



10 Guittard Road
Burlingame, CA 94010

(650) 697-4427
(800) 468-2462

GUITTARD.COM

Company Facts

Taglines: Crafting Chocolate in the San Francisco Bay Area Since 1868.
Chocolate for experts San Francisco's Secret since 1868 Five
Generations of Chocolate Making Passion 150 Years in the making.

About: Guittard Chocolate Company is a San Francisco Bay Area chocolate maker that has been celebrated for crafting world-class couverture chocolate based on traditional French methods for more than 150 years. Founded in San Francisco in 1868. Guittard Chocolate Company is the oldest continuously family-owned and operated chocolate making business in the United States. Guittard is an industry leader in its global efforts to promote sustainability of the environment of the cocoa-growing regions and the wellbeing of cocoa workers.

Locations: 10 Guittard Road, Burlingame CA 94010
Tel: 800.468.2462 or 650.697.4427
***Roasting and crafting chocolates; Sales & Marketing, R&D and Quality Control, all the testing of beans /raw materials, and Customer Service. ***

2701 Guittard Way, Fairfield CA 94534
Tel: 707.399-9977
***Manufacturing, Depositing, Distributing, Warehouse and Shipping; Dairy Free and Kosher Pareve production. ***

Guittard Chocolate Studio
2809 La Ceinaga Ave. Los Angeles, CA 90034
Contact: Senior Director of Culinary Operations
Donald Wressell
Tel: 310.567.2480 or dwressell@guittard.com

*Under the direction of Guittard Senior Director of Culinary Operations and Pastry Chef Donlad Wressell, the Guittard Chocolate Studio host classes featuring intensive hands-on workshops for professionals taught by prominent chefs, chocolatiers, and bakers.,



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This space is also used for Guittard and customer research and development. *

Website: Guittard.com

Facebook: facebook.com/GuittardChocolate

Instagram: Instagram.com/GuittardChocolate

Principal: Gary. W Guittard, CEO 1989-Present

Jay Q. Guittard, President and CEO 1988-1989

Timeline: 1868 Guittard Chocolate Company opens in San Francisco on chocolate 1906; earthquake destroys factory. Horace C. rebuilds on Main Street SF. (temporary location on commercial St.)
1936: Horace C. streamlines the company's offering, focusing solely on chocolate.
1955: Horace A. relocates Guittard Chocolate Company to Burlingame, CA where it continues to make high quality chocolate today.
1988 and 1989L Due to the untimely deaths of his father and brother, Gary begins running the company with his family of employees, many who had been there for 20 years and remain at Guittard's side to this day.
2000: Launch of Collection Etienne professional and retail product lines.
2006: Guittard establishes a second manufacturing facility in Fairfield, CA.
2006: Guittard first introduce single origin chocolate in US.
2007: Gary Guittard develops 'Don't mess with our chocolate' campaign.
2016: Guittard launches Cultivate Better™; a platform that continues the company's longstanding commitment to protecting the flavor of cacao collaborating with farming communities and preserving the craft from seed to bar.
2017: All Guittard baking chips Fair Trade Certified.
2018: Guittard expands depositing to a second facility in Fairfield, CA.



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2018: Guittard celebrates 150 years in business, launches Eureka Works 150 Anniversary Bar.

2019: Guittard Expands its Flavors Labs in Ghana, Ivory Coast, and Indonesia to Protect High-Quality Cocoa as part of Cultivate Better™ Initiative.

2021: Guittard Chocolate Company announces Retail Of New “Beyond Sugar” Chocolate

2022: Adds Post-Consumer Recycled Packaging in Continued Commitment to Reaching Ongoing Cultivate

2023: Introduces New Dairy-Free Chocolate Chips.

Certifications and Select Product Attributes

Fair Trade Certified™ Certified Organic

Safe Quality Food (SQF) Level 2 Certification AIB and GMB Certification

Tree Nut-Free, Peanut-Free and Gluten -Free Facility

Dairy Free and Kosher-Pareve product offerings

Vegan and Vegan Friendly

Source cacao beans that are Rainforest Alliance and Fair Trade Certified

Guaranteed non-GMO

RSPO Certified (Roundtable on Sustainable Palm Oil)

Founding member of The World Cocoa Foundation

Founding member of the Fine Chocolate Industry Association (FCIA) and Heirloom Cacao Preservation Initiative

Members of PMCA, RCI, and NCA

Industry Association: SFA, NCA, WCF, PMCA, NERCA, RCI, SCAA, RBA, IACP, WCR, CRA, IFT, ICI



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Guittard Product Lines:

Wholesale: Offering chocolate and chocolate products to the food manufacturing industry with personalized service, innovative product development resources, food safety and SQF-certified manufacturing practices.

Professional: Collection Etienne, for artisans by Guittard Delivering to pastry chefs, artisans chocolatiers, patisseries, restaurants, caterers, and hotels a premium line of single origin and blended chocolates. Collection Etienne is made in small batches in the centuries-old, French artisan tradition.

Retail: Offering our professional line of baking, drinking and eating chocolate to the home baker and chocolate aficionado. Using recipes passed down for five generations alongside innovations artisans techniques is the chocolate for experts by experts, from our family to yours.

Awards:

Gary Guittard

2019 Honorary Doctorate, Johnson & Wales
2016 Specialty Food Association Hall of Fame
2015 San Francisco Business Times Most Admired CEOs
2013 Harvey Barrett Award, Western Candy Conference
2010 Inducted into the Candy Hall of Fame
2010 Top 10 Pastry Chefs in America Hall of Fame Honoree
2008 Kettle Award, Candy Industry Magazine
2008 Henry Bornhoft Award, Retail Confectioners International
2008 Recipient of Fine Chocolate Industry Association Lifetime Achievement Award
2000-2003 Chocolate Manufacturer's Association for leadership as Chairman



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Guittard Chocolate Company

2019 Good Food Awards: Collection Etienne Eureka Works 150th
Anniversary 62% Cacao

2015 Good Food Awards: Collection 45% Cacao Milk Chocolate, Soleil
d' Automne

2014 Good Food Awards: Collection Etienne Chocolate Baking Bars
100% Cacao Unsweetened Chocolate

Professional Coverture

Made in small batches in the centuries-old French artisan tradition, our couverture line provides pastry chefs, confectioners and chocolatiers with a chocolate that celebrates culinary artistry. With range of dark, milk, and white chocolates with different Cacao percentages and viscosities, we can complement any creation you have in mind.

Blends:

- Crème Francais White Chocolate – 31% Cacao
- Soie Blanche White Chocolate -35%
- Soleil d'Or Milk Chocolate -38% Cacao
- Eclipse du Soleil Milk Chocolate – 41% Cacao
- La Nuit Noir Dark Chocolate – 55% Cacao
- Lever du Soleil Dark Chocolate -61% Cacao
- L'Etoile du Nord Dark Chocolate – 64% Cacao
- Coucher du Soliel Dark Chocolate -72% Cacao

Single Origins:

- Kokoleka Hawaiian Milk Chocolate – 38% Cacao
- Kokoleka Hawaiian Dark Chocolate – 55% Cacao
- Ambanja Madagascar Dark Chocolate -64% Cacao

RETAIL COLLECTION

Baking Chips

Internationally award-winning chocolate chips for baking or eating; Guittard Baking Chips are Non-SMO Fair Trade Certified and serve as a staple in every baker's kitchen.

- 31% Cacao Milk Chocolate Baking Chips
- 46% Cacao Semisweet Chocolate Baking Chips
- 48% Cacao Super Cookie dark Chocolate Baking Chip
- 55% Cacao Certified Organic Akoma Fair Trade Dark Chocolate Baking Chips
- 63% Cacao Extra Dark Chocolate Baking Chips
- 72% Cacao Santé Coconut Sugar-Sweetened Baking Chips
- Choc-Au-Lait White Baking Chips, made with cocoa butter

Organic Baking Wafers

Certified organic gourmet chocolate made with Fair Trade Certified ingredients delivered in user-friendly round disk wafer Professional format for chefs and home baker, perfect for cakes, cookies, brownies, ganache and other coatings. Organic, Fair Trade Certified, Vegan Friendly, Peanut Free Gluten Free, Non-GMO, Easy to measure in cups.

- 38% Cacao Milk Chocolate
- 66% Cacao Semisweet Chocolate
- 74% Cacao Bittersweet Chocolate

Baking Bars

Handcrafted from the finest cacao from around the world and prized by pastry chefs, Collection Etienne Baking Bars provide unique and complex flavors made from specialty bean blends. Fair Trade Certified, Vegan Friendly, Peanut Free and Gluten Free, Non-GMO. Easy to measure in grams and ounces.

- 64% Cacao Semisweet Chocolate
- 70% Cacao Bittersweet Chocolate
- 100% Cacao Unsweetened Chocolate



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Cocoa Powders

Gourmet cocoa powders for baking and drinking made from a premium blend of fine-flavor cacao beans. Perfect for variety of applications-from baking to drinking chocolate.

Cocoa Rouge
Organic Natural Cocoa Powder
Grand Cacao Drinking Chocolate

Flavored Baking Chips

Guittard Chocolate baking chips allow for innovation in the kitchen. They have no synthetic colors or preservatives and non-hydrogenated oils. Use them in your favorite recipes or eat them straight out of the bag.

Mint Baking Chips
Butterscotch Baking Chips

Manufacturing

Offering chocolate and chocolate products to the food manufacturing industry with personalized service, innovative product development resources, food safety and SQF-certified manufacturing practices. Offering chocolate solutions for:

Foodservice
Baking & Pastry
Confection
Ice Cream & Coffee
Snacking
Better For You & Allergen Friendly

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