

FOR IMMEDIATE RELEASE



19 Guittard Road
Burlingame, CA, 94010

(916) 681-4427
(800) 468-2452

GUITTARD.COM

***Guittard Introduces Four Collection Etienne
Maker's Reserve Chocolates***

45 %, 64%, 70%, and 100% cacao 500-gram chocolate bars for professionals
*Fair Trade Certified *All Natural *Soy Free *Peanut Free* Gluten Free
Non GMO* Kosher*



Chocolate for Experts, By Experts

Burlingame, CA, July 2016—Guittard Chocolate Company has added four new Maker's Reserve chocolates to its library of flavors for pastry chefs, confectioners, patisseries, and boulangeries. These four exclusive blends come in 500-gram bars and complement the Collection Etienne single origins and estate blends already available in its deep catalog.

Handcrafted in Guittard's San Francisco Bay Area chocolate factory, Collection Etienne Maker's Reserve chocolates are made with rare fine flavor cacao bean blends sourced from around the world. Each chocolate is available as a 500-gram bar comprised of easy-to-separate 25-gram squares. Each variety is blended from a unique set of beans and crafted with care to deliver an exceptional American-made chocolate that gives chefs the tools to take their desserts to the next level.

Collection Etienne Maker's Reserve 500-gram chocolate bars are certified Fair Trade by FairTradeUSA.org and certified kosher by the Orthodox Union (OU). They are all natural, peanut free, and gluten free. A small amount of non-GMO sunflower lecithin, which replaces soy lecithin as an emulsifier, makes them completely soy free and non-GMO.

- more -

Collection Etienne Maker's Reserve continued

New Guittard Chocolate Company Collection Etienne Maker's Reserve Chocolates

Soleil d'Automne 45% Cacao Milk Chocolate, *2015 Good Food Award Winner*: A chocolate base with crème fraîche dairy notes and caramel apple top notes.

L'Harmonie 64% Cacao: This is a complex chocolate with peaks of tart fruit and cherry top notes. Floral aromatics lead to an astringent lingering sensation with chocolatey endnotes.

Épique 70% Cacao: Deep chocolate flavors linger throughout with bright red fruit and cherry notes. A tart aftertaste lends an astringency that helps carry the peaky endnotes of this bittersweet chocolate into a deep chocolate finish.

Minuit 100% Cacao: A distinct chocolate liquor that delivers flavors of fruit and spices amidst a deep base chocolate; bitterness gives way to a subtle floral sweetness, adding a unique layer of complexity.

#

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.

www.Guittard.com

www.facebook.com/GuittardChocolate

www.twitter.com/GuittardChoco

www.instagram.com/GuittardChocolate

Media Contact: Deborah Kwan, DKPR, Inc.: (415) 948-4370;
dkwan@guittard.com