



# Snack Applications



Cargill Cocoa & Chocolate offers an extensive portfolio of chocolate and compound products for use in the snacks market. Our product portfolio includes items for both inclusions, used for flavor or visual appeal in items such as trail mix, granola and snack and nutrition bars; and coatings, as an artisan touch for dipping, drizzling or enrobing popcorn, pretzels, and more. Below is a snapshot of most popular items in the category. See product brochure for a full overview of items.

## Chocolate Drops

### Bittersweet Chocolate

#### Wilbur® DC-6990 Bittersweet Chocolate Drop

Presenting a roasted cocoa aroma and designed to produce a robust cocoa flavor, this high-cocoa drop showcases moderate red fruit and bitter notes and is highlighted by a delicate brown spice touch. 72% Cocoa Content. Available in 1000 Count.

#### Ambrosia® CC-4488 Bittersweet Chocolate Drop

CC-4488 has a high-cocoa profile for a deep chocolate flavor. Specifically designed in a larger chip size to emphasize visual impact in finished baked goods, gourmet desserts, and snacks. 60% Cocoa Content. Available in 600 Count.

### Semisweet Chocolate

#### Wilbur® B558 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 1000 Count, 2000 Count, 4000 Count and 10000 Count.

#### Ambrosia® CC-6153 Semisweet Chocolate Drop

CC-6153 features a sweeter profile with creamy roasted flavors finished by dark fruit hints and a whisper of coconut. 43% Cocoa Content. Available in 900 and 4000 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 1000 Count and 4000 Count.

## Confectionery Drops

### Dark Confectionery

#### 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 Count and 10000 Count.

### White Confectionery

#### Wilbur® S843 Cocoa Butter Drop

Sweetness dashed with a pinch of salt, the S843 Non-GMO drop brings a white chocolaty palate with shares of cooked milk, cocoa butter and powdered sugar and the sweet marshmallow-like aromatics of vanillin. Available in 1000 Count.

### Flavored Confectionery

#### Ambrosia® HC-9356 Butterscotch Flavored Drop

A mouth-watering smooth and sweet buttery taste, this intense butterscotch drop features rum and heated sugar flavors with notes of brown sugar and coconut. Available in 900 Count and 4000 Count.

#### Wilbur® HC-7009 Caramel Flavored Drop

Introduced by a burnt sugar and toffee aroma, this chip carries a traditional caramel flavor profile of sweetness, butter, and maple syrup with subtle infusion of vanilla and cooked milk. Available in 1000 Count.

#### Wilbur® W011 Cinnamon Flavored Drop

W011 exhibits a pure and true cinnamon flavor with a dash of salt and the sweet aromatics associated with vanillin crystals and/or marshmallow. Available in 5000 Count.

## Chocolate Chunks

### Bittersweet Chocolate

#### Wilbur® V995 Brandywine® Bittersweet Chocolate Chunk

Every V995 Brandywine chunk possesses a unique blend of dark chocolate and vanilla flavors with roasted cocoa notes and whispers of coffee and dark fruit. Manufactured and molded into irregular cuts to work as inclusions in application and with a functioning viscosity for versatile coating usage. Made with vanilla bean powder. 62% Cocoa Content.

#### Peter's® Gibraltar™ Bittersweet Chocolate Chunk

Our Peter's Gibraltar coating adapted into chunk form. A deep chocolate flavor, yet sweet with showcasing hints of dark fruit and a coffee finish. 60% Cocoa Content. Dimensions: 16mm x 13mm x 5mm.

## Semisweet Chocolate

### Wilbur® K895 Semisweet Chocolate Chunk

Roasted and vanilla-like notes lead the profile of K895. The thin, random-cut chunks also feature a smooth chocolate flavor with dark fruit highlights and a bittersweet finish. Made with vanilla bean powder. 48% Cocoa Content.

### Ambrosia® CK-7117 Eden™ Semisweet Chocolate Chunk

A semisweet chocolate chunk driven by dark fruit, Eden's strong cocoa and roasted notes are complimented by a balanced, vanilla flavor. 45% Cocoa Content. Dimensions: 8mm x 8mm x 8mm.

## Milk Chocolate

### Ambrosia® CK-1170 Harley™ Milk Chocolate Chunk

On the sweeter side, Harley provides a strong vanilla-flavored, slightly caramelized milk chocolate profile capped by a touch of salt and cooked milk notes that linger on the palate. Dimensions: 1" x 3/4" x 1/8".

## Chocolate Coatings

### Semisweet Chocolate

#### Merckens® Yucatan® Semisweet Chocolate

Merckens 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, Wilbur 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.

## 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 block and wafer form. Available in 34 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

### Wilbur® Platinum® NGM White Chocolate

Wilbur 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

#### Wilbur® W755 Dark Confectionery Coating

Wilbur W755 compound brings mid-range chocolaty flavor with a strong vanilla-like presence and a touch of alkali. Made with vanilla bean powder and non-hydrogenated oil. Available in wafer form. Available in 24 Brookfield viscosity.

### Milk Confectionery

#### Wilbur® H449 Milk Confectionery Coating

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

#### Wilbur® S632 White Confectionery Coating

Wilbur S632 features balanced a sweet and salty flavor with a smooth mouthfeel. It has more of a cream and less cooked milk presence as its product line counterpart S586. Available in wafer form. Available in 34 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 Flavored Coating

W796 showcases 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.