



AUG 8 2001

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Ms. Lindsay J. Smith
Food Technologist
Ghirardelli Chocolate Company
1111 139th Avenue
San Leandro, California 94578

Re: 21 CFR 1130.7(i) – Participation in Extended Temporary Marketing Test of
“White Chocolate” Under Docket No. 93P-0310

Dear Ms. Smith:

This letter is in response to your label submission for the product “Ghirardelli White Chocolate Baking Bar.” The final label, which will be used for market test purposes under the extended temporary market permit for white chocolate that was announced in the Federal Register of December 29, 1994 (Docket No. 93P-0310) has been reviewed and is acceptable for its intended use.

If you have further questions, please do not hesitate to contact us.

Sincerely yours,

Loretta A. Carey
Division of Standards
and Labeling Regulations
Office of Nutritional Products, Labeling
and Dietary Supplements
Center for Food Safety
and Applied Nutrition

93P-0310

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GHIRARDELLI WHITE CHOCOLATE BAKING BAR

GHIRARDELLI

CHOCOLATE

PREMIUM
BAKING BAR
WHITE
CHOCOLATE

NET WT 4 oz (113g)

GHIRARDELLI WHITE CHOCOLATE BAKING BAR



**GHIRARDELLI PREMIUM CHOCOLATE IS ALSO AVAILABLE IN
BAKING CHIPS, BAKING COCOAS, HOT CHOCOLATES AND CONFECTION BARS!**

HOW TO MELT BAKING CHOCOLATE

Note: Melt chocolate carefully. Overheating or addition of moisture may cause chocolate to thicken.

Double Boiler Method: Break chocolate into small pieces and place in top pan of double boiler over hot, but *not* boiling, water (you may also use a glass or metal mixing bowl on top of saucepan 1/2 full with water). Allow chocolate to melt, stirring occasionally.

Direct Heat Method: This method may be used if chocolate is to be added to a batter (do not use for dipping or molding). Use very low, even heat. Stir constantly to avoid scorching. Remove from heat when small lumps remain and stir to complete melting.

Microwave Method: Using microwave safe container, place chocolate in microwave oven at medium power (50%) for 1 to 1-1/2 minutes. Remove and stir. If not melted, return to microwave and repeat heating step, stirring every 30 seconds, as scorching can occur. When small lumps remain, remove and continue to stir to complete melting.

**GHIRARDELLI CLASSIC
WHITE BLONDIES**

- 2 bars (8 oz.) *Ghirardelli White Chocolate Baking Bars, broken into 1" pieces*
- 1/2 cup *unsalted butter, cut into small pieces*
- 2 *eggs*
- 1/3 cup *sugar*
- 1 tsp. *pure vanilla extract*
- 1-1/4 cups *flour*
- 3/4 tsp. *salt*
- 1 cup *Ghirardelli Semi-Sweet Chocolate or Milk Chocolate Chips*

Preheat oven to 350°F. Line a 9" square baking pan with waxed paper, then grease the paper. Melt the white chocolate and butter in a double boiler over hot, but *not* boiling, water. Stir the mixture occasionally until smooth. Set aside. In a large mixing bowl, beat the eggs until foamy. With the mixer running, add the sugar in a slow, steady stream. Add the vanilla extract.

Add the melted chocolate and butter in a thin stream. By hand, fold in the flour, salt, and chocolate chips until well combined. Spoon the mixture into the prepared pan. Bake 25 minutes, or until a tester comes out clean when inserted into the center. Cut and serve warm or at room temperature. Store in an airtight container at room temperature. Makes 12-16 bars.

**GHIRARDELLI MISSISSIPPI
MUD BARS**

- 1/2 cup *butter or margarine, softened*
- 3/4 cup *brown sugar, firmly packed*
- 1 tsp. *vanilla extract*
- 1 *large egg*
- 1 cup *all purpose flour*
- 1/2 tsp. *baking soda*
- 1/4 tsp. *salt*
- 1 bar (4 oz.) *Ghirardelli Semi-Sweet Chocolate Baking Bar, chopped & divided*
- 1 bar (4 oz.) *Ghirardelli White Chocolate Baking Bar, chopped & divided*
- 1 cup *walnuts, chopped & divided*

Preheat oven to 350°F. In a large bowl, beat butter with sugar at medium speed until light and fluffy (about 4 minutes). Add vanilla and egg, mix on low speed until incorporated. Combine flour, baking soda, and salt; gradually add to creamed mixture. Mix in 1/2 of the chopped semi-sweet and white chocolates and 1/2 cup of the walnuts. Spread in a greased 9" square baking pan. Bake for 12-15 minutes or until toothpick inserted in center comes out almost clean. Sprinkle with remaining semi-sweet and white chocolates. Cover with foil. Let stand 5 minutes or until chocolates are melted. Swirl chocolates with small knife to marbleize. Sprinkle with remaining 1/2 cup walnuts. Cool in pan until chocolate is firm. Cut into bars. Makes 12 bars.

**GHIRARDELLI WHITE CHOCOLATE
RASPBERRY MUFFINS**

- 1/4 cup *butter*
- 1/2 cup & 1 tsp. *sugar*
- 1 *egg*
- 1 cup *milk*
- 1 tsp. *pure vanilla extract*

- 1 tsp. *baking powder*
- 2 cups & 1 tsp. *flour*
- 2 bars (8 oz.) *Ghirardelli White Chocolate Baking Bars, finely chopped*
- 1/2 cup *fresh raspberries*

Preheat oven to 400°F. Grease 12 medium-sized muffin cups or line with paper baking cups. In a medium sized bowl, cream the butter and sugar until smooth. Add the egg, milk, and vanilla extract and stir until combined. In a large bowl, place the baking powder 2 cups of the flour, and the white chocolate, and whisk to combine. Gradually add to the creamed mixture mixing just until combined. Add the raspberries, and stir just until they are incorporated (batter will be slightly lumpy). Fill the prepared muffin cups three quarters full. In a small bowl, add the remaining 1/2 tsp. of sugar and flour, and mix well to thoroughly combine. Dust the muffins with the sugar mixture. Bake 20-25 minutes, or until the center of a muffin springs back when pressed lightly. Cool the muffins in the pan on a wire rack 5 minutes, then carefully remove them and serve warm, or transfer muffins to the wire rack to cool completely before serving. Store in an airtight container at room temperature; to refresh heat 5 minutes in 425°F oven. Makes 12 muffins.

**GHIRARDELLI CLASSIC
WHITE FUDGE SAUCE**

- 1/2 cup *light corn syrup*
- 1/2 cup *marshmallow creme*
- 1 bar (4 oz.) *Ghirardelli White Chocolate Baking Bar, broken into 1" pieces*
- 1 tsp. *butter*
- 2 tsp. *milk*
- 1 tsp. *pure vanilla extract*

In a double boiler, combine the corn syrup, marshmallow creme, white chocolate, butter, and milk over hot, but *not* boiling, water. Stir continuously until the mixture thickens, then remove from heat and stir in the vanilla extract. Store tightly covered in the refrigerator for up to a week. To reheat, place in a small microwave-safe bowl. Microwave on medium 6-8 minutes, stirring after the first 3 minutes. Makes 1-1/2 cups.