



10 Guittard Road  
Burlingame, CA 94010

(415) 497-4427  
(800) 468-2462

GUITTARD.COM

## COMPANY FACTS

**Taglines:** Crafting Chocolate in the San Francisco Bay Area Since 1868  
The Chocolate for Experts  
San Francisco's Secret Since 1868  
Five Generations of Chocolate Making

**About:** 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.

**Locations:** 10 Guittard Road, Burlingame, CA 94010  
Tel: 800.468.2462 or 650.697.4427  
\*Manufacturing and packing of retail products, Sales & Marketing, R&D, Micro and Quality Control, all testing of beans/raw materials, and Customer Service

2701 Guittard Way, Fairfield, CA 94534  
Tel: 707.440.4628  
\*Distribution, warehouse, shipping and repacking

Guittard Chocolate Studio  
2809 La Cienega Avenue, Los Angeles, CA 90034  
Contact: Donald Wressell, Tel: 310.558.8896 or  
[dwressell@guittard.com](mailto:dwressell@guittard.com)

\*Under the direction of Guittard Pastry Chef Donald Wressell, the Guittard Chocolate Studio hosts the Guest Chef Series featuring intensive hands-on workshops for professionals with prominent chefs, chocolatiers and bakers.

**Website:** Guittard.com  
**Facebook:** facebook.com/GuittardChocolate  
**Twitter:** twitter.com/GuittardChoco  
**Instagram:** instagram.com/GuittardChocolate

- Principal:** Gary W. Guittard, President and CEO, 1989 – present  
 Jay Q. Guittard, President and CEO, 1988 – 1989  
 Horace A. Guittard, President and CEO, 1950 – 1987  
 Horace C. Guittard, President and CEO, 1899 – 1950  
 Etienne Guittard, President and CEO, 1868 – 1899
- Timeline:** 1868 Guittard Chocolate Company opens in San Francisco on Sansome Street offering coffee, tea and spices in addition to 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 1989 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

#### 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:** Delivering to pastry chefs, artisan 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 innovative artisan techniques—it is the chocolate for experts by experts, from our family to yours.

Certifications: Safe Quality Food (SQF) Level 2 Certification  
AIB and GMP Certification  
Peanut-Free and Gluten-Free Facility  
Source cacao beans that are Rainforest Alliance and Fair Trade Certified  
Founding member of World Cocoa Foundation

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

Awards: *Gary Guittard*  
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 Bornhofft Award, Retail Confectioners International  
2008 Recipient of Fine Chocolate Industry Association Lifetime Achievement Award  
2000-2003 Chocolate Manufacturer's Association for leadership as Chairman

*Guittard Chocolate Company*  
2015 Good Food Awards: Collection Etienne 45% Cacao Milk Chocolate, Soleil d'Automne  
2014 Good Food Awards: Collection Etienne Chocolate Baking Bars 100% Cacao Unsweetened Chocolate  
2011 Chocolate Fest: Best Organic or Fair Trade Offering  
2007 Sofi Silver Finalist: Outstanding Hot Beverage, Grand Cacao  
2004 Best Guilty Pleasure Award, Reader's Digest

## RETAIL BAKING CHOCOLATE AND CHOCOLATE BAR FACTS

### ***COLLECTION ETIENNE***

Made in small batches from the highest-quality cocoa beans in a centuries-old French artisan tradition, Collection Etienne delivers the same premium quality chocolate used by top professional pastry chefs to home bakers.

#### ***New Collection Etienne Organic Baking Wafers***

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

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

#### ***New Collection Etienne Chocolate Bars***

The chocolate eating bars that launched in 2001 are now available in new packaging and 2.65oz format. Fair Trade Certified by FairTradeUSA.org and Non GMO, available in seven new and familiar blends. Using only the finest cacao beans sourced for their quality and sustainability from farms around the world, these seven blends celebrate the true artistry of chocolate making — a time-tested craft we've cultivated since we opened doors on San Francisco's Embarcadero in 1868.

38% Cacao Milk Chocolate, Soleil d'or  
45% Cacao Milk Chocolate, Soleil d'Automne  
64% Cacao Semisweet Chocolate, L'Harmonie  
70% Cacao Bittersweet Chocolate, Épique  
72% Cacao Bittersweet Chocolate, Quetzalcoatl  
85% Cacao Extra Bittersweet Chocolate, Clair de Lune  
91% Cacao Extra Dark Chocolate, Nocturne

#### ***Collection Etienne Baking Chips***

Internationally award-winning chocolate chips for baking or eating; Collection Etienne Baking Chips are a staple in every baker's kitchen.

Real Semisweet  
Milk Maxi  
Super Cookie Chunk  
Extra Dark 63%  
Akoma Fair Trade Bittersweet

## Choc-Au-Lait

### *Collection Etienne 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, All Natural, Soy Free, 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

### *Collection Etienne Cocoa Powders*

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

Cocoa Rouge  
Grand Cacao

## **FLAVORED BAKING CHIPS**

Guittard Chocolate 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

## **RETAIL CONFECTIONS**

### *Nonpareils*

A classic chocolate confection available in bulk and retail packs at select locations.

Dark chocolate with white nonpareils  
Milk chocolate with colored nonpareils  
White chocolate with colored nonpareils

### *Smooth 'n Melty*

A smooth and creamy classic treat, they have no synthetic colors or preservatives and non-hydrogenated oils.

Classic Mints—assorted colors of pink, green and yellow  
Petite Mints—our classic mints gone mini; assorted colors of pink, green and yellow

Christmas Mints—our classic mint flavor in white with red and green nonpareils

*Seasonal*

Holiday-themed chocolate confections available in bulk and retail packs at select retail locations.

Easter Eggs (foil wrapped)  
Ornaments (foil wrapped)

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