



Linea Professionale

Professional products handbook

Linea Professionale

ICAM LINEA PROFESSIONALE. YOUR INSPIRATION, OUR PASSION.

Icam Linea Professionale Chocolate Couvertures: a highly specialized range



From the close collaboration between the Research and Development Laboratory and the ICAM Linea Professionale team of technical consultants come the many varieties of couverture reserved for professional use. A rich selection of blended dark chocolate couvertures, milk and white easy to work with, containing varying percentages of cocoa and cocoa butter. The recipe of each single couverture has been designed for specific uses, technical performance and taste intensity in pastry, chocolate products and ice-cream.



We take care of quality from the very beginning.



We nourish seeds of the highest quality.



We check for quality down to the finest detail.



A new facility for a sustainable excellence.

Icam's Professional Services

Together with its high-quality products, Icam Linea Professionale offers very exclusive services with the support of high level experts and Mastry Pastry Chefs, dedicated to professionals in pastry, cakes, ice cream and food service.

Through this professional team, Icam Linea Professionale customers can take advantage of the following services:

- **operational advice and assistance** from these experts;
- **technical and detailed informations** about products;
- **well balanced recipes** to enhance the taste of Icam Linea Professionale products.

Read the recipes on:
www.icamprofessionale.it





DARK CHOCOLATE COUVERTURES

CODE	PRODUCT NAME	Cocoa MIN	sugar MAX	cocoa butter: AVERAGE	total fat: AVERAGE	fluidity	Applications						
							moulding	hollow forms	enrobing	ganache	ice cream	bakery	decorations
8300	Dark Chocolate Grand Cru Los Palmaritos Dominican Origin	75%	24%	45%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8301	Dark Chocolate Grand Cru Los Vasquez Dominican Origin	75%	24%	45%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
NEW 8327	Dark Chocolate Grand Cru Uganda	78%	21%	43%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8302	Dark Chocolate Single-Origin Dominicana	75%	24%	47%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8303	Dark Chocolate Single-Origin Ecuador	74%	25%	45%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8304	Dark Chocolate Single-Origin Madagascar	71%	29%	42%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8306	Dark Chocolate Single-Origin São Tomé	71%	29%	42%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8305	Dark Chocolate Cru Pachiza Perù Origin	70%	29%	40%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8330	Organic Dark Chocolate Extra Bio	70%	29%	40%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8310	Dark Chocolate Vanini	72%	27%	44%	-		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8307	Dark Chocolate Diamante	67%	32%	42%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8311 7897 4 kg per 3 Blocks	Dark Chocolate Regina	61%	38%	39%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8312	Dark Chocolate Bittra	60%	39%	36%	-		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8528 10 kg bag	Dark Chocolate Bittra Fairtrade	60%	39%	36%	-		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8316	Dark Chocolate Mabel	56%	43%	37%	-		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8313	Dark Chocolate Madesimo	52%	47%	35%	-		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8314	Dark Chocolate Modella	52%	47%	32%	-		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
8321	Dark Chocolate Morbida	54%	43%	-	35%		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7650 12 kg per case	Dark Chocolate Sugar Free Senza Zucchero	60%	maltitol 39%	37%	-		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



MILK CHOCOLATE COUVERTURES

8340	Milk Chocolate Single-Origin Perù	39%	35%	-	37%		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8360	Organic Milk Chocolate Prestige Bio	32%	40%	-	35%		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8341	Milk Chocolate Vanini	39%	28%	-	46%		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8348	Milk Chocolate Regina	35%	40%	-	38%		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8342	Milk Chocolate Chiara	33%	36%	-	37%		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8343	Milk Chocolate Prestige	32%	40%	-	34%		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8559 25 kg bag	Milk Chocolate Prestige Fairtrade	32%	40%	-	34%		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8344	Milk Chocolate Modella	30%	40%	-	31%		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
7649 12 kg per case	Sugar Free Milk Chocolate Senza Zucchero	36%	maltitol 41%	-	36%		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Ice-cream selection

Recommended Usable



WHITE CHOCOLATE

CODE	PRODUCT NAME	Cocoa MIN	sugar MAX	cocoa butter: AVERAGE	total fat: AVERAGE	fluidity	moulding	hollow forms	enrobing	ganache	ice cream	bakery	decorations
8370	Organic White Chocolate Bianca Bio	-	41%	-	38%								
8373	White Chocolate Vanini	-	34%	-	43%								
8372	White Chocolate Edelweiss	-	36%	-	36%								
7894 Bowl 2,5 kg x 4 pcs	White Chocolate Morbida	-	37%	-	39%								



GIANDUIA CHOCOLATE COUVERTURES

8375													
7899 4 kg per 3 Blocks	Giandua Chocolate	32%	43%	-	40%								
	7896 Giandua Milk Chocolate	26%	30%	-	45%								



CHOCOLATE BAKING PRODUCTS

	8356 Dark Chocolate Medium Chunks	45%	54%	26%	-								
	8357 Milk Chocolate Medium Chunks	29%	46%	-	29%								
	8358 White Medium Chunks	-	53%		29%								
	8535 Organic Dark Chocolate Bio Fairtrade Mignon ~ 9.000 pcs/kg	45%	54%	26%	-								
	8336 Dark Chocolate Medie Drops ~ 7.500 pcs/kg	45%	54%	26%	-								
	8337 Dark Chocolate Mignon Drops ~ 9.000 pcs/kg	45%	54%	26%	-								
	8338 Dark Chocolate Mini Drops ~ 12.000 pcs/kg	45%	54%	26%	-								
	8339 Dark Chocolate Spillo Drops ~ 20.000 pcs/kg	45%	54%	26%	-								



IGLOO CHOCOLATE FOR COUVERTURES

8318 4 kg bakery	Dark Chocolate Igloo Bittra	67%	31%	-	50%			Stracciatella		Icing
	8355 Milk Chocolate Igloo Latte Intenso	40%	35%	-	46%			Stracciatella		Icing
8374 4 kg bakery	White Chocolate Igloo Edelweiss	-	29%	-	51%			Stracciatella		Icing



GLASOVER

The distinctive features of Icam compounds are the excellent quality of both the ingredients used and the end product.

	7814 10 kg case	Dark Glasover								
	7815 10 kg case	White Glasover								
	7813 10 kg case	Milk Glasover								

COCOA POWDERS

CODE			Icam cocoa powder is subjected to an exclusive process to temper the butter it contains, in order to obtain a more stable, superior-quality product.		ph +/- 0,3	for all uses 	ice cream 	bakery 		TASTE	
1 kg x 10 pcs	5 kg x 4 pcs	25 kg									
-	-	4860	Organic Fat-reduced Cocoa Powder 10/12 A11 SRB BIO NOP		7,3	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Very deep flavour and taste of cocoa		
-	-	4861	Organic Cocoa Powder 20/22 A21 SRB BIO NOP		7,3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Very deep flavour and strong taste of cocoa / chocolate		
-	-	4876	Fairtrade Cocoa Powder 20/22 A21 SRB TF FLO		7,3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Very deep flavour and strong taste of cocoa / chocolate		
4239	-	-	Cocoa Powder 22/24		7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Strong taste of cocoa / chocolate		
4238	4897	4848	Dark Cocoa Powder 22/24		8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sharp flavour, strong taste of cocoa / chocolate		
4240	4898	4868	Dark Cocoa Powder 22/24 without Vanilla flavour		8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pure intense cocoa taste		
4839	-	4847	Fat-reduced Cocoa Powder 10/12		7,3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Very deep flavour and taste of cocoa		
4832	-	4126	Sugar Cocoa Powder min 45%	not Kosher	6,7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	High percentage of cocoa		
4108 <small>1 kg bag 5 bags per case</small>	-	-	Cacaobar prepared for hot chocolate		-	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Classic Italian dense chocolate drink.		

COCOA PASTE AND BUTTER

CODE		Full control of the supply chain and the management of each process of production are the pillars on which Icam focus the in-house production of all cocoa semi-finished products. Icam cocoa process: careful paste-refining, exclusive butter-pressing, delicate butter deodorising.		Ganache 	garnishing 	icing 	cream 	ice cream 	bakery 	decoration
4 kg x 3 pcs	4 kg									
8382	-	Cocoa Paste		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
-	7864	Cocoa Butter		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

CREAMS

CODE		Only quality vegetable fats, selected ingredients and Icam cocoa powder, processed together with the skill and passion that characterise the whole range.		Ganache 	garnishing 	icing 	cream 	ice cream 	bakery 	decoration
5 kg	8 kg									
-	7308	CreMicam 14% hazelnut paste	Hazelnut	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
-	7301	Elisa Cream	Cocoa	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
-	7324	Extra Dark Cream	Chocolate	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
-	7314	Edelweiss White Cream	White chocolate	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7312	-	Vanini Cream 23% hazelnut paste	Hazelnut praliné	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7303	-	Icam Dark Icing	Dark chocolate	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
-	7326	Nocciol.ita 14% hazelnut paste	Hazelnut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7305	-	Shiny Cocoa Icing Gel	Cocoa	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
7327	-	Hazelnut praliné Paste, 55% <small>not Kosher</small>	Hazelnut praliné	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7328	-	Homemade Almonds Praline, 55% <small>not Kosher</small>	Almond praliné	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1862	-	Hazelnut Paste	Hazelnut	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Ice-cream selection

Recommended Usable

Icam. The Taste for Quality.

For over 60 years, Icam has been expressing Italian excellence in the production of chocolate, establishing itself on the market through bold decisions: control over the entire production chain, from cocoa to chocolate, pursuing production autonomy and making sustainability a company value.

Care and passion from the very beginning.

- **An accurate selection of cocoa from the best plantations**, having aromatic and quality characteristics, submitted to the best processing.
- **Direct presence in the places of origin** with personnel on-the-spot involved in the training of local producers with whom it cooperates to maintain and improve in time the cocoa quality and to ensure the supply of raw material of which the origin, integrity and freshness is certain.
- **Biological primacy**: Icam was the first chocolate producing industry to take up the organic challenge and it acted as a driving force in spreading this type of cultivation in the Dominican Republic; today it is market leader in offering a product whose origin and traceability can be guaranteed, respectful of natural times and methods.

State – of – the art production.

- **Technological Independence**: own semi-finished cocoa products (cocoa butter and paste), in order to monitor processing in all its phases and to offer perfect products.
- **Continuous investments in production technology and processes**, as demonstrated by the state-of-the-art factory in Orsenigo (Como) that completes the control over the production chain:
 - built on a total area of 50.000 m²
 - equipped with the latest production and traceability technology
 - capable of managing allergens and special productions, by minimizing cross contamination (milk chocolate/dark chocolate, biological/conventional,...)
 - capable of offering products of excellent quality, extreme food safety and absolute traceability.

Coverture chocolate products are made with:

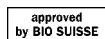


Full list on:
www.icamprofessionale.it/products

Company certificates:



Product certificates:



- **Spontaneous testing and monitoring**: continuous chemical, physical, microbiological, organoleptic, health and hygiene tests are carried out to ensure food safety, to offer organoleptic quality.
- **Full conformity with the most rigorous international standards**, control of the environment, of the production process and of the personnel.

Sustainable excellence

- **A responsible partner approach on the financial, human and environmental fronts**: the collaboration between Icam and farmers has led to an improvement of farming practices, with visible results in crop quality and profitability, providing secure income for farmers and improving the standard of living of the local communities.
- **Environmental protection**: a post-combustion system eliminates aromas residues from the air, the methane-powered trigenerator ensures high energy efficiency in the production of electricity, steam and hot water.

Icam. The Quality of Taste.

The result of this demanding path, which ensures the highest quality standards during each phase, is a range of chocolates with a unique taste, respectful of the typicality and of the characteristics of the original cocoa, perfectly made, hygienically safe, with a careful eye on new consumption trends. The production of a chocolate that is guaranteed by a solid and reliable quality system, updated and certified according to international standards accepted in the food sector.



Watch the stories of the sustainable production chain on:
www.icamprofessionale.it/video

Our distributor



Linea Professionale

ICAM S.p.A.

Via Pescatori, 53 - 23900 Lecco - Italy • Tel. +39 0341 2901

Via Caio Plinio, 5/7 - 22030 Orsenigo (CO) - Italy • Tel. +39 031 634 6101

info@icamprofessionale.it - www.icamprofessionale.it