

Chocolate Chips

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 Semi-Sweet, 60% Cacao, and Milk Chocolate Chips are made from select cocoa beans that meet Ghirardelli's strict quality criteria.

Specifically blended to retain their shape, Ghirardelli Chips are ideal for cookies, brownies, cakes, and toppings. For more usage recommendations, see the application guide (pages 48–49).





Semi-Sweet Chocolate Chips

Great for cookies, brownies, and muffins
Best Seller! 1,000ct., 2,000ct., 4,000ct. available in 25-lb. cases



60% Cacao Chocolate Chips

Make a bold, decadent statement to your desserts with our highest cocoa butter-content chocolate chip. Works great for baking as well as melting for desserts and confections.

500ct. available in 10-lb. and 25-lb. cases



Milk Chocolate Chips

Creamy, complex, and rich with sophisticated caramelized notes. 500ct. available in 10-lb. case, 800ct. available in 25-lb. case



Barista Dark Chocolate Chips

Originally developed for baristas to use as a beverage topping and for making decadent mochas, these best-selling items are now widely used in a wide array of other dessert applications.

10,000ct. available in 10-lb.

and 25-lb. cases



Classic White Chips (Confectionery Chips)

Sweet, creamy, subtle, vanilla-flavored chips. Perfect when paired with fruit.

1,000ct. available in 10-lb.

and 25-lb. cases

Dark chocolate has seen a 21% menu penetration growth in just one year! There has been a 13.7% spike of dark chocolate on dessert menus over a 5-year period (Q3 2009–Q3 2014) at leading U.S. chain and independent restaurants.²

Note: "ct." sizing refers to number of chips per pound of product. i.e. 1000ct. means 1000 chips are in a pound.

Chips are shown actual size.



Application Guide Recommended applications to support premium Foodservice and Specialty Coffee establishments Product suited for application			APPLICATION													
				BAKERY	BAKERY		PLATED DESSERTS		FROZEN YOGURT & ICE CREAM			CONFECTIONARY		BEVERAGES		
			· Cookies · Brownies · Cakes (inclusions)	· Decorations · Cakes · Cupcakes (toppings)	· Cakes · Cookies · Muffins (blended into base)	· Fondue · Ganache · Sauce (topping/dipping)	· Mousse · Ganache · Soufflé (blended into base)	· Decorations · Mix-ins	· Chocolate Chip Ice Cream (inclusions)	· Chocolate Ice Cream (blended into base)	· Bonbons · Bark · Truffles (tempered, melted)	· Coated Nuts & Pretzels (panning, enrobing)	· Iced & Frozen Drinks (inclusions)	· Mochas · Hot Chocolate Bases · (steamed with milk)	· Beverage Decorations (toppings)	
Liquor addition, great for increasing cacao percentage and chocolate intensity																
PREMIUM CHIPS & WAFERS	COUNT	PARTICLE SIZE (μm)				18										
Classic White Chips	1000ct.	29 ± 3	•	•				•					•			
Milk Chocolate Chips	800ct.	29 ± 3	•	•				•					•			
	500ct.															
Semi-Sweet Chocolate Chips	1000ct.	29 ± 3														
	2000ct.		•	•				•					•			
	4000ct.															
Barista Dark Chocolate Mini Chips	10,000ct.	19 ± 3	•	•				•	•				•	•	•	
60% Cacao Chocolate Chips	500ct.	19 ± 3	•	•	•	•	•			•	•	•				
Stanford Milk Chocolate Wafers	120ct.	19 ± 3			•	•	•			•	•	•				
Queen Dark Chocolate Wafers	120ct.	19 ± 3			•	•	•	•		•	•	•	•	•		
100% Cacao Chocolate Liquor Wafers	240ct.	_									•	•				
Dark Coating Wafers	200ct.	_		•							•	•				
White Coating Wafers	200ct.	_		•							•	•				
PREMIUM COCOA POWDERS PROCESS COLOR APPLICATION																
Majestic Cocoa Powder (20–22%)	Nib-alkalized	Extra Dark Brown		•	•		•			•	•			•	•	
Sunrise Cocoa Powder (15–17%)	Nib-alkalized	Dark Brown, Reddish		•	•		•			•						
Superior Cocoa Powder (10–12%)	Nib-alkalized	Medium Brown			•					•						
Merritas Cocoa Powder (10–12%)	Natural	Light Brown			•											