



All the ingredients you need for sweet success.

# Confectionery

INGREDIENT PORTFOLIO



# Salt

Cargill's unmatched portfolio of salt and sodium reduction ingredients assures you'll have the right solution for every product need. Tap into our expertise. We're ready to help with a wide range of applications.

## Granulated Salt

CMF® Flo-Ever Salt  
CMF® Granulated Salt  
Fine Blending Salt  
Hi-Grade Blending Salt  
Hi-Grade Granulated Salt  
Hi-Tex® Granulated Salt  
Top-Flo® Granulated Salt

## Premier™

Premier™ Fine Flake Salt  
Premier™ Fine Flour Salt  
Premier™ Select Coarse Flake  
Premier™ Extra Coarse Topping Flake Salt  
Premier™ Topping Flake Salt

## Potassium Salts

Potassium Pro® Potassium Salt w/Mag Carb  
Potassium Pro® Potassium Salt w/TCP  
Potassium Pro® Ultra Fine Potassium Salt

## Flour Salt

Microsized® Fine Salt  
Microsized® 95 Extra Fine Salt

## Sea Salt

Sea Salt Topping  
Sea Salt Extra Coarse Topping  
Purified Sea Salt Blending  
Purified Sea Salt Untreated  
Purified Sea Salt w/Mag Carb  
Purified Sea Salt w/YPS  
Purified Sea Salt Fine  
Purified Sea Salt Flour  
Purified Sea Salt Powder

## Alberger® Flake Salt

Alberger® Fine Flake Salt  
Alberger® Fine Flake Improved Salt  
Alberger® Fine Flake Prepared Salt  
Alberger® Fine Flake Supreme Salt  
Alberger® Flake Salt  
Alberger® Fine Prepared Flour Salt  
Alberger® Shur-Flo® Fine Flake Salt  
Alberger® Shur-Flo® Fine Flour Salt  
Alberger® Coarse Topping Flake Salt  
Alberger® Special Flake Salt

## Flakeselect® Salt and Potassium Chloride

FlakeSelect® Sea Salt  
FlakeSelect® Potassium Salt  
FlakeSelect® Potassium Salt/Sea Salt  
FlakeSelect® Potassium Salt/Sodium Chloride  
Products available in Extra Coarse, Coarse, Fine & Flour

## Pretzel Salt

Pretzel Salt I  
Pretzel Salt M

# Fats & Oils

Cargill's comprehensive portfolio of fats and oils delivers excellent frying performance and flavor profiles. Whatever your application, tap into our technical know-how to discover the perfect solution for your product needs.

## Shortenings

Advantage® P-100 All-Purpose Shortening\*

## Specialty Fats

Cargill® PK-100 Coating Fat  
Cargill® PK-102 Coating Fat  
Cargill® PK-106 Coating Fat  
Cargill® PK-600 Coating Fat  
Cargill® PK-800 Coating Fat  
Cargill® PK-1000 Coating Fat  
Cargill® Specialty Shortening Center Fat  
Cargill® HB-95 Coating Fat  
Cargill® HB-102 Coating Fat  
Cargill® HB-106 Coating Fat  
Cargill® HB-112 Coating Fat  
Cargill® HB-112 L Flakes  
Cargill® HB-84 Palm Oil  
Cargill® Coconut Oil 76  
Cargill® Coconut Oil 92  
Cargill® Coconut Oil 110

\*Available as RSPO-certified Mass Balance or Segregated



# Cocoa & Chocolate

From bean to bar, traditional to artisanal, Cargill's global portfolio of quality cocoa and chocolate ingredients, rich knowledge and commitment to sustainability help you create delicious foods and beverages consumers crave.

## Milk Chocolate Coatings

Ambrosia® Epicure-D™  
Merckens® Gloria™  
Merckens® Marquis®  
Peter's® Broc®  
Peter's® Vallen™  
Peter's® Chatham®  
Peter's® Crema  
Peter's® Glenmere™  
Peter's® Lucienne®  
Peter's® Madison®  
Peter's® Ultra®  
Wilbur® Cashmere®  
Wilbur® Cupid®  
Wilbur® Guernsey™  
Wilbur® H732  
Wilbur® Sable™  
Wilbur® Windsor® - Non-GMO  
Wilbur® W082  
Wilbur® Y624

## Dark Chocolate Coatings

Ambrosia® Elite  
Merckens® Monopol™  
Merckens® Yucatan®  
Peter's® Burgundy®  
Peter's® Cambra™  
Peter's® Gibraltar™  
Peter's® Lenoir™  
Peter's® Newport™  
Peter's® Viking®  
Wilbur® Bronze Medal®  
Wilbur® V993-Non-GMO  
Wilbur® V995 Brandywine® - Non-GMO

## White Chocolate Coatings

Merckens® Ivory®  
Peter's® Original™ White  
Wilbur® Platinum® - Non-GMO

## Milk Confectionery Coatings

Merckens® Cocoa Lite®  
Peter's® Westchester® Icecap®  
Ambrosia® CF-1046 Landmark  
Wilbur® H449

## Dark Confectionery Coatings

Merckens® Cocoa Dark  
Peter's® Eastchester® Icecap®  
Wilbur® #37 Darkcoat  
Wilbur® S856  
Wilbur® W755

## White Confectionery Coatings

Merckens® Rainbow™ Superwhite  
Merckens® Rainbow™ White  
Peter's® White Icecap®  
Wilbur® S586  
Wilbur® S632

## Flavored Confectionery Coatings

Wilbur® W796 Peanut Flavored  
Merckens® Rainbow™ Black

## Colored Confectionery Coatings

Merckens® Rainbow™ Colors - Red, Pink, Orange, Yellow, Green, Dark Green, Blue, Royal Blue, Orchid

## Milk Chocolate Chips

Ambrosia® CC-3334  
Wilbur® M540

## Milk Chocolate Chunks

Ambrosia® CK-1170 Harley™

## Dark Chocolate Chips

Ambrosia® CC-1138 Regal™  
Ambrosia® CC-1139 Jay Jays  
Ambrosia® CC-4488  
Ambrosia® CC-6153  
Ambrosia® CC-1141 RDL-7  
Peter's® Gourmet - Non-GMO  
Wilbur® B558  
Wilbur® DC-6990 72%  
Wilbur® V994 - Non-GMO

## Dark Chocolate Chunks

Ambrosia® CK-7117 Eden™  
Peter's Gibraltar™  
Wilbur® K895  
Wilbur® S836  
Wilbur® V995 Brandywine® - Non-GMO

## Chocolate Confectionery Chips

Ambrosia® HC-1154 KoKo Bits®

## White Confectionery Chips

Ambrosia® HC-4052  
Wilbur® S843 Cocoa Butter - Non-GMO

## Flavored Confectionery Chips

Ambrosia® HC-9356 Butterscotch Flavored  
Wilbur® HC-7009 Caramel Flavored  
Wilbur® V238 Butterscotch Flavored  
Wilbur® W011 Cinnamon Flavored

## Non-Alkalized Cocoa Powders

Gerkens® 10/12 Amber™  
Gerkens® 10/12 Bueno™  
Gerkens® 10/12 Tano™  
Gerkens® 10/12 PON10B2  
Gerkens® 10/12 Natural Organic  
Gerkens® 22/24 Amber™

## Lightly Alkalized Cocoa Powders

Gerkens® 10/12 Russet™  
Gerkens® 10/12 Duchess™  
Gerkens® 10/12 Mejour™  
Gerkens® 10/12 Bia™  
Gerkens® 10/12 POD10G5™  
Gerkens® 10/12 Alkalized Organic  
Gerkens® 22/24 Aristocrat™

## Moderately Alkalized Cocoa Powders

Gerkens® 10/12 Russet Plus™  
Gerkens® 10/12 Sienna™  
Gerkens® 10/12 POR10G9  
Gerkens® 10/12 Organic Red  
Gerkens® 20/22 Velour™  
Gerkens® 22/24 Amsterdam™

## Strongly Alkalized Cocoa Powders

Gerkens® 10/12 Garnet™  
Gerkens® 10/12 Regent™  
Gerkens® 10/12 Excellente™  
Gerkens® 10/12 Atobo™  
Gerkens® 10/12 Marquise™  
Gerkens® 10/12 Gerkens Luxe™  
Gerkens® 10/12 Gatsby  
Gerkens® 10/12 GT50  
Gerkens® 22/24 Garnet™

## Heavily Alkalized Cocoa Powders

Gerkens® 10/12 Midnight™

## Chocolate Liquor

Peter's® Broken Orinoco™  
Peter's® No. 23™  
Wilbur® H365 Reo™

## Caramel

Merckens® Vanilla Caramel  
Peter's® Caramel Loaf  
Peter's® Liquid Caramel

## Peanut Butter Melt

Wilbur® WC Peanut Butter Melt™

## Chocolate Duet™

Wilbur® Duet™ Fruit Notes

## Chocolate Buds

Wilbur® Semisweet Chocolate Buds®  
Wilbur® Milk Chocolate Buds®

## Cocoa Butter

Peter's® Y1237 Cocoa Butter



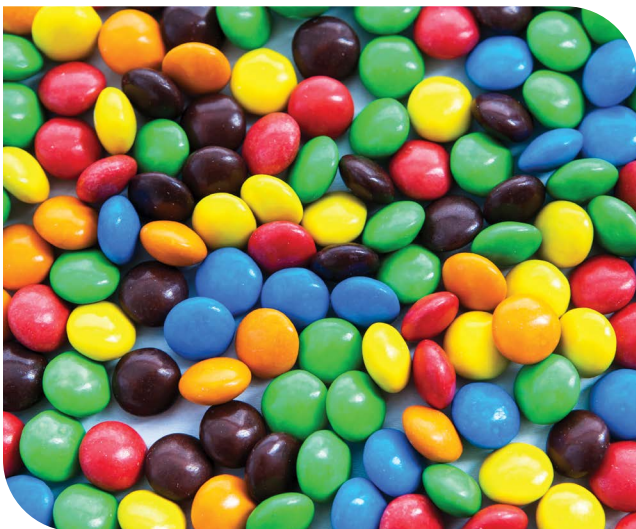
**65% of consumers**  
*believe “it is OK to consume an indulgent treat occasionally as part of a healthy diet”*

Source: FMCG Gurus Top 10 Trends for 2022, North America



**57% of consumers**  
*say all food and beverages (including things like candy, soft drinks, & snacks) should be made as good for you as possible. 29% have a caveat, saying they should be made as good for you as possible – as long as they taste exactly the same.*

Source: HealthFocus International, U.S. Trend Study 2021



**Got questions?  
Get answers.  
We're happy to help.**

Contact us today at  
**[Cargill.com/LetsConnect](https://www.cargill.com/LetsConnect)**

# Sweeteners

We help you get sweet just right. With an industry-leading selection of sweetener and sugar reduction ingredient solutions, our formulation experts work with you to deliver the taste and label profile you need.

## Sugar

Granulated sugar  
Powdered sugar  
Liquid sucrose  
Turbinado sugar  
Brown sugar

## Tapioca

Tapioca Syrup

## Corn Sweeteners

Cleardex® corn syrups  
Clearsweet® liquid dextrose corn syrups  
IsoClear® high fructose corn syrups  
Clearbrew® liquid adjuncts  
Satin Sweet® 65% high maltose corn syrup

## Stevia

Truvia® stevia leaf extract  
ViaTech™ stevia leaf extract  
EverSweet® stevia sweetener  
EverSweet® stevia sweetener + ClearFlo™ natural sweetener (EC1)

## Polyols

Zerose® erythritol  
Mannidex™ mannitol  
Isomaltidex® isomalt  
Sorbidex™ sorbitol

## Sucromalt

Xtend™

# Texturizers

Just the right texture. Today's food and beverage consumers demand it, so we help you deliver it. From replacing ingredients to new formulations, rely on our technical expertise and complete portfolio of texturizing ingredients.

## Starch Native Cook-Up: Corn, Tapioca, Potato

Cargill® Gel™  
C\*Gel™  
C\*Cream Gel™  
DryGel™  
AmyloGel™

## Starch Native: Instant

Cargill® Gel Instant™  
C\*Gel Instant™

## Starch Functional Label-Friendly

SimPure™

## Starch Modified: Instant

Cargill® Tex™  
StabiTex™  
PolarTex™  
PulpTex™  
HiForm®  
Cargill® Tex™

## Starch Modified: Specialty

EmulTru™  
EmCap®  
Emulsifying Starch  
Starrier R™  
CleanSet®

## Soluble Rice Flour

SimPure™

## Maltodextrin

Cargill® Dry™ MD

## Corn Syrup Solids

Cargill® Dry Set™

## Dextrin

Cargill® Dry™ GL

## Carrageenan

Aubygel®  
Satiage®  
Satiagum®

## Pectin

UniPECTINE®

## Xanthan Gum

Satiaxane®

## Lecithin Fluid GM & NGM Soy

Topcithin® standard fluid  
Metarin® low viscosity  
Emulfluid® acetylated or hydroxylated

## Lecithin Deoiled GM & NGM Soy, Canola/Rapeseed

Lecigran®  
Emulpur™ standard deoiled lecithin  
Metarin® infant grade deoiled lecithin  
Epikuron™ standard deoiled granules

## Lecithin Fractionated GM & NGM Soy

Epikuron™ fractionated fluid and deoiled

## Custom Texturing Systems

Accubind® blends  
CitriTex® blends  
Daritech® blends  
Gelogen™ blends  
Vitex® blends

# Function & Nutrition

Consumers have high expectations for their foods and beverages. They must taste great, and increasingly, satisfy a complex array of goals around health and nutrition, transparency and authenticity.

## Plant Protein

Prolia® soy flour  
Prosante® textured soy flour  
PURIS™ pea protein\*\*

## Vital Wheat Gluten

Gluvital® 21020

## Plant Sterols

CoroWise®

## Dry Corn Ingredients

MaizeWise® whole grain  
MaizeWise® corn bran  
Cargill® Masa Flour Yellow Corn & White Corn Goods

## Soluble Corn Fiber

Soluble Corn Fiber

## Vitamin E

Cargill® Vitamin E

## Tocopherols

Cargill® Tocopherols

## Acidulants

Citric Acid  
Liquid Citric  
Sodium Citrate  
Potassium Citrate

\*\*PURIS™ pea protein is a licensed trademark of puris proteins, a Cargill strategic partner.



# Cargill's unequaled ingredient portfolio and expertise help you craft confections that delight.

Confectionery experts with a complete portfolio of primary and premium ingredients

Industry-leading marketing data and insights to help you create innovative products

Responsive team ready to work with you in product development, applications, and regulatory

Reliable supply chain and commitment to pursuing sustainable sourcing



**Get connected with Cargill at**  
**[Cargill.com/LetsConnect](https://www.cargill.com/LetsConnect)**

[Cargill.com/food-beverage](https://www.cargill.com/food-beverage)

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