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GUITTARD.COM

**GUITTARD COLLECTION ETIENNE 3-KILO BAGS FOR
PROFESSIONALS**
Fair Trade Certified * Peanut Free * Gluten Free
Soy Free * Non GMO



Burlingame, CA, July 2016— Guittard Chocolate Company adds new easy-to-use resealable 3-kilo bags of 14 varieties of Collection Etienne chocolates to its range of products for professionals. The new bags feature color coded labels for easy reference and are designed for convenient kitchen storage. The wafer form factor allows for ease of measurement and even melting.

Using only the finest cacao beans sourced for their quality and sustainability from farms around the world, these blends celebrate the true artistry of chocolate making—a time-tested craft Guittard has cultivated since opening its doors on San Francisco’s Embarcadero in 1868. Handcrafted in Guittard’s San Francisco Bay Area chocolate factory, the blends in the Collection Etienne line come in

Collection Etienne 3-Kilo Bags continued

dark, milk, white, and organic chocolate. The blends are peanut free, gluten free, soy-free, non-GMO* and are certified Fair Trade by FairTradeUSA.org.

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Quality from the Ground Up

In 2016 Guittard introduced Cultivate Better™, which defines the company's commitment to honorable sourcing. From collaborating with farmers on flavor development, protecting heirloom cacao varieties and biodiversity and developing community education programs, Guittard works to build long-lasting, meaningful relationships with its cocoa growing partners.

White Chocolate

***Crème Française White Chocolate Wafers** 31% Cacao: French-style white chocolate with a sweet fresh cream flavor, nutty undertones and a lingering hint of citrus. Balanced, sweet dairy and rich cocoa butter taste

***Soie Blanche White Chocolate Wafers** 35% Cacao: Cocoa butter as the primary ingredient gives this white chocolate a smooth and silky melt-in-your-mouth texture with minimal sweetness. Pure cocoa butter flavor with rich and creamy dairy notes and lingering vanilla finish.

Milk Chocolate

***Soleil D'Or Milk Chocolate Wafers** 38% Cacao: Bold, rich, upfront chocolate flavor accented with subtle caramel notes and a lingering hint of cinnamon, fresh dairy flavor and a spicy finish.

***Éclipse Du Soleil Milk Chocolate Wafers** 41% Cacao: European-style milk chocolate that delivers a significant chocolate impact. Caramelized dairy and dulce de leche notes with a creamy mouth feel and a mouth-watering finish add layers of complexity to this unique milk chocolate.

Semisweet Chocolate

***La Nuit Noire Semisweet Chocolate Wafers** 55% Cacao: Classic deep chocolate flavor with a pronounced fudge and multi-dimensional, balanced flavor profile. Nutty with lingering chocolate and vanilla.

***La Première Étoile Semisweet Chocolate Wafers** 58% Cacao: Rich, smooth chocolate with hints of vanilla throughout. Very slight fruity and spicy notes lingering with a fragrant cocoa finish.

***Lever Du Soleil Semisweet Chocolate Wafers** 61% Cacao: Warm, fragrant chocolate flavor with a light, spicy note upfront leading into ripe cherry and complex raisin flavors. Ends with a refreshing chocolate finish.

Collection Etienne 3-Kilo Bags continued

Dark Chocolate

Ganache Supérieure Dark Chocolate Chips 63% Cacao: A dark, intense bittersweet chocolate; subtle notes of vanilla linger throughout making this a balanced and flavorful base chocolate.

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Collection Etienne 3-Kilo Bags continued

L'Étoile Du Nord Dark Chocolate Wafers 64% Cacao: High impact, lingering bittersweet chocolate balanced with minimal sweetness, dark color with warm chocolate and spice notes.

Musique Foncée Dark Chocolate Wafers 70% Cacao: With a warm pudding undertone, an overall smooth bitterness with minimal sweetness delivers an intense chocolate experience.

Coucher Du Soleil Dark Chocolate Wafers 72% Cacao: A dark and rich chocolate with a smooth, creamy mouth feel. The chocolate flavor is full-bodied throughout with a clean, fresh finish.

Organique

Organique Milk Chocolate Wafers 38% Cacao: This organic milk chocolate delivers a milky-light chocolate taste; fruity, sour and malty tones add unique complexity.

Organique Bittersweet Chocolate Wafers 66% Cacao: Fresh berries and wine-like tannins in a base of bold deep chocolate with lingering floral accents of jasmine and citrus.

Organique Bittersweet Chocolate Wafers 74% Cacao: Bold chocolate with lingering dried fruit and balanced sour and tannin undertones

*Guittard proudly sources Fair Trade Certified cocoa for these wafers and chips. Buying Fair Trade Certified products improves lives and protects the environment.

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About Guittard Chocolate Company

Guittard Chocolate Company is a San Francisco Bay Area chocolate maker celebrated for crafting world-class couverture chocolate based on traditional French methods. 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 well being of cocoa workers.

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Collection Etienne 3-Kilo Bags continued

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