



Indulge with Dark Chocolate





Create Premium, Decadent Experiences with Dark Chocolate.

Chocolate can help you elevate the sensory experience in your baked goods, snacks, and beyond- especially dark chocolate. What is it about dark chocolate that makes it premium?

Cocoa content, quality of ingredients, and the manufacturing processes are just a few of the factors that shape the taste, texture and visual appeal of chocolate.

With flavor notes from decadent to fruity, bitter to semisweet, dark chocolate can add the indulgent, rich, melt-in-your-mouth taste that consumers seek.

Whether you are searching for a dark chocolate confectionery coating, a high cocoa drop for baked goods or a semisweet chunk for snack bars, we have the solution for you.

Learn how to craft the ultimate sensory experience by partnering with Cargill Cocoa & Chocolate on your next dark chocolate product offering.

Dark Chocolate Consumer Insights

34%

of consumers prefer **dark chocolate** over any other flavor.

53%

select dark chocolate because they believe **"it's healthier"**.

53%

believe dark chocolate is **better quality, more premium** chocolate.



65%
to
74%

is the ideal **cocoa content** percentage for dark chocolate lovers.

82%

of dark chocolate lovers will spend **more money** on really good chocolate.

RESEARCH OVERVIEW
We surveyed over 600 U.S. chocolate consumers ages 18-78.



Portfolio Solutions

**Our Focus:
Craveable
Categories**

 CANDY

 SNACKS

 BAKERY

 BEVERAGES

 ICE CREAM

 NUTRITION BARS

Dark Chocolate

Coatings

Inclusions

High Cocoa Offerings

Non-GMO Options

Sustainability Add-Ons



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