



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 as drizzlings and fillings. Below is a snapshot of most popular items in the category. See product catalogs for full overview of items.

Chocolate Coatings

Bittersweet Chocolate

Peter's® Marbella™ Bittersweet Chocolate

Smboth physical fineness as well as in its balanced profile, this super dark bittersweet is blended with European-style low roast liquor and aged to produce a deep, balanced chocolate flavor, made with Non-GMO chocolate and pure vanilla. 80% Cocoa Content. Available in block form. Available in 75 MacMichael viscosity.

Peter's® Cambra™ Bittersweet Chocolate

Bittersweet chocolate blended with European-style low roast liquor and aged to produce a mellow, hinted fruity flavor, made with vanilla. 72% Cocoa Content. Available in block and wafer form (Non-GMO option). Available in 75 MacMichael viscosity.

Semisweet Chocolate

Merckens® Monopol™ Semisweet Chocolate

Dutch-processed, yet not overpowering in flavor. 53% Cocoa Content. Available in block form. Available in 115 MacMichael viscosity.

Peter's® Lenoir™ Semisweet Chocolate

Robust, semisweet chocolate with fudgy and fruity flavor notes, made with pure vanilla. 52% Cocoa Content. Available in block form. Available in 115 MacMichael viscosity.

Peter's® Burgundy® Semisweet Chocolate

Semisweet chocolate with a reddish cast and a fruity, wine flavor profile. 51% Cocoa Content. Available in block form. Available in 65, 115, 140, 170 MacMichael viscosity.

Merckens® Yucatan® Semisweet Chocolate

A robust, complicated semisweet chocolate with fudge flavor notes, enhanced by a buttery melting profile and vanilla flavor. Complementary to all types of centers. 50% Cocoa Content. Available in block, wafer and break-up form. Available in 125 MacMichael viscosity.

Wilbur® Bronze Medal® Semisweet Chocolate

Strong chocolate impact with added milk fat to inhibit bloom, made with vanilla. 50% Cocoa Content. Available in block form. Available in 145 MacMichael viscosity.

Milk Chocolate

Merckens® Marquis® Milk Chocolate

The crown jewel of the Merckens line. A smooth, rich, and creamy milk chocolate mellowed with vanilla. Available in block, wafer, and break-up form. Available in 120 MacMichael viscosity.

Peter's® Broc® Milk Chocolate

One of our most popular milk chocolates made from our original Swiss formula has a predominant milk flavor and is less sweet. Available in block form. Available in 90, 125, 160 MacMichael viscosity.

Peter's® Ultra® Milk Chocolate

Our lightest colored milk chocolate with a distinct flavor resulting from uniquely flavored beans. Available in block form. Available in 90, 125, 160 MacMichael viscosity.

Wilbur® Cashmere® Milk Chocolate

A flavorful milk chocolate with a well-balanced profile. Available in block form. Available in 140 MacMichael viscosity.

White Chocolate

Peter's® Original White® Chocolate

Rich cream colored and cocoa butter-based, whole milk coating with a delicate chocolate aroma and flavor. Available in wafer form. Available in 140 MacMichael viscosity.

Merckens® Ivory® Chocolate

The original white chocolate with a cocoa butter base, creamy color and taste balanced by a pleasing vanilla flavor. Available in block, wafer, or break-up form. Available in 120 MacMichael viscosity.

Wilbur® Platinum® Chocolate

Premium smooth Non-GMO white chocolate with rich in creamy milk flavor notes, made with pure vanilla. Available in wafer form. Available in 120 MacMichael viscosity.



Confectionery Coatings

Dark Confectionery

Merckens® Cocoa Dark Confectionery Coating

A dark chocolate-flavored confectionery coating with a medium dark color and a rich, alkalized cocoa notes. Available in wafer form. Available in 80 MacMichael viscosity.

Peter's® Eastchester® Confectionery Coating

Semisweet chocolatey flavored medium dark coating, used in a wide variety of bakery applications. Available in wafer form. Available in 80 MacMichael viscosity.

Wilbur® S856 Confectionery Coating

A traditional rich, dark confectionery coating with a pleasant flavor reminiscent of sweet chocolate. Available in wafer form. Available in 80 MacMichael viscosity.

Milk Confectionery

Merckens® Cocoa Lite® Confectionery Coating

A smooth, confectionery coating with strong milk notes. Available in wafer form. Available in 80 MacMichael viscosity.

Peter's® Westchester® Confectionery Coating

A milk chocolate-flavored confectionery coating with rich dairy flavor and subtle cocoa notes, finished with a smooth mouthfeel. Available in wafer form. Available in 80 MacMichael viscosity.

Wilbur® H449 Confectionery Coating

Traditional milk chocolate-like confectionery coating made with a European cocoa powder. Available in wafer form. Available in 90 MacMichael viscosity.

White Confectionery

Merckens® Rainbow™ White Confectionery Coating

A white confectionery coating rich in creamy vanilla-like flavor and showcasing a silky smooth texture. Available in wafer form. Available in 80 MacMichael viscosity.

Merckens® Rainbow™ Superwhite Confectionery Coating

A confectionery coating with a rich and creamy vanilla-like flavor, silky texture and a distinct bright white color. Available in wafer form. Available in 80 MacMichael viscosity.

Peter's® White Icecap® Confectionery Coating

A white chocolate flavored coating with a creamy mouthfeel. Available in wafer form. Available in 80 MacMichael viscosity.

Wilbur® S586 White Confectionery Coating

A traditional creamy confectionery coating with a pleasant balance of milk and sweetness. Available in wafer form. Available in 80 MacMichael viscosity.

Flavored Confectionery

Merckens® Rainbow™ Black Confectionery Coating

Deep midnight color with a rich, dark alkalized flavor. Available in wafer form. Available in 80 MacMichael viscosity.

Wilbur® W796 Peanut Butter Confectionery Coating

A very popular confectionery coating flavored with real peanut butter and made without hydrogenated oil. Available in wafer form. Available in 135 MacMichael viscosity.

Color Confectionery

Merckens® Rainbow™ Color Confectionery Coatings

All Rainbow coatings showcase a vibrant appearance, offer a pronounced milk taste and rounded with vanilla flavor. Available in Orchid, Blue, Royal Blue, Green, Dark Green, Yellow, Orange, Pink, and Red. All available in wafer form. All available in 80 MacMichael viscosity.

Fillings

Merckens® Vanilla Caramel

Warm milk flavor with a hint of vanilla used for centers, suckers, or caramel apples.

Peter's® Caramel Loaf

A traditional caramel with a generous buttery taste at the forefront and a touch of toasted sweetness for a well-balanced profile.

Peter's® Liquid Caramel

Smooth-flowing caramel ideal for "one-shot" or shell molded confections and as a topping or center in snacks, baked goods, and ice cream products.

Wilbur® WC Peanut Butter Melt™

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.



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