

Ambrosia®

Break Up Coatings



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Capitalize on the at-home candy making and baking trends with chocolate break up coating blocks. Inspire your consumers to create sweet treats and indulgent desserts for holidays and other special occasions.

BENEFITS

- **High-Quality Ingredients** for indulgent flavor and mouthfeel
- Pre-wrapped and inclusive of NLEA info ingredient statement, for **Ease** and **Convenience**
- **Cost-Effective** for your business needs
- **Trusted Brand** with over 100 years of history as a chocolate resource

TYPICAL USES

- Confectionery 
- Gourmet Desserts 
- Beverage 

Milk Chocolate Break Up

A smooth milk chocolate with a balanced flavor of cocoa and milk.



| PACK SIZE | CASE SIZE | MFG NO. | GTIN |
|--|-----------|-----------|----------------|
| Random Weight (Ranges from 1lb to 1.75lb) | 50lb | 100106713 | 10030001067136 |

Dark Chocolate Break Up

A smooth chocolate, with complex hints of toasted coconut, raisin, spice notes and floral vanilla bouquet.



| PACK SIZE | CASE SIZE | MFG NO. | GTIN |
|--|-----------|-----------|----------------|
| Random Weight (Ranges from 1lb to 1.75lb) | 50lb | 130006702 | 10030001067020 |

CONTACT US

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