



Dairy Applications



Cargill Cocoa & Chocolate offers a complete line of cocoa & chocolate ingredients, including cocoa powders, flakes and chips 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 brochure for full overview of items.

Specialty Frozen/Ice Cream

Wilbur® T245 Liquid Chip

Made with ice cream manufacturers in mind, T245 Liquid chip is designed to trigger a "shatter" effect when injected into cold applications, resulting in chocolaty artisan flake pieces. Made with vanilla bean powder.

Wilbur® #95 Semisweet Chocolate Flake

Made with Non-GMO chocolate, Wilbur #95 flakes showcase a strong cocoa and vanilla flavors. These thin, random-cut flakes are ideal choice to sprinkle on artisan ice cream or premium cookie baking. Made with vanilla bean powder. 48% Cocoa Content.

Ambrosia® CK-7393 Confectionery Flake

A thin, irregular flaked with a sweet, mid-range cocoa profile sprinkled with vanilla-like and coconut flavors and kissed with salt. Its delicate aftertaste and smoothness of melt make this flake effective in ice cream applications as an inclusion or topping décor.

Chocolate Drops

Semisweet Chocolate

Wilbur® B558 Gourmet 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 10000 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 4000 Count.

Confectionery Drops

Ambrosia® HC-1154 KoKo Bits® Confectionery Drop

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

Cocoa Powder

Gerken's® 10/12 Russet™

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

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® 22/24 Aristocrat™

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



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