Cocoa & Chocolate

INGREDIENT PORTFOLIO



Cargill®

High-quality cocoa & chocolate ingredients: the essence of inspiration.

Cargill's vast cocoa and chocolate portfolio includes exceptional ingredients from world-leading brands for every recipe, flavor profile and business need. Our ingredients are backed by a rich legacy of chocolate innovation, an extensive global supply chain and a commitment to securing a thriving cocoa sector for generations to come.

Solutions for any application

- Bakery
- Beverages
- Coatings / Fillings
- Confectionery
- Dairy
- Decorations
- Desserts
- Snacks

COMPLETE INGREDIENT PORTFOLIO

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Cargill

Chocolate Products



Chocolate is the quintessential, premium ingredient for creating indulgent products that delight the senses. Cargill's full portfolio includes standard and specialty chocolates, as well as the ability to custom-craft a product to precise specifications. To meet the Standard of Identity (SOI) for chocolate, only cocoa butter may be used as fat.

COATINGS – BITTERSWEET

Peter's® Cambra™ *(Non-GMO*)*

A special treat for dark chocolate lovers, with surprisingly smooth texture & softened bitterness in a high-cocoa chocolate. Vanilla notes & roasted aftertaste lend balanced flavor to any recipe. Made with vanilla bean powder.

Cocoa content: 72%
Viscosity (BF): 22
Color: Dark
Format / Product code:
Block (50-lb case): 100001894
Wafer (25-lb case): 110013451

Wilbur® V995 Brandywine® *(Non-GMO*)*

Possesses a unique blend of dark chocolate & vanilla flavors, with roasted cocoa notes plus whispers of coffee & dark fruit. Made with vanilla bean powder.

Cocoa content: 62%
Viscosity (BF): 27
Color: Dark
Format / Product code:
Wafer (25-lb case): 130134240

Peter's® Newport™

Specially roasted beans result in a Medium-dark chocolate with a balanced blend of traditional creaminess, a dark, bitter-cocoa taste & hint of cherry. Ideal for enrobing, drizzling & ganaches.

Cocoa content: 56%
Viscosity (BF): 37
Color: Medium-dark
Format / Product code:
100001695

COATINGS – SEMISWEET

Peter's® Viking®

A strong name for a chocolate that's smooth & easy-melting. Mid-cocoa flavor with touches of alkali bitterness & dark fruit. Higher viscosity makes it ideal for hand-dipping or for gourmet desserts like glazes & mousses.

Cocoa content: 54%
Viscosity (BF): 49
Color: Dark
Format / Product code:
Block (50-lb case): 100001700

Merckens® Yucatan®

A robust, complicated semisweet chocolate with fudge flavor notes, enhanced by a buttery melting profile & vanilla flavor. Made with natural flavor.

Cocoa content: 52%
Viscosity (BF): 36
Color: Dark
Format / Product code:
Block (50-lb case): 100107003
Wafer (50-lb case): 130013282

Peter's® Lenoir™

Fudgy, mid-dark chocolate uses our original Burgundy® dark chocolate recipe, but made with natural flavors. Adds sweetness & delicacy while spotlighting fruity / vanilla notes & a dash of spice.

Cocoa content: 52%
Viscosity (BF): 34
Color: Dark
Format / Product code:
Block (50-lb case): 100001887

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COATINGS – SEMISWEET (CONTINUED)

Wilbur® Westbrook

Rich semisweet chocolate with a fudgy profile showcasing alkali notes for hints of bitterness. Milkfat enhances the sensory experience by bringing a smooth melt & flavorful finish. Made with vanilla bean powder.

Cocoa content: 52%
Viscosity (BF): 40
Color: Dark
Format / Product code:
Block (1,800-lb tote): 100002768

Peter's® Burgundy®

Known for its fudgy flavor, Burgundy® also showcases a mouth-watering blend of winey / fruity flavors & a lightly spiced finish. The superior choice for a semisweet baking chocolate.

Cocoa content: 51%
Viscosity (BF): 19, 34, 50
Color: Dark
Format / Product code:
22 Button (50-lb case): 130060525
19 Block (50-lb case): 100001684
34 Block (50-lb case): 100001682
50 Block (50-lb case): 100001674

Merckens® Monopol™

A true semisweet chocolate experience, with a strikingly dark appearance & cocoa-forward palate that's not overpowering. Made with natural flavor.

Cocoa content: 50%
Viscosity (BF): 33
Color: Very dark
Format / Product code:
Block (50-lb case): 100107000

Wilbur® Bronze Medal®

A confectionery staple, known for balanced chocolate flavor highlighted by cream & caramel notes, vanilla & a whisper of coconut. Made with vanilla bean powder.

Cocoa content: 50%
Viscosity (BF): 37
Color: Dark
Format / Product code:
Block (50-lb case): 100000004
Block (1,800-lb tote): 100000003

Wilbur® V993 *(Non-GMO*)*

A more cocoa-forward, less-sweet version of our traditional Bronze Medal,® with herbal brown-spice notes & non-GMO* formulation. Made with vanilla bean powder.

Cocoa content: 50%
Viscosity (BF): 37
Color: Dark
Format / Product code:
Wafer (50-lb case):100001853

Peter's® Burnington™

A balanced flavor profile with rich fudgy notes, subtle hints of red wine & fruit that linger on the palate. A value-forward option that doesn't compromise on depth or quality.

Cocoa content: 50%
Viscosity (BF): 19
Color: Dark
Format / Product code:
Block (1,800-lb tote): 130126809



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MILK CHOCOLATE

Merckens® Marquis®

A rich & creamy chocolate, mellowed with hints of vanilla & cooked milk. Smooth melt & effortless mouthfeel make this a confectionery staple. Made with natural flavor.

Viscosity (BF): 34

Color: Light

Format / Product code:
Block (50-lb case): 100107010
Wafer (50-lb case): 100107153

Merckens® Gloria™

Based on Marquis,® but with added cocoa butter to thin viscosity for hollow-molding. The result is slightly less cocoa-y, but with pops of vanilla, marshmallow-like aromatics & a touch of caramel. Made with natural flavor.

Viscosity (BF): 22

Color: Medium-light

Format / Product code:
Block (50-lb case): 100107000

Merckens® Epicure-D™

Classic milk chocolate flavor from cocoa, cream & cooked milk. Mid-range sweetness & slightly caramelized flavor, accentuated by hints of malt & vanilla flavoring.

Viscosity (BF): 39

Color: Medium-light

Format / Product code:
Block (50-lb case): 100107005

Peter's® Lucienne™

A pure-vanilla version of our Brenay™ recipe, featuring a steady vanilla flavor overlaid with a bit more cooked milk & cocoa. Its high viscosity & quality smoothness ensures creative versatility. Made with natural flavor & vanilla bean powder.

Viscosity (BF): 27

Color: Very light

Format / Product code:
(1,800-lb tote): 110033747

Peter's® Ultra®

Specially selected beans make this milk chocolate one of a kind. Its light visual tone pairs with a distinctive flavor, & delicately smooth melt ensures a complete sensory experience.

Viscosity (BF): 27, 37, 47

Color: Very light

Format / Product code:
90 Block (50-lb case): 100001731
125 Block (50-lb case): 100001728
160 Block (50-lb case): 100001724

Peter's® Vallen™

Leading with Peter's® delicious caramelized flavor, we add distinctive pops of pure vanilla aromatics. A delightful option for enrobing, with mild sweetness to balance sugary centers. Made with vanilla bean powder.

Viscosity (BF): 27

Color: Light

Format / Product code:
Block (1,800-lb tote): 110011597

Peter's® Brenay™

A close relative to our popular Ultra® recipe in flavor & color. Showcases a balanced chocolate flavor with notes of cream & toasted caramel, complemented by a pleasant chocolate aroma & distinct light color.

Viscosity (BF): 27, 37, 47

Color: Light

Format / Product code:
27 Block (50-lb case): 130024165
37 Block (50-lb case): 130024159
37 Block (1,800-lb tote): 130024168
47 Block (50-lb case): 130024045

Peter's® Crema®

Delivers cooked-milk notes, strong vanilla-like flavor & a light touch of dark fruit for a complex, but balanced, palate & lingering sweetness. Its unique, slightly nutty flavor profile makes it an ideal companion for peanut-flavored centers or praline confections.

Viscosity (BF): 49

Color: Light

Format / Product code:
Block (50-lb case): 100001749

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MILK CHOCOLATE (CONTINUED)

Peter's® Broc®

Our traditional Swiss formula results in full, caramelized flavor; complemented by cream & cocoa notes for a pure chocolate finish. Its easy melting qualities offer versatility for all your creations.

Viscosity (BF): 27, 37, 47

Color: Medium-light

Format / Product code:
Wafer (50-lb case): 130060005
27 Block (50-lb case): 100001720
27 Block (1,800-lb tote): 100001719
37 Block (50-lb case): 100001716
47 Block (50-lb case): 100001710

Peter's® Glenmere™

A strong chocolate, with the greatest cocoa / cream impact among Peter's milk line. Showcases pronounced caramel & malt notes; higher viscosity is ideal for hand-dipped confections.

Viscosity (BF): 44

Color: Medium-light

Format / Product code:
Block (50-lb case): 100001748

Peter's® Calden™

Adds character & depth, with a more intense cocoa flavor softened by milk's creamy richness. Caramelized notes lend a toasted sweetness & a lingering finish that amplifies indulgence. Specially formulated as a value-forward milk chocolate coating.

Viscosity (BF): 35

Color: Medium

Format / Product code:
Block (1,800-lb tote): 130060916

Peter's® Chatham®

A walk on milk chocolate's dark side, with an enticing perfume of sweetness & vanilla flavoring. On the palate, slight malt flavor complements higher cream taste & mid-range cooked milk notes for mouthwatering indulgence.

Viscosity (BF): 35, 41

Color: Medium

Format / Product code:
140 Block (50-lb case): 100001756

Peter's® Madison®

Embodies the subtle flavor of milk cooked to a simmer. Its thicker consistency, pronounced cream & caramel notes make it a favorite for chocolate-covered pretzels & hand-dipped delicacies.

Viscosity (BF): 47

Color: Medium

Format / Product code:
160 Block (50-lb case): 100001752



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MILK CHOCOLATE (CONTINUED)

Wilbur® Serac™

Imparts all the attributes of a fine milk chocolate: buttery mouthfeel, just-right sweetness overlaid with rich caramel notes & a smooth, creamy finish. Our special recipe makes smart use of ingredients to bring everyday indulgence within reach.

Viscosity (BF): 37
Color: Light
Format / Product code:
Block (1,800-lb tote): 130095195

Wilbur® Sable™

Based on Cashmere,® but formulated with a thinner viscosity to suit shell molding & other delicate applications. The thinner makeup results in highlighted cream notes & an enhanced caramel taste.

Viscosity (BF): 23
Color: Medium-light
Format / Product code:
Block (50-lb case): 100000726

Wilbur® Y624

A classic, cocoa-forward milk chocolate profile with balanced nuances of cooked milk, vanilla & cream. Made with vanilla bean powder.

Viscosity (BF): 33
Color: Medium-light
Format / Product code:
Block (1,800-lb tote): 110001710

Wilbur® Cashmere®

Wilbur's most popular milk chocolate showcases a cocoa- & cooked milk-forward flavor profile that also highlights a mild caramel, the sweet aromatics associated with marshmallow & added hints of malt & cream.

Viscosity (BF): 36
Color: Medium-light
Format / Product code:
Block (50-lb case): 100000725

Wilbur® W082

A medium milk chocolate showcasing vanilla & whole milk flavors, all finished with a touch of sweetness. Made with vanilla bean powder.

Viscosity (BF): 36
Color: Medium-light
Format / Product code:
Block (1,800-lb tote): 110004736

Wilbur® Cupid®

A classic, sweeter milk chocolate featuring vanilla, cooked milk, cream & caramel tastes for an overall flavorful balance. Made with vanilla bean powder.

Viscosity (BF): 40
Color: Medium-light
Format / Product code:
Block (50-lb case): 100000095

Wilbur® H732

Slightly more sweet than bitter, this chocolate coating leads with cooked milk & vanilla flavors, a touch of nuttiness, cream & caramel, finishing with a whisper of malt & coconut. Made with vanilla bean powder.

Viscosity (BF): 33
Color: Medium
Format / Product code:
Block (50-lb case): 100000229

Wilbur® Guernsey™

Delivers an intense chocolate impact & complex flavor palette with notes of coconut, dark fruit, nut & vanilla, rounded out with slight flavors of cream / cooked milk, yogurt & a touch of malt. Made with vanilla bean powder.

Viscosity (BF): 35
Color: Medium
Format / Product code:
Wafer (50-lb case): 130135943
Block (50-lb case): 100000002

Wilbur® Windsor® *(non-GMO*)*

This non-GMO* chocolate features cream, caramel & vanilla aromatics with a slightly nutty & salty flavor profile balanced by a touch of dark fruit. Made with vanilla bean powder.

Viscosity (BF): 36
Color: Medium
Format / Product code:
Block (50-lb case): 110027403

Cargill® MC-4828

Our most affordable milk chocolate, which leans into sweetness with flavors of cooked milk & touches of cream, caramel & a hint of salt for balance. Melts smoothly to a glossy finish & velvety texture.

Viscosity (BF): 40
Color: Medium-light
Format / Product code:
Block (50-lb case): 130108978

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WHITE CHOCOLATE

Peter's® Original

Unlike the intense sweetness of most white chocolates, Original offers a more balanced, true cocoa flavor with slight toasted coconut notes. All delivered with a creamy texture & signature white chocolate appearance.

Viscosity (BF): 41
Color: Cream
Format / Product code:
Wafer (50-lb case): 110021299

Wilbur® Platinum® *(non-GMO*)*

A classic, pure white chocolate, noted for its fusion of creamy milk, cocoa butter & vanilla flavors. Melts smoothly & imparts rich mouthfeel. Made with vanilla powder.

Viscosity (BF): 34
Color: Cream
Format / Product code:
Wafer, (50-lb case): 110012975

DROPS – BITTERSWEET

Ambrosia® CC-4488

A high-cocoa flavor profile brings deep chocolate impact. Specifically designed in a larger chip size to emphasize visual impact in finished baked goods, gourmet desserts & snacks.

Cocoa content: 60%
Size / Product code:
600 count (50-lb case): 100107129



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DROPS – SEMISWEET

Ambrosia® CC-1141 RDL-7

Boasts pronounced flavors of vanilla & coconut, accented with delicate touches of dark fruit, caramel & cream.

Cocoa content: 46%

Size / Product code:
4,200 count (50-lb case): 100107066

Ambrosia® CC-1139 Jay Jays

The sweetest dark chip in the Ambrosia® line, offering a complex profile with mid-range vanilla-like flavor, pronounced roasted notes & traces of mild dark fruit & coconut.

Cocoa content: 45%

Size / Product code:
4,000 count (50-lb case): 100107052

Wilbur® B558

These drops provide a well-rounded blend of strong cocoa, cream & vanilla flavoring, plus slight dark-fruit flavors & faint notes of roasted caramel. Made with vanilla bean powder.

Cocoa content: 45%

Size / Product code:
1,000 count (50-lb case): 100000080
2,000 count (50-lb case): 100000081
4,000 count (50-lb case): 100000082

Wilbur® V994 *(non-GMO*)*

These non-GMO* semisweet chocolate chips bring an intense vanilla flavor & a gentle nuance of coconut. Made with vanilla bean powder.

Cocoa content: 45%

Size / Product code:
10,000 count (50-lb case): 100001857

Peter's® Gourmet *(non-GMO*)*

The perfect solution for premium indulgence, these drops paint complex flavors of cherries, spice, bitter coffee & a splash of vanilla on a dark cocoa background. Milkfat in the recipe ensures classic ooey-gooeyness and superior smooth mouthfeel.
Made with vanilla powder & natural flavor.

Cocoa content: 44%

Size / Product code:
900 count (50-lb case): 110011756

Ambrosia® CC-6153

Rides the sweeter side of semisweet, with creamy roasted flavors finished by dark fruit hints & a whisper of coconut. An indulgently stringy texture post-baking creates the ultimate sensory immersion.

Cocoa content: 43%

Size / Product code:
900 count (50-lb case): 100107048
4,000 count (50-lb case): 100107084

DROPS – MILK CHOCOLATE

Ambrosia® CC-3334

Brings a sweet, vanilla-forward companion to any recipe. Steady cocoa flavors are balanced with cream & cooked milk for a delicious profile, all topped off with a touch of salt. Made with natural flavor.

Size / Product code:
1,000 count (50-lb case): 100107044

Wilbur® M540

Offers a robust milk chocolate flavor with a hint of caramel & vanilla. It also boasts slight cream, malt & herbal, brown-spice notes. Made with vanilla bean powder.

Size / Product code:
1,000 count (50-lb case): 100000764
4,000 count (50-lb case): 100000766

CHUNKS – BITTERSWEET

Wilbur® V995 Brandywine® *(non-GMO*)*

Every chunk possesses a unique blend of dark chocolate & vanilla flavors with roasted cocoa notes, whispers of coffee & dark fruit. Random cuts can be used as inclusions or offer functioning viscosity for coatings. Made with vanilla bean powder.

Cocoa content: 62%

Size / Product code:
Random (50-lb case): 100001858

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CHUNKS – SEMISWEET

Wilbur® K895

Roasted & vanilla-like notes lead the flavor profile, with a smooth chocolate flavor, dark fruit highlights & bittersweet finish. Thin, random-cut chunks offer recipe versatility. Made with vanilla bean powder.

Cocoa content: 48%

Size / Product code:
Random (50-lb case): 100000750

Ambrosia® CK-7117 Eden™

A semisweet chocolate chunk driven by dark fruit, Eden's strong cocoa & roasted notes are complemented by a balanced, vanilla flavor.

Cocoa content: 45%

Size / Product code:
8 x 8 x 8mm (45-lb case): 130035623

Wilbur® S836

Notes of roasted cocoa & vanilla flavoring burst out of these thin chunks. A slightly smooth mouthfeel and melt makes it a delicious addition to baking & snack applications. Made with vanilla bean powder.

Cocoa content: 44%

Size / Product code:
10 x 10 x 6.5mm (50-lb case): 100001197

CHUNKS – MILK CHOCOLATE

Ambrosia® CK-1170 Harley™

Leaning to the sweeter side, with a strong vanilla-flavored, slightly caramelized milk chocolate profile capped by a touch of salt & cooked milk notes that linger on the palate.

Size / Product code:
1 x ¾ x ⅛" (45-lb case): 100107187

FLAKES – SEMISWEET

Wilbur® #95 Flake *(non-GMO*)*

Made with non-GMO* chocolate, our flakes showcase strong cocoa & vanilla flavors. Thin, random-cut flakes are ideal for sprinkling on artisanal ice cream or premium cookie baking. Made with vanilla bean powder.

Cocoa content: 48%

Size / Product code:
Random (50-lb case): 110026669

CHOCOLATE BUDS®

Wilbur® Semisweet Chocolate Buds®

Bite-sized, sweet treats honor Wilbur's classic semisweet formula. Its flavor toasts slightly roasted cocoa notes with touches of dark fruit & cream; its smoothness is unsurpassed. Made with vanilla bean powder.

Cocoa content: 51%

Size / Product code:
20 LB (4/5) case: 100000905

Wilbur® Milk Chocolate Buds®

Unmistakable, flower-bud shaped milk chocolate treats offer a cocoa profile with sweet sparks of cream & caramel, finished with a cooked-milk aftertaste. Made with vanilla bean powder.

Size / Product code:
20 LB (4/5) case: 100000931

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Confectionery Compounds



These highly versatile solutions can look, taste and perform like chocolate — but are made with alternative fat sources (e.g., palm oil, coconut oil) rather than cocoa butter. They can provide the versatility and affordability today's manufacturer requires.

COMPOUND COATINGS – DARK

Merckens® Rainbow™ cocoa dark

A favorite among confectionery artists for its Medium-dark chroma & rich cocoa flavor without the backing of bitter finish. Its smooth melt profile is highlighted by nuances of caramel & cream.

Viscosity (BF): 20
Color: Medium-dark
Format / Product code:
Wafer (45-lb case): 130118870

Peter's® Eastchester®

A semisweet, chocolatey-flavored coating designed to evoke vanillin, cream & alkali flavors with subtle caramel notes to echo the brand's traditional chocolates. Sensory experience is rounded out with herbal, brown-spice aromatics & a melty finish.

Viscosity (BF): 24
Color: Dark
Format / Product code:
Wafer (25-lb case): 130005498

Wilbur® S856

Wilbur's darkest compound coating. Its cocoa & alkali flavors blend with touches of caramel, cream & woody notes.

Viscosity (BF): 24
Color: Dark
Format / Product code:
Wafer (50-lb case): 100001207

Wilbur® W755

This compound brings mid-range chocolatey flavor with a strong vanilla-like presence & touch of alkali. Made with vanilla bean powder & non-hydrogenated oil.

Viscosity (BF): 24
Color: Dark
Format / Product code:
Wafer (50-lb case): 100002600

Wilbur® #37 Darkcoat

Subdued in flavor but unique in makeup, this is a high-melt compound crafted specifically to suit high-temperature applications &/or environments. Its profile brings cocoa & vanilla-like flavors with the slightest buzz of alkali.

Viscosity (BF): 35
Color: Dark
Format / Product code:
Wafer (50-lb case): 110031877



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COMPOUND COATINGS – MILK

Merckens® Rainbow™ Cocoa Lite

Leading with a mild sweetness & strong milk notes, this milk chocolate-flavored profile is rounded out by buttery cream, caramel & a pop of malt.

Viscosity (BF): 20
Color: Medium-light
Format / Product code:
Wafer (45-lb case): 130118868

Peter's® Westchester®

This milk chocolatey compound features the taste of milk cooked to a simmer, rich dairy & cocoa flavors, plus added whispers of caramel notes. Finished with a smooth mouthfeel.

Viscosity (BF): 24
Color: Medium
Format / Product code:
Wafer (25-lb case): 100001740

Wilbur® H449

This compound skews a bit to the darker side of the milky range, offering a palate of strong cooked milk, cream & caramel aromatics. The profile is highlighted by modest yogurt-like, butter & malt accents.

Viscosity (BF): 24
Color: Medium
Format / Product code:
Wafer (50-lb case): 100000223

Ambrosia® CF-1046 Landmark

With its well-rounded, chocolatey flavor, Landmark brings a sweet, cooked milk & malty nuance with a dash of vanilla flavor & subtle cream.

Viscosity (BF): 28
Color: Medium-dark
Format / Product code:
Wafer (50-lb case): 110031762

COMPOUND COATINGS – WHITE

Merckens® Rainbow™ White

This coating leans into cocoa butter, cream & vanilla-like flavors to emulate the taste of a white chocolate. Also evokes notes of powdered sugar, marshmallow & a soft hush of lemon.

Viscosity (BF): 20
Color: Cream
Format / Product code:
Wafer (50-lb case): 110025227

Merckens® Rainbow™ Superwhite

Brilliantly white and eye-catching, with a flavor palate of marshmallow-like vanillin & cooked milk, but less cream and cocoa butter flavors for a more-neutral presentation and slightly less-sweet linger.

Viscosity (BF): 20
Color: White
Format / Product code:
Wafer (25-lb case): 110025226

Peter's® White Icecap®

The essence of Icecap is reminiscent of powdered sugar & a bright dash of lemon. Its creamy mouthfeel & smooth finish lend an easy, indulgent bite.

Viscosity (BF): 24
Color: Cream
Format / Product code:
Wafer (25-lb case): 110004493

Wilbur® S586

A sweet white compound with notes of cooked milk, vanilla flavoring & powdered sugar. The sensory experience is rounded out by its smooth melt & coy, cooling mouthfeel.

Viscosity (BF): 22
Color: Cream
Format / Product code:
Wafer (50-lb case): 100001172

Wilbur® S632

Balances a sweet-&-salty flavor with smooth mouthfeel. It leans more into rich cream presence vs. the cooked-milk notes of S586.

Viscosity (BF): 34
Color: Cream
Format / Product code:
Wafer (50-lb case): 100000401

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COMPOUND COATINGS – FLAVORED & COLORED

Wilbur® peanut-flavored

The ideal coating for impactful peanut butter flavor. Brings roasted notes, slight cream nuances & subtle butterscotch for a wholly delicious palate. Made without hydrogenated oil.

Viscosity: 35

Colors: Orange /brown

Format / Product code:
Wafer (50-lb case): 130074998

Merckens® Rainbow™ colors

Renowned for their vibrant appearance & easy handling, our Rainbow flavor base mirrors the White Rainbow coating, resulting in a vanilla-like profile with a mix of cream, cooked milk & powdered sugar.

Viscosity (BF): 20

Format / Color / Product code:
Wafer (25-lb case)
Orchid: 130007133
Blue: 130007122
Royal Blue: 130007135
Dark Green: 130007120
Green: 130007131
Yellow: 130007129
Orange: 130007359
Pink: 130007124
Red: 130007118

CONFECTIONERY DROPS – CHOCOLATE-FLAVORED

Ambrosia® HC-1154 KoKo Bits®

Utterly unique in profile, KoKo Bits spotlight a pronounced, rich chocolatey taste with a sweet splash of orange.

Size / Product code:
4,000 count (25-lb case): 100107239
10,000 count (50-lb case): 100107247

CONFECTIONERY DROPS – WHITE

Ambrosia® HC-4052

Brings a creamy, cocoa-buttery flavor with a lingering sweetness, a smooth texture & easy-to-melt complexion.

Size / Product code:
1,000 count (50-lb case): 100107235

Wilbur® S843 white cocoa butter *(non-GMO*)*

Sweetness dashed with a pinch of salt, this drop brings a white-chocolatey palate with shares of cooked milk, cocoa butter, powdered sugar & the sweet marshmallow-like aromatics of vanillin.

Size / Product code:
1,000 count, non-GMO* (50-lb case): 100001204



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CONFECTIONERY DROPS – FLAVORED

Ambrosia® HC-9356 butterscotch-flavored

A mouthwatering, smooth & sweet buttery taste, this intense butterscotch drop features flavors of rum & heated sugar with notes of brown sugar & coconut.

Size / Product code:
900 count (50-lb case): 100107266

Wilbur® V238 butterscotch-flavored

This distinct butterscotch profile brings together a classic mix of cooked milk, cream, butter, brown sugar, rum & vanilla-like flavors to create a delicious drop.

Size / Product code:
2,000 count (50-lb case): 100001646

Wilbur® W011 cinnamon-flavored

Exhibits a pure & true cinnamon flavor with a dash of salt & the sweet aromatics associated with vanillin crystals &/or marshmallow.

Size / Product code:
5,000 count (50-lb case): 100001862

ICE CREAM PRODUCTS

Ambrosia® CK-7393 confectionery flakes

Thin, irregular flakes with a sweet, mid-range cocoa profile sprinkled with vanilla-like & coconut flavors kissed with salt. A delicate aftertaste & smoothness of melt offer versatility as an ice cream inclusion or topping décor.

Size / Product code:
Random (45-lb case): 100107394



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Specialty Products



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

CHOCOLATE LIQUOR

Wilbur® H365 REO™ *(Non-alkalized / natural)*
A high-roast, non-alkalized liquor that brings lightly fruity undertones to the base of your creations.

Format / Product code:
Wafer (50-lb case): 100000217

Peter's® Broken Orinoco™ *(Alkalized / dutched)*
This Dutch-processed liquor boasts an intense-cocoa, fudgy burst with a dry & bitter finish, making it a strong suitor to any bold pairings.

Format / Product code:
Wafer (25-lb case): 130023940

COCOA BUTTER

Peter's® cocoa butter *(Non-deodorized)*
Parading a delicate chocolate aroma and true chocolatey essence, this non-deodorized cocoa butter can be used as an enhancer to adjust a chocolate product to a desired viscosity.

Format / Product code:
35-lb pail: 110016099

Cargill® cocoa butter *(Non-deodorized)*
Natural cocoa butter with pure flavor & aroma.

Format / Product code:
Contact your Cargill representative

Cargill® cocoa butter *(Deodorized)*
Refined cocoa butter for a scaled-back scent & flavor. Perfect for those seeking more functional use with minimal influence on taste.

Format / Product code:
Contact your Cargill representative

CARAMEL

Peter's® caramel loaf
A truly traditional caramel with a generous buttery taste at the forefront & a touch of brown sugar's toasted sweetness. Remarkably workable with a lovely stretch, soft but not gooey, it never fails to delight. For pure caramel confections & pecan caramel clusters, it provides the definitive caramel experience. For caramel apples, it coats with a creamy, shimmering finish.

Format / Product code:
5-lb loaf (6 per case): 100000144

Peter's® liquid caramel
This smooth-flowing caramel is ideal for "one-shot" creamy fillings & velvety shell centers. Offers the same traditional caramel taste, but a stronger butter impact when compared to its loaf counterpart.

Format / Product code:
35-lb pail: 100000145

PEANUT BUTTER MELT

Wilbur® WC peanut butter melt
Boasts a strong peanut butter flavor with added milk & small salty notes for a rounded profile. Originally developed for automatic molding applications, this smooth & creamy product is the ideal choice for one-shot depositors or as a ready-to-use center for any creative confection.

Format / Product code:
50-lb pail: 100000782

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Cocoa Powder



Innovative cocoa powders from a world-class brand deliver consistently high quality, vivid color and delicious taste. Choose from our extensive portfolio, or work with our cocoa engineers to develop a product tailored to your unique specifications.

NON-ALKALIZED COCOA POWDERS

Gerkens® 10/12 Amber™
A natural cocoa powder which imparts a rich, fruity well-rounded flavor.

Gerkens® 10/12 Bueno™
Fruity, fresh with African accents.

Gerkens® 10/12 Natural Organic
Rich cocoa flavor made from organic-certified cocoa beans.

Gerkens® 10/12 PON10B2
Light with a crisp, clean finish.

Gerkens® 10/12 Tano™
Mild & fruity with African accents.

Gerkens® 22/24 Amber™
Rich, fruity, well-rounded flavor in a high-fat option.

Color: Light brown
Format / Product code: Contact your Cargill representative

LIGHTLY ALKALIZED COCOA POWDERS

Gerkens® 10/12 Alkalized Organic
Smooth, full-bodied & balanced cocoa notes made from organic-certified cocoa beans.

Gerkens® 10/12 Bia™
Mild & well-rounded cocoa notes.

Gerkens® 10/12 Duchess™
A unique, round chocolate taste with a nice mouthfeel, resulting from the perfect blend of different cocoa building blocks.

Gerkens® 10/12 Floret™
Lends strong taste intensity with sweet, chocolatey, milky notes that pair well with almond-based dairy alternatives.

Gerkens® 10/12 Mejor™
Mild cocoa flavor with African accents.

Gerkens® 10/12 POD10G5™
A subtle cocoa flavor with medium color.

Gerkens® 10/12 Russet™
A lightly alkalized cocoa powder which provides a full-bodied & well-rounded flavor.

Gerkens® 22/24 Aristocrat™
A lightly alkalized cocoa powder that exhibits a fantastic chocolate flavor, mellowed by its higher level of cocoa butter.

Color: Brown to medium reddish-brown
Format / Product code: Contact your Cargill representative

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MODERATELY ALKALIZED COCOA POWDERS

Gerkens® 10/12 Bliss™
A creamy offering with mild flavor & low bitterness that can be used to reduce sugar in some beverages.

Gerkens® 10/12 Organic Red
Full-bodied with robust chocolate notes.

Gerkens® 10/12 POR10G9
Full-bodied with deep chocolate notes.

Gerkens® Revelry™
Offers strong cocoa / chocolate flavor & low bitterness; can be used to reduce sugar in some beverages.

Gerkens® 10/12 Russet Plus™
Imparts a European bittersweet flavor.

Gerkens® 10/12 Sienna™
Captures rich, fudge notes with dark red-brown color.

Gerkens® 20/22 Velour™
Rich in both flavor & texture, this cocoa powder delivers intense chocolate notes & velvety mouthfeel.

Gerkens® 22/24 Amsterdam™
A European bittersweet flavor in a high-fat option.

Color: Reddish-brown to dark red

Format / Product code: Contact your Cargill representative



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STRONGLY ALKALIZED COCOA POWDERS

Gerkens® 10/12 Atobo™
Offers pronounced, well-rounded chocolate flavor.

Gerkens® 10/12 Excellente™
Hearty flavor from African cocoa beans.

Gerkens® 10/12 Garnet™
Conveys an intense cocoa flavor in a dark-red powder.

Gerkens® 10/12 Gatsby
Intense powder with a pleasant cocoa flavor.

Gerkens® 10/12 Gerkens Luxe™
A unique, dark-red color with a delicate chocolate taste profile.

Gerkens® 10/12 GT50
An intense cocoa flavor in a dark-red color.

Gerkens® 10/12 Marquise™
Delivers robust cocoa intensity.

Gerkens® 10/12 Regent™
One of our most balanced powders in color & flavor.

Gerkens® 22/24 Garnet™
Conveys an intense cocoa flavor in a high-fat, dark-red powder.

Color: Dark reddish-brown to strong dark red

Format / Product code: Contact your Cargill representative

HEAVILY ALKALIZED COCOA POWDERS

Gerkens® 10/12 Midnight™
A heavily alkalized cocoa powder from Brazil with deep-black color.

Color: Black

Format / Product code: Contact your Cargill representative



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With over 150 years of expertise and a vast global chocolate supply chain, Cargill cocoa & chocolate brings a wealth of resources and support to guide customer innovation.

Cargill cocoa & chocolate:

A world of excellence.

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Ambrosia® | gerkens® | MERCKENS® | PETER'S® | Wilbur

* There is no single definition of "non-GMO" in the USA. Contact Cargill for source and processing information.

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