



**Cargill Cocoa & Chocolate
North America**

Bakery Portfolio



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CHOCOLATE DROPS

BRAND	PRODUCT NAME	DESCRIPTION	SKU	COUNT	CASE SIZE	ATTRIBUTES
BITTERSWEET CHOCOLATE						
Ambrosia	CC-4488 Bittersweet Drop	High-cacao profile for a deep chocolate flavor, specifically designed for visual appeal in finished baked goods, desserts, and snacks.	100000764	600	50 LB	60% Cocoa Content
Wilbur	HC6135 Organic Bittersweet Drop	Made from all organic ingredients, pure chocolate liquor combined with sugar, cocoa butter and flavors, this chip is slightly more astringent than its semisweet counterpart and provides a subtle burnt flavor note.	110031819	1,000	44 LB	60% Cocoa Content Organic
SEMISWEET CHOCOLATE						
Wilbur	HC4930 Organic Semisweet Drop	Made from all organic ingredients, pure chocolate liquor combined with sugar, cocoa butter and flavors, this slightly sweet chip is the premier choice for discerning consumers wishing to bake their favorite chocolate chip recipes with an excellent, organic ingredient.	110032011	1,000	50 LB	52% Cocoa Content Organic
Ambrosia	CC-1151 Arrow™ Pareve Semisweet Drop	Pareve, semisweet drop.	100107051 100107108	1,000 4,000	50 LB	48% Cocoa Content Pareve
Wilbur	B558 Semisweet Drop	Well-rounded, rich flavor for upscale cookies, made with vanilla.	100000080 100000081 100000082 100000083	1,000 2,000 4,000 10,000	50 LB	47% Cocoa Content
Ambrosia	CC-1141 RDL-7 Semisweet Drop	Elevated chocolate liquor content provides a deep chocolate flavor.	100107066 100107068	4,200 10,000	50 LB	46% Cocoa Content Contains Dextrose%
Ambrosia	CC-1139 Jay Jays Semisweet Drop	High in liquor content for a strong chocolate impact and a lasting morsel shape after baking.	100107052	4,000	50 LB	45% Cocoa Content Contains Dextrose%
Ambrosia	CC-1138 Regal™ Semisweet Drop	A semisweet drop with a strong chocolate flavor profile highlighted by an impactful vanilla-flavored finish.	100107063	1,000	50 LB	45% Cocoa Content
Wilbur	V994 NGM Semisweet Drop	A versatile non-GMO dark chocolate chip, made with vanilla.	100001854 100001857	1,000 10,000	50 LB	45% Cocoa Content Non-GMO*
Peter's	Gourmet NGM Semisweet Drop	Dubbed "The Perfect Chip", these gourmet, Non-GMO drops provide bakers with premium semisweet chocolate formulated to consistently perform under various baking conditions.	110011756	900	50 LB	44% Cocoa Content Non-GMO* Contains Milkfat^

CHOCOLATE DROPS (Continued)

Ambrosia	CC-6153 Semisweet Drop	A buttery roasted chocolate with a hint of vanilla and an indulgently soft, stringy after-bake.	100107048	900	50 LB	43% Cocoa Content Contains Milkfat^
Ambrosia	CC-4040 NGM Semisweet Drop	Semisweet drop made with Non-GMO and identity preserved soy lecithin.	100107125	4,000	50 LB	43% Cocoa Content Non-GMO*
Ambrosia	CC-7130 Spartan™ Semisweet Drop	Subtle impact semisweet chocolate with a touch of vanilla flavor.	100107061 100107057	1,000 4,000	50 LB	42% Cocoa Content
SWEET CHOCOLATE						
Ambrosia	CC-1488 Sweet Drop	Sweet chocolate drop made with milk fat to encourage an indulgently soft, stringy finish after baking for the perfect "ooey-gooney" cookie.	100107093	10,000	50 LB	34% Cocoa Content Contains Milkfat^
MILK CHOCOLATE						
Ambrosia	CC-3334 Milk Drop	A mild chocolate delivering a subtle milk flavor and a touch of vanilla.	100107044	1,000	50 LB	
Wilbur	M540 Milk Drop	Robust chocolate impact made with vanilla.	100000764 100000766	1,000 4,000	50 LB	
WHITE CHOCOLATE						
Ambrosia	CW-2053 White Drop	A creamy, milky tasting drop coupled with notes of vanilla bean and a velvety smooth mouthfeel. Often used in upscale bakery and gourmet dessert applications.	100107103	900	50 LB	



CONFECTIONERY DROPS

BRAND	PRODUCT NAME	DESCRIPTION	SKU	COUNT	CASE SIZE	ATTRIBUTES
DARK CONFECTIONERY						
Ambrosia	HC-1154 KoKo Bits®	A pronounced, rich fudge taste with a striking midnight black color and a lasting shape in baking.	100107245	1,000	50 LB	Contains Dextrose ®
			100107239	4,000	50 LB	
			100107242	4,000	25 LB	
			100107247	10,000	50 LB	
Ambrosia	HC-4699 Drop	A dark chocolaty flavor with decadent fudge notes, balanced with a hint of milk.	100107306	10,000	50 LB	Contains Dextrose ®
WHITE CONFECTIONERY						
Ambrosia	HC-4052 Drop	Palm kernel oil based, white baking chip, with a smooth milky flavor.	100107235	1,000	50 LB	
Wilbur	S843 NGM White Cocoa Butter Drop	Premium white cocoa butter chip providing a clean milk taste and smooth impact, made with vanilla.	100001204	1,000	50 LB	
FLAVORED CONFECTIONERY						
Ambrosia	HC-8072 Prema Peanut Butter Flavored Drop	A classic creamy and nutty taste, with a blend of salty and sweet notes.	110022438	1,000	25 LB	Contains Dextrose ®
Wilbur	Y1273 Peanut Butter Flavored Drop	A great way to bring true peanut butter flavor to your baking applications.	110016825	900	50 LB	
Ambrosia	HC-9356 Butterscotch Flavored Drop	A mouth-watering smooth and sweet buttery taste.	100107266	900	50 LB	
			100107251	4,000	25 LB	
Wilbur	V238 Butterscotch Flavored Drop	A popular chip for baking, delivering a distinct butterscotch flavor.	100001646 100001647	4,000	50 LB	Contains Milkfat ^
Wilbur	W011 Cinnamon Flavored Drop	Baking chip made with cinnamon and non-hydrogenated oil.	100001862	1,000	50 LB	
			100001863	4,000		



CHOCOLATE CHUNKS

BRAND	PRODUCT NAME	DESCRIPTION	SKU	SIZE	CASE SIZE	ATTRIBUTES
BITTERSWEET CHOCOLATE						
Wilbur	V995 NGM Brandywine® Bittersweet Chunk	Velvety and robust chocolate impact with high liquor content in random chunk form.	100001858	Random	50 LB	62% Cocoa Content
Peter's	Gibraltar™ Bittersweet Chunk	A bittersweet chocolate with a deep toasted chocolate flavor, balanced with brownie and bright hints of fruit.	100001692	16mm x 13mm x 5mm	25 LB	60% Cocoa Content
SEMISWEET CHOCOLATE						
Ambrosia	CK-1174 Genoa™ Semisweet Chunk	A smooth, yet rich chocolate with intense vanilla-flavored notes.	100107188	25.4mm x 19.05mm x 3.175mm	45 LB	52% Cocoa Content
Peter's	Lenoir™ Semisweet Chunk	Robust, semisweet chocolate with fudgy and fruity flavor notes in a uniform chunk.	110025756	16mm x 13mm x 5mm	25 LB	52% Cocoa Content
Wilbur	K895 Semisweet Chunk	Strong chocolate base in a thin, random cut chunk.	100000750	Random	50 LB	48% Cocoa Content
Ambrosia	CK-1026 Eden™ Semisweet Chunk	Toasted chocolate notes complemented by a balanced, vanilla-flavor.	100107190	8mm x 8mm x 8mm	45 LB	45% Cocoa Content
Wilbur	S836 Semisweet Chunk	Thick, square chunk with a well-balanced flavor profile.	100001197	10mm x 10mm x 6.5mm	50 LB	44% Cocoa Content Contains Milkfat ^
MILK CHOCOLATE						
Ambrosia	CK-1170 Harley™ Milk Chunk	Made with a special bean blend and a slightly caramelized flavor.	100107187	25.4mm x 19.05mm x 3.175mm	45 LB	
Wilbur	M540 Milk Chunk - Rectangular	Premium milk chocolate available in a rectangular chunk.	100000759	10mm x 8mm x 5mm	50 LB	
Wilbur	M540 Milk Chunk - Square	Premium milk chocolate available in a square chunk.	100000758	10mm x 10mm x 4mm	50 LB	

CONFECTIONERY CHUNKS

BRAND	PRODUCT NAME	DESCRIPTION	SKU	SIZE	CASE SIZE	ATTRIBUTES
WHITE CONFECTIONERY						
Ambrosia	CK-5304 White Chunk	Non-hydrogenated white confectionery chunk made with vanilla.	100107397	3/8" x 3/8" x 3/8"	45 LB	
Wilbur	S843 NGM White Coca Butter Chunk	Premium chunk providing a clean milk taste and smooth impact, made with vanilla.	100001203	12.5mm x 19mm x 4mm	50 LB	Non-GMO *

CHOCOLATE COATINGS

BRAND	PRODUCT NAME	DESCRIPTION	SKU	FORM	CASE SIZE	ATTRIBUTES
SEMISWEET CHOCOLATE						
Wilbur	Warwick™ Semisweet	A dark, sweet non-alkalized chocolate with a hint of bitterness, made with vanilla.	100001666	10 LB Block	50 LB	51% Cocoa Content 120 Viscosity
MILK CHOCOLATE						
Wilbur	Cashmere® Milk	Milk chocolate with a well-balanced flavor profile and a medium light color.	100000725	10 LB Block	50 LB	140 Viscosity
WHITE CHOCOLATE						
Wilbur	Platinum® NGM White	Premium smooth Non-GMO white chocolate rich in creamy milk flavor notes, made with vanilla.	110012975	Wafer	50 LB	140 Viscosity Non-GMO*

CONFECTIONERY COATINGS

BRAND	PRODUCT NAME	DESCRIPTION	SKU	FORM	CASE SIZE	ATTRIBUTES
DARK CONFECTIONERY						
Wilbur	S856 Dark	Traditional rich, dark confectionery coating with a pleasant flavor reminiscent of sweet chocolate.	100001207	Wafer	50 LB	90 Viscosity
MILK CONFECTIONERY						
Wilbur	H449 Milk	Traditional milk chocolate-like confectionery coating made with a European cocoa powder.	100000223	Wafer	50 LB	90 Viscosity
WHITE CONFECTIONERY						
Wilbur	S632 White	White confectionery coating with pleasant vanilla notes and a clean, cooked-milk flavor.	100001172			125 Viscosity

For the complete portfolio of chocolate and confectionery coating options available, please contact your account manager for more details.

CHOCOLATE LIQUOR (UNSWEETENED CHOCOLATE)

BRAND	PRODUCT NAME	DESCRIPTION	SKU	FORM	CASE SIZE	ATTRIBUTES
NON-ALKALIZED (NATURAL)						
Ambrosia	LQ-6251 Liquor	Non-alkalized liquor, boasting a strong, bitter chocolate flavor.	100106970	Pieces	50 LB	Non-GMO*
Ambrosia	LQ-1181 Natural Liquor	Naturally processed, non-alkalized liquor of premium quality.	100106969	Pieces	50 LB	Non-GMO*
Peter's	No. 23™ Liquor	Medium roast liquor popular with confectioners, bakers and fudge makers.	110021300	Wafer	50 LB	Non-GMO*
Wilbur	R815 African Liquor	Non-alkalized, medium roast chocolate liquor.	100000850	Wafer	50 LB	Non-GMO*
Wilbur	H365 Reo™ Liquor	High roast, non-alkalized African liquor.	100000217	Wafer	50 LB	Non-GMO*
ALKALIZED (DUTCHED)						
Ambrosia	LQ-1183 Tropic Liquor	Dutched liquor with a milder taste and darker color than non-alkalized liquors.	100106972	Pieces	50 LB	Non-GMO*
Peter's	Broken Orinoco™ Liquor	Dutch-processed liquor with an intense color and flavor.	100001773	Wafer	25 LB	Non-GMO*

SPECIALTY PRODUCTS

BRAND	PRODUCT NAME	DESCRIPTION	SKU	CASE SIZE
Ambrosia	Chocolate-Flavored Decorettes	Sweet, chocolate-flavored vermicelli good for decorating ice cream, cupcakes, and other baked goods.	110020133	24 LB
Ambrosia	Rainbow Decorettes	Sweet, multi-colored vermicelli good for decorating ice cream, cupcakes, and other baked goods.	110020134	50 LB



COCOA POWDER

BRAND	PRODUCT NAME	DESCRIPTION	SKU	CASE SIZE	ATTRIBUTES
NON-ALKALIZED					
Gerken's	10/12 Amber™	A natural cocoa powder which imparts a rich, fruity well-rounded flavor.	100000802	50 LB	Non-GMO*
Gerken's	10/12 Natural Organic	Rich cocoa flavor made from organic certified cocoa beans.	100000806	50 LB	Organic
LIGHTLY ALKALIZED					
Gerken's	10/12 Duchess™	A unique, round chocolate taste with a nice mouthfeel, resulting from the perfect blend of different cocoa building blocks.	110030839	50 LB	Non-GMO*
Gerken's	10/12 Alkalized Organic	Smooth, full-bodied and balanced cocoa notes made from organic certified cocoa beans.	100000804	50 LB	Organic
MODERATELY ALKALIZED					
Gerken's	10/12 Russet Plus™	A moderately alkalized cocoa powder which imparts a European bittersweet flavor.	100000132	50 LB	Non-GMO*
Gerken's	10/12 Organic Red	Full-bodied with robust chocolate notes.	110027866	50 LB	Organic
STRONGLY ALKALIZED					
Gerken's	10/12 Garnet™	A strongly alkalized cocoa powder that conveys an intense cocoa flavor in a dark red powder.	100000211	50 LB	Non-GMO*
HEAVILY ALKALIZED					
Gerken's	10/12 Midnight™	A heavily alkalized cocoa powder from Brazil with a deep black color.	100000091	50 LB	Non-GMO*

SPECIALTY POWDERS

BRAND	PRODUCT NAME	DESCRIPTION	SKU	CASE SIZE	ATTRIBUTES
Wilbur	Chocolate Duet™	A premium, indulgent mixture of cocoa powder and chocolate liquor, delivering a strong chocolate impact while also functioning like a cocoa powder for application convenience.			
	Chocolate Notes	Strong chocolate impact made with natural cocoa powder.	100000841	50 LB	Non-GMO*
	Fudge Notes	Chocolate impact with strong fruity flavor made with natural cocoa powder.	100000143	50 LB	Non-GMO*
	Fruit Notes	Nice fudgy flavor due to lightly alkalized cocoa powder.	100001605	50 LB	Non-GMO*

For the complete portfolio of cocoa powder options available, please contact your account manager for more details.

All of our products are certified Kosher-Dairy.

CONTAINS MILKFAT^

These products contain milkfat/butterfat, an ingredient that encourages a melted, stringy finish for an "ooey-gooney" effect after baking.

CONTAINS DEXTROSE%

These products contain dextrose, an ingredient that inhibits post-bake smearing and allows the chip to maintain its shape while baking.

NON-GMO*

Cargill can provide product specific sourcing, handling and processing information so that customers can determine whether a specific Cargill product meets country-specific and customer-specific requirements for non-GMO labeling.

*Non-GMO – there is no worldwide definition of the term "non-GMO." The definition of "non-GMO" varies widely from country to country. Some countries have no regulatory definition of "non-GMO," and some countries consider a product to be "non-GMO" if it is exempt from mandatory GMO-labeling in that country. Requirements for mandatory GMO-labeling also vary widely from country to country. Various private standards groups and certifying agencies have also developed their own definitions of and standards for non-GMO.

The products are not required to be labeled in accordance with the GMO labeling provisions of Regulation (EC) No 1829/2003 and 1830/2003 of the European Parliament and of the Council of 22 September 2003.





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