



COCOA & CHOCOLATE

Specialty products

Elevating indulgence to the next level of delight.

Consumers are seeking elevated experiences that engage all the senses. Cargill's expertly crafted portfolio of specialty flavors, inclusions and decorations can distinguish your products through bold flavor, texture and / or visual excitement.

Our diverse palette supports distinctive creations

- **A global family of brands**, including Cargill,[™] Peter's,[®] Wilbur,[®] Veliche,[®] Smet[™] & Leman.[™]
- **Unparalleled solutions**, from gourmet indulgence to label-friendly appeal.
- **Virtually unlimited possibilities** for taste, texture and visual impact.



Indulgence



Label-friendly



Reliable quality

Cargill products

	Properties	Functional Benefits
Gourmet chocolate <i>Veliche® gourmet Belgian chocolates</i> <i>Smet™ decorations & specialty inclusions</i> <i>Leman™ decorations</i>	Artisanal, Belgian & signature-origin couverture chocolates, inclusions & cocoa powders Premium decorations in Belgian chocolate & colorful confectionery Hand-crafted decorations showcasing a range of exciting shapes & hues	Artisanal chocolates elevate the “wow” factor in your creations Extensive range to meet precise culinary requirements & business needs
Vegan / plant-based chocolate* <i>Plant-based chocolate drops with oats</i> <i>Dark-chocolate vegan drops</i>	Meets the growing demand for plant-based & vegan options Indulgent sensory profile with formulation versatility Range of drop sizes & fat content Third-party vegan certification shows commitment to exacting standards	Luscious & creamy for an exceptional sensory experience Performs like traditional chocolate Custom solutions available, from unique formats to new recipes
NextCoa™ confectionery alternative to chocolate <i>Mild (milk-chocolatey-like)</i> <i>Dark (a blend of dark & milk-chocolatey-like)</i>	A forward-thinking solution to cocoa market volatility Plant-based ingredients (including upcycled grape seeds) replace cocoa in formula Formulated without major allergens Available in tempering wafers, non-tempering wafers & bake-stable drops	Irresistible taste & sensory experience Versatility for coatings & inclusions Performs similar to chocolate on production lines Reliable supply & stable pricing protect cost-in-use
Cocoa butter <i>Natural (non-deodorized)</i> <i>Refined (deodorized)</i>	The fat of the cocoa bean Natural cocoa butter lends delicate chocolate aroma; refined has more subtle aroma 25kg blocks; additional options upon request	Provides body, smoothness & flavor Can enhance viscosity in chocolate
Chocolate liquor <i>Peter's® No. 23</i> <i>Wilbur® H365-REO™</i> <i>Peter's® Broken Orinoco™</i>	Cocoa solids & butter from ground beans Range of flavor profiles, from well-balanced & slightly fruity to intensely fudgy Wafers in 50-lb case; additional options upon request	Provides the base for chocolate-making Adds deep, rich flavor to a range of products
Caramel <i>Peter's® caramel loaf</i> <i>Peter's® liquid caramel</i>	The premier caramel, renowned for its exceptional texture & rich, buttery taste Loaf: 5 lb ea / 30 lb case; Liquid: 35 lb pail	Ideal for creamy fillings, velvety shell centers & drizzled toppings

Applications



Bakery



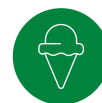
Confectionery



Dairy / dairy alt's



Desserts



Ice cream



Snacks

Craft signature tastes with specialty ingredients.

Contact your Cargill representative or visit cargill.com/cocoa-chocolate.

PETER'S®

Wilbur

veliche

Smet™

LEMAN
DECORATIONS

*FDA has not defined vegetarian or vegan. These Cargill ingredients have not been produced from, shared equipment and/or processing lines with, or had any of the following ingredients added by Cargill: animal (including fish), dairy, or egg products.

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Cargill