10 Guittard Road Burlingame, CA 94010



(650) 697-4427 (800) 468-2462 GUITTARD.COM

Guittard – Defining Vegan for Retail Customers

There are three types of chocolates in general: milk, dark and white chocolates. Milk and white chocolates contain milk ingredients. Dark chocolate, generally formulated without milk ingredient, but processed on shared equipment with milk chocolate, may be suitable for "vegan" diet. While the term 'vegan' is not defined by the FDA or any scientific association, if you are following a vegan diet, the following insights may help your consideration of Guittard's chocolates as part of your dietary preferences:

When it comes to chocolate, there are two main concerns for vegans:

- Cane sugar, unless it is organic, is most often processed using bone char as the filtration media. Bone char is made of animal bones charred under thermal conditions to rid of animal tissue and consists of mainly calcium and active carbon. These compounds are very effective in removal of harmful, odor and discolor matters such as fluoride in drinking water and color body in sugar. This is a common method used for most cane sugar that is used in a variety of consumer items you might find on grocery store shelves. Due to the thermal conditions used, bone char contain no detectable animal protein or DNA. For those not limited by animal origin, dark chocolate formulated with cane sugar may be a suitable choice. For those limited by animal origin, Guittard offers organic baking wafers made with organic cane sugar that does NOT use bone char in processing. Guittard also offers Sante 72% Cacao Dark Chocolate Baking Chips 071818020702 made with Coconut Sugar (from the nectar of coconut trees and not refined with bone char) and unsweetened baking chocolates and cocoa powders (#0299 UPC 071818029903, #7500 UPC 071818750005, #7542 UPC 071818754201) that contain no added cane sugar.
- Dairy ingredients used in milk chocolate bring a different dimension to the natural flavors of cocoa beans, and add a rich, silky texture. However, being animal-sourced, milk chocolates are not generally considered compatible with a vegan diet. Guittard's semisweet, bittersweet, and unsweetened baking chocolates and cocoas are NOT made with milk ingredients, but may be made on equipment that also processes milk chocolates. For milk allergen information by specific products, check the allergen statement that appears on each individual packaging (below the ingredient listing); for items that are made on shared equipment, you will see the statement: "Made on equipment also used to make milk chocolate. Not suitable for individuals with milk allergies."

We hope that with this information, you will be able to make an informed personal decision on enjoying chocolate as part of a vegan diet.

UPC	Item	Sugar	Dairy
071818750005	7500	No cane sugar added	No
071818754201	7542		
071818753006	7530	Cane sugar	No
071818766006	7660	Organic cane sugar	Not an ingredient
071818774001	7740	(no bone char used in	Made on shared
		processing)	equipment also used to



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make milk chocolate. Not suitable for individuals with milk allergies 071818020702 0207 Unrefined coconut sugar Not an ingredient (from the nectar of Made on shared coconut trees, and no equipment also used to bone char used in make milk chocolate. processing) Not suitable for individuals with milk allergies 299 Not an ingredient 071818029903 No cane sugar added 0 71818 71010 8 7101 Made on shared equipment also used to make milk chocolate. Not suitable for individuals with milk allergies 071818020405 204 Not an ingredient Cane sugar 071818021006 210 Made on shared 071818024205 242 equipment also used to 248 make milk chocolate. 071818024809 071818770003 7700 Not suitable for 071818764606 7646 individuals with milk allergies 071818023000 0230 Contain milk Cane sugar 071818023505 0235 071818024007 0240 0295 071818029507 Contains milk 071818738003 7380 Organic cane sugar (no bone char used in processing)