

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.



63% of consumers eat dessert at least once a week¹ and more than ²/₃ of restaurant menus run at least one chocolate dessert.²

1. 2015 Technomic, *Dessert Consumer Trend Report*

2. 2014 Datassential *MenuTrends*

Chocolate is the reigning champion of foodservice dessert menus with a 67% menu penetration¹. It holds the #1 position in Top Dessert Flavors by a substantial margin in both LSR and FSR operations—28.6% and 20.7%, respectively.²



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 world-famous 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

1. 2014 Dataessentials MenuTrends

2. Technomic 2013 Flavor Consumer Trend Report

*Wafers are shown actual size.

