

Our products

Classics

Our palette runs as wide as it does deep to bring you just the flavour you're looking for in liquid or solid chocolate, in recipes based on taste, cocoa content, rheology and colour. Working with chocolate is about supporting customers. Our leadership in the sourcing of beans, ultra-modern factories and several generations of expertise all come together to produce consistently excellent chocolate for your applications in confectionery, ice cream, dairy, biscuit and cereals.

Specialties

- premium chocolates made from a single origin or from noble ingredients such as Alpine milk, cane sugar or origin natural vanilla extract
- organic chocolates
- sustainable chocolates, including UTZ Certified
- Belgian chocolate
- chocolate without additives or lecithin
- calorie reduced chocolates or chocolates with no added sugar.

Our solid chocolates are available in different shapes for cereal applications, decorations and simply for more convenient handling.

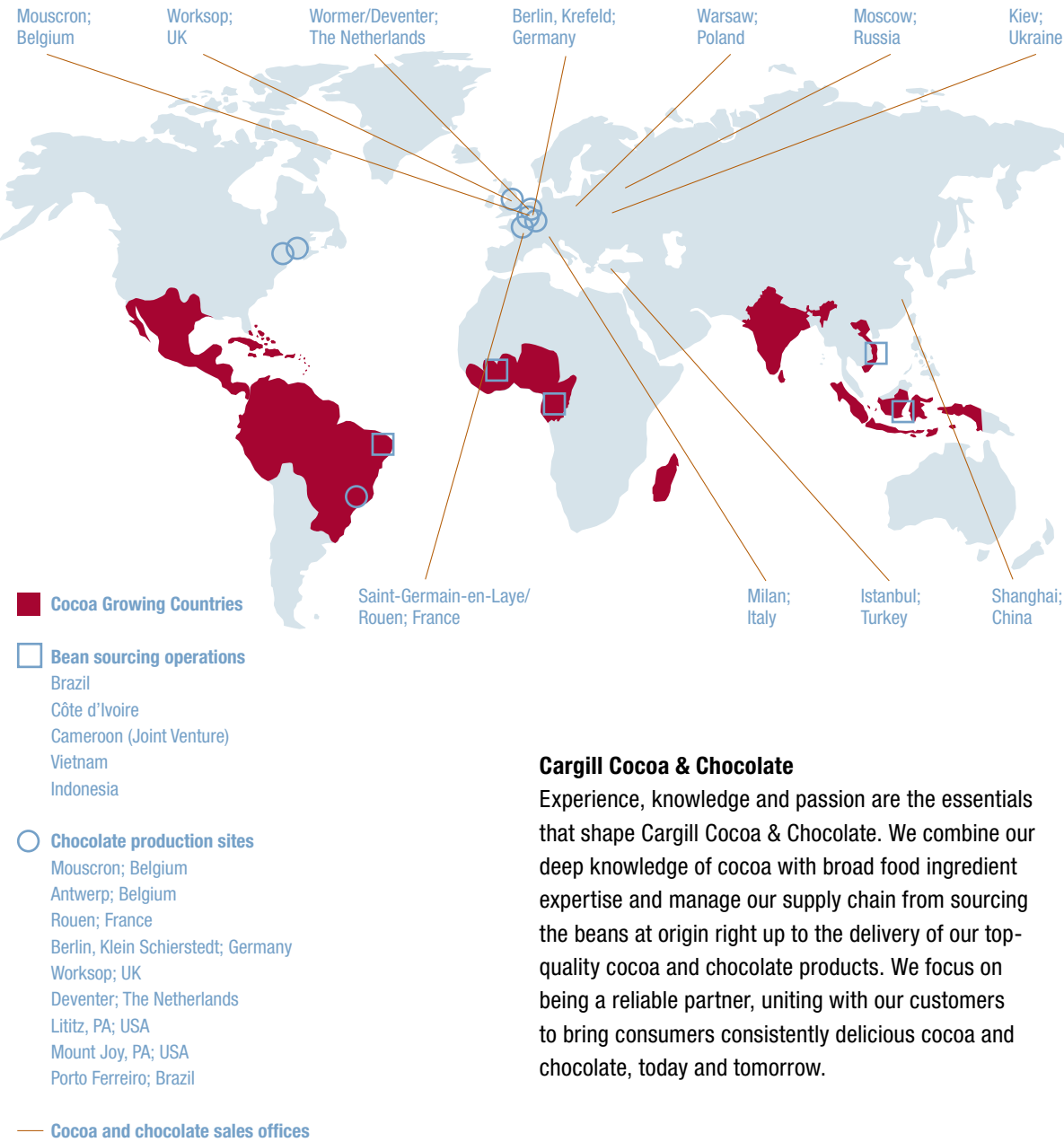


For each and every customer

Those customers who value quality but prefer to work with smaller volumes now also have access to Cargill's quality chocolates. These are readily available in recognizable Cargill packaging, with deliveries starting at one pallet per product.



Cargill's world-wide locations for chocolate



Cargill Cocoa & Chocolate

Experience, knowledge and passion are the essentials that shape Cargill Cocoa & Chocolate. We combine our deep knowledge of cocoa with broad food ingredient expertise and manage our supply chain from sourcing the beans at origin right up to the delivery of our top-quality cocoa and chocolate products. We focus on being a reliable partner, uniting with our customers to bring consumers consistently delicious cocoa and chocolate, today and tomorrow.

For more information

Please contact your account manager at Cargill Cocoa & Chocolate or e-mail cocoa_chocolate@cargill.com.

www.cargillcocoachocolate.com



Chocolate

The ultimate delight

Crafting a superb chocolate experience

Cargill Cocoa & Chocolate

Deep chocolate expertise, consistent from beginning to end.



Expertise in chocolate

Knowing how to create a full chocolate flavour is one aspect of Cargill's chocolate expertise. Another is a thorough understanding of the market, including insight into local taste palettes and the ability to adapt flavours to local needs. With over 600 recipes created per year in Europe, we can safely say that we have mastered this complex process and have the sensory skills to give you the unique chocolate experience you're aiming for.

That is why customers often request our support in designing the excellent chocolate indulgence that will become their signature taste.

The co-operation doesn't stop with the formulation. Cargill's dedicated staff apply their passion for chocolate right through the production process to consistently deliver the quality and taste required. This unique combination is what makes Cargill Cocoa & Chocolate for many customers the partner of first choice.



An award-winning organic flavour

Our organic chocolate won an award for best taste in the UK. It is yet another example of our skill: starting with the best beans from the Dominican Republic, we delivered the delight of a tasty, premium and organic chocolate.



One example of the flavours we can deliver is our renowned Belgian white chocolate, widely recognized for its distinctively delicious taste. Some attribute it to the atmosphere of the former chapel in Antwerp where it is produced. Others credit its makers' deep chocolate know-how.

Consistent quality from beans to chocolate

No two cocoa beans are exactly the same. Yet your consumers expect your chocolate to be consistently delicious. The bean is only the beginning of a chocolate-making process we have developed with care over many years. Everything we do is aimed at ensuring consistent superior quality.

Right from the source

Cargill Cocoa & Chocolate is in a unique position to manage every single point in the supply chain, from the crop to our customer. While most producers buy their beans from exporters, we have invested in securing the best quality right from the source. Wherever possible, we buy directly from farmers and co-operatives. This gives us the first pick of the most flavourful cocoa beans.

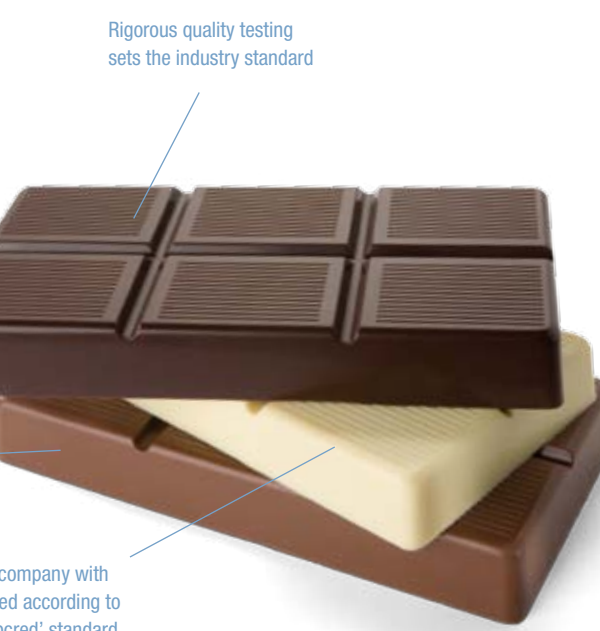
Promising flavours

Subsequently, the beans enter a process that has been engineered to preserve and guarantee the quality and consistency for which we are known. The beans are thoroughly screened to keep only the best, with the optimum fermentation level. In Cargill's own chocolate factories, the right blend and conching time add a dash of art to the science. While our laboratories monitor the fineness and colour, the in-house tasting panel approves the quality of the raw materials and ready-to-ship chocolate. It is a recipe for the perfect harmony of flavours: chocolate with the same excellent taste, colour and texture, time after time.

Close to the customer with 6 state-of-the-art factories in Europe

The chocolate company with 4 labs accredited according to ISO 17025 'Labcred' standard

Sustainable indulgence
With our 50 years of experience in originating high quality cocoa, we have long been involved in building a world-class supply chain. Given our presence at the source and commitment to farmer training, it was a logical step for Cargill to co-found the UTZ Certified sustainable cocoa program to ensure good agricultural, environmental and social practices in cocoa production.



A passion for innovation

Product lifecycle has become shorter and the battle for the consumer more intense. The need for new ideas and improved recipes is more evident every day. That is where our broad food expertise and generations of chocolate-making come in. At Cargill, the whole point of innovation is to bring new or additional business to our customers. Combined with our passion for chocolate, our ability to improve products and processes makes us the ideal partner to protect your brand.

Broad food knowledge

Customers seeking to maintain their growth have access to the know-how and experience of our 9 application centers at their fingertips. Over 2,000 food engineers work to develop or optimize solutions for you, whether they are confectionery, bakery, ice cream, dairy or any other. This gives us the leading edge in chocolate, but also in other ingredients such as sweeteners, aromas and flavours, texturizers and many more to deliver the desired sensory experience.



Not only in recipes but also in risk management, innovation is essential. Our expertise in keeping a close watch on your raw materials costs, and thereby your profitability, as well as supporting you on such issues as quality standards, can help you evolve and grow your business.

