



PROFESSIONAL PRODUCTS PORTFOLIO
2024 / 2025

THE HISTORY OF GHIRARDELLI
THE GHIRARDELLI DIFFERENCE
SUSTAINABILITY
QUALITY OF INGREDIENTS
THE GHIRARDELLI-CIA PARTNERSHIP
"MADE WITH GHIRARDELLI" PROGRAM

- SAUCES
- FRAPPÉ MIXES
- HOT COCOA MIXES
- SWEET GROUND POWDERS
- COCOA POWDERS
- CHOCOLATE COLLECTION
 - DARK CHOCOLATE
 - SEMI-SWEET CHOCOLATE
 - MILK CHOCOLATE
- CONFECTIONARY COLLECTION
 - COATING WAFERS
 - CLASSIC WHITE CHIPS
- PRODUCT APPLICATIONS
- PRODUCT LIST





*IRI syndicated data Total US - Multi Outlet
Latest 52 Weeks Ending 05-16-2021

A RICH HERITAGE

- Founded in 1852 by a master chocolatier from Italy, Domingo Ghirardelli
- Formerly located in San Francisco's Ghirardelli Square, a national historical landmark and a major tourist destination for people around the world, global headquarters is located across the San Francisco Bay in San Leandro
- Recognized as America's longest continuously operating chocolate manufacturer

AMERICA'S #1 PREMIUM CHOCOLATE COMPANY*

- Uniquely positioned across all channels of business (Professional, Confections, Baking, Shops)

OUR VISION

Ghirardelli Makes Life a Bite Better!

PROFESSIONAL



CONFECTIONS



BAKING



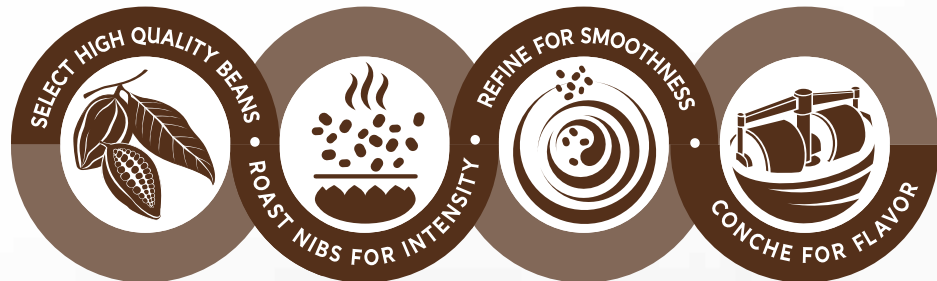
SHOPS



DISCOVER THE GHIRARDELLI DIFFERENCE

Ghirardelli is America's longest continuously operating chocolate manufacturer and controls the entire chocolate-making process from cocoa bean to finished product. This allows us to deliver the signature intense taste and smooth-melting chocolate you've come to know and love while giving us the opportunity to explore unique flavors and varieties that surprise and delight you.

DISCOVER THE GHIRARDELLI DIFFERENCE®



OUR COMMITMENT TO ULTIMATE QUALITY



SELECT HIGH QUALITY BEANS

Over 170 years, we've treated every batch as an opportunity to bring you our signature intense, smooth-melting chocolate. That's why we take care to select top-quality beans from around the world and subject them to rigorous proprietary testing.

After the beans have been selected and fermented, they're left to dry in nature, starting the journey to become chocolate in the warm rays of the sun. It's a bright start to ensuring the quality that people have known and loved for generations.



NIB ROASTING FOR INTENSITY

We only roast the heart of the cacao bean, called the nib, rather than the whole bean. By going straight to the pure heart of the bean, we're able to produce a more consistent, intense chocolate flavor.



REFINE FOR SMOOTHNESS

We believe the delight is in the details. That's why we refine the sweetened chocolate to a particle size of just 19 microns, ensuring a creamy texture and velvety melting sensation.



CONCHING FOR FLAVOR

In chocolate, we know it is all about the flavor, so we conch our refined chocolate for hours to reduce moisture and drive off any bitter notes. This process also allows for each particle of chocolate to be coated with a layer of cocoa butter, resulting in a smoother, more intense chocolate flavor.



WATCH
Ghirardelli
Chocolate School

SUSTAINABILITY



LINDT & SPRÜNGLI FARMING PROGRAM

As a subsidiary of Lindt & Sprüngli, Ghirardelli has been supporting cocoa bean sustainability and traceability in our supply chain through the Lindt & Sprüngli Farming Program since 2008.

The goal of the Farming Program:

- Create resilient livelihoods for today's and future cocoa farmers and their families
- Increase productivity of farms
- Preserve biodiversity and natural ecosystems
- Improve infrastructure in communities

By the end of 2020, we achieved a major milestone: 100% of our chocolate's cocoa beans are traceable back to the farmers and externally verified.



2008

Start of the Farming Program in Ghana, with focus on traceability and community development

2012

Extension of the Farming Program to cover four pillars: traceability, training, community support, and verification

2020

Interim goal reached: 100% of our chocolate's cocoa beans are traceable back to the farmers and externally verified

2023

More than 131,000 farmers participate in the Farming Program and benefit from its services



Learn more about our sustainability program

QUALITY OF INGREDIENTS

From sauces to powders to chips, we have reformulated Ghirardelli products with only quality ingredients. In addition to simpler labels, our products have:

- No artificial flavors or colors
- No preservatives*
- Same taste and functionality that customers love

We are proud of the tremendous work over the last five years to simplify our ingredients and are excited for customers to experience the premium quality of Ghirardelli products.

*Only exception: Sweet Ground Sauce



HELPING TO TRAIN THE CHEFS OF TOMORROW

THE GHIRARDELLI-CIA PARTNERSHIP

Ghirardelli is a proud partner of The Culinary Institute of America (CIA), and Ghirardelli products are used at CIA teaching campuses across the United States.

In 2014, Ghirardelli joined with The Culinary Institute of America to open the **Ghirardelli Chocolate Discovery Center**, located at the CIA's Greystone campus in St. Helena, California. Here, CIA students learn the science of chocolate and explore how quality chocolate can be used in baking, pastry, beverages, and culinary settings.

Ghirardelli has extended its support in 2024 with the new Bakery Café by Ghirardelli, located next to the Discovery Center. This café serves as a hands-on learning environment for Baking & Pastry associate degree students, who will operate the café in their final semester at the CIA utilizing their accumulated skills. The café will feature "Made by Ghirardelli" desserts, Ghirardelli chocolate drinks and sauces, as well as seasonal sandwiches, salads, baked goods, sides, and various hand-crafted beverages, all created and served by student bakers.

Through this expanded partnership, Ghirardelli and the CIA continue to support the education and professional growth of future culinary leaders.

GHIRARDELLI
CHOCOLATE
DISCOVERY CENTER

THE
BAKERY
CAFÉ
by
GHIRARDELLI



Culinary Institute
of America

GHIRARDELLI IS A **PROUD PARTNER** of **THE CULINARY INSTITUTE OF AMERICA**, sponsoring the **CHOCOLATE DISCOVERY CENTER** at the iconic CIA Greystone Campus in Napa Valley.



DRIVE BEVERAGE & DESSERT SUCCESS WITH GHIRARDELLI®

DRIVE SALES GROWTH by enhancing the taste and appeal of your desserts and drinks with premium Ghirardelli ingredients. A recent Technomic study* found that restaurants who use Ghirardelli have consumers that are more likely to **go to the restaurant more often (72%)** and **recommend it (71%)**.

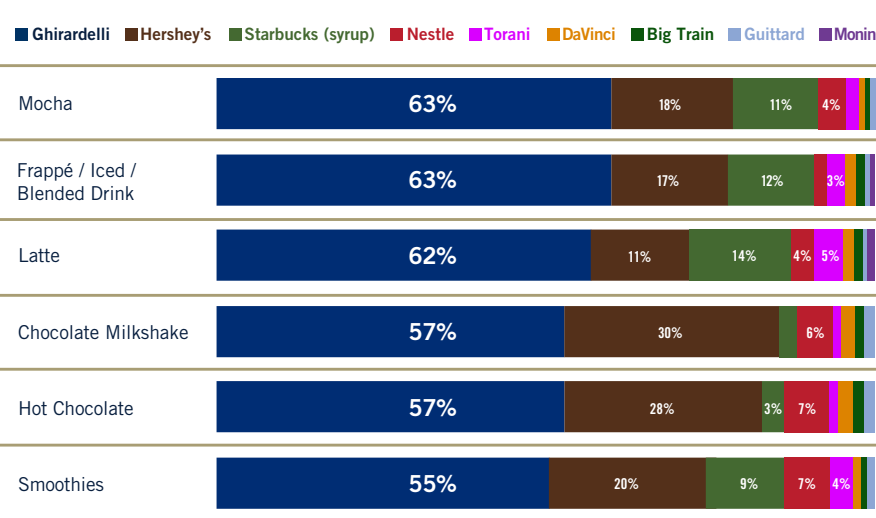


HIGHER-QUALITY PERCEPTION
Ghirardelli impact on operator brand image

79% of consumers strongly agree that restaurants who use Ghirardelli have higher-quality products.

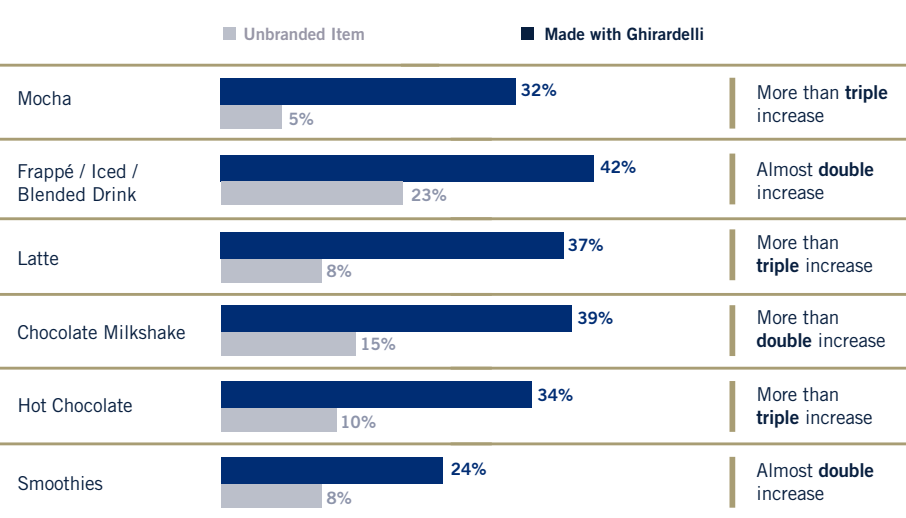
GHIRARDELLI IS YOUR CUSTOMERS' PREFERRED BEVERAGE BRAND

Most preferred beverage brand to order



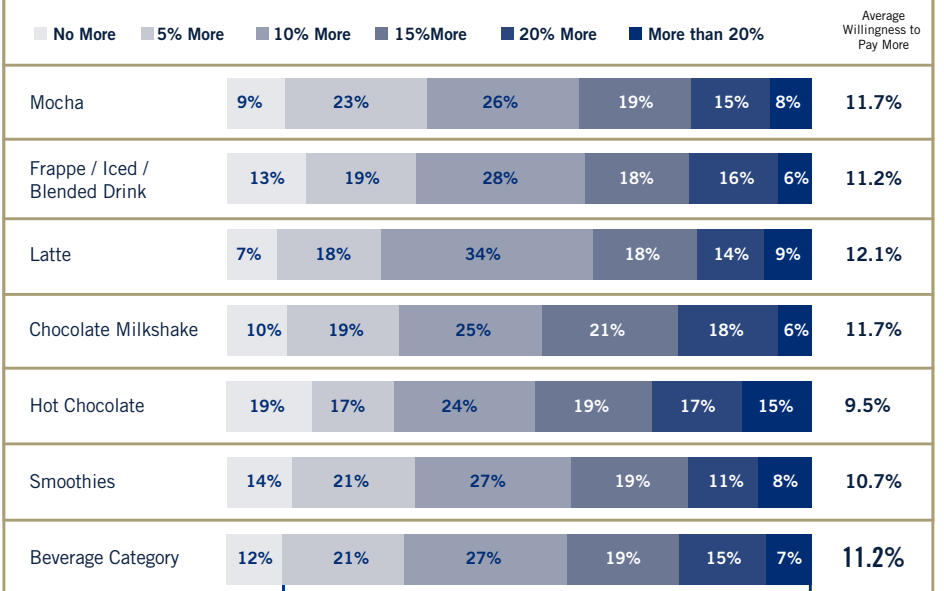
GHIRARDELLI BRANDED BEVERAGES INCREASE POTENTIAL SALES

Purchase preference increases significantly vs equally priced unbranded item



CONSUMERS WILL PAY MORE FOR BEVERAGES MADE WITH GHIRARDELLI

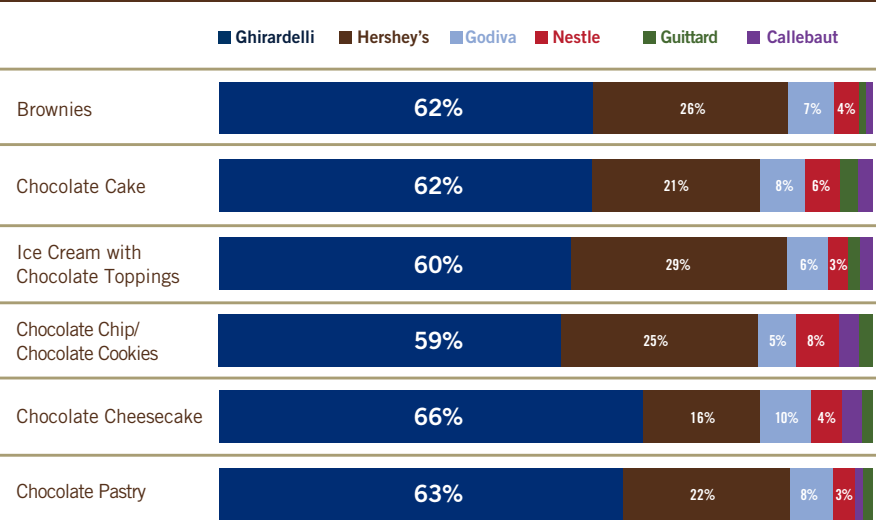
Increased percentage consumers would pay



88% OF CONSUMERS ARE WILLING TO PAY MORE

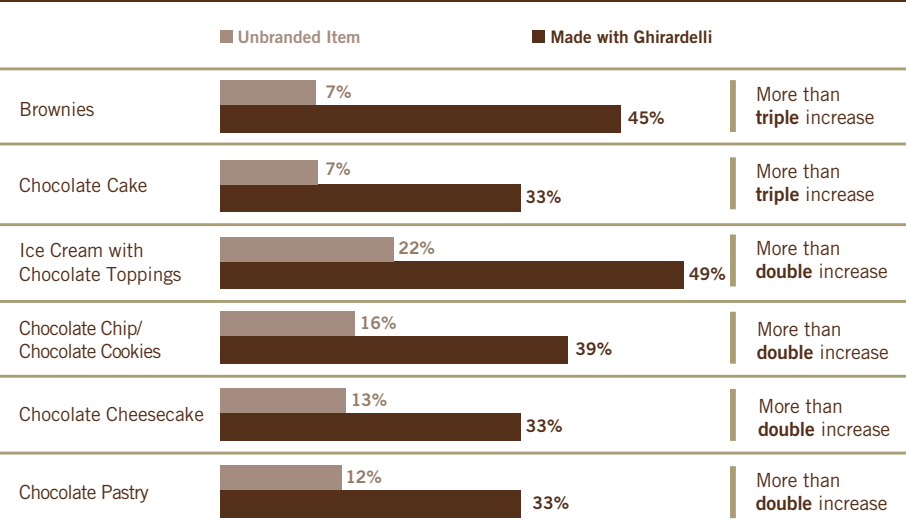
GHIRARDELLI IS YOUR CUSTOMERS' PREFERRED DESSERT BRAND

Most preferred dessert brand to order



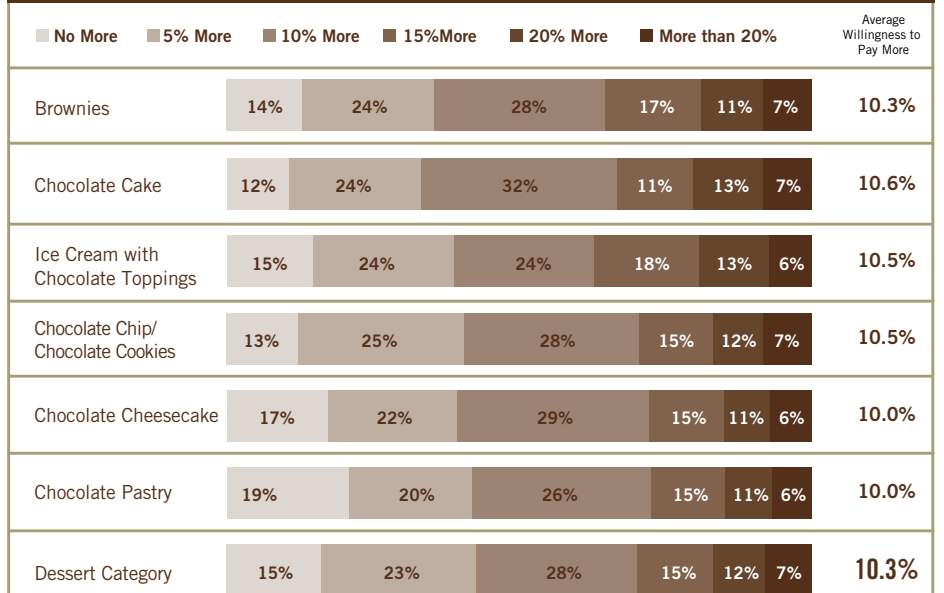
GHIRARDELLI BRANDED DESSERTS INCREASE POTENTIAL SALES

Purchase preference increases significantly vs equally priced unbranded item



CONSUMERS WILL PAY MORE FOR DESSERTS MADE WITH GHIRARDELLI

Increased percentage consumers would pay



85% OF CONSUMERS ARE WILLING TO PAY MORE

Technomic Ghirardelli Brand Equity Research, 2024
* % of respondents under 35 who consented with the statement above

PUT THE POWER OF THE GHIRARDELLI BRAND TO WORK WITH THE MADE WITH GHIRARDELLI PROGRAM

- Drive sales growth by enhancing the appeal and taste of your menu offerings with premium Ghirardelli ingredients
- Use the “Made With Ghirardelli” logo on menu, signage, packaging, and ads to promote Ghirardelli-approved items

PROGRAM SUMMARY

- Signed agreement is required
- Competitive ingredients not permitted
- Bakery creations should contain a minimum of 20%+ Ghirardelli ingredients by weight, 25% for most brownies and cookies
- Ghirardelli must approve all items and marketing materials
- Items can be promoted as “Made With Ghirardelli” using an approved logo
- The trademark registration symbol ® must follow the word “Ghirardelli” in any written or visual representation
- Contact your Ghirardelli sales representative for more details



PRODUCTS

16

BLACK LABEL MOCHA

- 3 pumps GHIRARDELLI BLACK LABEL CHOCOLATE SAUCE
- 1-2 shots ESPRESSO
- 8 fl. oz. STEAMED MILK
- 1 dollop WHIPPED CREAM (optional)
- 1/2 tsp. drizzle GHIRARDELLI BLACK LABEL CHOCOLATE SAUCE

VANILLA COLD BREW

- 1 fl. oz. GHIRARDELLI VANILLA SAUCE
- 5 fl. oz. MILK
- 6 fl. oz. COLD BREW
- COLD BREW ICE CUBES (make ahead)

91% OF CONSUMERS ARE WILLING TO PAY MORE FOR A MOCHA MADE WITH GHIRARDELLI VS UNBRANDED.

Technomic Brand Equity Research, 2024

PREMIUM SAUCES

Rich and decadent sauces made with premium ingredients such as chocolate, caramel, cocoa and cocoa butter

All Sauces:

- Non-BE
- No artificial flavors or colors

Ideal for:

- Mochas
- Lattes
- Espessos
- Milkshakes
- Smoothies
- Frappés
- Desserts



SQUEEZE BOTTLES are perfect for topping and decorating beverages and desserts



BLACK LABEL CHOCOLATE
#61282
PLANT BASED VEGAN



CARAMEL
#41748



WHITE CHOCOLATE FLAVORED
#41264



SEA SALT CARAMEL
#41751

PUMP BOTTLES provide convenience and accurate dosage for beverage preparations



BLACK LABEL CHOCOLATE
#62057
PLANT BASED VEGAN



CARAMEL
#41749



WHITE CHOCOLATE FLAVORED
#41265



SWEET GROUND CHOCOLATE & COCOA
#41267
PLANT BASED VEGAN



SEA SALT CARAMEL
#41752



VANILLA
#62207

POUCHES are suitable for use with Maximo dispensers



BLACK LABEL CHOCOLATE

#62096



CARAMEL

#41750

WHITE CHOCOLATE FLAVORED

#41266

SWEET GROUND CHOCOLATE & COCOA

#41268



MAXIMO PROGRAM

- Our lowest cost-per-ounce sauce format
- Easy to empty completely
- Convenient and simple to use
- Compact design saves valuable storage space

LESS WASTE

REUSABLE PUMPS AND BOTTLES PAIR WITH OUR SAUCE POUCHES

MORE PROFIT

PRECISE PORTION CONTROL
98% PRODUCT EVACUATION



POUCHES LEAVE 97% LESS PACKAGING WASTE THAN BOTTLES



Contact your Ghirardelli sales representative to learn more about how you can implement the Maximo program in your operation.



85% OF CONSUMERS EXPECT A MILKSHAKE MADE WITH GHIRARDELLI TO TASTE BETTER THAN ALTERNATIVES.

FRAPPÉ MIXES

Make delicious FRAPPÉS, SMOOTHIES, AND MILKSHAKES with Ghirardelli Frappé Mixes. The choice of market leaders.

All Frappé Mixes:

- Non-GMO
- No artificial flavors, colors or preservatives
- Deliver rich and creamy flavor
- Maintain their integrity after blending
- Easy to make with water, milk, juice or coffee



DRESS UP YOUR FRAPPE WITH **GHIRARDELLI CHIPS AND SAUCES**



CHOCOLATE FLAVORED FRAPPÉ MIX
6/3.12LB. CAN #66200 • 10LB. BOX #66202
A rich, chocolate-flavored base perfect as is or mixed with espresso or coffee



CLASSIC WHITE FRAPPÉ MIX
6/3.12LB. CAN #66201, 10LB. BOX #66203
A velvety base that pairs perfectly with espresso, fruit, or other flavorings



FROZEN HOT COCOA FRAPPÉ MIX
6/3.12LB. CAN #66213
The creamy, classic taste of hot cocoa made specially for cold drinks



VANILLA FLAVORED FRAPPÉ MIX
6/3LB. CAN #62105
A rich base crafted with real Madagascar bourbon vanilla to create indulgent beverages with smooth, even consistency



MOCHA FRAPPÉ MIX
6/3.12LB. CAN #66211
A well-balanced chocolate flavor with real Colombian coffee



WHITE MOCHA FRAPPÉ MIX
6/3.12LB. CAN #66209
A creamy, indulgent Ghirardelli flavor blended with real Colombian coffee

92% OF CONSUMERS STRONGLY AGREE THAT A FRAPPE OR MILKSHAKE MADE WITH GHIRARDELLI IS PREMIUM.

Flavorful
MADE PERSONAL.

Serve an exquisitely intimate experience with the full-bodied flavor and rich aroma of Ghirardelli Premium Hot Cocoa — the perfect way to **MIX UP THE HOLIDAYS.**



GHIRARDELLI IS THE #1 CONSUMER PREFERRED HOT CHOCOLATE BRAND.

Technomic Brand Equity Research, 2024

HOT COCOA MIXES

Crafted with select ingredients, premium Dutched cocoa, and real milk powder for unmatched quality, flavor and aroma

All Hot Cocoa Mixes:

- Non-GMO
- No artificial flavors, colors or preservatives
- Easy to prepare

Ideal for:

- Restaurants
- Airlines & Cruise Ships
- Hotels
- Convenience Stores
- Coffee Shops
- Office Coffee Services
- Gift Packers



Mochas made easy. Replace water with hot coffee or add a shot of espresso to mixed hot chocolate.



PREMIUM HOT COCOA POUCHES
water-soluble
4/2LB. POUCH #62012



PREMIUM HOT COCOA PACKETS
water-soluble
6/15CT./1.5OZ. PACKET #62083



DOUBLE CHOCOLATE HOT COCOA PACKETS
milk or dairy substitute-soluble
250/0.85OZ. PACKET #62081



Delight IN THE DARK.

Create intensely indulgent drinks and rich, dark chocolate baked goods with **Ghirardelli DARK CHOCOLATE & COCOA Sweet Ground Powder.**

ULTIMATE DARK MOCHA

- 3 Tbsp. GHIRARDELLI DARK CHOCOLATE & COCOA SWEET GROUND POWDER
- SINGLE or DOUBLE SHOT ESPRESSO
- 8 fl. oz. STEAMED MILK
- 1 dollop WHIPPED CREAM (optional)



SWEET GROUND POWDERS

Ghirardelli Sweet Ground Powders are the gold standard for making exceptional mochas and baked goods.

All Sweet Ground Powders:

- Non-GMO
- No artificial flavors, colors or preservatives

Ideal for:

- Specialty coffee drinks
- Hot Chocolate
- Baked Goods

**84% OF CONSUMERS
EXPECT DESSERTS
MADE WITH GHIRARDELLI
TO TASTE BETTER
THAN ALTERNATIVES.**

Technomic Brand Equity Research, 2024



DARK CHOCOLATE & COCOA SWEET GROUND POWDER

6/3LB CAN #40975 • 25LB. BOX #40974

Delivers indulgent flavor and deep color for amazing dark mochas, hot chocolate, and creative desserts



CHOCOLATE & COCOA SWEET GROUND POWDER

6/3LB. CAN #62023 • 10LB. BOX #62030
30LB. BOX #62028

The classic ingredient for an incredible mocha or batch of brownies



WHITE CHOCOLATE FLAVORED SWEET GROUND POWDER

6/3.12LB. CAN #62038 • 10LB. BOX #62029
25LB. BOX #62031

Recognized throughout the specialty coffee industry as the standard for creating the perfect white mocha

**TRIPLE YOUR POTENTIAL MOCHA
SALES WITH A "MADE WITH
GHIRARDELLI" MOCHA.**

Technomic Ghirardelli Brand Equity Research, 2024



COCOA POWDERS

Choose the perfect Ghirardelli Cocoa Powder for your chocolate application from an array of colors and flavors. Boost cocoa visual and flavor profiles and create anything from light and fluffy to decadent and rich desserts.

All Cocoa Powders:

- Non-GMO
- 100% cacao
- No artificial flavors, colors or preservatives

Ideal for:

- Pastries
- Desserts
- Cakes & Muffins
- Hot Beverages
- Gelato
- Ice Cream Bases
- Frozen Beverages



MAJESTIC

Dutch Process, 20–22% Cocoa Butter

6/2LB. CAN #62100 • 25LB. BOX #69096
50LB. BAG #69097

Delivers a balanced but bold chocolate taste as well as a beautifully deep, dark hue to baked goods, beverages and confections. Smoother, more fat and less alkalinized taste.



SUNRISE

Dutch Process, 15–17% Cocoa Butter

25LB. BOX #69069 • 50LB. BAG #69075

This Dutched cocoa powder brings a rich European, bittersweet flavor and a lovely reddish hue to deep, dark baked goods and desserts with rich cocoa notes.



SUPERIOR

Dutch Process, 10–12% Cocoa Butter

25LB. BOX #69072 • 50LB. BAG #69034

Dutched, rich, full-bodied and well-rounded, this cocoa powder is ideal for indulgent gelato, frozen yogurt, ice cream bases, and fluffy cakes and muffins.



MERRITAS

Natural, 10–12% Cocoa Butter

50LB. BAG #41728

Non-alkalinized cocoa powder with incredible aroma and intense chocolate flavor. Excellent for baking (cake mixes, brownies, icings), ice cream, and confectionery.

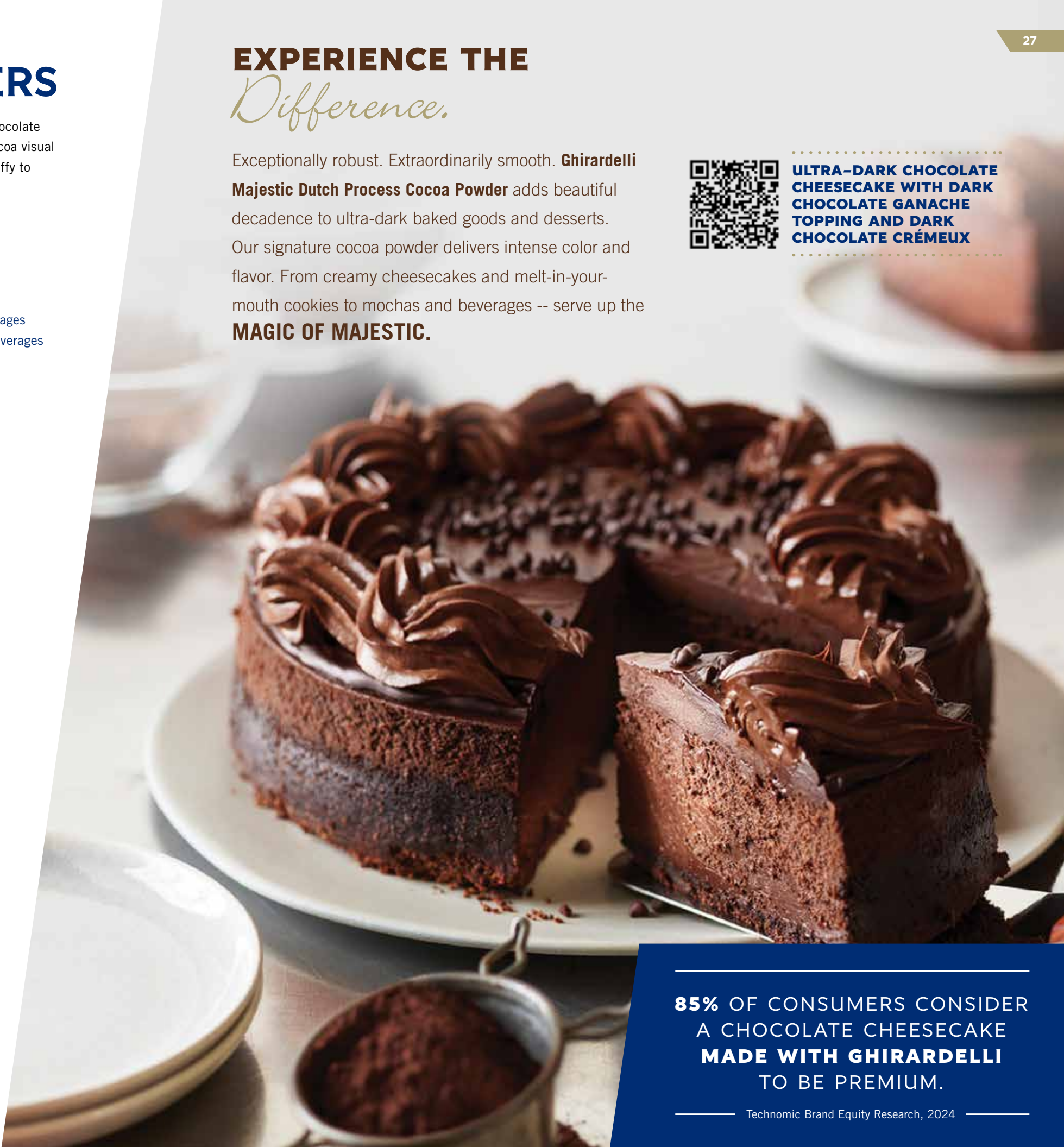
EXPERIENCE THE

Difference.

Exceptionally robust. Extraordinarily smooth. **Ghirardelli Majestic Dutch Process Cocoa Powder** adds beautiful decadence to ultra-dark baked goods and desserts. Our signature cocoa powder delivers intense color and flavor. From creamy cheesecakes and melt-in-your-mouth cookies to mochas and beverages -- serve up the **MAGIC OF MAJESTIC.**



ULTRA-DARK CHOCOLATE CHEESECAKE WITH DARK CHOCOLATE GANACHE TOPPING AND DARK CHOCOLATE CRÉMEUX



85% OF CONSUMERS CONSIDER A CHOCOLATE CHEESECAKE MADE WITH GHIRARDELLI TO BE PREMIUM.

CHOCOLATE COLLECTION

Consumers and chefs have trusted the quality and flavor of America's longest continuously operating chocolate manufacturer. Many large bakery operations around the country use Ghirardelli Chips to elevate their creations. All our chocolate chips and wafers are made from select cocoa beans that meet Ghirardelli's strict quality criteria.

All Chocolate Chips and Wafers:

- Non-GMO
- No artificial flavors, colors or preservatives

Convenient: Smaller bags are easy to pour and store.

Accessible: Flexible offerings let you mix and match different chocolate varieties.

Versatile: Couverture chocolate formats are perfect for flavoring, coating, molding and glazing; non-couverture chips hold up well when baked.



PREMIUM CHOCOLATE 5LB. BAGS

DARK CHOCOLATE chips and wafers



72% CACAO CHOCOLATE CHIPS

650 COUNT • 2/5LB. BAG #41723
A dark couverture chocolate for intense dark chocolate applications including baked goods, confections, and desserts. Perfect for non-dairy recipes.



60% CACAO CHOCOLATE CHIPS

500 COUNT • 2/5LB. BAG #41722
35LB. BOX #42319
A versatile couverture chocolate with a creamy, smooth melt. Excellent for molding, enrobing, and panning.



52% CACAO CHOCOLATE CHIPS

500 COUNT • 35LB. BOX #42247
A versatile dark chocolate that brings a balanced chocolate flavor to a range of desserts. Perfect for non-dairy applications.



DARK CHOCOLATE BARISTA MINI CHIPS

10,000 COUNT • 2/5LB. BAG #41721
35LB. BOX #42321
Miniature chocolate chips that bring powerful chocolate flavor to dessert and beverage applications. Excellent topping for ice cream and beverages.



QUEEN DARK CHOCOLATE WAFERS

120 COUNT • 2/5LB. BAG #41963
35LB. BOX #42317
A versatile dark chocolate great for baking, pastry, and confectionary applications. Excellent for ganache, as well as molding and enrobing.



100% CACAO UNSWEETENED CHOCOLATE WAFERS

250 COUNT • 2/5LB. BAG #41724
35LB. BOX #42320
Rich chocolate liquor that boosts cacao impact in baking, pastry, confectionary, and ice cream applications.



MOLTEN CHOCOLATE RASPBERRY MERLOT TART



MORE THAN **TRIPLE** POTENTIAL SALES INCREASE BY USING **GHIRARDELLI** CHOCOLATE IN YOUR DESSERT.



TRIPLE CHOCOLATE HAZELNUT BAR

PREMIUM CHOCOLATE DESSERT RECIPES

Developed exclusively for Ghirardelli by the Culinary Institute of America



S'MORES TART

SEMI-SWEET CHOCOLATE chips



SEMI-SWEET CHOCOLATE CHIPS
1,000 COUNT • 2/5LB. BAG #42059 35LB. BOX #42246

Our best-selling chocolate chips with rich flavor and hints of brownie and vanilla notes. Excellent as an inclusion and great for ganache.



SEMI-SWEET CHOCOLATE CHIPS
2,000 COUNT • 35LB. BOX #42322

Half the size of the 1,000 Count, the 2,000 Count Chips provide better dispersion in smaller cookies and desserts, so there's chocolate in every bite.



SEMI-SWEET CHOCOLATE CHIPS
4,000 COUNT • 35LB. BOX #42245

Our smallest Semi-Sweet Chocolate Chips are perfect for toppings or inclusions in dessert and beverage applications.

MILK CHOCOLATE chips and wafers



MILK CHOCOLATE CHIPS

800 COUNT • 2/5LB. BAG #42058
35LB. BOX #42244

A rich milk chocolate that brings sweet caramel notes to baked goods, especially as an inclusion in cookies and blondies.



STANFORD MILK CHOCOLATE WAFERS

120 COUNT • 2/5LB. BAG #42057
35LB. BOX #42318

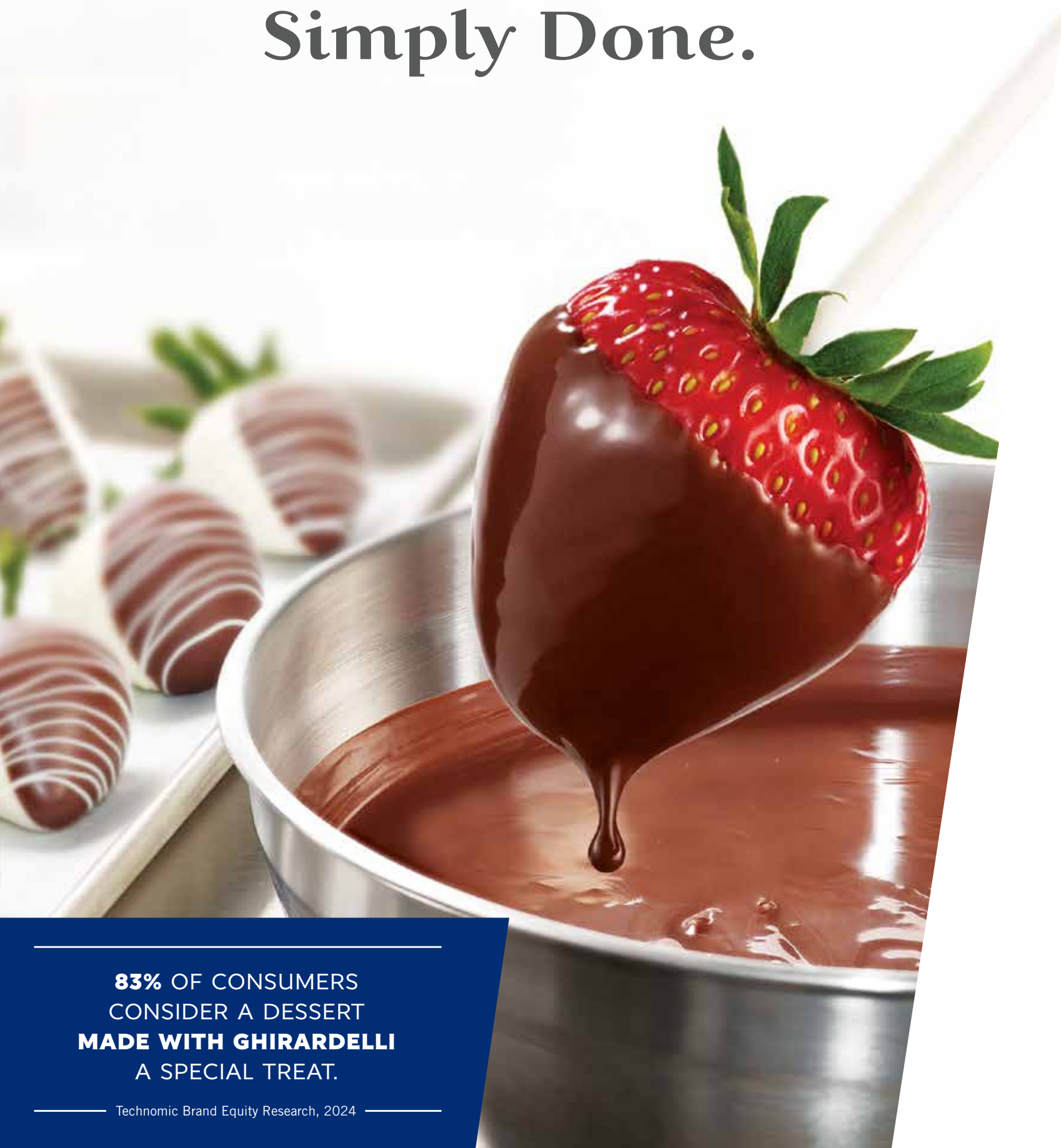
A versatile couverture milk chocolate with hints of butter and caramel notes. Great for a variety of chocolate applications.

87% OF CONSUMERS ARE WILLING TO PAY MORE FOR CHOCOLATE CHIP COOKIES MADE WITH GHIRARDELLI VS UNBRANDED

Technomic Brand Equity Research, 2024



Simply Delicious, Simply Done.



CONFECTIONARY COLLECTION

Simplify dessert production with Ghirardelli Premium Coating Wafers. Consistent, efficient, and versatile, these compound wafers melt smoothly for easy dipping, drizzling, or enrobing—no tempering required.

For the perfect inclusion or topping for desserts and beverages, choose Ghirardelli Classic White Chips.



NEW!
RESEALABLE
5LB. BAGS

All chips and wafers:

- Non-GMO
- No artificial flavors, colors or preservatives

COATING WAFERS



WHITE COATING WAFERS

200 COUNT • 2/5LB. BAG #10002637
Well-balanced, creamy, and sweet with a classic ivory hue.



DARK COATING WAFERS

200 COUNT • 2/5LB. BAG #10002636
Mellow cocoa flavor with notes of fudge and a rich, medium-brown hue.

Ideal for Melted Applications:

- Dipped fruits and pretzels
- Dessert and beverage decorations
- Coated nuts and treats



CLASSIC WHITE chips



CLASSIC WHITE BARISTA MINI CHIPS

10,000 COUNT • 10LB. BOX #40005
Miniature chips that bring a creamy texture and sweet flavor as a topping for dessert and beverage applications.



CLASSIC WHITE CHIPS

1,000 COUNT • 10LB. BOX #64104
25LB. BOX #63076
Sweet, creamy, subtle, vanilla-flavored confectionery chips. Perfect when paired with fruit.

Ideal for Inclusions and Toppings:

- Cookies
- Blondies
- Frozen Beverages



83% OF CONSUMERS
CONSIDER A DESSERT
MADE WITH GHIRARDELLI
A SPECIAL TREAT.

APPLICATION GUIDE



Recommended applications to support premium foodservice and specialty coffee establishments

● Product suited for application

⦿ Liquor addition, great for increasing cacao percentage and chocolate intensity

		BEVERAGES			FROZEN YOGURT & ICE CREAM		BAKERY			PLATED DESSERTS		CONFECTIONARY	
		Mochas Lattes Hot Chocolate Bases <i>(steamed with milk)</i>	Iced & Frozen Drinks <i>(base & inclusions)</i>	Beverage Decorations <i>(toppings)</i>	Ice Cream <i>(base & inclusions)</i>	Decorations Mix-ins	Cakes Cookies Brownies <i>(blended into base)</i>	Cookies Cakes Muffins <i>(inclusions)</i>	Decorations <i>(toppings)</i>	Fondue Ganache Sauce <i>(topping/dipping)</i>	Mousse Ganache Souffle <i>(blended into base)</i>	Bonbons Bark Truffles <i>(tempered, melted)</i>	Coated Nuts Fruits Pretzels <i>(enrobing, topping)</i>
PRODUCT CATEGORY	SELECTION												
Sauces	Chocolate Sweet Ground Chocolate & Cocoa White Chocolate Flavored Caramel Sea Salt Caramel Vanilla	●	●	●	●	●			●	●	●		
Frappé Mixes	Chocolate Flavored Classic White Frozen Hot Cocoa Vanilla Mocha White Mocha	●	●	●									
Hot Cocoa Mixes	Premium Hot Cocoa Double Chocolate Hot Chocolate	●	●	●									
Sweet Ground Powders	Dark Chocolate & Cocoa Chocolate & Cocoa White Chocolate Flavored	●	●	●	●		●		●		●		
Cocoa Powders	Majestic (20–22% cocoa butter) Sunrise (15–17% cocoa butter) Superior (10–12% cocoa butter) Merritas (10-12% cocoa butter)	●	●	●	●		●		●		●	●	
Chocolate Liquor	100% Cacao Unsweetened Chocolate Wafers				●		●			●	●	●	●
Chocolate Chips	Dark Chocolate Barista 10,000 count	●	●	●	●	●		●	●				●
	72% Dark Chocolate 650 count	●		●	●		●	●	●	●	●	●	●
	60% Cacao Dark Chocolate 500 count			●	●		●	●	●	●	●	●	●
	52% Dark Chocolate 500 count						●	●	●	●	●		
	Semi-Sweet Chocolate 1,000 count Semi-Sweet Chocolate 2,000 count Semi-Sweet Chocolate 4,000 count		●	●		●		●	●		●		
Milk Chocolate 800 count							●	●					
Chocolate Wafers	Queen Dark Chocolate 120 count Stanford Milk Chocolate 120 count	●					●	●		●	●	●	●
Confectionary Chips	Classic White Barista 10,000 count		●	●		●		●	●				●
	Classic White 1,000 count							●	●				
Coating Wafers	Dark 200 count White 200 count							●	●		●	●	



PROFESSIONAL PRODUCT LIST

PRODUCT CODE	OUTER CASE CODE	SHELF LIFE months	PACK SIZE (qty.) weight	ITEM NAME & DESCRIPTION	GROSS WEIGHT lbs.	CASES / PALLET
SAUCES						
CHOCOLATE SAUCES						
61282	10747599612821	12	12/16oz.	Black Label Chocolate Sauce Squeeze Bottle	13.6	115
62057	10747599620574	12	6/87.3oz.	Black Label Chocolate Sauce Pump Bottle	35.3	40
62096	10747599620963	12	6/87.3oz.	Black Label Chocolate Sauce Pouch	34.8	54
41267	10747599412674	12	6/85.9oz.	Sweet Ground Chocolate & Cocoa Sauce Pump Bottle	34.7	40
41268	10747599412681	12	6/85.9oz.	Sweet Ground Chocolate & Cocoa Sauce Pouch	34.3	54
WHITE CHOCOLATE SAUCES						
41264	10747599412643	12	12/16oz.	White Chocolate Flavored Sauce Squeeze Bottle	13.6	115
41265	10747599412650	12	6/87.3oz.	White Chocolate Flavored Sauce Pump Bottle	35.3	40
41266	10747599412667	12	6/87.3oz.	White Chocolate Flavored Sauce Pouch	34.8	54
CARAMEL SAUCES						
41748	10747599417488	12	12/16oz.	Caramel Sauce Squeeze Bottle	13.6	115
41749	10747599417495	12	6/87.3oz.	Caramel Sauce Pump Bottle	35.3	40
41750	10747599417501	12	6/87.3oz.	Caramel Sauce Pouch	34.8	54
41751	10747599417518	12	12/16oz.	Sea Salt Caramel Sauce Squeeze Bottle	13.6	115
41752	10747599417525	12	6/87.3oz.	Sea Salt Caramel Sauce Pump Bottle	35.3	40
VANILLA SAUCE						
62207	10747599622073	12	6/87.3oz.	Vanilla Sauce Pump Bottle	35.3	40
SAUCE PUMP BOTTLE ACCESSORIES						
99212	10747599992121	-	6/pk.	Blue/White Pump Bottle Pumps - 6ct. Bulk Individually Wrapped	2.0	99
99296	10747599992961	-	1 ea.	2-Tier Pump Bottle Sauce Rack	4.6	144
99184	10747599991841	-	1 ea.	3-Tier Pump Bottle Sauce Rack	4.6	50
FRAPPÉ MIXES						
NO COFFEE-ADDED FRAPPÉ MIXES						
66200	10747599662000	18	6/3.12lb. Can	Chocolate Flavored Frappé Mix	20.1	50
66202	747599662027	18	10lb. Box	Chocolate Flavored Frappé Mix	10.6	140
66213	10747599662130	18	6/3.12lb. Can	Frozen Hot Cocoa Frappé Mix	20.1	50
66201	10747599662017	18	6/3.12lb. Can	Classic White Frappé Mix	20.1	50
66203	747599662034	18	10lb. Box	Classic White Frappé Mix	10.6	140
62105	10747599621052	18	6/3lb. Can	Vanilla Frappé Mix	19.3	50
COFFEE-ADDED FRAPPÉ MIXES						
66211	10747599662116	18	6/3.12lb. Can	Mocha Frappé Mix	20.1	50
66209	10747599662093	18	6/3.12lb. Can	White Mocha Frappé Mix	20.1	50
COCOA POWDERS						
62100	10747599621007	36	6/2lb. Can	Majestic Dutch Processed Cocoa Powder, 20-22% Cocoa Butter Content, pH 8.5	13.3	50
69096	747599690969	36	25lb. Box	Majestic Dutch Processed Cocoa Powder, 20-22% Cocoa Butter Content, pH 8.5	26.5	33
69097	747599690976	36	50lb. Bag	Majestic Dutch Processed Cocoa Powder, 20-22% Cocoa Butter Content, pH 8.5	50.7	30
69069	747599690693	36	25lb. Box	Sunrise Dutch Processed Cocoa Powder, 15-17% Cocoa Butter Content, pH 7.5	26.5	33
69075	747599690754	36	50lb. Bag	Sunrise Dutch Processed Cocoa Powder, 15-17% Cocoa Butter Content, pH 7.5	50.7	30
69072	747599690723	36	25lb. Box	Superior Dutch Processed Cocoa Powder, 10-12% Cocoa Butter Content, pH 6.8	26.5	33
69034	747599690341	36	50lb. Bag	Superior Dutch Processed Cocoa Powder, 10-12% Cocoa Butter Content, pH 6.8	50.7	30
41728	747599417283	36	50lb. Bag	Merritas Natural Cocoa Powder, 10-12% Cocoa Butter Content, pH 5.5	50.7	30

PRODUCT CODE	OUTER CASE CODE	SHELF LIFE months	PACK SIZE (qty.) weight	ITEM NAME & DESCRIPTION	GROSS WEIGHT lbs.	CASES / PALLET
SWEET GROUND POWDERS						
40975	10747599409759	24	6/3lb. Can	Dark Chocolate & Cocoa - Sweet Ground Powder	20.1	50
40974	747599409745	24	25lb. Box	Dark Chocolate & Cocoa - Sweet Ground Powder	26.3	48
62023	10747599620239	24	6/3lb. Can	Chocolate & Cocoa - Sweet Ground Powder	20.2	50
62030	747599620300	24	10lb. Box	Chocolate & Cocoa - Sweet Ground Powder	10.7	140
62028	747599620287	24	30lb. Box	Chocolate & Cocoa - Sweet Ground Powder	32.0	48
62038	10747599620383	18	6/3.12lb. Can	White Chocolate Flavored - Sweet Ground Powder	20.1	50
62029	747599620294	18	10lb. Box	White Chocolate Flavored - Sweet Ground Powder	10.7	140
62031	747599620317	18	25lb. Box	White Chocolate Flavored - Sweet Ground Powder	26.3	60
PREMIUM HOT COCOAS						
62083	10747599620833	18	6/15ct./1.5oz. Packet	Premium Hot Cocoa (Water - Soluble)	10.7	63
62012	10747599620123	18	4/2lb. Pouch	Premium Hot Cocoa (Water - Soluble)	8.7	135
62081	10747599620819	24	250/0.85oz. Packet	Double Chocolate Hot Cocoa (Milk - Soluble)	20.0	54
CHOCOLATE COLLECTION						
DARK CHOCOLATE						
41721	10747599417211	24	2/5lb. Bag	Dark Chocolate Barista Mini Chips 10,000 per lb.	10.7	105
42321	10747599423212	24	35lb. Box	Dark Chocolate Barista Mini Chips 10,000 per lb.	36.5	40
41963	10747599419635	24	2/5lb. Bag	Queen Dark Chocolate Wafers	10.7	105
42317	10747599423175	24	35lb. Box	Queen Dark Chocolate Wafers	36.5	40
42247	10747599422475	24	35lb. Box	52% Cacao Non-Dairy Chocolate Chips 500 per lb	36.5	40
41722	10747599417228	24	2/5lb. Bag	60% Cacao Chocolate Chips 500 per lb.	10.7	105
42319	10747599423199	24	35lb. Box	60% Cacao Chocolate Chips 500 per lb.	36.5	40
41723	10747599417235	24	2/5lb. Bag	72% Cacao Chocolate Chips 650 per lb.	10.7	105
41724	10747599417242	24	2/5lb. Bag	100% Unsweetened Chocolate Wafers	10.7	105
42320	10747599423205	24	35lb. Box	100% Unsweetened Chocolate Wafers	36.5	40
SEMI-SWEET CHOCOLATE						
42059	10747599420594	24	2/5lb. Bag	Semi-Sweet Chips 1,000 per lb.	10.7	105
42246	10747599422468	24	35lb. Box	Semi-Sweet Chips 1,000 per lb.	36.5	40
42322	10747599423229	24	35lb. Box	Semi-Sweet Chips 2,000 per lb.	36.5	40
42245	10747599422451	24	35lb. Box	Semi-Sweet Chips 4,000 per lb.	36.5	40
MILK CHOCOLATE						
42058	10747599420587	14	2/5lb. Bag	Milk Chocolate Chips 800 per lb.	10.7	105
42244	10747599422444	14	35lb. Box	Milk Chocolate Chips 800 per lb.	36.5	40
42057	10747599420570	12	2/5lb. Bag	Stanford Milk Chocolate Wafers	10.7	105
42318	10747599423182	12	35lb. Box	Stanford Milk Chocolate Wafers	36.5	40
CONFECTIONARY COLLECTION						
COATING WAFERS						
10002636	10747599425193	12	2/5lb. Bag	NEW Dark Coating Wafers	10.7	112
10002637	10747599425216	12	2/5lb. Bag	NEW White Coating Wafers	10.7	112
CLASSIC WHITE						
40005	747599400056	12	10lb. Box	Classic White Barista Mini Chips 10,000 per lb.	10.7	128
64104	747599641046	12	10lb. Box	Classic White Chips 1,000 per lb.	10.7	128
63076	747599630767	12	25lb. Box	Classic White Chips 1,000 per lb.	26.1	45



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