





From coatings and liquor to chips and chunks, we make chocolate and cocoa products for all your applications.

No wonder we're The Chocolate Resource®

For over a century, Ambrosia - which translates to "Food of the Gods®" - has maintained its reputation of being an industry leader and expert resource in the chocolate market, delivering delicious products of the finest quality.

Through high quality and consistent performance, Ambrosia is home to a portfolio of items designed to, reliably and cost effectively, suit specific customer needs throughout a wide variety of applications. Today, the portfolio has expanded right along with our customer base, and stands tall as *The Chocolate Resource*, offering chips, chunks, coatings, and more.

All of our products are certified Kosher-Dairy.

Ambrosia is a marketed brand under the Cargill Cocoa & Chocolate umbrella. For more information about Ambrosia products visit www.cargill.com/ambrosia.



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Chocolate Coatings

COLOR VISCOSITY

135

Medium Light

AMBROSIA® MILK CHOCOLATE

EPICURE-D™

A strong milk chocolate with bright, fruity notes and a milky flavor.

Product Code: 100107005 (Block - 50 LB Case)



Confectionery Coatings

COLOR	VISCOSITY

AMBROSIA® MILK CONFECTIONERY

CF-1046 LANDMARK

Well-rounded chocolaty-flavor, with milk and vanilla-flavored notes.

Product Code: 110031762 (Wafer - 50 LB Case)

Medium Dark

110



Chocolate Drops

	COUNT
AMBROSIA® DARK CHOCOLATE CC-1141 RDL-7 SEMISWEET* Elevated chocolate liquor content provides a deep chocolate flavor, great for baking applications as it maintains its shape. 46% Cocoa Content. Product Code: 100107066 (4200 Count - 50 LB Case)	4200
CC-1139 JAY JAYS SEMISWEET* High in liquor content for a strong chocolate impact and a lasting morsel shape after baking. 45% Cocoa Content. Product Code: 100107052 (50 LB Case)	4000
CC-6153 SEMISWEET^ A buttery roasted chocolate with a hint of vanilla and an indulgently soft, stringy after-bake. 43% Cocoa Content. Product Code: 100107048 (900 Count - 50 LB Case) Product Code: 100107084 (4000 Count - 50 LB Case)	900 and 4000

AMBROSIA® MILK CHOCOLATE

CC-3334 1000

A mild chocolate delivering a subtle milk flavor and a touch of vanilla.

Product Code: 100107044 (50 LB Case)

^These products contain milk fat/butterfat, an ingredient that encourages a melted, stringy finish for an "ooey-gooey" effect after baking.

*These products contain dextrose, an ingredient that inhibits post-bake smearing and allows the chip to maintain its shape while baking.

Confectionery Drops

COUNT

AMBROSIA® DARK CONFECTIONERY

HC-1154 KOKO BITS®* 4000 and 10000

A pronounced, rich fudge taste with a striking midnight black color and a lasting shape in baking.

Product Code: 100107239 (4000 Count - 25 LB Case)
Product Code: 100107242 (4000 Count - 50 LB Case)
Product Code: 100107247 (10000 Count - 50 LB Case)

AMBROSIA® WHITE CONFECTIONERY

HC-4052 1000

Palm kernel oil based, white baking chip, with a smooth milky flavor.

Product Code: 100107235 (50 LB Case)

AMBROSIA® FLAVORED CONFECTIONERY

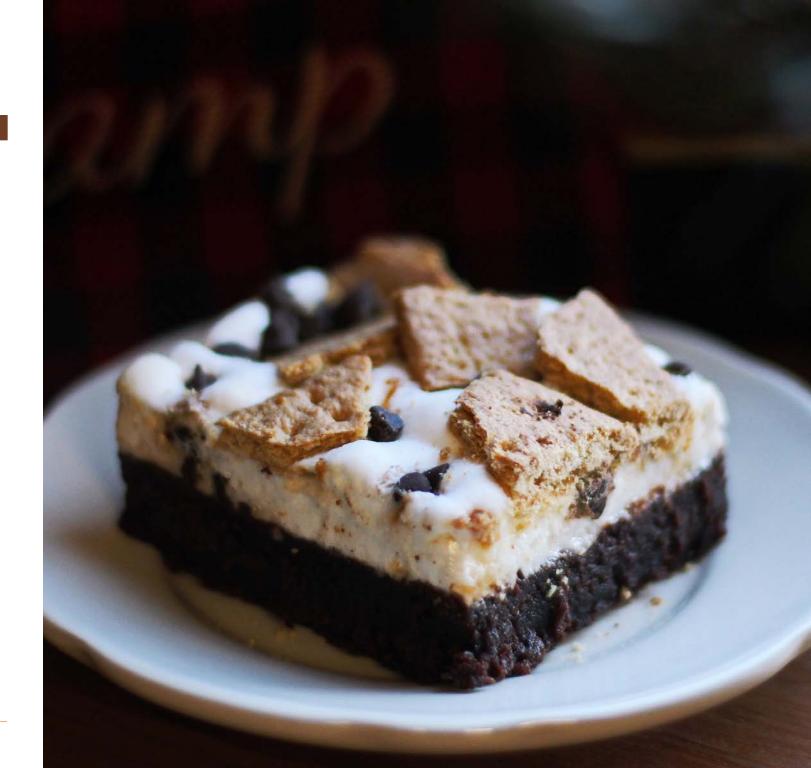
HC-9356 BUTTERSCOTCH FLAVORED

900

A mouth-watering smooth and sweet buttery taste.

Product Code: 100107266 (900 Count - 50 LB Case)

*These products contain dextrose, an ingredient that inhibits post-bake smearing and allows the chip to maintain its shape while baking.





Chocolate Chunks

SIZE

AMBROSIA® DARK CHOCOLATE

CK-1026 EDEN™ SEMISWEET

8mm x 8mm x 8mm

Toasted chocolate notes complemented by a balanced, vanilla flavor. 45% Cocoa Content. Product Code: 100107190 (45 LB Case)



Ice Cream Products

COLOR

CK-7393 CONFECTIONERY FLAKE

Medium

Chocolate flavored thin random-shaped flake effective in frozen topping applications or as a decoration for visual effect.

Product Code: 100107394 (45 LB Case)



www.cargill.com/ambrosia

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