# **Beverage Applications**



Cargill Cocoa & Chocolate offers a complete line of beverage ingredients, including cocoa powders designed to bring superior chocolate flavor, and coatings and drops that can be used to create decorative toppings for a delicious finish to the application. Cargill's consistent quality and exceptional taste will make your product stand out from the rest! Below is a snapshot of most popular items in the category. See our product brochure for full overview of items.

# Cocoa Powder

Gerkens<sup>®</sup> 10/12 Russet<sup>™</sup>

A lightly alkalized cocoa powder which provides a full-bodied and well-rounded flavor.

#### Gerkens<sup>®</sup> 10/12 Russet Plus<sup>™</sup>

A moderately alkalized cocoa powder which imparts a European bittersweet flavor.

## Gerkens<sup>®</sup> 10/12 Garnet<sup>™</sup>

A strongly alkalized cocoa powder that conveys an intense cocoa flavor in a dark red powder.

# **Chocolate Coatings**

#### Wilbur® Bronze Medal® Semisweet Chocolate

A confectionery staple, 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. Available in 37 Brookfield viscosity.

#### Wilbur® Cashmere® Milk Chocolate

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. Available in 36 Brookfield viscosity.

# **Chocolate Drops**

## Semisweet Chocolate

Wilbur® B558 Gourmet Semisweet Chocolate Drop 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. Available in 4000 Count and 10000 Count.

#### Ambrosia® CC-6153 Semisweet Chocolate Drop

CC-6153 features a sweeter profile with creamy roasted flavors finished by dark fruit hints and a whisper of coconut. An indulgently stringy texture following baking for the ultimate sensory immersion. 43% Cocoa Content. Available in 4000 Count.

## Milk Chocolate

#### Wilbur® M540 Milk Chocolate Drop

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. Available in 4000 Count.

# **Confectionery Drops**

#### Dark Confectionery

Ambrosia<sup>®</sup> HC-1154 KoKo Bits<sup>®</sup> Confectionery Drop Utterly unique in its profile, KoKo Bits spotlight a pronounced, rich chocolaty taste with a sweet splash of orange. Available in 4000 Count and 10000 Count.

## **Flavored Confectionery**

#### Ambrosia® HC-9356 Butterscotch Flavored Drop

A mouth-watering smooth and sweet buttery taste, this intense butterscotch drop features rum and heated sugar flavors with notes of brown sugar and coconut. Available in 4000 Count.

## Wilbur® W011 Cinnamon Flavored Drop

W011 exhibits a pure and true cinnamon flavor with a dash of salt and the sweet aromatics associated with vanillin crystals and/or marshmallow. Available in 5000 Count.

Cargill Cocoa & Chocolate North America • 15407 McGinty Rd W Wayzata, MN 55391 • www.cargill.com/cocoa-chocolate







PETER'S<sup>®</sup> CHOCOLATE



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