



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 guides for a full overview of items.

Chocolate Drops

Bittersweet Chocolate

Ambrosia® CC-4488 Bittersweet Chocolate Drop

Deep chocolate flavor specifically designed for visual appeal in finished goods. 60% Cocoa Content. Available in 600 Count.

Wilbur® Organic Bittersweet Chocolate Drop

Slightly more astringent than its semisweet counterpart and provides a subtle burnt flavor note. 60% Cocoa Content. Available in 1,000 Count.

Semisweet Chocolate

Wilbur® Organic Semisweet Chocolate Drop

Slightly sweet drop made with all organic ingredients. A premier choice for health-conscious consumers. 52% Cocoa Content. Available in 1,000 Count.

Wilbur® B558 Semisweet Chocolate Drop

Well-rounded, rich flavor made with vanilla. 47% Cocoa Content. Available in 1,000 Count, 2,000 Count, 4,000 Count and 10,000 Count.

Wilbur® V994 NGM Semisweet Chocolate Drop

A versatile non-GMO dark chocolate chip, made with vanilla. 45% Cocoa Content. Available in 1,000 Count and 10,000 Count.

Sweet Chocolate

Ambrosia® CC-1488 Sweet Chocolate Drop

Sweet chocolate drop made with butter fat to encourage a melted, stringy finish after baking for the perfect “gooey” cookie. 34% Cocoa Content. Available in 10,000 Count.

Milk Chocolate

Ambrosia® CC-3334 Milk Chocolate Drop

A mild chocolate, with a subtle milk flavor and a touch of vanilla. Available in 1,000 Count.

Wilbur® M540 Milk Chocolate Drop

Robust chocolate made with vanilla. Available in 1,000 Count and 4,000 Count.

White Chocolate

Ambrosia® CW-2053 White Chocolate Drop

A creamy, milky tasting chip coupled with notes of vanilla and a velvety smooth mouthfeel. Often used in upscale baking applications. Available in 900 Count.

Confectionery Drops

Dark Confectionery

Ambrosia® HC-1154 Koko Bits Confectionery Drop

A pronounced, rich fudge taste with a striking midnight black color and a lasting shape in baking. Available in 1,000 Count, 4,000 Count and 10,000 Count.

Ambrosia® HC-4699 Confectionery Drop

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

White Confectionery

Ambrosia® HC-4052 Baking Confectionery Drop

Palm kernel oil based, white baking drop, with a smooth milky flavor. Available in 1,000 Count.

Flavored Confectionery

Wilbur® V238 Butterscotch Flavored Drop

A popular drop for baking, delivering a distinct butterscotch flavor and light hue. Available in 2,000 Count and 4,000 Count.

Wilbur® W011 Cinnamon Flavored Drop

Delicate drops made with cinnamon and non-hydrogenated oil. Available in 5,000 Count and 10,000 Count.

Ambrosia® HC-8072 Prema Peanut Butter Flavored Drop

A classic creamy and nutty taste, with a blend of salty and sweet notes. Available in 1,000 Count.

Chocolate Chunks

Bittersweet Chocolate

Wilbur® V995 Brandywine Bittersweet Chocolate Chunk

Velvety and robust chocolate impact with high liquor content in random chunk form. 62% Cocoa Content.

Peter's® Gibraltar™ Bittersweet Chocolate Chunk

A bittersweet chocolate with a deep toasted chocolate flavor, balanced with brownie and bright hints of fruit. 60% Cocoa Content.

Semisweet Chocolate

Ambrosia® Genoa™ Semisweet Chocolate Chunk

A smooth, yet rich chocolate with intense vanilla-flavored notes. 52% Cocoa Content.

Wilbur® K895 Semisweet Chocolate Chunk

Strong chocolate base in a thin, irregular chunk. 48% Cocoa Content.

Ambrosia® Eden™ Semisweet Chocolate Chunk

Toasted chocolate notes complemented by a balanced, vanilla flavor. 45% Cocoa Content.

Milk Chocolate

Ambrosia® Harley™ Milk Chocolate Chunk

Made with a special bean blend for a slightly caramelized flavor.

Wilbur® M540 Milk Chocolate Chunk

Premium milk chocolate available in a rectangular chunk or a thin, square chunk.

Confectionery Chunks

Ambrosia® CK-5304 White Confectionery Chunk

Non-hydrogenated white confectionery cube chunk made with vanilla.

Wilbur® S843 NGM White Cocoa Butter Chunk

Premium white cocoa butter chunk providing a clean milk taste and smooth impact, made with vanilla.

Chocolate Coatings

Semisweet Chocolate

Ambrosia® Elite Semisweet Chocolate

A smooth chocolate with complex hints of toasted coconut, raisin, spice notes, and a floral vanilla bouquet. 52% Cocoa Content. Available in 155 MacMichael viscosity.

Wilbur® Warwick™ Semisweet Chocolate

A dark, sweet, non-alkalized chocolate with a hint of bitterness, made with vanilla. 51% Cocoa Content. Available in 120 MacMichael viscosity.

Milk Chocolate

Ambrosia® Epicure-D Milk Chocolate

A strong milk chocolate with bright, fruity notes and a milky flavor. Available in 135 MacMichael viscosity.

Wilbur® Cashmere® Milk Chocolate

Milk chocolate with a well-balanced flavor profile and medium light color. Available in 140 MacMichael viscosity.

White Chocolate

Wilbur® Platinum® NGM White Chocolate

Premium smooth Non-GMO white chocolate with rich in creamy milk flavor notes, made with vanilla. Available in 125 MacMichael viscosity.

Confectionery Coatings

Dark Confectionery

Peter's® Eastchester® Dark Confectionery Coating

Semisweet chocolatey flavored medium dark coating. Available in 80 MacMichael viscosity.

Wilbur® #37 Darkcoat Confectionery Coating

This dark confectionery coating is made with a high-melt vegetable oil. Available in 135 MacMichael viscosity.

Milk Confectionery

Ambrosia® Landmark Confectionery Coating

Well-rounded chocolatey-flavor, with milk and vanilla-flavored notes. Available in 110 MacMichael viscosity.

Peter's® Westchester® Milk Confectionery Coating

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

White Confectionery

Ambrosia® Pearl White Confectionery Coating

A smooth, creamy white coating with a balanced vanilla flavor. Available in 90 MacMichael viscosity.

Wilbur® S632 White Confectionery Coating

White confectionery coating with pleasant vanilla notes and a clean, cooked-milk flavor. Available in 140 MacMichael viscosity.

Flavored Confectionery

Wilbur® W796 Peanut Flavored Coating

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