

THE GRIFFIN GAZETTE

www.griffinfoods.ie | www.mournevalleyfoods.co.uk | www.griffinrhd.ie | www.homebaking.ie

12/02/2025

Breaking News

ICAM CHOCOLATE

[ICAM Professional Chocolate](#) is produced by [ICAM](#), a renowned Italian chocolate manufacturer.

Founded in 1946, ICAM specializes in bean-to-bar production, supplying chocolate to global markets while maintaining a strong commitment to ethical sourcing and innovation.

CORE OFFERINGS - (3 X 4 KGS)



ICAM Pro Milk Choc
Medium-fluid, versatile, milk couverture chocolate with universal characteristics.

ICAM Pro Dark Choc 56%
Smooth, well-balanced dark chocolate couverture with rich cocoa taste.

ICAM Pro Dark Choc 72%
Intense yet smooth, mildly acidic with fruity-spicy aromas. Exceptional fluidity.

ICAM Pro White Choc
Chocolate with an intense, clean taste, balanced sweetness, and premium ingredients

ICAM Pro White Caramel Choc
Intense taste of caramel and milk. Evident sweet and pleasant note, combined with a hint of salt.

INTRODUCING - (6 X 1.5 KGS)



ICAM Regina Milk Choc
Balanced and rounded flavour of gently caramelised milk chocolate, where an agreeable toffee taste stand out. Extraordinary and versatile.

ICAM White Choc
Finest Quality, an intense aroma of creamy milk and vanilla, clean flavour, bright ivory colour, perfect fluidity.

ICAM Regina Dark 61%
A well-balanced and versatile recipe, with intense aroma of cocoa. Smooth and lingering taste, clean, and well balanced.

CORE GRADES - (1 X 15 KGS)



ICAM diverse portfolio also includes Dark, Milk, and White chocolates (1 X 15 KGS) along with single-origin, and professional-grade couvertures tailored for chocolatiers and pastry chefs.

PLEASE NOTE:

The ingredients you see above are not an exhaustive list so if you don't see what you are looking for please ask your contact in Griffin Foods and we will make every effort to facilitate your needs. We try to ensure that most of our range is ex stock but please give us as much notice as possible when you place your order with us.