



# Cocoa & Chocolate Retail Solutions

**Cargill**<sup>®</sup>



# Retail Cocoa and Chocolate Solutions

## PRIVATE LABEL SOLUTIONS

Our rich history in cocoa and chocolate drives us to be the premium supplier of chocolate and cocoa products. Cargill partners with retailers to bring their private label programs value added products. Cargill has private label chocolate solutions to help set your brand apart.

## BAKING CHIPS

Cargill's vast portfolio of baking chips is formulated to contribute to stability, flavor profiles, and mouthfeel that today's consumers want.

	Case Size	Case/Pallet
10oz Bag	12	160
	24	96
	36	65
11.5oz Bag	12	160
	24	96
	36	65
12oz Bag	12	160
	24	96
	36	65
24oz Bag	12	96

### CHIP TYPES

- Organic Chocolate
- Bittersweet Chocolate
- Semisweet Chocolate
- Milk Chocolate
- Chocolate Flavored
- Vanilla Flavored
- Butterscotch Flavored
- Peanut Butter Flavored

Also available in display shipper

	Case Size	Case/Pallet
11.5oz Bag	60	30
12oz Bag	60	30



## BAKING CHUNKS

Enhance your favorites with another baking staple, uniform chunks showcasing high-cacao content for a rich but smooth bittersweet flavor.

	Dimensions	Case Size
10oz Bag	13mm x 12mm x 8mm	12/10oz

### CHUNK TYPES

- Bittersweet Chocolate



## COATING WAFERS

Quality coating wafers that resonate with at-home bakers for bakery and confectionery applications.

	Size	Case Size
Stand-Up Pouch	10oz	6/10oz

## COCOA POWDER

Enjoy reassuringly predictable high-quality cocoa experience that gives end products a delicious taste and color.

	Size	Case Size
Stand-Up Pouch	8oz	8/8oz

### COATING WAFER TYPES

- Dark Chocolate Flavored
- Milk Chocolate Flavored
- Vanilla Flavored



### COCOA POWDER TYPES

- Standard Low-Fat
- Organic Natural
- Organic Alkalized



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## AMBROSIA® BRANDED SOLUTIONS

For over a century, Ambrosia - which translates to “Food of the Gods®” - has maintained its reputation of being an industry leader and expert resource in the chocolate market, delivering delicious products of the finest quality. Through high quality and consistent performance.

### BREAK UP COATINGS

Capitalize on the at-home candy making and baking trends with chocolate and confectionery coating break up blocks.

	Pack Size	Case Size
Tray	1lb-1 3/4lb	50lb

### CONFECTIONERY BARK TYPES

- Milk Chocolate
- Semisweet Chocolate



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## BAKERY SOLUTIONS

Times change. Trends change. But great tasting bakery products are always in style. Cargill's portfolio of cocoa and chocolate items gives your bakery production, whether in-store, central distribution, or external manufacturing, the consistent quality and taste your consumers demand.

### BAKING CHIPS

#### CHIP TYPES

- Organic Chocolate
- Bittersweet Chocolate
- Semisweet Chocolate
- Milk Chocolate
- White Chocolate
- Chocolate Flavored
- Vanilla Flavored
- Butterscotch Flavored
- Cinnamon Flavored

### COATINGS

#### COATING TYPES

- Bittersweet Chocolate
- Semisweet Chocolate
- Milk Chocolate
- White Chocolate
- Dark Chocolate Flavored
- Milk Chocolate Flavored
- Vanilla Flavored
- Peanut Butter Flavored

### COCOA POWDER

#### POWDER TYPES

- Low Fat 10-12%
- High Fat 22-24%
- Organic

### CHOCOLATE LIQUOR (UNSWEETENED CHOCOLATE)

#### LIQUOR TYPES

- Alkalized
- Non-Alkalized

*We believe in offering solutions to our customers that are as unique as they are. In addition to standard offerings, we have the capabilities to match specifications and create custom products. If you have specific matching needs, contact your account manager. We'll find a solution that's just right for you.*



**VALUE  
FOR  
YOU**



# Sustainability

Cargill is working to nourish the world in a safe, responsible and sustainable way.

Our ambition is to sustainably provide high quality cocoa and chocolate throughout the world. We believe that creating lasting benefits for cocoa farmers and their communities goes hand-in-hand with the business success of all the actors in the cocoa value chain. We are working to secure a thriving cocoa sector for generations to come.

## Cargill Cocoa Promise

Through the Cargill Cocoa Promise, we are improving the livelihoods of farmers and their communities to secure a thriving cocoa sector for generations to come.

With one of the largest direct sourced cocoa networks in the world, Cargill sources from:

**Five** cocoa growing countries  
**Over 200,000** partner farmers, all participating in the Cargill Cocoa Promise

Our work at cocoa origin is made possible as a result of our:

**On-the-Ground Presence**  
**Long-Standing Relationships**  
**Established & Proven Programs**

## Sustainably Sourced, Independently Certified

We currently work with three trusted independent certification programs: Fairtrade International, Fairtrade U.S.A. and Rainforest Alliance. When customers and end consumers see these labels on products they buy, they can be confident they were produced under certain sustainable conditions.



### FARMERS

We empower farmers through farmer organizations to become entrepreneurs and run their farms as businesses.



### COMMUNITIES

We equip communities with the tools to own their socio-economic benefits and create better prospects for the future.



### LANDSCAPES

We take concrete action to prevent deforestation while also ensuring that cocoa farmers can still make a living.

# Security

## A VERTICALLY INTEGRATED SUPPLY CHAIN

From buying the bean to delivering high quality cocoa products.



## PRICE RISK MANAGEMENT

Advanced risk management tools that can help hedge against cocoa market volatility.



### Network

750,000 metric tons global bean origination providing leading insights into cocoa supply.

35 production assets on 5 continents selling into all major consumer markets, creating market leading insights into demand.



### Talent

In-house arborists, agronomists, meteorologists, economists, non-fundamental analysts, and marketing insights.

Global network of +30 trading and product line team members with a combined 350 years of experience.



# Sensory

## TRENDS & INSIGHTS

Access to research tools that provide a deeper understanding of consumers and will inform innovative product development.

### Cocoa & Chocolate Obsessed

- Decades of deep category experience
- Dedicated to industry knowledge gathering & education

### Consumer Immersed

- Independent research on consumer trends
- Comprehensive research tools and data subscriptions
- Media Monitoring



## TECHNICAL EXPERTISE

Deep technical knowledge, innovation and creative thinking to help solve your problems and navigate the unique complexities of cocoa and chocolate handling.

### Research & Development Team

- Technical Services
- Product Development
- Sensory/Specification Matching
- Technical Operations

## RESOURCES & CAPABILITIES

Facilities and resources located fully dedicated to cocoa and chocolate product development, matching, difference testing, sensory work and more.

### Cargill Food Innovation Center – Minneapolis

40,000 square foot lab, inclusive of an analytical lab, customer lab, culinary center, and sensory analysis center, with commercial grade baking equipment and dedicated food scientists committed to innovation development across applications.

### Minneapolis Research & Development Lab

106,000 square foot facility housing 200 employees with expertise and capabilities in food and beverage, engineering and biotechnology. Home to applications piloting and applications kitchen, prototype development lab, food chemistry, and materials science.

### Product Development & Pilot Lab – Milwaukee

Facilities and resources fully dedicated to cocoa and chocolate product development. Inclusive of analytics lab, sensory panel, and customer matching work.





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[www.cargill.com/food-beverage/na/retail-chocolate-solutions](http://www.cargill.com/food-beverage/na/retail-chocolate-solutions)

