



AN AMERICAN ORIGINAL®

Distribution Product Guide







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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.

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

All of our products are certified Kosher-Dairy.

All products manufactured by Cargill Cocoa and Chocolate North America are “gluten-free” pursuant to USFDA regulation 21 CFR 101.91, including the newly added provisions related to hydrolyzed and fermented foods.



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Chocolate Coatings

	COLOR	VISCOSITY
WILBUR® DARK CHOCOLATE		
V995 BRANDYWINE® BITTERSWEET – NON-GMO Every V995 Brandywine chunk possesses a unique blend of dark chocolate and vanilla flavors with roasted cocoa notes and whispers of coffee and dark fruit. Manufactured and molded into irregular cuts to work as inclusions in application and with a functioning viscosity for versatile coating usage. Made with vanilla bean powder. 62% Cocoa Content. Product Code: 100001858 (Random Chunks - 50 LB Case)	Dark	27 °BF
BRONZE MEDAL® SEMISWEET A confectionery staple, Wilbur Bronze Medal is known for its balanced chocolate flavor, highlighted by cream and caramel notes, vanilla, and a whisper of coconut. Made with vanilla bean powder. 50% Cocoa Content. Product Code: 100000004 (Block - 50 LB Case) Product Code: 100000003 (Block - 1800 LB Tote)	Dark	37 °BF
V993 SEMISWEET – NON-GMO The Non-GMO version of Bronze Medal, V993 is a more cocoa-forward, less sweet chocolate with herbal, brown spice notes replacing those of caramel found in the Bronze Medal recipe. Made with vanilla bean powder. 50% Cocoa Content. Product Code: 100001853 (Wafer - 50 LB Case)	Dark	37 °BF
WILBUR® MILK CHOCOLATE		
CASHMERE® Wilbur's most popular milk chocolate showcases a cocoa- and cooked milk-forward flavor profile that also highlights a mild caramel and the sweet aromatics associated with marshmallow and added hints of malt and cream. Product Code: 100000725 (Block - 50 LB Case)	Medium Light	36 °BF
SABLE™ Sable is built from the same flavor profile as Cashmere but formulated with a thinner viscosity to suit shell molding and other more delicate applications. The thinner makeup results in highlighted cream notes and an enhanced caramel taste. Product Code: 100000726 (Block - 50 LB Case)	Medium Light	23 °BF

Chocolate Coatings (Continued)

	COLOR	VISCOSITY
H732 Slightly more sweet than bitter, Wilbur H732 chocolate coating brings leading cooked milk and vanilla flavors with a touch of nuttiness, cream, and caramel, and a whisper of malt and coconut. Made with vanilla bean powder. Product Code: 100000229 (Block - 50 LB Case)	Medium	33 °BF
GUERNSEY™ Wilbur Guernsey gives notes of coconut, dark fruit, nut, and vanilla. Slight cream, cooked milk, yogurt, and a touch of malt flavors round out this complex palate all to deliver an intense chocolate impact. Made with vanilla bean powder. Product Code: 100000002 (Block - 50 LB Case)	Medium	35 °BF
WINDSOR® – NON-GMO A Non-GMO chocolate option, Windsor features cream, caramel, and vanilla aromatics with a slightly nutty and salty flavor profile and a touch of dark fruit. Made with vanilla bean powder. Product Code: 110027403 (Block - 50 LB Case)	Medium	36 °BF
CUPID® A sweeter milk, Cupid is a classic chocolate featuring vanilla, cooked milk, cream, and caramel tastes for an overall flavorful balance. Made with vanilla bean powder. Product Code: 100000095 (Block - 50 LB Case)	Medium Light	40 °BF
WILBUR® WHITE CHOCOLATE PLATINUM® – NON-GMO Wilbur Platinum is a classic, pure white chocolate, noted for its fusion of creamy milk, cocoa butter, and vanilla flavors, smoothness of melt and sensorial mouthfeel. Made with vanilla powder. Product Code: 110012975 (Wafer - 50 LB Case)	White	34 °BF



Confectionery Coatings

	COLOR	VISCOSITY
WILBUR® DARK CONFECTIONERY		
S856 S856 is the darkest compound coating in the Wilbur Brand. Its cocoa and alkali flavors blend with touches of caramel, cream, and woody notes. Product Code: 100001207 (Wafer - 50 LB Case)	Dark	24 °BF
W755 Wilbur W755 compound brings mid-range chocolaty flavor with a strong vanilla-like presence and a touch of alkali. Made with vanilla bean powder and non-hydrogenated oil. Product Code: 100002600 (Wafer - 50 LB Case)	Dark	24 °BF
#37 DARKCOAT Subdued in flavor but unique in makeup, #37 Darkcoat is a high-melt compound crafted specifically to suit high-temperature applications and/or environments. Its profile brings cocoa and vanilla-like flavors with the slightest buzz of alkali. Product Code: 110031877 (Wafer - 50 LB Case)	Dark	35 °BF
WILBUR® MILK CONFECTIONERY		
H449 Wilbur H449 skews a little to the darker side of the milky range and offers a palate showcasing strong cooked milk, cream, and caramel aromatics. The profile is highlighted by modest yogurt-like, butter and malt accents. Product Code: 100000223 (Wafer - 50 LB Case)	Milk	24 °BF
WILBUR® WHITE CONFECTIONERY		
S586 Wilbur S586 is a sweet white compound with cooked milk, vanilla-flavored, and powdered sugar notes. The sensory experience is rounded out by its smoothness of melt and a coy cooling mouthfeel. Product Code: 100001172 (Wafer - 50 LB Case)	White	22 °BF

Confectionery Coatings (Continued)

	COLOR	VISCOSITY
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WILBUR® FLAVORED CONFECTIONERY

PEANUT FLAVORED

Wilbur Peanut Flavored Confectionery is the perfect coating to bring strong peanut buttery flavor to your confections. Roasted notes, slight cream nuances, and subtleties of butterscotch bring about a delicious palate. Made without hydrogenated oil.

Product Code: 130074998 (Wafer – 25 LB Case)

Orange Brown

35 °BF





Chocolate Drops

COUNT

WILBUR® DARK CHOCOLATE

B558 SEMISWEET 1000, 2000, 4000

Wilbur B558 drops provide a well-rounded blend of strong cocoa, cream and vanilla flavoring with slight dark fruit flavors and faint roasted, caramel notes. Made with vanilla bean powder. 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)

WILBUR® MILK CHOCOLATE

M540 1000, 4000

M540 offers a robust milk chocolate flavor with a hint of caramel and vanilla. It also boasts slight cream, malt, and herbal, brown spice notes. Made with vanilla bean powder.

Product Code: 100000764 (1000 Count - 50 LB Case)

Product Code: 100000766 (4000 Count - 50 LB Case)

Confectionery Drops

COUNT

WILBUR® FLAVORED CONFECTIONERY

W011 CINNAMON FLAVORED 5000

W011 exhibits a pure and true cinnamon flavor with a dash of salt and the sweet aromatics associated with vanillin crystals and/or marshmallow.

Product Code: 100001862 (5000 Count - 50 LB Case)



Chocolate Chunks

SIZE

WILBUR® DARK CHOCOLATE

K895 SEMISWEET

Random

Roasted and vanilla-like notes lead the profile of K895. The thin, random-cut chunks also feature a smooth chocolate flavor with dark fruit highlights and a bittersweet finish. Made with vanilla bean powder. 48% Cocoa Content.

Product Code: 100000750 (50 LB Case)

S836^ SEMISWEET

10mm x 10mm x 6.5mm

Notes of roasted cocoa and vanilla flavoring pop out of these thin, square chunks. S836 also has a slightly smooth mouthfeel and melt making it a delicious addition to baking and snack applications. Made with vanilla bean powder. 44% Cocoa Content.

Product Code: 100001197 (50 LB Case)

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



Chocolate Liquor (Unsweetened Chocolate)

H365 - REO™

A high-roast, non-alkalized liquor, Wilbur H365 Reo will bring a touch of fruity undertones to the base of your creations.

Product Code: 100000217 (Wafer - 50 LB Case)





Ice Cream Products

#95 SEMISWEET FLAKE – NON-GMO

Made with Non-GMO chocolate, Wilbur #95 flakes showcase a strong cocoa and vanilla flavors. These thin, random-cut flakes are ideal choice to sprinkle on artisan ice cream or premium cookie baking. Made with vanilla bean powder. 48% Cocoa Content.

Product Code: 110026669 (50 LB Case)

Special Products

WC PEANUT BUTTER MELT™

WC Peanut Butter Melt boasts a strong peanut butter flavor with added milk and small salty notes for a rounded profile. 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®

Semisweet

Semisweet Buds honor Wilbur's classic semisweet formula in a bite-size sweet treat. Its smoothness is unsurpassed, and its flavor toasts slighted roasted cocoa notes with touches of dark fruit and cream. Made with vanilla bean powder.

Product Code: 100000905 (20 LB (4/5) Case)

Milk

Displaying the form of a flower bud, Wilbur milk chocolate treats offer a cocoa profile with sweet sparks of cream and caramel, and a cooked milk aftertaste. Made with vanilla bean powder.

Product Code: 100000931 (20 LB (4/5) Case)



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Also visit our Retail Store!

www.wilburbuds.com



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