Chocolate Wafers

No menu is complete without a tribute to chocolate! Chocolate remains the top dessert flavor across U.S. menus, and all the classics are in high demand. Technomic consumer research shows that 68% of consumers would happily order a brownie for dessert, 62% would order chocolate cake, and 51% would order chocolate ice cream or a slice of chocolate cream pie.

Our higher cocoa butter-content Chocolate Wafers provide excellent functionality for creating desserts and confectionery items. Their complementary flavor profiles pair superbly with nuts, fruits, spices, and other flavors.







Stanford Milk Chocolate Wafers Smooth, milky chocolate with a creamy texture for melting, panning, enrobing, and ganache. Great for creating chocolate-covered fruit, pastries, and other delectable items. Made with the same chocolate that is used in the worldfamous Milk & Caramel SQUARES. Available in 25-lb. cases



Queen Dark Chocolate Wafers Decadently dark, rich chocolate for melting, panning, enrobing, and ganache. Great for pastries, cakes, chocolate-covered nuts, and much more. Made with the same chocolate that is used in several of our branded Intense Dark Chocolate Bars and Dark Chocolate SQUARES. Available in 25-lb. cases.



100% Cacao Chocolate Liquor Wafers Pure unsweetened chocolate liquor for creating intense chocolate flavor. Use as a way to boost cacao content in all your chocolate beverages and desserts. Available in 25-lb. cases

Application Guide Recommended applications to support premium Foodservice and Specialty Coffee establishments Product suited for application			APPLICATION													
				BAKERY	BAKERY		PLATED DESSERTS		FROZEN YOGURT & ICE CREAM			CONFECTIONARY		BEVERAGES		
			· Cookies · Brownies · Cakes (inclusions)	· Decorations · Cakes · Cupcakes (toppings)	· Cakes · Cookies · Muffins (blended into base)	· Fondue · Ganache · Sauce (topping/dipping)	· Mousse · Ganache · Soufflé (blended into base)	· Decorations · Mix-ins	· Chocolate Chip Ice Cream (inclusions)	· Chocolate Ice Cream (blended into base)	· Bonbons · Bark · Truffles (tempered, melted)	· Coated Nuts & Pretzels (panning, enrobing)	· Iced & Frozen Drinks (inclusions)	· Mochas · Hot Chocolate Bases · (steamed with milk)	· Beverage Decorations (toppings)	
Liquor addition, great for increasing cacao percentage and chocolate intensity																
PREMIUM CHIPS & WAFERS	COUNT	PARTICLE SIZE (μm)				18										
Classic White Chips	1000ct.	29 ± 3	•	•				•					•			
Milk Chocolate Chips	800ct.	29 ± 3	•	•				•					•			
	500ct.															
Semi-Sweet Chocolate Chips	1000ct.	29 ± 3														
	2000ct.		•	•				•					•			
	4000ct.															
Barista Dark Chocolate Mini Chips	10,000ct.	19 ± 3	•	•				•	•				•	•	•	
60% Cacao Chocolate Chips	500ct.	19 ± 3	•	•	•	•	•			•	•	•				
Stanford Milk Chocolate Wafers	120ct.	19 ± 3			•	•	•			•	•	•				
Queen Dark Chocolate Wafers	120ct.	19 ± 3			•	•	•	•		•	•	•	•	•		
100% Cacao Chocolate Liquor Wafers	240ct.	_									•	•				
Dark Coating Wafers	200ct.	_		•							•	•				
White Coating Wafers	200ct.	_		•							•	•				
PREMIUM COCOA POWDERS PROCESS COLOR APPLICATION																
Majestic Cocoa Powder (20–22%)	Nib-alkalized	Extra Dark Brown		•	•		•			•	•			•	•	
Sunrise Cocoa Powder (15–17%)	Nib-alkalized	Dark Brown, Reddish		•	•		•			•						
Superior Cocoa Powder (10–12%)	Nib-alkalized	Medium Brown			•					•						
Merritas Cocoa Powder (10–12%)	Natural	Light Brown			•											