

**Excellence
becomes
ice cream.**



Linea Professionale

The excellence of Italian chocolate meets the art of ice cream making.

Selected products for Ice Cream

Ice Cream



ICAM LINEA PROFESSIONALE. YOUR INSPIRATION, OUR PASSION.



Linea Professionale

Ice Cream



Chocolate couvertures

SINGLE ORIGIN DARK CHOCOLATE

UGANDA



code	bag	cocoa min.	butter	sugar max
8327	3 x 4 kg	78 %	43 %	21 %

Origin

Cocoa processed fresh in an Icam centre of fermentation and drying. The direct supply chain has allowed us to enhance the quality of this high ground cocoa, which represents the essence of Africa. The project has improved production profitability and it is the driving force of the territory development.

Taste

Dominant chocolate flavor, characteristic cocoa aroma, intense and persistent. Delicately spiced with a pleasant, sweet, and enveloping note of chocolate tea, it emerges easily thanks to its body and strong, clean, direct taste. Even in the fine tuning of the recipe, care has been taken to enhance the intensity and balanced flavor of this cocoa.

Use in ice cream

thanks to its density and intense taste, it expresses itself perfectly in cold desserts: excellent for semifreddo desserts and with chocolate ice creams, which can be realized in combination with other perfumes and ingredients.

MILK CHOCOLATE **VANINI**



code	bag	cocoa min.	total fat average	sugar max
8341	3 x 4 kg	39 %	46 %	28 %

Taste

Successful balance of milk and cocoa, with low sugar content.

Use in ice cream

Excellent for milk chocolate ice cream, balanced and smooth. Excellent in combinations of chocolate/hazelnut, pistachio, almond; good also for obtaining a stracciatella effect.

DARK CHOCOLATE **VANINI**



code	bag	cocoa min.	butter	sugar max
8310	3 x 4 kg	72 %	44 %	27 %

Origin

Blend that uses fine cocoa exclusively (Central America, South America, Madagascar).

Taste

Great character, intense taste, smooth, slightly acidic, with fragrance of fruit and spices. Exceptional fluidity.

Use in ice cream

Excellent for intense and harmonious ice cream, perfect for chocolate sorbets, even those containing alcohol. Excellent when combined with autumnal creams in ice cream.

WHITE **EDELWEISS**



code	bag	cocoa min.	total fat average	sugar max
8372	3 x 4 kg		36 %	36 %

Taste

Prime quality white chocolate: intense, creamy, vanilla aroma, glossy ivory colour, perfect fluidity.

Use in ice cream

Excellent for creamy white chocolate ice cream, also when combined with the taste of caramel, zabaglione, almonds, pine nuts. Suitable for decorations and small ice cream holder shells (cups, cones, baskets, etc.).

Store in a cool, dry place (15 to 20°C), away from heat sources, closing the container tightly after use.

For further information and to view the complete ICAM Linea Professionale product range, visit www.icamprofessionale.it/products

Ice Cream



Igloo Chocolate for couvertures



Igloo Bittra Dark Chocolate and Igloo Edelweiss White Chocolate Couverture are two icing specialties designed especially by the R & D Laboratory to give ice cream sticks and cones the intense taste of the most exclusive chocolate, the unique full and aromatic flavour of ICAM. The excellent covering power and the calibrated and constant fluidity guarantee thin and crispy couvertures. The "diskette" format of 4.5 g is convenient for dosing and quick to melt in the microwave or melter.

Use in ice cream

Icing of various ice cream preparations, sticks, cones, miniature desserts and pralines of ice cream. To use, melt at 40-43°C and frost the products directly while frozen. In this application, it can be used immediately: tempering takes place by thermal shock and does not require any special temperature management. Can also be used to obtain a stracciatella effect.

DARK CHOCOLATE IGLOO BITTRA



code	bucket	cocoa min.	total fat average	sugar max
8318	4 kg	67 %	50 %	31 %

Taste

A new version of the intense and powerful cocoa taste of dark chocolate Bittra Couverture. A strong flavour, never aggressive, which is enhanced when brought together with the cold of ice cream and semifreddo desserts. Distinct colour, dark chocolate. It can be personalized with fat-based creams such as hazelnut and pistachio, coffee or aromas.

MILK CHOCOLATE IGLOO LATTE INTENSO



code	bucket	cocoa min.	total fat average	sugar max
8355	4 kg	40 %	51 %	35 %

Taste

With an intense flavour of milk and cocoa, a balanced sweetness, delicately caramelized, it keeps its presence also in combination with the cold of the ice cream. It can be personalized with fatty pastes such as coffee or hazelnut.

WHITE CHOCOLATE IGLOO EDELWEISS



code	bucket	cocoa min.	total fat average	sugar max
8374	4 kg		51 %	29 %

Taste

A new "ice cream" version based on the taste of delicious Icam Edelweiss White Chocolate Couverture: balanced taste of milk and vanilla that harmonizes perfectly with ice cream and semifreddo desserts, always in the forefront. Can be personalized with liposoluble colouring agents, as well as fat-based creams such as hazelnut and pistachio, coffee or aromas.





Linea Professionale

Ice Cream

Dark cocoa without vanilla flavour



Low-fat cocoa 10-12



Dark Cocoa 22-24



Cocoa

Full control of the supply chain allows ICAM to realize its own top-quality semi-finished products. The refinement of the paste, the extraction of the butter from the first pressing exclusively, the delicate process of deodorization, the tempering of the powder for the stabilization of the butter it contains are all processes designed to guarantee superior refinement and the organoleptic integrity of the semi-finished products of Icam.

COCOA BUTTER

code	bucket
7864	4 kg



Description

Prime pressure cocoa butter, obtained from the pressing of high quality cocoa and then deodorized. It is a noble vegetable fat, with no cholesterol. Maximum acidity 1.5%.

Use in ice cream

Replaces part of the cream by introducing a fatty stage that gives consistency and structure to the ice cream, making it creamy at the same time: it increases body and spreadability. It does not affect taste or colour and can be added during pasteurizing.

COCOA PASTE

code	bag
8382	3 x 4 kg



Description

Produced with the finest selection of fine cocoa from America and South America, a blend of impeccable quality from its very origins, recommended to give an intense flavour of cocoa, without added sugars. It is obtained simply from roasted, peeled and minced beans, without the addition of other ingredients; since it is not subjected to conching, the cocoa flavour is extremely authentic and distinctive: particularly intense roasted cocoa.

Use in ice cream

This is an excellent additive to chocolate and cocoa powder for flavouring and gives a decisive and persistent cocoa taste to ice creams, semifreddo desserts, and sorbets. It can be used either to replace powder and chocolate or in addition to these, balancing the fats appropriately.

DARK COCOA POWDER 22/24



code	bag	code	bag	code	bag
4238	10 x 1 kg	4897	4 x 5 kg	4848	25 kg

Description

Strongly alkalinized cocoa powder (pH 8), 22-24% cocoa butter. Very dark red brown colour, sharp flavour, full and strong taste of cocoa/chocolate.

Use in ice cream

Its dark colour makes it particularly suited to use in ice cream and cold desserts.

DARK COCOA POWDER 22/24 WITHOUT VANILLA



code	bag	code	bag	code	bag
4240	10 x 1 kg	4898	4 x 5 kg	4868	25 kg

Description

Strongly alkalinized cocoa powder (pH 8), with 22-24% cocoa butter. Very dark red brown colour, sharp flavour, full and strong taste of cocoa/chocolate with no vanilla flavour.

Use in ice cream

In the preparation of ice cream and sorbets, the absence of vanilla enables the creation of personalized balances so as to make the taste of cocoa the absolute protagonist.

LOW FAT COCOA POWDER 10/12



code	bag	code	bag
4839	10 x 1 kg	4847	25 kg

Description

Strongly alkalinized low-fat cocoa powder with 10-12% cocoa butter. Dark red brown colour, intense aroma and taste of cocoa.

Use in ice cream

The increased presence of dry substance confers a more distinct taste of cocoa; it is especially suited for use in ice cream.

Store in a cool, dry place (15 to 20°C), away from heat sources, closing the container tightly after use.

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Linea Professionale

Ice Cream



Organic U.E.



Organic U.S.A.

Organic

Icam has believed in the organic approach from the word go, and was the first Italian chocolate company to accept the "organic" challenge. For Icam, organic means a way of conceiving the product with respect for nature, and this means more than just the absence of microbiological and chemical treatments; from the way the cocoa is grown and throughout the preparation, storage and processing stages, the pace and methods of nature are strictly adhered to. Choosing to go organic also means ingredients must be fully traceable throughout the production chain: for each Certified Organic Icam product, it is possible to create a detailed, documented map of the entire manufacturing process.

DARK CHOCOLATE COUVERTURE EXTRA BIO



code	bag	cocoa min.	butter	sugar max
8330	3 x 4 kg	70 %	40 %	29 %

Taste

A covering chocolate with a strong personality and a truly intense cocoa aroma, the result of selected ingredients from organic farming and the exceptionally rich recipe.

Use in ice cream

Versatile for balancing chocolate ice creams and semifreddo desserts, and can also be combined with cocoa organic powder for an even more intense taste. Very good added to alcohol bases.

MILK CHOCOLATE COUVERTURE PRESTIGE BIO



code	bag	cocoa min.	total fat average	sugar max
8360	3 x 4kg	32 %	35 %	40 %

Taste

Excellent quality milk chocolate couverture, the result of both the selected ingredients from organic farming and the exceptionally rich recipe.

Use in ice cream

Very versatile, well suited to creating perfectly balanced combinations with other flavours: fruit, aromas, coffee, caramel, spices.

ORGANIC WHITE CHOCOLATE BIANCA BIO



code	bag	cocoa min.	total fat average	sugar max
8370	3 x 4 kg		38 %	41 %

Taste

White chocolate with plenty of character, featuring a very high proportion of whole organic milk and an irresistible fragrance of natural organic vanilla from Madagascar, tiny pieces of which can be seen in the white chocolate.

Use in ice cream

Top quality chocolate, fascinating due to the presence of a pinch of ground vanilla.

It is at its best when combined with the acidity of fruit, as well as with the inclusion of praline fruit or nibs of praline cocoa.

ORGANIC COCOA POWDER 20/22



code	bag
4861	25 kg

Description

Moderately alkalized cocoa powder (pH 7.3) with 20-22% cocoa butter. Dark red brown colour, intense aroma and strong taste of cocoa/chocolate.

Use in ice cream

Reference cocoa powder for organic ice creams.

Great balance and versatility, well suited for use in combinations, gives character to the taste of ice cream and semifreddo desserts.

Store in a cool, dry place (15 to 20°C), away from heat sources, closing the container tightly after use.

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Linea Professionale

Ice Cream

Recipes



INTENSE COCOA ICE CREAM

Pierpaolo Magni: Member of the Italian Academy of Master Pastry Chefs, Pastry Chef of the Year 2004, two-time Ice Cream World Champion in 2006 and 2012.

INGREDIENTS YIELD: 1 KG

g 603	Whole milk
g 19	Powdered skimmed milk
g 48	Whipping Cream 35% fat
g 21	Egg Yolk
g 45	Dextrose
g 60	Low-fat cocoa 10-12
g 19	Cocoa paste
g 180	Sucrose
g 5	Stabilizer

METHOD

- At room temperature, mix the milk, powdered skimmed milk, cream, egg yolk, dextrose, cocoa powders and paste. Begin pasteurization, at 50°C add the stabilizer dispersed in the sucrose and finish the cycle.
- Conserve.



MINI WHITE CHOCOLATE ICE CREAM

Riccardo Magni: Professional Pastry Chef and Chocolatier, consultant to the ICAM Linea Professionale.

INGREDIENTS YIELD: 1 KG

g 316	Water
g 24	Rose tea and red fruits
g 24	Powdered skimmed milk
g 5	Protein
g 44	Dextrose
g 21	Sucrose
g 3	Stabilizer
g 106	Edelweiss White Chocolate
g 397	Edelweiss Igloo Chocolate
q. b.	Pink liposoluble food colour
g 53	Pink sugar crystals
g 8	Edible pink rose petals

METHOD

- Prepare an infusion with hot water and tea, use 597 g.
- Combine at room temperature the powdered milk, protein and dextrose, and begin pasteurization.
- Add the sucrose and stabilizer at 50°C and complete the cycle.
- At 60°C add the Edelweiss chocolate and cool.
- Melt the couverture at 40-42°C and add a few drops of colour until the desired colour is obtained.
- Mix thoroughly.
- Combine the sugar and the finely chopped rose petals and conserve in a dry place.

Ice Cream

UGANDA SINGLE ORIGIN CHOCOLATE SEMIFREDDO

Matteo Berti: Didactics Manager of Alma's confectionery. Discover the interpretation of this semifreddo on: www.icamprofessionale.it

INGREDIENTS YIELD: 1 KG

Custard

g 500	Milk
g 240	Egg yolk
g 100	Sugar
g 40	Rice starch
1 n	Vanilla pod

Uganda Chocolate Semifreddo

g 200	Custard
g 220	Uganda Dark Chocolate Couverture
g 100	Milk
g 100	Italian meringue
g 460	Partially whipped cream

METHOD

- Prepare the custard
- Warm the custard at 40°C and add the Uganda Dark Chocolate melted at 45°C, mix quickly until a smooth emulsion is obtained.
- Add the warm milk and complete the emulsion.
- Add the Italian meringue when it is still warm and soft to the chocolate cream and, finally, the cream whipped to a glossy texture.
- Pour the semifreddo in a mold of your choice.
- Chill.
- Serve at -6°C.



ORGANIC WHITE CHOCOLATE BIANCA BIO

Roberto Fiorino: Professional Pastry Chef and Chocolatier.

INGREDIENTS YIELD: 1 KG

g 695	Semi-skimmed milk
g 60	Sugar
g 25	Dextrose
g 15	Dehydrated glucose syrup, 30 de
g 20	Sweetened condensed milk Icam
g 180	Organic White Chocolate
g 5	Stabilizer

METHOD

- Combine cold fresh milk and condensed milk, dextrose and glucose syrup, mix thoroughly and begin pasteurization.
- At 50°C add the sucrose with the stabilizer and continue pasteurization.
- At 60°C in the cooling phase, add the Icam Organic White Chocolate and complete the cycle.
- Conserve.

VANINI CHOCOLATE SORBET

Gaetano Mignano: Italian Pastry Chef Champion 2004/2005, Ice Cream World Champion in 2008 and in 2010.

INGREDIENTS YIELD: 1 KG

g 599	Water
g 180	Sucrose
g 42	Dextrose
g 4	Stabilizer 0.5
g 180	Vanini Dark Chocolate

METHOD

- Heat the water to 40°C, add the dextrose, sucrose, and the stabilizer.
- Emulsify with the melted chocolate at 55°C, cool and whip.
- Deep freeze.

The recipe for Italian chocolate par excellence

INGREDIENTS:

- 100% selection of ingredients & supply chain control
- 100% technology & method
- 100% passion & tradition

ICAM PROCESS

- We work closely with farmers, with the presence of our technical staff, looking all together for a sustainable excellence. We establish long-standing relationships on the basis of ethical respect; we support local processing on the plantation, with our know-how and investments in equipment. This increases the quality of our cocoa and increases profits for our suppliers. In this way we obtain an excellent chocolate, perfectly processed and without organoleptic defects, one which highlights the authentic taste of the original cocoa.
- We process **only high quality cocoa**, coming from our supply chain; we control it from the time it is grown on the plantation until its delivery, with accurate laboratory testing repeated at every stage of production.
- We produce our own semi-finished cocoa products. We carefully select the other ingredients. We discard those that are not up to standard.
- We process our products delicately, respecting the quality and taste of the ingredients. We do not use any artificial flavours – we do not need them.
- We use “state of the art” technology. For this reason, we have invested in the construction of a completely new plant, with the latest eco-friendly equipment and an advanced production layout. We have remained in Italy, close to our historic original site.
- We keep complete track of our ingredients and our processes; we guarantee healthy products, with controlled

allergenic profiles. When ICAM talks about quality, we know what it means and how to achieve it. Authoritative certification bodies have recognized this fully, and our products are certified BRC Grade A and Kosher Pareve.

- We put our heart, soul and brain into our work, a family with over 60 years of experience and tradition, and a company of 350 people.
- We sell our excellence throughout the world and the world recognizes the unique, exceptional taste of the products we deliver to our customers.

PRESENTATION

- We serve only customers who want to differentiate themselves and demand quality when they buy.
- We produce with our identity as chocolatiers: **chocolate couvertures, cocoa powders, cocoa paste, cocoa butter and creams.**
- We offer products and sizes for all technical needs and uses.
- We welcome clear and direct dialogue between our customers, our pastry technicians and our quality and R&D laboratories.

For further information on the products and to view the complete product range of ICAM Linea Professionale, visit www.icamprofessionale.it/products

Couvertures are products with:



Company certifications:



Product certifications:



Linea Professionale

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