ICAM Chocolate USA Brings Traceable, Tailor-Made Private Label Chocolate to PLMA 2026, Booth F1723

Chicago, November 15–17, 2026. ICAM Chocolate USA will showcase its private label chocolate capabilities at PLMA's 2026 Store Brands Marketplace, the Private Label Trade Show, at Booth F1723. The showcase coincides with three milestones for the company: the launch of ICAM's 2025 Sustainability Report, the selection of the new Vanini Lemon Cake bar for PLMA's New Products Expo, and the upcoming opening of ICAM's new production plant in New Jersey in April 2027.

Sustainability as a Sourcing Requirement for Private Label

ICAM's 2025 Sustainability Report shows measurable progress across the cocoa supply chain, giving private label buyers the traceability, compliance and credentials their programs require.

Key achievements include:

- **82% certified cocoa.** Of the 30,534 tons of cocoa purchased in 2025, 82% carried one or more certifications, in particular Organic, Fairtrade and Rainforest Alliance, up from 64% in 2024.
- **85% of cocoa sourced through short or integrated supply chains**, up from 74% the year before, ensuring transparency from farm to factory.
- **96% deforestation-free plots.** Around 80,000 cocoa plots have been geolocated and analyzed, ahead of the EU Deforestation Regulation's December 30, 2026 application date.
- **94% of primary packaging** is now recyclable or compostable, supporting retailers' eco-design goals.
- **Growth decoupled from emissions.** Scope 1 and 2 emissions are down 19% since 2020, while production grew 27%.

Read the full report → https://www.icamchocolateus.com/media/ICAM_BdS2025_eng.pdf

Private Label, Engineered from the Bean Up

As a vertically integrated bean-to-bar manufacturer, ICAM controls every step of production, from direct cocoa sourcing to finished bars. That control lets retailers and brands build a chocolate identity of their own rather than replicate a national brand:

- **Recipe depth.** ICAM's R&D team develops more than 500 new recipes every year, alongside a library of 504 liquid chocolate recipes ready for customization.
- **On-trend concepts.** Layered bars, fillings, inclusions and seasonal flavors, developed with retailers to stand out on shelf.
- **Formulation to spec.** Cocoa content, sweeteners and sugar-reduced recipes tailored to each program and market.
- **Certifications on request.** Organic, Fairtrade, Rainforest Alliance, Kosher and Halal options across the range.
- **Capacity to scale.** ICAM's Orsenigo, Italy facility produces up to 35,000 tons of chocolate a year, with an expansion currently underway adding up to 20,000 tons of capacity by 2027.

A New Production Plant in the United States

In April 2027, ICAM will open a new production plant in New Jersey, bringing its chocolate-making expertise closer to North American customers. Producing in the US will give retailers and manufacturers shorter lead times, lower logistics costs and greater supply security, backed by the same traceable, certified cocoa supply chain that serves ICAM's customers worldwide.

Experience ICAM Chocolate USA at PLMA, Booth F1723

At Booth F1723, ICAM Chocolate USA will present a curated range of private label chocolate concepts that combine Italian craftsmanship, on-trend flavors and sustainable sourcing.

Each concept shows how ICAM helps retailers build premium private label ranges with distinctive flavors and a sourcing story that today's consumers trust.

Vanini Lemon Cake at PLMA's New Products Expo

ICAM's premium brand Vanini has been officially approved to display its new Tasting Experience Double Lemon Cake bar at PLMA's New Products Expo. Inspired by a timeless

homemade classic, Italian torta al limone, the bar pairs refreshing lemon notes in creamy white chocolate with a layer of milk chocolate enriched with crunchy biscuit pieces. It reflects ICAM's strength in layered, inclusion-rich formats that bring authentic Italian indulgence to store-brand shelves.



About ICAM Chocolate USA

ICAM Chocolate USA is the North American commercial arm of ICAM S.p.A., the Italian family-owned chocolate manufacturer founded in 1946 and exporting to more than 75 countries. Based in Los Angeles, the team partners with US retailers, brands and food manufacturers to develop premium private label chocolate and supply industrial cocoa ingredients under the Agostoni brand, from couvertures, drops and chunks to cocoa powders.

Backed by ICAM's vertically integrated, fully traceable supply chain and, from April 2027, a new production plant in New Jersey, ICAM Chocolate USA gives North American customers Italian chocolate expertise with local support.

5301 Beethoven St., Suite 170, Los Angeles, CA 90066 · sales@agostonichocolate.com · icamchocolateus.com