

Chocolate & Cocoa

Chocolate & Chocolate Compounds

Cocoa Butter

Cocoa Liquor

Gerkens® Cocoa Powder

Chocolate & Chocolate Compounds

Chocolate is a key ingredient to create indulgence and deliciousness. Cargill offers an extensive range of sustainably sourced specialty chocolates and chocolate compounds for a wide variety of applications including confectionery, bakery, desserts and dairy, designed to enhance sensory excitement.

Product type/name	Features & Benefits
Standard	<ul style="list-style-type: none">• Milk, Dark, White chocolate and compounds• +4,500 SKUs
Single Origin	<ul style="list-style-type: none">• Made from high-quality, sustainably sourced cocoa beans• Ecuador, Columbia, Caribbean, Dominican Republic, Peru, Papua New Guinea, Madagascar, DR Congo, Ghana and Ivory Coast• Cocoa content: minimum 70%
Coatings and fillings	<ul style="list-style-type: none">• Wide range of flavored coatings and fillings
Sustainable Sourcing	<ul style="list-style-type: none">• Certified Cocoa: Fairtrade or Rainforest Alliance• Cargill Cocoa Promise: Our advanced solution to make a direct impact in cocoa communities; Rainforest Alliance, Fairtrade or Promise verified• RSPO Palm Oil

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Cocoa Butter

As the natural fat in cocoa beans, cocoa butter is primarily used in chocolate production to provide a unique taste. Cargill uses different processes to produce cocoa butter for different applications.

Product type/name	Features & Benefits
Sunshine	<ul style="list-style-type: none">• Traditional deodorised cocoa butter product• A well-respected all-rounder
Brilliant	<ul style="list-style-type: none">• A deodorised cocoa butter• Slightly lighter in colour compared to Sunshine• Neutral taste
Pearl	<ul style="list-style-type: none">• Refined cocoa butter specialty products• Neutral taste• Light colour; suitable for white and coloured applications
Taste +	<ul style="list-style-type: none">• Non-deodorised or partially deodorised cocoa butter• Taste profile range from light to strong cocoa flavour• For chocolate recipes that need extra body or taste sensation
Sustainable Sourcing	<ul style="list-style-type: none">• Certified Cocoa: Fairtrade or Rainforest Alliance• Cargill Cocoa Promise: Our advanced solution to make a direct impact in cocoa communities; Rainforest Alliance, Fairtrade or Promise verified

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Cocoa Liquor

Cocoa liquor is what gives chocolate its distinct taste. As the most important flavour component, Cargill provides you with a wide variety of liquors to meet your customer's taste preferences every time.

Product type/name	Features & Benefits
Origin	<ul style="list-style-type: none">• An authentic, unique origin taste, and aromas, from origin countries such as Ghana, Madagascar, Ivory Coast and Ecuador• With organic certification available (EU, NOP, SUI)
Classic	<ul style="list-style-type: none">• Perfectly suited for all-around applications• Complemented by consistent high quality cocoa liquor• Kosher and Halal certified
Signature	<ul style="list-style-type: none">• Customised taste, with improved processing characteristics, tailored to growing consumer demands• Kosher and Halal certified
Sustainable Sourcing	<ul style="list-style-type: none">• Certified Cocoa: Fairtrade or Rainforest Alliance• Cargill Cocoa Promise: Our advanced solution to make a direct impact in cocoa communities; Rainforest Alliance, Fairtrade or Promise verified

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Gerkens® Cocoa Powder

Through a rich history dating back to 1928, Gerkens® Cocoa Powder has unparalleled expertise in the alkalisation (dutching) process and has continued to invest heavily in sourcing the finest beans and perfecting our global technical capabilities to ensure superior consistency in quality, colour and flavour, with an unwavering commitment to sustainable practices. Choose from our extensive range of off-the-shelf powders or discover our unique tailor-made solutions to develop your next mouth-watering creation.

[Discover Gerkens® Cocoa Powder](#)





Choosing the right Cocoa Powder for your needs

Colour

Natural cocoa powder is typically lighter in colour. If you desire a darker and consistent colour in your recipe, opt for cocoa powder with a higher degree of alkalisation.

Fat Content

The fat content in cocoa will impact the mouthfeel of the final product. Choose a high fat content powder for a rich and smooth experience. Other sources of fat can be used to deliver mouthfeel when using low fat cocoa powder.

Flavour

The alkalisation process can enhance the cocoa flavour by reducing the bitterness and acidity, resulting in a rounder and more intense cocoa flavour.

pH Levels

Cocoa powder pH is an important consideration in formulations. Typically, a low pH cocoa powder is suited for dairy applications and high pH cocoa powder is used in bakery products.

Gerkens® Cocoa Powder Types

Product type/name

Features & Benefits

Broad Spectrum

GT78, DP70, DR74, NF,
DL70, DL72, GR76

- Our best seller off-the-shelf cocoa powders
- Perfect for baked goods, beverages and desserts, where taste and colour is a signature

Great Taste

CT70, AM70, GHR, DS150, DL68

- Cocoa powders with the sensory focus on delicious, recognisable stand-out taste

Premium Organic

ON01, OA01

- A full range of premium organic powders with consistent high quality

Origin

GHN,GHL, GHR, NA55,
AM70, RS75, DB82

- A range of powders that answers the market expectation of guaranteed provenance and the demand for better traceability

Lecithinated

DP70, DR74, GT78, NE

- A range of cocoa powder with lecithin to improve dispersibility in liquids
- Perfect for beverages

High Fat

GT78, DP70, DB68, DR74, GT150

- A selection of fat rich cocoa powders that give a more chocolatey taste and rounder mouthfeel
- Perfect for baked goods, dairy desserts and ice-cream





Contact us

Learn more about our product portfolio of ingredients in Australia.

cs.orders@cargill.com
cargill.com.au