

MERCKENS®
CHOCOLATE SINCE 1921

Product Guide





Year 2021 marked the 100th birthday of Merckens®! The brand's history dates back to 1921 when Mr. August Merckens Sr., a German immigrant, started Merckens Chocolate Company in Buffalo, NY after purchasing Reed Chocolate Company and making it his own.

For 100 years, premium quality and consistency have gone hand in hand. From batch to batch, and year to year. From generation to generation. This may be why discriminating confectioners have insisted on Merckens for their needs.

The quality, service, and consistency they demand are often unique—and so is Merckens. We offer the kind of resources only a leader can provide. Extremely user-friendly, our premium chocolates and Rainbow™ coatings still retain the same legendary flavor profile you've known for years.

All of our products are certified Kosher-Dairy.

Merckens is a marketed brand under the Cargill Cocoa & Chocolate umbrella. For more information about Merckens products visit www.cargill.com/merckens.



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Chocolate Coatings

	COLOR	VISCOSITY
MERCKENS® DARK CHOCOLATE MONOPOL™ SEMISWEET Our darkest chocolate coating, Dutch-processed, yet not overpowering in flavor 53% Cocoa Content. Product Code: 100107000 (Block - 50 LB Case)	Very Dark	115
YUCATAN® SEMISWEET A robust, complicated semisweet chocolate with fudge flavor notes, enhanced by a buttery melting profile and vanilla flavor. One of our most popular chocolates that complements all types of centers. 50% Cocoa Content. Product Code: 100107003 (Block - 50 LB Case) Product Code: 130013282 (Wafer - 50 LB Case)	Dark	125



Chocolate Coatings (Continued)

	COLOR	VISCOSITY
MERCKENS® MILK CHOCOLATE GLORIA™ A smooth, rich, and creamy milk chocolate mellowed with vanilla. Same in flavor as Marquis but made with additional cocoa butter for a thinner viscosity to suit hollow molding applications. Product Code: 100106996 (Block - 50 LB Case)	Medium Light	75
MARQUIS® The crown jewel of our line as well as one of our most popular milk coatings. A smooth, rich, and creamy milk chocolate mellowed with vanilla. Product Code: 100107010 (Block - 50 LB Case) Product Code: 130021810 (Block - 1800 LB Tote) Product Code: 100107153 (Wafer - 50 LB Case)	Light	120
ZURICH™ A Swiss-style milk chocolate boasting a golden color and a surprising chocolate intensity with light vanilla notes. Product Code: 100106993 (Block - 50 LB Case)	Very Light	130
MERCKENS® WHITE CHOCOLATE IVORY® The original white chocolate with a cocoa butter base, creamy color and taste balanced by a pleasing vanilla flavor. Product Code: 100107155 (Wafer - 50 LB Case)	White	120





Confectionery Coatings

	COLOR	VISCOSITY
Merckens® Rainbow™ Line of Confectionery Coatings - A Rainbow of Possibilities™		
RAINBOW™ BASE COATINGS		
COCOA LITE A smooth, milk chocolate-flavored coating with strong milk notes. Product Code: 110025229 (Wafer - 50 LB Case)	Medium Light	80
COCOA DARK A dark chocolate-flavored confectionery coating with a medium dark color and a rich, alkalized cocoa notes. Product Code: 110025252 (Wafer - 50 LB Case)	Medium Dark	80
WHITE A white confectionery coating rich in creamy vanilla-like flavor and showcasing a silky smooth texture. Product Code: 110025227 (Wafer - 50 LB Case)	White	80
SUPERWHITE A confectionery coating with a rich and creamy vanilla-like flavor, silky texture, and a distinct bright white color. Product Code: 110025226 (Wafer - 25 LB Case)	White	80
RAINBOW™ FLAVORED COATINGS		
BLACK A deep midnight color coating with a rich cookies and cream flavor. Product Code: 130015388 (Wafer - 25 LB Case)	Black	80

Confectionery Coatings (Continued)

Color Brighter™ with Merckens® Rainbow™ Colored Coatings

RAINBOW™ COLORED COATINGS

All colored coatings showcase a vibrant appearance, offer a pronounced milk taste and rounded with vanilla flavor, and have a viscosity of 80.

ORCHID

Product Code: 130007133 (Wafer - 25 LB Case)

BLUE

Product Code: 130007122 (Wafer - 25 LB Case)

ROYAL BLUE

Product Code: 130007135 (Wafer - 25 LB Case)

DARK GREEN

Product Code: 130007120 (Wafer - 25 LB Case)

GREEN

Product Code: 130007131 (Wafer - 25 LB Case)

YELLOW

Product Code: 130007129 (Wafer - 25 LB Case)

ORANGE

Product Code: 130007359 (Wafer - 25 LB Case)

PINK

Product Code: 130007124 (Wafer - 25 LB Case)

RED

Product Code: 130007118 (Wafer - 25 LB Case)





Caramel

VANILLA CARAMEL

Warm milk flavor with a hint of vanilla used for centers, suckers, or caramel apples.

Product Code: 100110352 (30 LB (6/5 LB) Case)





www.cargill.com/merckens

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