



Peanut Butter-Flavored Confectionery Line

A timeless favorite with endless potential.



Both comforting and indulgent, the sweet/salty taste of peanut butter is a timeless consumer favorite. Peanut butter is the number-one global flavor category in chocolate confectionery, growing at a CAGR of 5%+,¹ and 74% say it's a preferred flavor pairing with chocolate.² Add a scoop of rich, nutty goodness to your products with Cargill's peanut butter-flavored confectionery line.

Simple ingredients, authentic flavor

- Made with real peanuts and no hydrogenated oils
- Rich, roasted-peanut taste with nuances of cream & butterscotch flavors
- Complements range of taste profiles: sweet, salty, savory, spicy & more
- Versatile format options include drops, wafers



CARGILL PEANUT BUTTER-FLAVORED CONFECTIONERY LINE

	Properties	Functional Benefits
Ambrosia [®] Peanut Butter-Flavored Confectionery Drops	 Real peanuts 26.5–31.5% fat content Max. 30 microns fineness 1,000 count; 25-lb. case Contains milk, peanuts, soy Kosher–Dairy 	 Simple, high-quality ingredients Standard drop size offers versatile use as inclusions, mix-ins, toppings
Wilbur [®] Peanut Butter-Flavored Confectionery Coating Wafers	 Real peanuts 29–33% fat content 25-lb. case Contains milk, peanuts, soy Kosher–Dairy 	 Simple, high-quality ingredients Smooth-melting wafers are ideal for enrobing, drizzling, bottoming & more



APPLICATIONSImage: Bars definitionImage: Confectionery definitionImage: Confectionery definitionImage: Confectionery definitionBakeryBarsConfectioneryCookiesDessertsSnacks

Add rich, peanut butter flavor to your products.

Partner with Cargill for exceptional ingredients, plus technical and regulatory expertise, to create craveable new tastes.

Learn more at cargill.com.



Innova Market Insights. Global Chocolate Confectionery Product Launches, 2018–2022.
 ² Cargill ChocoLogic™ Study. Consumer Attitudes & Perceptions Towards Chocolate, 2023.

