Sauces

An industry standard for specialty coffee, Ghirardelli's sauces are preferred over competitor brands when tasted in a mocha. Choose from a wide selection of flavors to service your desserts and beverages with decadent toppings, decorations, or plate-scaping. Ghirardelli sauces are made with real ingredients such as chocolate, caramel, cocoa, and cocoa butter. Learn how you can drive dessert and beverage sales by creating an upscale look with some of the "Creative Saucing" ideas found on pages 30–31.



Black Label Chocolate #61282



White Chocolate Flavored #61284



Caramel #61283



Black Label Chocolate #62057



Sweet Ground Chocolate & Cocoa #62052



Caramel #62053



White Chocolate Flavored #62051







Black Label Chocolate Sauce
Our best-selling chocolate sauce, this silky smooth sauce is made with real chocolate and is an essential ingredient for composing all your creations.



Sweet Ground Chocolate & Cocoa Sauce

Made with real chocolate and cocoa,
this thick, rich sauce delivers on deep
chocolate flavor with subtle malty
undertones. Great with ice cream and
frozen desserts.



Caramel Sauce
This is for the caramel purist:
slow-cooked in large kettles and inspired
by the caramel filling in our best-selling
Milk & Caramel SQUARE, this deep
caramel sauce balances sweetness with
buttery, creamy notes. Works well
as a hot topping or dip for desserts.



White Chocolate Flavored Sauce
Made with rich cocoa butter, our velvety
smooth sauce with subtle white chocolate
notes adds just the right amount of
elegance to any sweet creation.

Specialty Coffee Beverages



premium mochas made with sauce

Creative Saucing
So many exciting ways to use Ghirardelli premium Sauces!



frozen decadence



great for topping bars





Stunning Desserts



latte art



customers drink with their eyes...make their drink look beautiful



indulgent dessert toppings



great for dipping treats



