

Wilbur®

AN AMERICAN ORIGINAL®

Product Guide





Wilbur®

AN AMERICAN ORIGINAL®

The story of Wilbur® is, in many ways, the story of American enterprise. Born at the height of the Industrial Revolution, the company began as a general confectionery manufacturer in 1865. As the business prospered, its focus narrowed, and in 1884, a new company was formed to specialize in the production – and perfection – of chocolate alone.

This decision has defined the Wilbur culture ever since. We are compelled by an unceasing drive to upgrade the quality of our products, improve the responsiveness of our service operations, and surpass the expectations of our customers.

Wilbur has long been praised for its exemplary chocolate products. Although the Wilbur Bud® is one of Wilbur Chocolate's best-known products, the primary focus of our business is the delivery of superior ingredients and solutions to customers in the confectionery, dairy, snack, and bakery industries.

All of our products are certified Kosher-Dairy.

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



Table of Contents

CHOCOLATE COATINGS	3-4
CONFECTIONERY COATINGS.....	6-7
CHOCOLATE DROPS	9
CONFECTIONERY DROPS.....	10
CHOCOLATE CHUNKS	13
CHOCOLATE LIQUOR	15
CHOCOLATE DUET™	17
ICE CREAM PRODUCTS.....	19
SPECIAL PRODUCTS.....	19



Chocolate Coatings

	COLOR	VISCOSITY
WILBUR® DARK CHOCOLATE V995 BRANDYWINE® BITTERSWEET – NON-GMO Velvety and robust chocolate impact with high liquor content in random chunk form. 62% Cocoa Content. Product Code: 100001858 (Random Chunks - 50 LB Case)	Dark	100
BRONZE MEDAL® SEMISWEET Our most popular semisweet has a strong chocolate impact with added milk fat to inhibit bloom, made with vanilla. 50% Cocoa Content. Product Code: 100000004 (Block - 50 LB Case) Product Code: 100000003 (Block - 1800 LB Tote)	Dark	145
V993 SEMISWEET – NON-GMO Non-GMO version of Bronze Medal®. 50% Cocoa Content. Product Code: 100001853 (Wafer - 50 LB Case)	Dark	145
WILBUR® MILK CHOCOLATE SABLE™ The same flavor profile of Cashmere® in a thinner viscosity. Product Code: 100000726 (Block - 50 LB Case)	Medium Light	85
H732 Economical milk chocolate with a pleasant milk flavor, made with vanilla. Product Code: 100000229 (Block - 50 LB Case)	Medium	120
GUERNSEY™ Intense chocolate impact, made with vanilla. Product Code: 100000002 (Block - 50 LB Case)	Medium	135
CASHMERE® Our most popular milk chocolate with a well-balanced flavor profile. Product Code: 100000725 (Block - 50 LB Case)	Medium Light	140
WINDSOR® – NON-GMO Silky smooth milk chocolate with a slightly caramelized note, made with vanilla. Product Code: 110027403 (Block - 50 LB Case)	Medium	140

Chocolate Coatings (Continued)

	COLOR	VISCOSITY
CUPID® Medium viscosity milk chocolate with vanilla and whole milk flavors, ideal for hand dipping or enrobing. <small>Product Code: 100000095 (Block - 50 LB Case)</small>	Medium Light	155
WILBUR® WHITE CHOCOLATE PLATINUM® – NON-GMO Premium smooth white chocolate rich in creamy milk flavor notes, made with pure vanilla. <small>Product Code: 110012975 (Wafer - 50 LB Case)</small>	White	125



Confectionery Coatings

VISCOSITY	
WILBUR® DARK CONFECTIONERY	
S856 Traditional rich, dark confectionery coating with a pleasant flavor reminiscent of sweet chocolate. Product Code: 100001207 (Wafer - 50 LB Case)	90
W755 Confectionery coating made without hydrogenated fats. Has a heavier cocoa impact and is ideal for baking applications. Product Code: 100002600 (Wafer - 50 LB Case)	90
#37 DARKCOAT This dark confectionery coating is made with a high-melt palm kernel oil, making it a popular choice in bakery use. Product Code: 110031877 (Wafer - 50 LB Case)	135
WILBUR® MILK CONFECTIONERY	
H449 Traditional milk chocolate-like confectionery coating made with a European cocoa powder. Product Code: 100000223 (Wafer - 50 LB Case)	90
WILBUR® WHITE CONFECTIONERY	
S586 Traditional creamy white confectionery coating with a pleasant balance of milk and sweetness. Product Code: 100001172 (Wafer - 50 LB Case)	80

Confectionery Coatings (Continued)

VISCOSITY	
WILBUR® FLAVORED CONFECTIONERY	
W796 PEANUT FLAVORED A very popular confectionery coating flavored with real peanut butter and made without hydrogenated oil. Product Code: 100000182 (Wafer - 50 LB Case)	135
	



Chocolate Drops

COUNT	
WILBUR® DARK CHOCOLATE	
HC4930 ORGANIC SEMISWEET Made from all organic ingredients, pure chocolate liquor combined with sugar, cocoa butter and flavors, this slightly sweet chip is the premier choice for discerning consumers wishing to bake their favorite chocolate chip recipes with an excellent, organic, Non-GMO ingredient. 52% Cocoa Content. Product Code: 110032011 (1000 Count - 20 KG Case)	1000
B558 SEMISWEET Well-rounded, rich flavor for upscale cookies, made with vanilla. 45% Cocoa Content. Product Code: 100000080 (1000 Count - 50 LB Case) Product Code: 100000081 (2000 Count - 50 LB Case) Product Code: 100000082 (4000 Count - 50 LB Case) Product Code: 100000083 (10000 Count - 50 LB Case)	1000, 2000, 4000 and 10000
V994 SEMISWEET – NON-GMO A versatile non-GMO dark chocolate chip, made with vanilla. 45% Cocoa Content. Product Code: 100001857 (10000 Count - 50 LB Case)	10000
WILBUR® MILK CHOCOLATE	
M540 Robust chocolate impact made with vanilla. Product Code: 100000764 (1000 Count - 50 LB Case) Product Code: 100000766 (4000 Count - 50 LB Case)	1000 and 4000

Confectionery Drops

	COUNT/SIZE
--	------------

WILBUR® WHITE CONFECTIONERY S843 WHITE COCOA BUTTER – NON-GMO Premium white cocoa butter chip providing a clean milk taste and smooth impact, made with vanilla. Product Code: 100001204 (50 LB Case)	1000
---	------

WILBUR® FLAVORED CONFECTIONERY V238 BUTTERSCOTCH FLAVORED^ A popular chip for baking, delivering a distinct butterscotch flavor. Product Code: 100001646 (2000 Count - 50 LB Case)	2000
--	------

W011 CINNAMON FLAVORED Baking chip made with cinnamon and non-hydrogenated oil. Product Code: 100001862 (5000 Count - 50 LB Case)	5000
--	------

^These products contain milk fat/butterfat, an ingredient that encourages a melted, stringy finish for an "ooey-gooney" effect after baking.





Chocolate Chunks

SIZE

WILBUR® DARK CHOCOLATE

K895 SEMISWEET Strong chocolate base in a thin, random-cut chunk. 48% Cocoa Content. Product Code: 100000750 (50 LB Case)	Random
S836^ SEMISWEET Thick, square chunk with a well-balanced flavor profile, made with vanilla. 44% Cocoa Content. Product Code: 100001197 (50 LB Case)	10mm x 10mm x 6.5mm

^These products contain milk fat/butterfat, an ingredient that encourages a melted, stringy finish for an "ooey-gooey" effect after baking.



Chocolate Liquor (Unsweetened Chocolate)

H365 - REO™

High roast, non-alkalized African liquor.

Product Code: 100000217 (Wafer - 50 LB Case)





Chocolate Duet™

A premium, indulgent mixture of cocoa powder and chocolate liquor, delivering a strong chocolate impact while also functioning like a cocoa powder for application convenience. Its innovative makeup allows for impactful label claims such as “Made with Real Chocolate” and “100% Cocoa Solids.”

FRUIT NOTES

Chocolate impact with strong fruity flavor made with natural cocoa powder.

Product Code: 100000143 (50 LB Case)





Ice Cream Products

#95 SEMISWEET FLAKE – NON-GMO
Strong dark chocolate flavor in a thin, random-cut flake. 48% Cocoa Content.
Product Code: 110026669 (50 LB Case)

Special Products

WC PEANUT BUTTER MELT™
Originally developed for use in automatic molding applications, this smooth and creamy product is the ideal choice for one-shot depositors or as a ready-to-use center for any creative confection.
Product Code: 100000782 (50 LB Pail)

WILBUR BUDS®
Rich, silky smooth chocolate molded in the form of a flower bud, available in milk or semisweet chocolate.
Product Code: 100000931 (Milk Chocolate - 20 LB (4/5) Case)
Product Code: 100000905 (Semisweet Chocolate - 20 LB (4/5) Case)



Wilbur®

AN AMERICAN ORIGINAL®

www.cargill.com/wilbur

Cargill Cocoa & Chocolate North America

15407 McGinty Rd W
Wayzata, MN 55391



©2022 Cargill, Incorporated. All rights reserved.