

BLENDINGS 25# carton & 4/3K bags*

- 3310* Creme Francaise - 31% Cacao White Chocolate
- 3350 Soie Blanche - 35% Cacao White Chocolate
- 3380* Soleil D'Or 38% Cacao Milk Chocolate
- 3410 Eclipse du Soleil - 41% Cacao Milk Chocolate
- 3550* La Nuit Noire - 55% Cacao Semisweet Chocolate
- 3580 La Premiere Etoile - 58% Cacao Semisweet Chocolate
- 3610* Lever du Soleil - 61% Cacao Semisweet Chocolate
- 3640 L'Etoile du Nord - 64% Cacao Semisweet Chocolate
- 3720* Coucher du Soleil - 72% Cacao Bittersweet Chocolate

ORGANIC, VEGAN, DAIRY FREE & KOSHER PAREVE 25# carton

MADE WITH ORGANIC BEANS AND ORGANIC COCOA BUTTER. CERTIFIED BY VEGAN.ORG

- 5222 900ct Chip - 55% Cacao Semisweet Chocolate
- 5242 4000ct Chip - 55% Cacao Semisweet Chocolate

ORGANIC 25# carton

MADE WITH ORGANIC BEANS AND ORGANIC COCOA BUTTER,

- 5380 38% Cacao Milk Chocolate
- 5660 66% Cacao Bittersweet Chocolate
- 5740 74% Cacao Bittersweet Chocolate

SINGLE ORIGINS & ESTATES

- 4380 Kokoleka Hawaiian - 38% Cacao Milk Chocolate, 11# box
- 4550 Kololeka Hawaiian - 55% Cacao Semisweet Chocolate, 11# box
- 4658 Madagascar - 64% Cacao Bittersweet Chocolate, 25# carton

CACAO POWDER 2 tubs/carton

- 3023 Cacao Rouge - 22-24% Fat Cocoa Powder

CULTIVATE BETTER COCOA

DRIVING POSITIVE CHANGE THROUGH SUPPLY-CHAIN INNOVATION

As part of our ongoing commitment to sustainability, we launched a new partner program that allows for greater traceability at the farm level. Cultivate Better Cocoa (CBC) is a premium-based program designed to drive impact at the supply chain through collaboration and benefiting the farmers and communities we work with.

Learn more about the program at guittard.com/cultivate-better or contact your local Guittard sales rep to learn more.