRIBUTES

Single origin, and selection of available certifications including Organic, Fair-Trade, Rainforest Alliance, Kosher, and more.

PACKAGING

Standard 40lb bags for couverture disks, chips and chunks. Smaller customize bags are an option.

Cocoa Powders

PRODUCT CHARACTERISTICS

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

CERTIFICATIONS

Organic, Fair-Trade, Rainforest Alliance, Kosher, and more.

PACKAGING

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