



Fine Artisanal Chocolates Since 1868

**HONORABLY SOURCED INGREDIENTS, EXPERTLY CRAFTED
CONSISTENT QUALITY, FLAVOR, PERFORMANCE**

A-CODE	Description	PACK SIZE	A-CODE	Description	PACK SIZE
2565711	CHOCOLATE, MILK, BAR, 38%, DOMESTIC, HAWAIIAN <i>Refreshing, smooth with wild fruitiness</i>	10/500 GR	2618981	CHOCOLATE, BAKING, WHITE, WAFER, 31%, BUTTERFAT BASED, DOMESTIC <i>Premium butter based white chocolate wafers</i>	25 LB
2565729	CHOCOLATE, DARK, BAR, 55%, DOMESTIC, HAWAIIAN <i>Tropical floral and rich passion fruit tones</i>	10/500 EA	2619039	CHOCOLATE, BAKING, WHITE, WAFER, 35%, BUTTERFAT BASED, DOMESTIC <i>Premium butter based white chocolate wafers</i>	25 LB
2565752	CHOCOLATE, DARK, BAR, 65%, IMPORTED, VENEZUELA, SUR DE LAGO <i>Complex flavor, hints of red berry fruit</i>	10/500 EA	2619153	CHOCOLATE, BAKING MILK BOUTON 41% BUTTERFAT DOMESTIC PREMIUM <i>Premium milk chocolate boutons</i>	25 LB
2565836	CHOCOLATE, DARK, BITTERSWEET, BAR, 65%, IMPORTED, MADAGASCAR <i>Tart tropical fruit notes with long lasting deep chocolate flavors</i>	10/500 GR	2618833	CHOCOLATE, BAKING MILK WAFER 38% BUTTERFAT BLENDED DOMESTIC PREMIUM <i>Premium milk chocolate wafers</i>	25 LB
2565851	CHOCOLATE, DARK, BITTERSWEET, BAR, 65%, IMPORTED, MACHU PICHU, PERU <i>Buttery, floral, banana notes with grapefruit zest background</i>	10/500 GR	ORGANIC		
2565869	CHOCOLATE, DARK, BITTERSWEET, BAR, 70%, DOMESTIC, COMPLEXITIE <i>Extremely balanced with many layers of flavors</i>	10/500 EA	5738118	CHOCOLATE, BAKING, MILK, WAFER, 38% CACAO, ORGANIC, DOMESTIC, REF <i>Fruit, malty flavor tones</i>	25 LB
2565877	CHOCOLATE, DARK BITTERSWEET BAR 91% DOMESTIC NOCTURNE <i>Extra dark, uniquely complex, red fruit and berry notes</i>	10/500 EA	7289845	CHOCOLATE, SEMI SWEET, CHIP, 900 COUNT, 46% COCOA, ORGANIC, REF <i>Medium chocolate with slightly sour, dried fruit undertones</i>	25 LB
2619161	CHOCOLATE, BAKING, DARK, SEMI SWEET, WAFER, 55%, BUTTERFAT, BLENDED, DOMESTIC <i>Premium semisweet dark chocolate wafers</i>	25 LB	1846640	CHOCOLATE, BAKING, BITTERSWEET, WAFER, ORGANIC, 66% CACAO, DOMESTIC, REF <i>Fresh berries and wine like tannins in a base of bold deep chocolate</i>	25 LB
2619187	CHOCOLATE, BAKING, DARK, SEMI SWEET, WAFER, 58%, BUTTERFAT, BLENDED, DOMESTIC <i>Premium semisweet dark chocolate wafers</i>	25 LB	9636357	CHOCOLATE, BAKING, BITTERSWEET, WAFER, ORGANIC, 74% CACAO, DOMESTIC, REF <i>Bold chocolate with lingering dried fruit and balanced sour and tannin undertones</i>	25 LB
2619229	CHOCOLATE, BAKING, DARK, SEMI SWEET, WAFER, 61%, BUTTERFAT, BLENDED, DOMESTIC <i>Premium semisweet dark chocolate wafers</i>	25 LB	CHEF NOTES:		
2619237	CHOCOLATE, BAKING, DARK, SEMI SWEET, WAFER, 64%, BUTTERFAT, BLENDED, DOMESTIC <i>Premium semisweet dark chocolate wafers</i>	25 LB	Guittard Chocolates can be used in multiple applications Enrobing, Shell Molding, Ganache, Confections, Dragee, Beverages, Mousse, Creams Sauces, Ice Cream, Gelato, Décor, Baking		
2619245	CHOCOLATE, BAKING, DARK, SEMI SWEET, WAFER, 72%, BUTTERFAT, BLENDED, DOMESTIC <i>Premium bittersweet dark chocolate wafers</i>	25 LB	DELIVERS WITHIN 2 TO 3 BUSINESS DAYS		



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