PETER'S® CHOCOLATE

THE MARK OF DISTINCTION®

Distribution Product Guide

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In 1875, Swiss entrepreneur Daniel Peter invented milk chocolate and changed the culinary world forever. Now, 147 years later, the brand Peter founded continues to lead the way in the creation of exceptional chocolates for the world's most selective chocolatiers, bakers and chefs.

In 1901, more than 20 years after Daniel Peter gave the world its first taste of milk chocolate, Peter's Chocolate discovered America-and vice-versa. With a series of whimsical advertisements, importer Lamont Corliss & Company introduced Americans to the delights of the original Swiss milk chocolate.

Today we remain faithful stewards to the Swiss heritage and original standards of our namesake, combining Peter's proprietary crumb base with chocolate liquor to create superlative milk chocolates. We purchase only the highest quality beans and individually roast them to achieve the distinctive flavor profiles characteristic of the various bean origins. Peter's Chocolate has built a premium product line to satisfy and delight your most particular customer.

Peter's is a marketed brand under the Cargill Cocoa & Chocolate umbrella.
For more information about Peter's products visit www.peterschocolate.com.

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

PETER'S® DARK CHOCOLATE

CAMBRA™ BITTERSWEET - NON-GMO (Wafer Only)
Peter's Cambra offers a special treat for dark chocolate lovers and a deceivingly smooth texture and softened bitterness for a high-cocoa chocolate. Its vanilla notes and roasted aftertaste give a balanced flavor for your recipe. Made with vanilla bean powder. 72% Cocoa Content.
Product Code: 100001894 (Block - 50 LB Case)
Product Code: 110013451 (Wafer - 25 LB Case)

Dark — 22 °BF

GIBRALTAR™ BITTERSWEET
Gibraltar soothes the palate with its dark yet sweet flavor, showcasing hints of dark fruit and a long cocoa and coffee finish. Its creamy feel, roasted aftertaste and a tantalizing aroma make it a strong pairing for your confections. 60% Cocoa Content.
Product Code: 100001690 (Block - 50 LB Case)

Medium Dark — 44 °BF

NEWPORT™ BITTERSWEET
A medium-dark chocolate with specially roasted beans that results in a balanced blend of traditional creamy chocolate flavor, a dark bitter cocoa taste and a hint of cherry. Ideal for enrobing, drizzling, and ganache. 56% Cocoa Content.
Product Code: 100001695 (Block - 50 LB Case)

Medium Dark — 37 °BF

VIKING® SEMISWEET
Viking is a strong name for a chocolate so smooth and easy to melt. A mid-cocoa flavor with touches of alkali bitterness and dark fruit notes. Its higher viscosity makes it ideal for hand dipping in confectionery or for gourmet desserts like glazes and mousse. 54% Cocoa Content.
Product Code: 100001700 (Block - 50 LB Case)

Dark — 49 °BF

LENOIR™ SEMISWEET
A fudgy treat, Peter's Lenoir is a mid-dark chocolate, the same recipe as Burgundy but made with natural flavors. Add to any creation the sweetness and delicacy of our original dark chocolate recipe which spotlights fruity and vanilla notes and a dash of spice. 52% Cocoa Content.
Product Code: 100001887 (Block - 50 LB Case)

Dark — 34 °BF

Chocolate Coatings (Continued)

	COLOR	VISCOSITY
BURGUNDY® SEMISWEET	Dark	19, 34, 50 °BF

BURGUNDY® SEMISWEET
Predominately known for its fudgy flavor, Peter's Burgundy also showcases a mouth-watering blend of winey and fruity flavors and finishes with a touch of spice, making it the superior choice for a semisweet baking chocolate. 51% Cocoa Content.
Product Code: 100001684 (19 Block - 50 LB Case)
Product Code: 100001682 (34 Block - 50 LB Case)
Product Code: 100001674 (50 Block - 50 LB Case)
Product Code: 100001673 (50 Block - 1800 LB Tote)

PETER'S® MILK CHOCOLATE

	COLOR	VISCOSITY
CHATHAM®	Medium	41 °BF

CHATHAM®
Featuring an enticing perfume of sweetness and vanilla flavoring, Peter's Chatham lives on the dark side for a milk chocolate. Slight malt flavor mixes in with a higher cream taste and mid-range cooked milk notes for mouthwatering indulgence.
Product Code: 100001756 (140 Block - 50 LB Case)

CREMA® — Light — 49 °BF
Crema delivers cooked milk notes, a strong vanilla-like flavor, and a light touch of dark fruit for a complex but balanced palate and a lingering sweetness. It is unique among the line as it carries a pinch of nutty flavor in the profile, making it a preferred companion for peanut-flavored centers or praline confections.
Product Code: 100001749 (Block - 50 LB Case)

MADISON® — Medium — 47 °BF
The subtle flavor of milk cooked to a simmer is contained in Peter's Madison. Its thicker consistency and pronounced cream and caramel notes make it a favorite for chocolate-covered pretzels and hand dipped delicacies.
Product Code: 100001752 (160 Block - 50 LB Case)

GLENMERE™ — Medium Light — 44 °BF
Glenmere is strong chocolate with the greatest impact of cocoa and cream among all the Peter's milk chocolates. Also showcases pronounced caramel and malt notes and with its high viscosity is perfect for hand dipped confections.
Product Code: 100001748 (Block - 50 LB Case)

Chocolate Coatings (Continued)

	COLOR	VISCOSITY
BROC®	Medium Light	27, 37, 47 °BF

BROC®
Full caramelized flavor resulting from its traditional Swiss formula, Peter's Broc stands as a classic. Its creamy and cocoa notes combine for a pure chocolate finish and easy-to-melt qualities make it blend well with all types of creations.
Product Code: 100001720 (27 Block - 50 LB Case)
Product Code: 100001719 (27 Block - 1800 LB Tote)
Product Code: 100001716 (37 Block - 50 LB Case)
Product Code: 100001710 (47 Block - 50 LB Case)

BRENAY™ — Light — 27, 37 °BF
Peter's Brenay is the newest milk coating to the Peter's portfolio and the closest cousin in flavor and color to our popular Ultra recipe. Ascent showcases a balanced chocolate flavor with notes of cream and toasted caramel and brings a pleasant chocolate aroma and distinct light color.
Product Code: 130024165 (27 Block - 50 LB Case)
Product Code: 130024159 (37 Block - 50 LB Case)
Product Code: 130024045 (37 Block - 50 LB Case)

ULTRA® — Very Light — 27, 37, 47 °BF
Specially selected beans make this milk chocolate one of a kind. Its light visual tone pairs with its brilliant distinct flavor and its delicately smooth melt for a complete sensory experience.
Product Code: 100001731 (27 Block - 50 LB Case)
Product Code: 100001730 (27 Block - 1800 LB Tote)
Product Code: 100001728 (37 Block - 50 LB Case)
Product Code: 100001726 (37 Block - 1800 LB Tote)
Product Code: 100001724 (47 Block - 50 LB Case)

PETER'S® WHITE CHOCOLATE

ORIGINAL — White — 41 °BF
While most white chocolates are known for their intense sweetness, Peter's Original offers a more balanced, true cocoa flavor with a creamy texture and slight toasted coconut notes, while bringing a signature white chocolate look.
Product Code: 110021299 (Wafer - 50 LB Case)

Confectionery Coatings

	COLOR	VISCOSITY

PETER'S® ICECAP® COATINGS

EASTCHESTER®
Eastchester is a semisweet chocolaty flavored dark coating designed to include vanillin, cream, and alkali flavors with subtle caramel notes to echo the profiles of the brands real chocolates. Its sensory experience is rounded out with herbal, brown spice aromatics and a melty finish.
Product Code: 130005498 (Wafer - 25 LB Case)

	COLOR	VISCOSITY
EASTCHESTER®	Dark	24 °BF

WESTCHESTER®
Peter's Westchester milk chocolaty compound features the taste of milk cooked to a simmer, contains rich dairy and cocoa flavors, with added whispers of caramel notes. Finished with a smooth mouthfeel.
Product Code: 100001740 (Wafer - 25 LB Case)

Medium   24 °BF

WHITE ICECAP®
Peter's Icecap white compound brings an essence reminiscent of powdered sugar and a sweet dash of lemon. It also features a creamy mouthfeel and smooth finish for a gentle bite to your confections.
Product Code: 110004493 (Wafer - 25 LB Case)

White   24 °BF

Chunks

PETER'S® DARK CHOCOLATE

GIBRALTAR™ BITTERSWEET
Our Peter's Gibraltar coating adapted into chunk form. A deep chocolate flavor, yet sweet with showcasing hints of dark fruit and a coffee finish. 60% Cocoa Content.
Product Code: 100001692 (25 LB Case)

16mm x 13mm x 5mm

Chocolate Liquor (Unsweetened Chocolate)

NO. 23™
No. 23 is a medium-roast, non-alkalized liquor. Its well-balanced profile sets up a great canvas and its bean makeup will bring a touch of fruity complexion to your end application.
Product Code: 110021300 (Wafer - 50 LB Case)

BROKEN ORINOCO™
This Dutch-processed liquor boasts an intense cocoa, fudgy burst with a dry and bitter finish, making it a strong suitor to any bold pairings.
Product Code: 130023940 (Wafer - 25 LB Case)

Cocoa Butter

COCOA BUTTER

Cocoa butter, the fat of the bean, has a delicate chocolate aroma, and is used to give body, smoothness, and flavor to chocolate. Parading a delicate chocolate aroma and authentic chocolaty essence, Peter's Cocoa Butter is a non-deodorized option largely used as an enhancer to adjust a chocolate product to a desired viscosity.

Product Code: 110016099 (35 LB Pail)

Caramel

CARAMEL LOAF
A truly traditional caramel with a generous buttery taste at the forefront and a touch of brown sugar's toasted sweetness. Remarkably workable with a lovely stretch, soft but not gooey, it never fails to delight. For pure caramel confections and pecan caramel clusters, it provides the definitive caramel experience. And for caramel apples, it coats with a creamy, shimmering finish.
Product Code: 100000144 (30 LB (6/5 LB) Case)

LIQUID CARAMEL
This smooth-flowing caramel is ideal for "one-shot" creamy fillings and velvety shell centers. Same traditional caramel taste but a stronger butter impact when compared to its loaf counterpart.
Product Code: 100000145 (35 LB Pail)

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Cargill Cocoa & Chocolate North America
15407 McGinty Rd W
Wayzata, MN 55391

www.cargill.com/peters
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