



NORTH AMERICAN COLLECTION

Italian Modern Artisan Chocolate for Professionals





#### Dark Chocolate Couverture



Dark Chocolate Couv			APPLICATION							
	MINIM COCOA %		FLAVOR	SENSORY PROFILE	Moulding	Hollow Forms		Ice Cream	Bakery	FLUIDITY
Tremezzo - Organic Dark 70% 88016	70	40.5	An overall intense chocolate with the taste of berries and a bitter kick at the finish.	Cocoa Flavor - + Fruitiness Acidity Bitterness Sweetness						- +
San Primo - Organic Dark 60% 88015	60	36	Rich cocoa taste with a prominent fruitiness and a soft sweet finish.	Cocoa Flavor - + Fruitiness Acidity Bitterness Sweetness						+
Single Estate Los Palmaritos - Dark 75% Available upon request	75	44.5	A rare cocoa cultivated in harsh mountain terrain, powerful, dominating cocoa taste, intense fresh fruit fragrance and average acidity.	Cocoa Flavor         +           Fruitiness         +           Acidity         Bitterness           Sweetness         -						+
Single Estate Los Vasquez - Dark 75% Available upon request	75	44.5	Grown in a shaded valley plantation, intense body, strong persistence of fresh fruit, acidity, important cocoa flavor that ends with a long presence in the mouth.	Cocoa Flavor - + Fruitiness Acidity Bitterness Sweetness						+
Single Origin Ecuador - Dark 74% Available upon request	74	44	Very floral profile, characteristic bitterness, accompanied by low acidity and a pleasant note of astringency, concludes with an emerging floral bouquet.	Cocoa Flavor - + Fruitiness Acidity Bitterness Sweetness						+
Single Origin Madagascar - Dark 70% 98001	70	40.5	Very pleasant, balanced acidity, bitterness and sweetness, yet intense, aromatic and persistent with distinct notes of fresh fruit.	Cocoa Flavor         +         +           Fruitiness         Acidity         Bitterness           Sweetness         -         -						+
Single Origin Peru - Dark 70% Available upon request	70	41.5	Articulated aroma with a distinct note of fresh fruit - especially red fruits and honey - pleasant persistent acidity, more pronounced than the bitterness.	Cocoa Flavor         +           Fruitiness         +           Acidity         +           Bitterness         -           Sweetness         -						+
Diamante - Dark 67% Available upon request	67	41	Soft and full taste on the palate, a perfect balance of sweetness and bitterness.	Cocoa Flavor         +           Fruitiness         +           Acidity         +           Bitterness         +           Sweetness         +						+
<b>Regina - Dark 61%</b> 98007	61	39	Well balanced couverture with an intense aroma of cocoa and smooth taste that is clean and never aggressive.	Cocoa Flavor         -         +           Fruitiness         Acidity           Bitterness         Sweetness						+
Bittra - Dark 60% 98006	60	35.5	An intense cocoa flavor balanced with a nice acidity and a lingering finish.	Cocoa Flavor + Fruitiness Acidity Bitterness Sweetness						+
Mabel - Dark 56% Available upon request	56	36	Dark chocolate couverture with a smooth cocoa and chocolate flavor, round and homogeneous taste.	Cocoa Flavor - + Fruitiness Acidity Bitterness Sweetness						+

• Format of couverture: 0.1 to 0.14 oz (3-4 g) drops in 8.8 lb (4 kg) bags in 26.5 lb (12kg) master case.

Recommended

Usable

## Milk Chocolate Couverture



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	MININ COCOA %		FLAVOR	SENSORY PROFILE	Moulding Hollow Enrobing Gana	che Cream Bakery	FLUIDITY
Finissimo - Organic Milk 32% 88025	32	34.5	Intense, milky aroma and flavor.	Cocoa Flavor - + Dairy Sugar Caramel			- +
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Single Origin Peru - Milk 39% Available upon request	39	36	The flavor is intense and refined, a light and pleasant acidity of cocoa before the full flavor of milk, finally accompanied by a delicious fruity	Cocoa Flavor - + Dairy Sugar Caramel		Water the state of	- +
<b>K</b> D			taste of coffee and vanilla.				
<b>Ricco - Milk 39%</b> 98021	39	45	Soft cocoa blooming into a malty caramel with honey tones and a delicate finish.	Cocoa Flavor - + Dairy Sugar Caramel			- +
<b>K</b> <sub>D</sub>							
Stella -Milk 35% Available upon request	35	38	Balanced and enveloping taste of milk chocolate and gently caramelized for a pleasant taste.	Cocoa Flavor - + + Dairy Sugar			- +
<b>K</b> <sub>D</sub>				Caramel			
Chiara - Milk 33% Available upon request	33	36.5	Particularly intense flavor of fresh milk, well-balanced and not overly sweet. The low cocoa paste content explains the pale color.	Cocoa Flavor - + Dairy Sugar Caramel			- +
<b>K</b> <sub>D</sub>							

## Gianduia Chocolate

APPLICATION

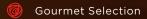
	MINII COCOA 9	MUMS % FAT %	FLAVOR	SENSORY PROFILE	Moulding	Hollow Forms Enrobing Ganac	he Cream Bakery	FLUIDITY
<b>Gianduia</b> 98035	32	40	A chocolate traditionally made from cocoa paste and hazelnut paste, in total absence of milk.	Cocoa Flavor + Dairy Sugar Caramel +				+

## White Chocolate

APPLICATION

	MIN. FAT %	FLAVOR	SENSORY PROFILE	Moule	ding Hollov Forms	Enrobing	g Ganache Crear	n Bakery	FLUIDITY
<b>Bianca - Organic White</b> 88033	37	A rich dairy flavor with an irresistible fragrance of natural organic vanilla from Madagascar.	Sweetness - + Dairy Caramel Vanilla				Variationalistationalistationalista		- +
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Bellagio - White 98011	42	Intense rounded taste of milk and vanilla, creaminess, high fluidity point, brilliant ivory color and reduced sugar content.	Sweetness - + Dairy Caramel Vanilla	-					- +
<b>K</b> <sub>D</sub>		- Saussa saga. sontent.	Volume :						

- Format of couverture: 0.1 to 0.14 oz (3-4 g) drops in 8.8 lb (4 kg) bags in 26.5 lb (12kg) master case.
- Recommended
- Usable





## Chocolate Chips and Cocoa Products

## Chocolate Chips



	MINII	MUMS					APPLICATI	ON	
	COCOA %		FLAVOR	SENSORY PROFILE	Moulding	Hollow Forms	Enrobing Gar	ache Ice Cream	Bakery
Organic Dark 45% Chocolate Chips 2000/lb 88017	45	26	An intense fruity opening with smooth, sweet and slightly dry finish.	Cocoa Flavor - + Fruitiness Acidity	-				
USDA &				Bitterness Sweetness					

#### Cocoa Products

	DESCRIPTION	INGREDIENTS	MIN. FAT %	PH	SHELF LIFE	PACKAGING
Organic Dutch Cocoa Powder 10/12 88055	Cocoa powder obtained from organic, cleaned, unshelled, roasted cocoa beans and processed with alkali. With 10/12% Cocoa Butter.	Organic Cocoa Powder, Potassium Carbonate (Acidity Corrector)	10/12	7.3 (+/- 0.3)	30 months	2.2 lb (1 kg) bags in 13.2 lb (6 kg) master case
Organic Natural Cocoa Powder 10/12 88056	Cocoa powder obtained from organic cocoa beans. Not alkalized to maintain the authentic taste of cocoa. With 10/12% Cocoa Butter.	Organic Cocoa Powder	10/12	5.5 (*/- 0.3)	30 months	2.2 lb (1 kg) bags in 13.2 lb (6 kg) master case
Cocoa Nibs 98051	Cocoa beans, roasted, cleaned, peeled and sterilized.	Cocoa Nibs	52	5.3 (+/- 0.3)	30 months	5.5 lb (2.5 kg) tubs
Dutch Cocoa Powder 22/24 98053	Cocoa powder obtained from grinding of sound and ripe previously cleaned, unshelled, roasted cocoa beans and processed with alkali.  With 22/24% Cocoa Butter.	Cocoa Powder, Potassium Carbonate (Acidity Corrector)	22/24	8.0 (*/- 0.3)	24 months	2.2 lb (1 kg) bags in 13.2 lb (6 kg) master case

Like the cake shown on the front cover?
Contact us for the recipe.

Global Organics, Ltd.

Exclusive Importer for North America

Cocoa & Chocolate Ingredients

info@global-organics.com



#### Italian Modern Artisan Chocolate for Professionals



Agostoni provides culinary professionals in North America with a premium quality artisanal chocolate that has been tested and approved by chocolatiers throughout Europe. The company's premium cocoa liquor, butter and powder ingredients are a unique expression of the artistic and technical talent of the Agostoni family. Chocolate creations are done in collaboration with Italy's most celebrated chefs to deliver finished chocolate products with a perfect blend of the finest ingredients.

# The Agostoni family's passion for over 60 years

The Agostoni family founded our chocolate and cocoa company in 1946 and today we are still family-owned and operated. The company has remained faithful to the values of its founder, Silvio Agostoni, respecting people and nature while producing delicious chocolate and cocoa products. We are a modern Italian bean-to-bar producer of premium, artisan chocolate for industrial, food service and private label customers.



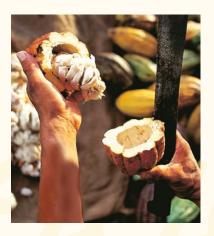
Founders Carolina Vanini - Silvio Agostoni

#### Committed to ethical business since 1946

Since the beginning, our actions have been guided by a deep ethical commitment. We build long-lasting commercial partnerships based on respect, dialog and transparency. Agostoni's unique Equal Partner Direct Buying program with farmers respects the autonomy of farmers while creating a shared commitment to sustainable agricultural practices, improved quality and yields and fair purchase prices.



CEO and Head of Sourcing Dr. Angelo Agostoni



**Dominican Republic Plantation** 

## The finest chocolate starts with high quality beans

The Agostoni commitment to quality starts far away from Italy on the plantations of Central America, Peru, Ecuador, Madagascar, Uganda and the Dominican Republic where growers carefully cultivate the cocoa beans. At origin, Agostoni staff methodically controls the fermentation and drying of the beans to reach the full flavor potential of each raw cocoa type. Our company helps the local co-ops and cocoa farmers implement and develop processes to improve bean quality through training and consultancy. We also make equipment available to farmers and help build collection centers for cocoa processing and we work with farmers to save heritage cocoa species. Agostoni's superior tasting, authentic chocolate is a result of nurturing the beans, from farm to finish.

### State-of-the art production facility in Orsenigo, Italy

Agostoni's new factory is built on 12 acres of land in the lakes region of northern Italy. This eco-sustainable, highly technical facility was designed to provide outstanding quality and complete traceability.

Our leading edge design includes:

- Independent zones created to ensure food safety and quality
- Dedicated refining and conching lines for enhanced allergen control
- Fully automated production lines ensure batch-to-batch consistency
- Environmental protection: a post-combustion system eliminates aromas from the air
- Energy efficiency: a methane-powered trigenerator produces electricity, steam and hot water
- Compliance with manufacturing best practices and regulatory standards including BRC Global Food Safety standards
- Process monitoring, laboratory analysis and sensory tests throughout all stages of production assure quality standards are being met.





White Zone Sterilization area and the start of bean processing

Agostoni is one of very few companies in the world that can guarantee the control of the entire production process. With cocoa butter and liquor made in-house, Agostoni crafts chocolate with consistently superior flavor and workability enjoyed by culinary professionals and consumers worldwide.

Agostoni Plant in Orsenigo, Italy Operating since 2010

## World leadership in organic cocoa processing

Agostoni was the first Italian chocolate company to take up the organic challenge and is still the leader in organic cocoa production today. The company believes in protecting the environment and expanding the availability of high quality organic cocoa for future generations. Organic cocoa offers the following:

- Superior flavor profile
- Non-GMO and certified organic; grown without synthetic pesticides, herbicides or fertilizers
- Direct monitoring and accurate in-house bean control to assure traceability

2016 Agostoni Total yearly Cocoa Processing: 20.000 MT

Organic (12.000 MT) Approx. 20% of global world Processing Conventional (8.000 MT)

## The certification, to prove our quality

Agostoni has earned the most rigorous international certifications:













