



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 for a dazzling, glossy product!



Product Code	GTIN (12-digit UPC Code)	Item Name & Description	Kosher	Box Weight Net/ Gross (lbs.)	Case Cube	Cases per Pallet	Pallet Pattern	Case Dimensions L x W x H (inches)
62404	747599624049	Dark Coating Wafers	Dairy	25/26.1	.7917	40	8 x 5	17.56" x 10.56" x 7.38"
62403	747599624032	White Coating Wafers	Dairy	25/26.1	.7917	40	8 x 5	17.56" x 10.56" x 7.38"

Ghirardelli Chocolate Company, 1111 139th Avenue · San Leandro, CA 94578 U.S.A. · © 2015 Ghirardelli Chocolate Company
Visit our website at ghirardelli.com/professional. For more information on our products or to receive samples, call us at 800.877.9338.

*Relevation Research, January 2011