



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 catalogs for full overview of items.

Chocolate Drops

Bittersweet Chocolate

Ambrosia® CC-4488 Bittersweet Chocolate Drop

Deep chocolate flavor specifically designed for visual appeal in finished goods. 60% Cocoa Content. Available in 600 Count.

Wilbur® Organic Bittersweet Chocolate Drop

Slightly more astringent than its semisweet counterpart and provides a subtle burnt flavor note. 60% Cocoa Content. Available in 1,000 Count.

Semisweet Chocolate

Wilbur® Organic Semisweet Chocolate Drop

Slightly sweet drop made with all organic ingredients. A premier choice for health-conscious consumers. 52% Cocoa Content. Available in 1,000 Count.

Wilbur® B558 Semisweet Chocolate Drop

Well-rounded, rich flavor made with vanilla. 47% Cocoa Content. Available in 1,000 Count, 2,000 Count, 4,000 Count and 10,000 Count.

Wilbur® V994 NGM Semisweet Chocolate Drop

Versatile dark chocolate drop, made with vanilla. 45% Cocoa Content. Available in 1,000 Count and 10,000 Count.

Ambrosia® CC-1139 Jay Jay Semisweet Chocolate Drop

High in liquor content for a strong chocolate impact and dextrose for a lasting morsel shape after baking. 45% Cocoa Content. Available in 4,000 Count.

Ambrosia® CC-6153 Semisweet Chocolate Drop

Buttery roasted chocolate with a hint of vanilla and an indulgently soft, stringy after-bake. 43% Cocoa Content. Available in 900 Count.

Sweet Chocolate

Ambrosia® CC-1488 Sweet Chocolate Drop

Sweet chocolate drop made with butter fat to encourage a melted, stringy finish after baking for the perfect “gooey” cookie. 34% Cocoa Content. Available in 10,000 Count.

Milk Chocolate

Ambrosia® CC-3334 Milk Chocolate Drop

A mild chocolate, with a subtle milk flavor and a touch of vanilla. Available in 1,000 Count.

Wilbur® M540 Milk Chocolate Drop

Robust chocolate made with vanilla. Available in 1,000 Count and 4,000 Count.

White Chocolate

Ambrosia® CW-2053 White Chocolate Drop

A creamy, milky tasting chip coupled with notes of vanilla and a velvety smooth mouthfeel. Often used in upscale baking applications. Available in 900 Count.

Confectionery Drops

Dark Confectionery

Ambrosia® HC-1154 Koko Bits Confectionery Drop

A pronounced, rich fudge taste with a striking midnight black color and a lasting shape in baking. Available in 1,000 Count, 4,000 Count and 10,000 Count.

Ambrosia® HC-4699 Confectionery Drop

A dark chocolatey flavor with decadent fudge notes, balanced with a hint of milk. Available in 10,000 Count.

White Confectionery

Ambrosia® HC-4052 Baking Confectionery Drop

Palm kernel oil based, white baking drop, with a smooth milky flavor. Available in 1,000 Count.

Flavored Confectionery

Wilbur® V238 Butterscotch Flavored Drop

A popular drop for baking, delivering a distinct butterscotch flavor and light hue. Available in 2,000 Count and 4,000 Count.

Wilbur® W011 Cinnamon Flavored Drop

Delicate drops made with cinnamon and non-hydrogenated oil. Available in 5,000 Count and 10,000 Count.

Ambrosia® HC-8072 Prema Peanut Butter Flavored Drop

A classic creamy and nutty taste, with a blend of salty and sweet notes. Available in 1,000 Count.

Chocolate Chunks

Bittersweet Chocolate

Wilbur® V995 Brandywine Bittersweet Chocolate Chunk
Velvety and robust chocolate impact with high liquor content in random chunk form. 62% Cocoa Content.

Semisweet Chocolate

Wilbur® K895 Semisweet Chocolate Chunk
Strong chocolate base in a thin, irregular chunk. 48% Cocoa Content.

Milk Chocolate

Wilbur® M540 Milk Chocolate Chunk
Premium milk chocolate available in a rectangular chunk or a thin, square chunk.

Confectionery Chunks

Ambrosia® CK-5304 White Confectionery Chunk
Non-hydrogenated white confectionery cube chunk made with vanilla.

Chocolate Coatings

Wilbur® Warwick™ Semisweet Chocolate
A dark, sweet, non-alkalized chocolate with a hint of bitterness, made with vanilla. 51% Cocoa Content. Available in 120 MacMichael viscosity.

Wilbur® Cashmere® Milk Chocolate
Milk chocolate with a well-balanced flavor profile and medium light color. Available in 140 MacMichael viscosity.

Wilbur® Platinum® NGM White Chocolate
Premium smooth Non-GMO white chocolate with rich in creamy milk flavor notes, made with vanilla. Available in 125 MacMichael viscosity.

Confectionery Coatings

Wilbur® S856 Dark Confectionery Coating
Traditional rich, dark confectionery coating with a pleasant flavor reminiscent of sweet chocolate. Available in 90 MacMichael viscosity.

Wilbur® H449 Milk Confectionery Coating
Traditional milk chocolate-like confectionery coating made with a European cocoa powder. Available in 90 MacMichael viscosity.

Wilbur® S632 White Confectionery Coating
White confectionery coating with pleasant vanilla notes and a clean, cooked-milk flavor. Available in 125 MacMichael viscosity.

Chocolate Liquor

Ambrosia® LQ-1183 Tropic Dutched Chocolate Liquor
Dutched liquor with a milder taste and darker color than non-alkalized liquors.

Ambrosia® LQ-6251 Chocolate Liquor

Non-alkalized liquor, boasting a strong, bitter chocolate flavor.

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.

Specialty

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. Its innovative makeup allows for impactful label claims such as "Made with Real Chocolate" and "100% Cocoa Solids."

Chocolate Notes

Strong chocolate impact made with natural cocoa powder.

Fruit Notes

Chocolate impact with strong fruity flavor made with natural cocoa powder.

Fudge Notes

Nice fudgy flavor due to lightly alkalized cocoa powder.

