

MERCKENS®
CHOCOLATE SINCE 1921

Distribution Product Guide







For over 100 years, premium quality and consistency have gone hand in hand. From batch to batch, and year to year. From generation to generation. This may be why discriminating confectioners have insisted on Merckens for their needs.

The quality, service, and consistency they demand are often unique—and so is Merckens. We offer the kind of resources only a leader can provide. Extremely user-friendly, our premium chocolates and Rainbow™ coatings still retain the same legendary flavor profile you've known for years.

Merckens is a marketed brand under the Cargill Cocoa & Chocolate umbrella. For more information about Merckens products visit www.cargill.com/merckens.

All of our products are certified Kosher-Dairy.

All products manufactured by Cargill Cocoa and Chocolate North America are “gluten-free” pursuant to USFDA regulation 21 CFR 101.91, including the newly added provisions related to hydrolyzed and fermented foods.



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Chocolate Coatings

	COLOR	VISCOSITY
MERCKENS® DARK CHOCOLATE YUCATAN® SEMISWEET Merckens Yucatan is a robust, complicated semisweet chocolate with fudge flavor notes, enhanced by a buttery melting profile and vanilla flavor. Made with natural flavor. 53% Cocoa Content. Product Code: 100107003 (Block - 50 LB Case) Product Code: 130013282 (Wafer - 50 LB Case)	Dark	36 °BF
MONOPOL™ SEMISWEET With a strikingly dark appearance, Monopol offers a true semisweet chocolate experience with a cocoa-forward palate yet is not overpowering in flavor. Made with natural flavor. 50% Cocoa Content. Product Code: 100107000 (Block - 50 LB Case)	Very Dark	33 °BF
MERCKENS® MILK CHOCOLATE MARQUIS® Merckens Marquis presents as a rich and creamy chocolate mellowed with hints of vanilla and cooked milk. Its smooth melt and effortless mouthfeel make this milk a staple for confectionery. Made with natural flavor. Product Code: 100107010 (Block - 50 LB Case) Product Code: 100107153 (Wafer - 50 LB Case)	Light	34 °BF
GLORIA™ Gloria was built from the base of Marquis but made with additional cocoa butter for a thinner viscosity to suit hollow molding applications. The result is a slightly less cocoa taste but greater pops of vanilla, marshmallow-like aromatics and a touch of caramel flavor. Made with natural flavor. Product Code: 100106996 (Block - 50 LB Case)	Medium Light	22 °BF
EPICURE-D™ A classic chocolate flavor combined by the presence of cocoa, cream and cooked milk. Mid-ranged sweet and slightly caramelized flavor highlighted with hints of malt and vanilla flavoring. Product Code: 100107005 (Block - 50 LB Case)	Medium Light	39 °BF



Confectionery Coatings

	COLOR	VISCOSITY
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Merckens® Rainbow™ Line of Confectionery Coatings - A Rainbow of Possibilities™

RAINBOW™ BASE COATINGS

COCOA LITE Leading with a mild sweetness and strong milk notes, this milk chocolate-flavored profile is rounded out by buttery cream, caramel, and a pop of malt flavor. Product Code: 130071095 (Wafer - 45 LB Case)	Medium Light	20 °BF
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COCOA DARK Merckens Cocoa Dark is a favorite amongst confectionery artists for its medium dark chroma and rich cocoa flavor without the backing of bitter finish. Its smooth melt profile is highlighted by nuances of caramel and cream. Product Code: 130071097 (Wafer - 45 LB Case)	Medium Dark	20 °BF
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WHITE This confectionery coating leans into cocoa butter, cream, and vanilla-like flavors to emulate the taste of a white chocolate. Also notice notes of powdered sugar and marshmallow and a soft hush of lemon. Product Code: 110025227 (Wafer - 50 LB Case)	White	20 °BF
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SUPERWHITE As the name suggests, Superwhite’s flagship feature is its brilliant white hue. For flavor, it maintains the same marshmallow-like vanillin and cooked milk flavors at the regular white coating but features less cream and cocoa butter flavors for a more neutral presentation and slightly less sweet aftertaste. Product Code: 110025226 (Wafer - 25 LB Case)	White	20 °BF
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RAINBOW™ FLAVORED COATINGS

BLACK Rainbow Black is much more than just it’s deep midnight color. Formulated to combine cocoa, alkali, and roasted notes with steady influences of cream and cooked milk to result in a rich and nostalgic cookies and cream experience. Product Code: 130015388 (Wafer - 25 LB Case)	Black	20 °BF
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Confectionery Coatings (Continued)

Color Brighter™ with Merckens® Rainbow™ Colored Coatings

RAINBOW™ COLORED COATINGS

Renowned for its vibrant appearance and easy handling, Merckens Rainbow colors take their flavor base from the White Rainbow coating, resulting in a vanilla-like profile with a mix of cream, cooked milk, and powdered sugar. All colors have a Brookfield viscosity of 20.

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Product Code: 130007133 (Wafer - 25 LB Case)

BLUE

Product Code: 130007122 (Wafer - 25 LB Case)

ROYAL BLUE

Product Code: 130007135 (Wafer - 25 LB Case)

DARK GREEN

Product Code: 130007120 (Wafer - 25 LB Case)

GREEN

Product Code: 130007131 (Wafer - 25 LB Case)

YELLOW

Product Code: 130007129 (Wafer - 25 LB Case)

ORANGE

Product Code: 130007359 (Wafer - 25 LB Case)

PINK

Product Code: 130007124 (Wafer - 25 LB Case)

RED

Product Code: 130007118 (Wafer - 25 LB Case)







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