

Explore your
infinite
possibilities

FLAVOR PROFILE

BALANCED



GOOD  EXCELLENT
FLAVOR RELEASE

FUNCTIONAL BENEFITS

 BLOOM RESISTANT  SHAPE RETENTION

Start your unique journey into Cargill's
universe of specialty solutions

Cargill[®]

End-to-End Solutions in Chocolate Confectionery

Bringing together Cargill's broad range of food ingredients in chocolate confectionery applications

Experience our in-house chocolate confectionery expertise, with end-to-end food ingredient solutions.

Shaping moments of Indulgence

Leveraging on our extensive sensory expertise, we master the art of creating unforgettable multi-sensory experiences.



Accelerating sustainability together

We help customers advance their sustainability goals by leveraging our sustainability actions and commitments across the supply chain.

Trusted and reliable supplier of essential ingredients

We stay true to our fundamentals of providing high quality products and services.

The perfect partner for co-creation

Create the ideal recipe for your needs and leverage our ingredients and application expertise.

Cargill's total solutions for a wide range of chocolate confectionery applications

	Chocolate & Compound	Coating & Enrobing	Spreads	Fillings ¹	Molding / Blocks
Cocoa & Chocolate	✓	✓	✓	✓	✓
Fats & Oils	✓	✓	✓	✓	✓
Lecithin	✓	✓	✓	✓	✓
Sweeteners	✓	✓	✓	✓	✓
Functional Systems				✓	
Enrichments	✓	✓	✓	✓	✓

¹ Fat & Water based

COCOA & CHOCOLATE

Delivering joy through Cargill's range of cocoa and chocolate offerings

Cocoa Powder



Cocoa Butter

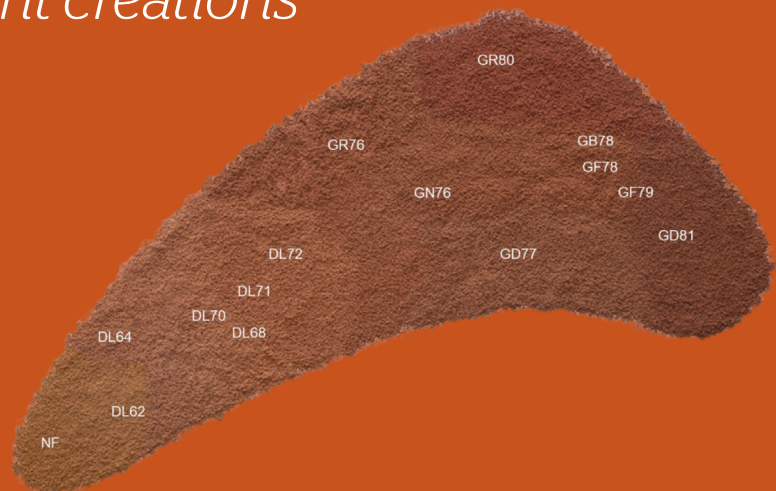


Cocoa Liquor



Goodness for indulgent creations with cocoa powder

Having mastered the Dutching process to the fullest, Gerkens® is able to develop and create cocoa powders with colours ranging from light brown to dark brown/red with different intensities of fruity, nutty, roasted and sweet notes to meet your sensory needs.



Find the right Gerkens® cocoa powders for your needs

Classics

Our classics are perfect for appetizing taste and colour.

Flavoursome

Cocoa powders with a strong focus on sensory and indulgent applications.

Distinct Color

Our hugely popular, broad spectrum cocoa powders, setting the benchmark for distinctiveness in colour.

Our Gerkens® Cocoa Engineers are here to develop and create cocoa powders and recipes that perfectly fit your needs and consumers' demands.

gerkens®
a **Cargill** brand

SPECIALTY FATS & OILS

Sweet indulgence, minus the guilt

Precisely formulated cocoa butter alternatives



COCOA BUTTER SUBSTITUTE

SSSP™

A lauric confectionery fat, offering excellent meltdown, superior gloss retention and snap in your molded products.

✓ Range available: Standard, SE & 37

Hysoc™

Cargill's coating and enrobing fat with various melting points allows for the best fat selection for your desired chocolate confectionery applications, from label-friendly to flexible options.

✓ Range available: B, LT, LTI & RT

Recommended chocolate confectionery applications:

- Molding for chocolate bars, decorations and hollow figurines
- Coating and enrobing



COCOA BUTTER REPLACER

Olinera™

A flexible solution that delivers a richer cocoa flavour through higher compatibility with cocoa butter. This translates to wonderful confectionery products with an elevated sensory experience.

✓ Range available: Standard, LT & NH

Recommended chocolate confectionery applications:

- Flexible coating and enrobing



COCOA BUTTER EQUIVALENT

Coconera™

A coating and molding confectionery fat that is 100% compatible with cocoa butter. Choose our AP range for the same eating qualities and sensory properties as cocoa butter in confectionery and chocolate products.

✓ Range available: AP, QP & SP

Recommended chocolate confectionery applications:

- Coating for praline shells, coated nuts and coated wafers
- Molding for chocolate tablets or bars, molded chocolates and festive chocolates

SPECIALTY FATS & OILS

A world of infinite possibilities



Chocolate confectionery products have always been thought of as the ultimate sensory experience. Taste, mouthfeel, appearance and stability are key to shaping moments of indulgence. To accommodate a variety of sensory experiences and applications, find your perfect match in Cargill's innovative range of specialty fats & oils.



MOLDINGS

SSSP™

Cocoa Butter Substitute (CBS) for glossy and snappy chocolate confectionery. Excellent contraction for clean mold release.

Coconera™

Cocoa Butter Equivalent (CBE) for excellent cocoa butter compatibility.



CONFECTIONERY AND BAKERY FILLINGS

CremonoFLEX™

Label-friendly¹ customizable filling fat.

Ocolna™

Specialized range of filling fats, including bake-stable filling.

Socolate™

All-rounder confectionery fat suitable for various filling applications.



COATINGS

Olinera™ NH

Non-hydrogenated, non-tempered solution offering flexibility in coating applications.

SSSP™

Hard coating fat with superior gloss retention.

Hysoc™

Multi-texture coating fat, from firm to flexible.



CONFECTIONERY SPREADS

Ocolna™

Specialized range of confectionery spreads, suitable for chocolate and nut-based spreads catering to a range of texture requirements.



Fine-tune your requirement with us.

Talk to our Cargill experts about your specifications on processing requirements, fatty acid content, and RSPO MB or SG.

¹ Non-hydrogenated and contains less than 1% trans fat.

The benefits highlighted are generally known benefits of the respective product and may differ in application from product to product and end use.



EMULSIFIERS, SWEETENERS & ENRICHMENTS

Full-service solutions provider, offering a wide choice of ingredients to our customers

Sweetness

High Intensity Sweetener

Stevia

Polyols

Isomalt, Erythritol, Maltitol

Emulsifier

Lecithin

Reduce viscosity and yield value

Enrichment

Algae DHA

Mixed Tocopherol

Phytosterol

Versatile, label-friendly lecithin

Functionalities in chocolate confectionery applications

- Viscosity and yield value adjustment
- Saves cocoa butter
- Improves shelf life by reducing bloom formation
- Homogenous distribution of ingredients
- Uniform and stable coatings
- Prevents oil separation

Botanical origin options:



Soya



Sunflower



Canola
(Rapeseed)



Offering you the best of Cargill

A world of expertise delivered locally, quickly and reliably, so we can create value together.

Food Ingredient Expertise

Bringing together our broadest range of food ingredients in chocolate confectionery applications, supported by our in-house chocolate confectionery expertise, with end-to-end food ingredient solutions.

120+

Technical employees and scientists across Asia

1750+

Technical employees across the globe plus additional technical service, applications and product development facilities. Extensive food ingredient portfolio and in-depth ingredient expertise



Cargill Food Solutions innovation facilities in Southeast Asia

Cargill Innovation Centre
Singapore

Cargill Lipid Research & Development Center
Malaysia

Cargill Cocoa Development Center
Indonesia

The Aalst Chocolate Academy
Singapore

Sustainability

Operating responsible supply chains so our customers can thrive. At Cargill, sustainability and corporate responsibility are core capabilities to help us deliver our purpose and serve as a trusted supplier to companies around the world.

Palm 2014

Adopted the NDPE policy since 2014



Both Cargill Palm Oil refineries in Malaysia are RSPO MB and SG certified

Cocoa 2012

Launched Cargill Cocoa Promise

The Cargill
Cocoa Promise

Stevia Global FSA 3.0 Silver benchmark

First stevia producer in the industry to evaluate our entire grower network and achieve this distinction.



Contact Cargill Food Solutions Southeast Asia

+603-7941-1311

customer-service-team@cargill.com

www.cargill.com

Our technical experts will help you create a formula that meets your product specifications.

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