



Confectionery Applications



Cargill Cocoa & Chocolate offers an extensive portfolio of chocolate and compound products for confectionery uses. Products can be used as coatings for truffles, craft tablets, barks, covered novelties, via enrobing, hand dipping, shell molding, and panning techniques. Various products can also be used for drizzling and fillings. Below is a snapshot of most popular items in the category. See product brochure for full overview of items.

Chocolate Coatings

Bittersweet Chocolate

Peter's® Cambra™ Bittersweet Chocolate

Peter's Cambra offers a special treat for dark chocolate lovers and a deceptively smooth texture and softened bitterness for a high-cocoa chocolate. Its vanilla notes and roasted aftertaste give a balanced flavor for your recipe. Made with vanilla bean powder. 72% Cocoa Content. Available in block and wafer form (Non-GMO option). Available in 22 Brookfield viscosity.

Semisweet Chocolate

Peter's® Burgundy® Semisweet Chocolate

Predominately known for its fudgy flavor, Burgundy also showcases a mouth-watering blend of winey and fruity flavors and finishes with a touch of spice, making it the superior choice for a semisweet baking chocolate. 51% Cocoa Content. Available in block form. Available in 19, 34, 41, 50 Brookfield viscosity.

Merckens® Yucatan® Semisweet Chocolate

Yucatan is a robust, complicated semisweet chocolate with fudge flavor notes, enhanced by a buttery melting profile and vanilla flavor. Made with natural flavor. 53% Cocoa Content. Available in block and wafer. Available in 36 Brookfield viscosity.

Wilbur® Bronze Medal® Semisweet Chocolate

A confectionery staple, 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 block form. Available in 37 Brookfield viscosity.

Wilbur® V993 Semisweet Chocolate

The Non-GMO version of Bronze Medal, V993 is a more cocoa-forward, less sweet chocolate with herbal, brown spice notes replacing those of caramel found in the Bronze Medal recipe. Made with vanilla bean powder. 50% Cocoa Content. Available in wafer form. Available in 37 Brookfield viscosity.

Milk Chocolate

Merckens® Marquis® Milk Chocolate

Merckens Marquis presents as a rich and creamy chocolate mellowed with hints of vanilla and cooked milk. Its smooth melt and effortless mouthfeel make this milk a staple for confectionery. Made with natural flavor. Available in 34 Brookfield viscosity.

Peter's® Broc® Milk Chocolate

Full caramelized flavor resulting from its traditional Swiss formula, Broc stands as a classic. Its creamy and cocoa notes combine for a pure chocolate finish and easy-to-melt qualities make it blend well with all types of creations. Available in block form. Available in 27, 37, 47 Brookfield viscosity.

Wilbur® Cashmere® Milk Chocolate

Wilbur's most popular 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 block form. Available in 36 Brookfield viscosity.

White Chocolate

Merckens® Ivory® Chocolate

Ivory is a sweet white chocolate with a creamy color true to its name. It flaunts a taste mix of cream, cooked milk and marshmallow balanced by a pleasing vanilla flavor and finished with a whisper of lemon. Made with natural flavor. Available in block and wafer form. Available in 35 Brookfield viscosity.

Peter's® Original™ White Chocolate

While most white chocolates are known for their intense sweetness, Original offers a more balanced, true cocoa flavor with a creamy texture and slight toasted coconut notes, while bringing a signature white chocolate look. Available in wafer form. Available in 41 Brookfield viscosity.

Wilbur® Platinum® Chocolate

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 wafer form. Available in 34 Brookfield viscosity.

Confectionery Coatings

Dark Confectionery

Peter's® Eastchester® Confectionery Coating

Eastchester is a semisweet chocolatey flavored dark coating designed to include vanillin, cream, and alkali flavors with subtle caramel notes to echo the profiles of the brands real chocolates. Its sensory experience is rounded out with herbal, brown spice aromatics and a melty finish. Available in wafer form. Available in 14 Brookfield viscosity.

Wilbur® S856 Confectionery Coating

S856 is the darkest compound coating in the Wilbur Brand. Its cocoa and alkali flavors blend with touches of caramel, cream, and woody notes. Available in wafer form. Available in 22 Brookfield viscosity.

Milk Confectionery

Peter's® Westchester® Confectionery Coating

Peter's Westchester milk chocolatey compound features the taste of milk cooked to a simmer, contains rich dairy and cocoa flavors, with added whispers of caramel notes. Finished with a smooth mouthfeel. Available in wafer form. Available in 24 Brookfield viscosity.

Wilbur® H449 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 wafer form. Available in 24 Brookfield viscosity.

White Confectionery

Merckens® Rainbow™ White Confectionery Coating

This confectionery coating leans into cocoa butter, cream, and vanilla-like flavors to emulate the taste of a white chocolate. Also notice notes of powdered sugar and marshmallow and a soft hush of lemon. Available in wafer form. Available in 20 Brookfield viscosity.

Peter's® White Icecap® Confectionery Coating

Peter's Icecap white compound brings an essence reminiscent of powdered sugar and a sweet dash of lemon. It also features a creamy mouthfeel and smooth finish for a gentle bite to your confections. Available in wafer form. Available in 24 Brookfield viscosity.

Flavored Confectionery

Merckens® Rainbow™ Black Confectionery Coating

Rainbow Black is much more than just its deep midnight color. Formulated to combine cocoa, alkali, and roasted notes with steady influences of cream and cooked milk to result in a rich and nostalgic cookies and cream experience. Available in wafer form. Available in 20 Brookfield viscosity.

Wilbur® W796 Peanut Butter Confectionery Coating

W796 is the perfect coating to bring strong peanut buttery flavor to your confections. Roasted notes, slight cream nuances, and subtleties of butterscotch bring about a delicious palate. Made without hydrogenated oil. Available in wafer form. Available in 35 Brookfield viscosity.

Color Confectionery

Merckens® Rainbow™ Color Confectionery Coatings

Renowned for its vibrant appearance and easy handling, Merckens Rainbow colors take their flavor base from the White Rainbow coating, resulting in a vanilla-like profile with a mix of cream, cooked milk, and powdered sugar. Available in Orchid, Blue, Royal Blue, Green, Dark Green, Yellow, Orange, Pink, and Red. All available in wafer form. All available in 20 Brookfield viscosity.

Fillings

Merckens® Vanilla Caramel

Merckens caramel delivers a consistent and distinctive taste, texture, and mouthfeel. It adds a vanilla-flavored boost to a traditional caramel profile and subduing brown sugar and butter notes with its warm milk palate.

Peter's® Caramel Loaf

A truly traditional caramel with a generous buttery taste at the forefront and a touch of brown sugar's toasted sweetness. Remarkably workable with a lovely stretch, soft but not gooey, it never fails to delight. For pure caramel confections and pecan caramel clusters, it provides the definitive caramel experience. And for caramel apples, it coats with a creamy, shimmering finish.

Peter's® Liquid Caramel

This smooth-flowing caramel is ideal for "one-shot" creamy fillings and velvety shell centers. Same traditional caramel taste but a stronger butter impact when compared to its loaf counterpart.

Wilbur® WC Peanut Butter Melt™

WC Peanut Butter Melt boasts a strong peanut butter flavor with added milk and small salty notes for a rounded profile. Originally developed for use in automatic molding applications, this smooth and creamy product is the ideal choice for one-shot depositors or as a ready-to-use center for any creative confection.