



# Bakery Applications



Cargill Cocoa & Chocolate offers an extensive portfolio of chocolate and compound products for uses in bakery. Our product portfolio includes items for both inclusions, used for flavor or visual appeal in bakery items such as muffins, cookies, and brownies; and coatings, an artisan touch for dipping, drizzling or enrobing. Below is a snapshot of most popular items in the category. See product brochure for full overview of items.

## Chocolate Drops

### Bittersweet Chocolate

#### Wilbur® DC-6990 Bittersweet Chocolate Drop

Presenting a roasted cocoa aroma and designed to produce a robust cocoa flavor, this high-cocoa drop showcases moderate red fruit and bitter notes and is highlighted by a delicate brown spice touch. 72% Cocoa Content. Available in 1000 Count.

#### Ambrosia® CC-4488 Bittersweet Chocolate Drop

CC-4488 has a high-cocoa profile for a deep chocolate flavor. Specifically designed in a larger chip size to emphasize visual impact in finished baked goods, gourmet desserts, and snacks. 60% Cocoa Content. Available in 600 Count.

### Semisweet Chocolate

#### Wilbur® B558 Semisweet Chocolate Drop

Wilbur B558 drops provide a well-rounded blend of strong cocoa, cream and vanilla flavoring with slight dark fruit flavors and faint roasted, caramel notes. Made with vanilla bean powder. 45% Cocoa Content. Available in 1000 Count, 2000 Count, 4000 Count and 10000 Count.

#### Ambrosia® CC-1139 Jay Jay Semisweet Chocolate Drop

Jay Jays offers a complex profile with mid-range vanilla-like flavor, pronounced roasted notes and traces of mild dark fruit and coconut. 45% Cocoa Content. Available in 4000 Count.

#### Ambrosia® CC-6153 Semisweet Chocolate Drop

CC-6153 features a sweeter profile with creamy roasted flavors finished by dark fruit hints and a whisper of coconut. An indulgently stringy texture following baking for the ultimate sensory immersion. 43% Cocoa Content. Available in 900 and 4000 Count.

### Milk Chocolate

#### Wilbur® M540 Milk Chocolate Drop

M540 offers a robust milk chocolate flavor with a hint of caramel and vanilla. It also boasts slight cream, malt, and herbal, brown spice notes. Made with vanilla bean powder. Available in 1000 Count and 4000 Count.

## Confectionery Drops

### Dark Confectionery

#### Ambrosia® HC-1154 KoKo Bits® Confectionery Drop

Utterly unique in its profile, KoKo Bits spotlight a pronounced, rich chocolate taste with a sweet splash of orange. Available in 4000 Count and 10000 Count.

### White Confectionery

#### Ambrosia® HC-4052 Baking Confectionery Drop

HC-4052 White brings a creamy, cocoa-buttery flavor with a lingering sweetness and provides a smooth texture and easy-to-melt complexion. Available in 1000 Count.

### Flavored Confectionery

#### Ambrosia® HC-9356 Butterscotch Flavored Drop

A mouth-watering smooth and sweet buttery taste, this intense butterscotch drop features rum and heated sugar flavors with notes of brown sugar and coconut. Available in 900 Count and 4000 Count.

#### Wilbur® HC-7009 Caramel Flavored Drop

Introduced by a burnt sugar and toffee aroma, this chip carries a traditional caramel flavor profile of sweetness, butter, and maple syrup with subtle infusion of vanilla and cooked milk. Available in 1000 Count.

#### Wilbur® W011 Cinnamon Flavored Drop

W011 exhibits a pure and true cinnamon flavor with a dash of salt and the sweet aromatics associated with vanillin crystals and/or marshmallow. Available in 5000 Count.



## Chocolate Chunks

### Bittersweet Chocolate

#### Wilbur® V995 Brandywine® Bittersweet Chocolate Chunk

Every V995 Brandywine chunk possesses a unique blend of dark chocolate and vanilla flavors with roasted cocoa notes and whispers of coffee and dark fruit. Manufactured and molded into irregular cuts to work as inclusions in application and with a functioning viscosity for versatile coating usage. Made with vanilla bean powder. 62% Cocoa Content.

### Semisweet Chocolate

#### Ambrosia® CK-7117 Eden™ Semisweet Chocolate Chunk

A semisweet chocolate chunk driven by dark fruit, Eden's strong cocoa and roasted notes are complimented by a balanced, vanilla flavor. 45% Cocoa Content. Dimensions: 8mm x 8mm x 8mm.

#### Wilbur® S836 Semisweet Chocolate Chunk

Notes of roasted cocoa and vanilla flavoring pop out of these thin, square chunks. S836 also has a slightly smooth mouthfeel and melt making it a delicious addition to baking and snack applications. Made with vanilla bean powder. 44% Cocoa Content. Dimensions: 10mm x 10mm x 6.5mm.

### Milk Chocolate

#### Ambrosia® CK-1170 Harley™ Milk Chocolate Chunk

On the sweeter side, Harley provides a strong vanilla-flavored, slightly caramelized milk chocolate profile capped by a touch of salt and cooked milk notes that linger on the palate. Dimensions: 1" x 3/4" x 1/8".

## Chocolate Coatings

#### Wilbur® Bronze Medal® Semisweet Chocolate

A confectionery staple, Wilbur Bronze Medal is known for its balanced chocolate flavor, highlighted by cream and caramel notes, vanilla, and a whisper of coconut. Made with vanilla bean powder. 50% Cocoa Content. Available in 37 Brookfield viscosity.

#### Wilbur® Cashmere® Milk Chocolate

Cashmere milk chocolate showcases a cocoa- and cooked milk-forward flavor profile that also highlights a mild caramel and the sweet aromatics associated with marshmallow and added hints of malt and cream. Available in 36 Brookfield viscosity.

#### Wilbur® Platinum® NGM White Chocolate

Wilbur Platinum is a classic, pure white chocolate, noted for its fusion of creamy milk, cocoa butter, and vanilla flavors, smoothness of melt and sensorial mouthfeel. Made with vanilla powder. Available in 34 Brookfield viscosity.

## Confectionery Coatings

#### Wilbur® #37 Darkcoat Dark Confectionery Coating

Subdued in flavor but unique in makeup, #37 Darkcoat is a high-melt compound crafted specifically to suit high-temp applications and/or environments. Its profile brings cocoa and vanilla-like flavors with the slightest buzz of alkali. Available in 35 Brookfield viscosity.

#### Wilbur® H449 Milk Confectionery Coating

Wilbur H449 skews a little to the darker side of the milky range and offers a palate showcasing strong cooked milk, cream, and caramel aromatics. The profile is highlighted by modest yogurt-like, butter and malt accents. Available in 37 Brookfield viscosity.

#### Wilbur® S586 White Confectionery Coating

Wilbur S586 is a sweet white compound with cooked milk, vanilla-flavored, and powdered sugar notes. The sensory experience is rounded out by its smoothness of melt and a coy cooling mouthfeel. Available in 22 Brookfield viscosity.

## Chocolate Liquor (Unsweetened)

#### Peter's® Broken Orinoco™ Chocolate Liquor

This Dutch-processed liquor boasts an intense cocoa, fudgy burst with a dry and bitter finish, making it a strong suitor to any bold pairings.

#### Peter's® No. 23™ Chocolate Liquor

No. 23 is a medium-roast, non-alkalized liquor. Its well-balanced profile sets up a great canvas and its bean makeup will bring a touch of fruity complexion to your end application.

## Cocoa Powder

#### Gerken's® 10/12 Amber™

A natural cocoa powder which imparts a rich, fruity well-rounded flavor.

#### Gerken's® 10/12 Duchess

A lightly alkalized cocoa powder unique, round chocolate taste with a nice mouthfeel, resulting from the perfect blend of different cocoa building blocks.

#### Gerken's® 10/12 Russet Plus™

A moderately alkalized cocoa powder which imparts a European bittersweet flavor.

#### Gerken's® 10/12 Garnet™

A strongly alkalized cocoa powder that conveys an intense cocoa flavor in a dark red powder.

#### Gerken's® 10/12 Midnight™

A heavily alkalized cocoa powder from Brazil with a deep black color that rounds out the Gerken's line.