



Confectionery compounds

Delightfully indulgent, value-forward ingredients.

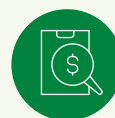
Confectionery compounds can look, taste and perform like chocolate in your recipes — but are made with alternative fat sources (such as palm oil or coconut oil), rather than cocoa butter. They can provide the versatility and affordability today's competitive market demands.

Trusted quality, proven performance

- **High-quality ingredients**, made with cocoa, milk, sweeteners, vegetable fats & carefully selected flavors.
- **Recipe versatility**: A wide range of flavors & colors help your products stand out on the shelf.
- **Process-friendly**, with no tempering required.



Indulgence



Value optimization



Operational efficiency

Our experts can help you find the right compound for your application.

Whether you're looking for chocolatey-flavored inclusions for bakery, eye-catching dessert coatings, flavorful ice cream ribbons — or something completely new — Cargill can help. Our ingredient and applications experts are skilled at identifying the ideal solution from our portfolio of dozens of compounds to meet specific formulation goals.



Cargill products

	Properties	Functional Benefits
Cargill confectionery compounds	Generations of excellence from Wilbur®, Peter's®, Merckens™ & Ambrosia® compounds Extensive portfolio includes dark, milk, white, cinnamon-flavored, butterscotch-flavored & peanut butter-flavored Full palette of colors includes dark & light cocoa, white & Rainbow™ colors (orchid, blue, royal blue, dark green, green, yellow, orange, pink & red) Wide range of formats & viscosities for inclusions, coatings, decorations & more No tempering required	Offer rich sensory experience Diversity of flavors & hues allows unparalleled creativity Inclusions available in 10M / 4M / 1M drops, chunks & flakes Coatings available in blocks & wafers Labor-saving & cost-efficient

Applications



Bakery



Beverages



Confectionery



Dairy / dairy alt's



Desserts



Snacks



Specialized nutrition

Discover the sweet taste of success.

Contact your Cargill representative or explore our full portfolio at cargill.com/cocoa-chocolate.

PETER'S®

MERCKENS™

Wilbur®

Ambrosia®

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