



10 Guittard Road
Burlingame, CA 94010

(650) 697-4427
(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
Passion 150 Years in the Making

About: Guittard Chocolate Company is a San Francisco Bay Area chocolate maker that has been celebrated for crafting world-class couverture chocolate based on traditional French methods for more than 150 years. 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 wellbeing 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
*Manufacturing, Depositing, Distribution, Warehouse and Shipping

Guittard Chocolate Studio
2809 La Cienega Avenue, Los Angeles, CA 90034
Contact: Executive Pastry Chef Donald Wressell
Tel: 310.558.8896 or 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. This space is also used for Guittard and customer research and development.

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
2006: Guittard first to introduce single origin chocolate in US
2007: Gary Guittard develops 'Don't mess with our chocolate' campaign
2016: Guittard launches Cultivate Better™: a platform continues the company's longstanding commitment to protecting the flavor of cacao, collaborating with farming communities, and preserving the craft from seed to bar
2017: All Guittard baking chips Fair Trade Certified
2018: Guittard expands depositing to a second facility in Fairfield, CA
2018: Guittard celebrates 150 years in business, launches Eureka Works 150 Anniversary Bar
2019: Guittard Expands its Flavor Labs in Ghana, Ivory Coast, and Indonesia to Protect High-Quality Cocoa as part of Cultivate Better™ Initiative

Certifications and Select Product Attributes

Fair Trade Certified™
Certified Organic
Safe Quality Food (SQF) Level 2 Certification
AIB and GMP Certification
Tree Nut-Free, Peanut-Free and Gluten-Free Facility
Source cacao beans that are Rainforest Alliance and Fair Trade Certified
Guaranteed Non GMO
RSPO Certified (Roundtable on Sustainable Palm Oil)

Founding member of The World Cocoa Foundation
Founding member of the Fine Chocolate Industry Association (FCIA) and
Heirloom Cacao Preservation Initiative
Members of PMCA, RCI and NCA

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: Collection Etienne, for artisans, by Guittard 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

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

Awards:

Gary Guittard

2019 Honorary Doctorate, Johnson & Wales
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

2019 Good Food Awards: Collection Etienne Eureka Works 150th Anniversary 62% Cacao
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

COLLECTION ETIENNE: 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 premium quality chocolate to both professional pastry chefs and home bakers.

PROFESSIONAL COLLECTION

Collection Etienne Bars and Pouches

Delivering to pastry chefs, artisan chocolatiers, pâtisseries, restaurants, caterers and hotels a premium line of single origin and blended chocolates.

Available in 500 gram bars:

- 38% Kokoleka Milk
- 55% Kokoleka Semisweet
- 62% Eureka Works
- 65% Madagascar Criollo
- 65% Sur de Lago
- 65% Columbian
- 65% Ecuador Nacional
- 70% Complexite
- 91% Nocturne

And 3 kilogram pouches:

- 31% Crème Français
- 38% Soleil d'Or
- 41% Éclipse du Soleil
- 55% La Nuit Noir
- 58% La Première Etoile
- 61% Lever du Soleil
- 64% L'Etoile du Nord
- 72% Coucher du Soleil

RETAIL COLLECTION

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 chefs and 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

Collection Etienne Chocolate Bars

Fair Trade Certified by FairTradeUSA.org and Non GMO, the chocolate eating bars 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
64% Cacao Semisweet Chocolate, L'Harmonie
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 Non-GMO and Fair Trade Certified, and serve as a staple in every baker's kitchen.

31% Milk Maxi
46% Real Semisweet
48% Super Cookie Chunk
55% Certified Organic Akoma Fair Trade Bittersweet
63% Extra Dark
Choc-Au-Lait Vanilla Milk

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 baking chips 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

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