



Dairy Applications

Cargill Cocoa & Chocolate offers a complete line of cocoa & chocolate ingredients, including cocoa powders, coatings, flakes, chips, and vermicelli decorettes, to bring superior flavor to all your ice cream applications. Cargill's consistent quality and exceptional taste will make your product stand out from the rest! Below is a snapshot of most popular items in the category. See product catalogs for full overview of items.

Specialty Frozen/Ice Cream

Wilbur® L906 Dark Ice Cream Coating

Dark ice cream coating with a rich, fudge taste perfect for complementing sweet frozen novelties, made with vanilla.

Wilbur® #95 Semisweet Chocolate Flake

Real dark chocolate with a strong, saturated taste cut into thin random flakes.

Ambrosia® CK-7393 Confectionery Flake

Thin, dark chocolate-flavored flake often used as an inclusion.

Chocolate Drops

Semisweet Chocolate

Ambrosia® CC-1151 Arrow Pareve™ Semisweet Chocolate Drop

Real and decadent semisweet chocolate for Pareve creations. 48% Cocoa Content. Available in 4,000 Count.

Wilbur® B558 Gourmet Semisweet Chocolate Drop

Well-rounded, rich semisweet flavor, made with vanilla. 47% Cocoa Content. Available in 10,000 Count.

Wilbur® V994 NGM Semisweet Chocolate Drop

Versatile non-GMO dark chocolate, made with vanilla. 45% Cocoa Content. Available in 10,000 Count.

Ambrosia® CC-4040 NGM Semisweet Chocolate Drop

Semisweet drop made with Non-GMO and identity-preserved soy lecithin. 43% Cocoa Content. Available in 4,000 Count.

Ambrosia® CC-7130 Spartan™ Semisweet Chocolate Drop

Subtle impact semisweet chocolate with a touch of vanilla flavor. 42% Cocoa Content. Available in 4,000 Count.

Sweet Chocolate

Ambrosia® CC-1488 Sweet Chocolate Drop

Chocolate drop made with milk fat to encourage an indulgently soft, stringy finish after baking for the perfect "ooey-gooney" cookie. 34% Cocoa Content. Available in 10,000 Count.

Milk Chocolate

Wilbur® M540 Milk Chocolate Drop

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

Confectionery Drops

Ambrosia® HC-1154 KoKo Bits® Confectionery Drop

Our most popular confectionery drop due to its delicious dark chocolate flavor and special value allure. Available in 4,000 and 10,000 Count.

Ambrosia® HC-4699 Confectionery Drop

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



Feature Toppings/Inclusions

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.

Ambrosia® Decorettes

Decorative vermicelli for an added ornamental flare. Available in Chocolate or Rainbow.

Cocoa Powder

Gerkens® 10/12 Russet™

A lightly alkalized cocoa powder which provides a full-bodied and well-rounded flavor.

Gerkens® 10/12 Russet Plus™

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

Gerkens® 10/12 Garnet™

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

Gerkens® 22/24 Aristocrat™

A lightly alkalized cocoa powder that exhibits a fantastic chocolate flavor, mellowed by the higher cocoa butter level.



Cargill Cocoa & Chocolate North America • 15407 McGinty Rd W Wayzata, MN 55391 • www.cargill.com/cocoa-chocolate

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