

Delicious Simplicity

DARK & WHITE COATING WAFERS

DIPPING · DRIZZLING · DECORATING



TEMPTING WITHOUT TEMPERING

DARK & WHITE COATING WAFERS

The versatility of delicious Ghirardelli premium coating wafers lets you dip, drizzle, mold, enrobe, or even include as an ice cream variegate. Simply melt and stir for dazzling creations without the extra labor and prep of tempering. Get professional results with beautiful, glossy finishes that are sure to amaze.

THE GHIRARDELLI REPUTATION

On average, 72% of consumers prefer goods that are made with Ghirardelli products, and will pay 9.5% more for them.* Put the power of the Ghirardelli brand to work for your restaurant, bakery, or coffee shop with the "MADE WITH GHIRARDELLI" program.

Visit us at ghirardelli.com/professional for step-by-step instructions and recipe ideas.



MELT & STIR

what you need to reduce waste and maintain product integrity.



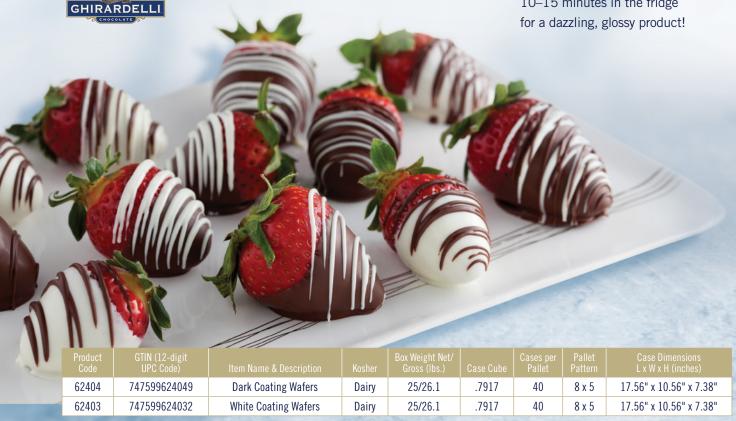
DIP & CREATE

your items! The versatile coating is ideal for use from 120°F-150°F.



CHILL & SERVE

your finished creations! Just 10-15 minutes in the fridge



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