



10 Guittard Road
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GUITTARD.COM

ABOUT GUITTARD CHOCOLATE COMPANY

Over its more than 157 years in business, Guittard Chocolate Company has built a legacy in chocolate-making excellence worldwide. Founded in San Francisco and based in the Bay Area of California, Guittard is the oldest continuously family-owned and operated chocolate company in the United States, beloved by chefs and consumers for its premium chocolate products and commitments to flavor craft and sustainability. Now under the fourth and fifth generation of family management, Guittard continues to grow with the same innovative spirit and commitment to sustainability that has made it one of the world's most respected makers and suppliers of premium chocolate over the past 157 years.

PRODUCT PHILOSOPHY: FROM BEAN TO BAR

Guittard's approach to chocolate-making begins with cocoa farms around the world, where the company maintains direct relationships with farmers across premier growing regions, including Ecuador, Madagascar, Ghana, and even Hawaii. The company hand-selects beans based on flavor profiles rather than simply sourcing by origin, often creating proprietary blends that combine beans from multiple regions to achieve specific taste characteristics. This meticulous selection process reflects Guittard's belief that great chocolate starts with great ingredients. The company roasts beans in small batches to preserve delicate flavor notes and maintains vintage equipment alongside modern machinery with the belief that certain processes simply yield better results the old-fashioned way.

INDUSTRIAL & PROFESSIONAL OFFERINGS

For food manufacturers and industrial clients, Guittard provides chocolate products designed for consistency and performance across large-scale production runs. This includes chocolate in various flavor profiles, cacao percentages and viscosities, chocolate liquor, cocoa butter, and cocoa powder all formulated for specific applications. The company works closely with R&D teams to develop custom formulations that meet exact specifications for melting points, workability, and flavor profiles. Their technical support extends beyond product delivery, offering product development resources as well as guidance on application techniques, equipment troubleshooting, and tempering.

For pastry chefs, chocolatiers, and culinary professionals, Guittard offers an extensive range of couverture chocolates engineered for precision work and artistic expression. The couverture line spans a full spectrum of cacao percentages and includes both creamy white and milk chocolates to intensely flavorful dark chocolate, with each



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formulation carefully calibrated for specific viscosity levels to suit different techniques—whether enrobing bonbons, molding confections, bakery applications or creating delicate decorative work. These professional-grade products come with detailed technical specifications including fluidity ratings, tempering curves, and pairing suggestions, enabling chefs to select the precise chocolate for their vision. This commitment to the craft extends to ongoing technical support, helping chefs troubleshoot everything from tempering challenges to flavor development and providing ongoing inspiration and technical development opportunities. The Guittard Chocolate Studio, located in Los Angeles, offers a physical space where culinary professionals and wholesale customers can learn, test concepts and get inspired. The culinary program at Guittard is led by two esteemed pastry chefs - Senior Director of Culinary Operations, Donald Wressell and Director of Culinary Applications, Josh Johnson.

CONSUMER PRODUCTS

Guittard's retail line brings professional-grade chocolate to home bakers and chocolate enthusiasts. The company offers a selection of premium chips, organic baking wafers, baking bars, and cocoa powders in different sizes and cacao levels—all crafted with the same attention to flavor and application possibilities that defines their professional products. Recent innovations address evolving dietary needs with dairy-free options, vegan-certified products free from all 14 major allergens, and no-refined sugar varieties sweetened with coconut sugar. Guittard retail products are available in major grocery stores and specialty food retailers nationwide.

COMPANY HISTORY

Guittard's company and family history traces back to 1868 during the California Gold Rush, when French chocolatier Etienne Guittard traveled to San Francisco in search of gold. He brought with him French chocolate from his uncle's factory to trade for mining supplies, where he quickly discovered that San Francisco shopkeepers would pay premium prices for French chocolate. With this inspiration, he returned to France to refine his craft and acquire his own chocolate-making equipment, then returned to California to establish the Guittard Chocolate Company at its original location at 405 Sansome Street—right on the San Francisco waterfront. What began as a modest operation selling a few bags of cocoa beans alongside tea, coffee, and spices would grow to become an integral part of San Francisco's business community.

Through five generations of family leadership, Guittard has demonstrated remarkable resilience and adaptability. The second generation rebuilt after the devastating 1906 San



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Francisco earthquake, expanding operations through the early 20th century. The third generation modernized production in the 1950s, relocating to the company's current Burlingame facility while preserving Old World chocolate-making traditions. The fourth generation, led by current company president Gary Guittard since 1989, revived the company's artisan roots by developing the Collection Etienne line based on founder Etienne's original handwritten journals, introducing single-origin chocolates and small-batch artisan blends while establishing key partnerships with major confectioners.

Today, the fifth generation of the Guittard family has joined the company, continuing to balance time-honored craft with modern innovations, including dedicated dairy-free production lines, vegan-certified allergen-free chocolates, and enhanced sustainability initiatives. Operating from their facility in Burlingame and having recently opened a state-of-the-art second manufacturing facility in Fairfield to expand both capacity and innovation in product offerings, Guittard remains one of the only independent wholesale chocolate suppliers in the United States, serving professional chocolatiers, pastry chefs, major food manufacturers, and home bakers with the same commitment to quality and craftsmanship that Etienne Guittard brought from France over 157 years ago.

For more information, please visit www.Guittard.com or @GuittardChocolate. For questions or media inquiries, please contact press@guittard.com.