### Case3:12-cv-04936-LB Document143 Filed10/07/14 Page1 of 32 1 **GUTRIDE SAFIER LLP** ADAM J. GUTRIDE (State Bar No. 181446) 2 SETH A. SAFIER (State Bar No. 197427) KRISTEN G. SIMPLICIO (State Bar No. 263291) 3 835 Douglass Street San Francisco, California 94114 Telephone: (415) 271-6469 5 Facsimile: (415) 449-6469 6 Attorneys for Plaintiffs 7 UNITED STATES DISTRICT COURT 8 NORTHERN DISTRICT OF CALIFORNIA 9 SAN FRANCISCO DIVISION 10 SCOTT MILLER and STEVE LEYTON, individuals, on CASE NO. C 12-04936 LB 11 behalf of themselves, the general public and those similarly situated 12 THIRD AMENDED CLASS 13 Plaintiffs, **ACTION COMPLAINT FOR** VIOLATION OF THE CALI-14 FORNIA CONSUMERS LE-GAL REMEDIES ACT; FALSE V. 15 ADVERTISING; FRAUD, DE-CEIT, AND/OR MISREPRE-GHIRARDELLI CHOCOLATE COMPANY; 16 SENTATION; AND UNFAIR 17 Defendant **BUSINESS PRACTICES** 18 JURY TRIAL DEMANDED 19 20 21 22 23 24 25 26 27 28

Scott Miller and Steve Leyton (collectively, "Plaintiffs"), by and through their counsel, bring this Third Amended Class Action Complaint ("Class Action Complaint") against Defendant Ghirardelli Chocolate Company, on behalf of themselves and those similarly situated, for violations of the Consumer Legal Remedies Act, false advertising, violation of the Unfair Competition Law, and fraud, deceit and/or misrepresentation. The following allegations are based upon information and belief, including the investigation of Plaintiffs' counsel, unless stated otherwise.

### **INTRODUCTION**

1. Defendant deceptively informed and led its customers to believe that they were purchasing, for a premium price, white baking chips containing chocolate, while failing to adequately disclose that the baking chips contain no chocolate, white chocolate, or cocoa derivatives of any kind and that they were "artificial" or "imitation." Defendant further deceptively advertised its products as "all natural," when they were made with chemically extracted soy lecithin, hormone treated dairy, and genetically modified ingredients, such as soy and sugar. Defendant obtained substantial profits from these unlawful and deceptive sales.

#### **PARTIES**

- 2. Scott Miller ("Miller") is, and at all times alleged in this Class Action Complaint was, an individual and a resident of Auburndale, Florida.
- 3. Steve Leyton ("Leyton") is, and at all times alleged in this Class Action Complaint was, an individual and a resident of San Diego, California. Leyton and Miller are collectively referred to as "Plaintiffs".
- 4. Defendant Ghirardelli Chocolate Company ("Ghirardelli") is a corporation incorporated under the laws of the State of California, having its principal place of business in San Leandro, California. Ghirardelli is a wholly owned subsidiary of Lindt & Sprüngli AG.

#### **JURISDICTION AND VENUE**

5. This action is brought by Plaintiffs pursuant, *inter alia*, to the California Business and Professions Code, section 17200, *et seq*. Plaintiffs and Defendant are "persons" within the meaning of the California Business and Professions Code, section 17201.

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arose out of activities engaged in by Defendant within, affecting, and emanating from, the State of California. 7. Defendant has engaged, and continues to engage, in substantial and continuous business practices in the State of California, including in San Francisco and Alameda Counties.

The injuries, damages and/or harm upon which this action is based, occurred or

- Defendant was founded in San Francisco, where it maintains its "Original Chocolate Manufactory" flagship store and from which it sells more chocolate than from any other retail location in the United States. Defendant has its headquarters in San Leandro, from which it manages the design of the packaging, website and other marketing materials described herein, and
- from which it manages the distribution of its purportedly white chocolate and "all natural" products throughout the United States.
- 8. In accordance with California Civil Code Section 1780(d), Miller filed, with his original class action complaint, a declaration establishing that, in June of 2012, he purchased at least one Ghirardelli product and that Ghirardelli has its headquarters in San Leandro, California, in the County of Alameda and does business in San Francisco.
  - 9. Plaintiffs accordingly allege that jurisdiction and venue are proper in this Court.

## SUBSTANTIVE ALLEGATIONS

## **Ghirardelli's Position In The Marketplace**

- 10. Ghirardelli is a manufacturer and marketer of premium chocolate products.
- 11. Claiming to be America's longest continuously operating chocolate manufacturer, Ghirardelli markets itself as having established its position as America's premium chocolate company for more than 150 years. Defendant further contends on its website at www.ghirardelli.com (the "Website") (last visited January 10, 2013) that it is "one of very few American manufacturers that make chocolate starting from the cocoa bean through to finished products. Throughout the process, [Ghirardelli claims to take] special steps to ensure that [its] premium chocolate delivers [its] signature intense, smooth-melting chocolate taste."
- 12. Ghirardelli also claims on its Website that its customers can taste the "Ghirardelli difference" due to the following:

- a. "Intensive quality assurance in the selection of cocoa beans means that Ghirardelli accepts only the highest-quality beans. We reject as many as 30% of the beans that are offered to us. Beans that are not selected are sold to other manufacturers."
- b. "In all of its chocolate products, Ghirardelli uses a proprietary blend of cocoa beans that has been refined over the company's 160-year history to provide the company's distinct and intense chocolate taste."
- c. "Ghirardelli roasts the cocoa beans in-house to ensure the company's signature flavor profile is consistently maintained in all chocolate products. We also use a different roasting process whereby they remove the shell first and then roast the small nibs inside. Because the nibs are fairly uniform in size, we have more control over the temperature and time, so it can get a more specific flavor. Other companies roast their beans before removing the shell, which requires overroasting the outside portion of the bean in order to roast the inside. This could impart a burned flavor to their chocolate."
- d. "Finally, Ghirardelli uses an intensive refining process to ensure that its chocolate truly melts in your mouth! Ghirardelli has no grainy feel because we refine most of our chocolate flakes until they are 18 microns (human hair is 100 microns in diameter). Other mass market chocolates are refined to only 50 microns."
- 13. Ghirardelli states that its product line includes its signature SQUARES<sup>TM</sup> chocolate, chocolate bars, other chocolate confections, chocolate chip cookies, "baking chocolate," and chocolate beverages.
- 14. Ghirardelli has marketed and sold many of its products as "All Natural" or "100% All Natural," including: "Ghirardelli® Chocolate Premium Baking Chips Classic White," "Ghirardelli® Chocolate White Chocolate Baking Bar," "Ghirardelli® Chocolate Milk Chocolate Baking Bar," "Ghirardelli® Chocolate Semi-Sweet Chocolate Baking Bar," "Ghirardelli® Chocolate 70% Cacao Extra Bittersweet Chocolate Baking Bar," "Ghirardelli® Chocolate 70% Cacao Extra Bittersweet Chocolate Baking Bar," "Ghirardelli® Chocolate Baking Chips," "Ghirardelli® Chocolate Baking Chips," "Ghirardelli® Chocolate Baking Chips," "Ghirardelli® Chocolate Milk Chocolate Baking Chips," "Ghirardelli® Chocolate Mini Semi-Sweet Baking Chips," "Ghirardelli®

Chocolate Semi-Sweet Baking Chips," "Ghirardelli® Chocolate Double Chocolate Bittersweet
Baking Chips," "Ghirardelli® Chocolate Gourmet Milk® Sea Salt Escape ®," "Ghirardelli®
Chocolate Gourmet Milk® Coconut Rendezvous®," "Ghirardelli® Chocolate Gourmet Milk®
32% Cacao Creamy Devotion®," "Ghirardelli Chocolate Luxe Milk® Almond," "Ghirardelli
Chocolate Luxe Milk® Hazelnut," "Ghirardelli Chocolate Luxe Milk® Milk," "Ghirardelli
Chocolate Luxe Milk® Toffee," "Ghirardelli Chocolate Intense Dark® Toffee Interlude,"
"Ghirardelli Chocolate Intense Dark® Evening Dream," "Ghirardelli Chocolate Intense Dark®
Twilight Delight," "Ghirardelli Chocolate Intense Dark® Midnight Reverie", "Ghirardelli Sweet
Ground Chocolate," "Ghirardelli Unsweetened Cocoa," "Ghirardelli Sublime White Vanilla
Dream," other products labeled as "Intense Dark," "Luxe Milk," "Gourmet Milk," "Sublime
White," "Baking Bar," "Baking Chips" and other ground cocoa products (collectively,
"Unnatural Products").

15. Ghirardelli further markets and sells Ghirardelli<sup>®</sup> Chocolate Premium Baking Chips – Classic White ("Fake White Chocolate Chips") even though they contain no chocolate, white chocolate or cocoa butter.

### Regulations Governing Labeling Of Chocolate And White Chocolate

16. The United States Food and Drug Administration ("FDA") has issued regulations requiring that a food label "accurately identify or describe, in as simple and direct terms as possible, the basic nature of the food or its characterizing properties or ingredients," that it "not be confusingly similar to the name of any other food that is not reasonably encompassed within the same name." 21 C.F.R. § 102.5(a). The label also must "include a statement of the presence or absence of any characterizing ingredient(s) or component(s) and/or the need for the user to add any characterizing ingredient(s) or component(s) when the presence or absence of such ingredient(s) or component(s) in the food has a material bearing on price or consumer acceptance or when the labeling or the appearance of the food may otherwise create an erroneous impression that such ingredient(s) or component(s) is present when it is not, and consumers may otherwise be misled about the presence or absence of the ingredient(s) or component(s) in the food." *Id.* § 102.5(c). Such statement must be in boldface print of sufficient size on the front display panel.

Id.

17. The FDA regulations further provide that "If the label, labeling, or advertising of a
food makes any direct or indirect representations with respect to the primary recognizable
flavor(s), by word, vignette, e.g., depiction of a fruit, or other means" then "such flavor shall be
considered the characterizing flavor" and one of the following tests must be met: (1) the food
must contain the "characterizing food ingredient, e.g., strawberries in 'strawberry shortcake'" in
an amount sufficient to "independently characterize the food," (2) if the ingredient is present but
insufficient to independtely characterize the food," the word "natural flavor" must be present,
(3) if the flavor is simulated by being derived from another product, then the product must be
labelled "either with the flavor of the product from which the flavor is [actually] derived or as
'artificially flavored,'" and (4) if any artificial flavor is present "which simulates, resembles or
reinforces the characterizing flavor," the food must be labelled "artificially flavored." 21 C.F.R.
§ 101.22(i)(1)-(2). The regulation goes on to provide that such statements must appear on the
display panel, immediately and conspicuously following the name of the characterizing flavor,
without intervening text or graphics. Id. § 101.22(i)(3). The regulation further provides that
"Where the characterizing flavor and a trademark or brand are presented together, other written,
printed, or graphic matter that is a part of or is associated with the trademark or brand may
intervene if the required words [e.g., "naturally flavored" or "artificially flavored"] are in such
relationship with the trademark or brand as to be clearly related to the characterizing flavor." <i>Id.</i>
§101.22(i)(3)(1).

- 18. FDA regulations also require that "a food shall be deemed to be misbranded if it is an imitation of another food unless its label bears, in type of uniform size and prominence, the word 'imitation' and, immediately thereafter, the name of the food imitated." 21 C.F.R. § 101.3(e). There is an exception to this rule if the substituting food that resembles another food (i) "is not nutritionally inferior to the food for which it substitutes and which it resembles," (ii) complies with the provisions of [21 C.F.R.] § 102.5 of this chapter" [see above] and "is not false or misleading." *Id.* § 101.3(e)(2).
  - 19. The FDA has also adopted standards of identify for "chocolate" and "white

1	chocolate." The regulations provide that "Chocolate" must contain "chocolate liquor" made by
2	"finely grinding cacao nibs" such that the chocolate liquor is "not less than 50 percent nor more
3	than 60 percent by weight of cacao fat." 21 C.F.R. § 163.111 et seq. The regulations further
4	provide that "White chocolate is the solid or semiplastic food prepared by mixing and grinding
5	cocoa butter with one or more of the optional dairy ingredients listed in [21 C.F.R. §
6	163.124(b)(2)] and one or more optional nutritive carbohydrate sweeteners. It contains a
7	minimum of 20 percent cocoa butter, a minimum of 14 percent of total milk solids, a minimum
8	of 3.5 percent milkfat, and a maximum of 55 percent nutritive carbohydrate sweeteners." Id.
9	§163.124 (emphasis added); 67 Fed. Reg. 62171, 62173 (Oct. 4, 2002) (establishing standard of
10	identity for white chocolate; explaining that "Because products bearing the name "chocolate"
11	would be expected to contain some cacao-derived ingredients, we believe that it is necessary to
12	ensure that 'white chocolate' contains cacao-derived ingredients.")
13	20. Interpreting the above regulations at the time it issued the white chocolate standard

20. Interpreting the above regulations at the time it issued the white chocolate standard of identity, the FDA considered the argument that "white chocolate-type products made with ingredients not derived from cacao could be identified as 'white chocolate-flavored' or 'artificially flavored' to sufficiently distinguish them from white chocolate products derived from cacao. The comment further stated that consumers could look at the ingredient list to discover the substitution of less expensive ingredients not derived from cacao; thus, current regulations are sufficient to prevent economic deception." It ruled as follows:

FDA does not agree that identifying white chocolate products made from cheaper noncacao ingredients as "artificially flavored" or "white chocolate-flavored" would be sufficiently descriptive with regard to the composition of white chocolate. These terms refer to the characterizing flavor of a food, not its composition. The terms suggest products that are flavored to taste like white chocolate, but they do not provide guidance as to white chocolate's composition. Thus, use of such terms does not negate the need for a standard of identity, but rather further supports its need because, without a definition and standard for "white chocolate," there is no way to define "white chocolate-flavored." Moreover, FDA regulations governing use of the

term "flavored" Sec. 101.22(i)(1)(i) (21 CFR 101.22(i)(1)(i)) provide that a product that is expected to contain an ingredient, e.g., "white chocolate," must bear the term "flavored" in the name of the food if the food contains natural flavor derived from that ingredient and either an amount of the ingredient insufficient to independently characterize the food or none of the ingredient. Therefore, unless a food contains the flavoring constituents derived from white chocolate, it cannot be named "white chocolate-flavored."

Once a standard for white chocolate has been "white chocolate-flavored" could be used to describe a food that is commonly expected to contain the characterizing food ingredient, white chocolate, and which contains natural flavor derived from such an ingredient (i.e., cocoa butter or cacao fat) (Sec. 101.22(i)(1)(i)). The term "artificially-flavored white chocolate" could be used in cases where the food contains an artificial flavor that simulates, resembles, or reinforces the characterizing flavor (Sec. 101.22(i)(2)).

The only constituent in white chocolate that is derived from the cacao bean is cacao fat (i.e., cocoa butter); therefore, the agency assumes that if a cheaper ingredient that was not derived from cacao were used to replace the cacao-derived ingredient, the substitute ingredient would be some type of fat or oil used to replace the cacao fat. In this case, the agency would treat such products as substitute or imitation white chocolate products (21 CFR 101.3(e)) and would not regulate them by requiring that they be labeled "white chocolate-flavored."

See 67 Fed. Reg. 62171, 62174 (citing 21 C.F.R. § 101.22(i)(1)(i)).

21. Each of the regulations discussed above has been independently adopted as part of the Sherman Food, Drug and Cosmetic Law, California Health and Safety Code ("Cal. Health & Saf. Code") § 109875, et seq. *See* Cal. Health & Saf. Code §§ 110100(a), 110380, 110505 (adopting FDA standards).

### Ghirardelli's Sale of the Fake White Chocolate Chips Violates These Regulations

22. The packaging for the Fake White Chocolate chips is inconsistent with the FDA

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regulations, and those embodied in the state law for a uniform reason: the packaging prominently uses the term "chocolate" on the primary label panel when the products, in fact, contain no chocolate or white chocolate, cocoa butter, cacao fat, or any cacao derivatives.

- 23. The word "Chocolate" is used on the front panel immediately following the brand name "Ghirardelli®" in a manner that suggests that it is the "characterizing flavor," 21 C.F.R. § 101.22(i), of the product. The label shows "Ghirardelli®" is the brand name (as it is followed by the registered trademark symbol) and "Chocolate" as the flavor (as it is in a smaller font and not followed by any trademark symbol. The label does not state the brand name as "Ghirardelli Chocolate Company." Moreover, even if it had done so, or even if "Ghirardelli® Chocolate" were deemed to be a "trademark or brand," the regulations would require the statements about "artificial" or "imitation" immediately following that trademark or brand. *Id.* §§ 101.22(i)(3), 101.3.1
- 24. Defendant intentionally prices its Fake White Chocolate Chips as the same price as its real chocolate chips (i.e., their milk chocolate, semi-sweet chocolate, and bittersweet chocolate chips). These actions further deceive customers into believing that the Fake White Chocolate Chips contain chocolate. As a result, customers pay a premium for the Fake White Chocolate Chips that cost Defendant far less to manufacture than real chocolate products.
- 25. Defendant did not disclose that the Fake White Chocolate Chips were not chocolate, white chocolate, nor were they flavored with chocolate or white chocolate. To do so, they would at a minimum have been required to state in the appropriate font size and type, on the front or primary label panel, "Imitation" (or, if one of the other ingredients was designed to simulate the chocolate flavor, to state that ingredient as the flavor or to state "artificial" or "artificially flavored.") Accordingly, the packaging violated the state and federal regulations set forth above.

## The Fake White Chocolate Chips Marketing Was Deceptive For Additional Reasons

26. The packaging of the Fake White Chocolate Chips is deceptive for additional

The use of the word "Flavor" on the Fake Ground White Chocolate does not cure the violation, as the FDA has explained in the quotation above. See 67 Fed. Reg. 62171, 62174.

reasons. It refers to the product as "Classic White" to deceptively mislead consumers into believing that it is classic white chocolate. It states that the product is "Premium" leading consumers to incorrectly believe that, unlike its competitors, the product is a premium white chocolate chip product. It then goes on to deceptively state: "The luxuriously deep flavor and smooth texture of Ghirardelli Premium Baking Chocolate delivers the ultimate chocolate indulgence." But because there is no chocolate or white chocolate in Defendant's chips, the product cannot deliver a "deep chocolate flavor or texture" or the "ultimate chocolate indulgence." The label further says that the product contains the "Finest grind for smoothest texture and easiest melting" but in fact, unlike real white chocolate, the product is not "ground" from cocoa beans.

- 27. The use of the language about "luxuriously deep …ultimate chocolate indulgence" and "finest grind for smoothest texture and easiest melting" is particularly misleading because the *identical* language appears on the packaging of another product made by Defendant: the Ghirardelli® Chocolate White Chocolate Premium Baking Bar. But the latter product *does* in fact contain white chocolate (a.k.a. at least 20% cocoa butter.) Indeed, the first listed ingredient is "White chocolate." Thus, consumers who see both products (which are likely to appear near each other on the retail shelves or Defendant's Website, and which are sold at the same price) will assume that both contain the same ingredients except that one is a bar one and other is the chips, but the products are otherwise the same.
- 28. The use of the term "Classic White" in the Fake White Chocolate Chips increases the deception because it suggests that the product is unchanged from the original (e.g., Coke Classic). In this case, the "original" white chocolate product is the "Ghirardelli® Chocolate Premium Baking Bar White Chocolate" which does contain white chocolate. Furthermore, Defendant uses the same term—"Classic White"—in the name of its "Ghirardelli® Chocolate Classic White Flavored Sauce" which does contain cocoa butter. And Defendant also sells other candy bars apparently containing real white chocolate: the "Ghirardelli® Chocolate Sublime White Cookies Jubilee Bar" and "Ghirardelli® Chocolate Sublime White Vanilla Dream Bar." Nothing would lead a reasonable consumer to think that a "Sublime White" product is real white

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chocolate, while some (but not all) "Classic White" products are not real white chocolate.

- 29. As defined by Webster's Dictionary, "chocolate" is "a food prepared from ground roasted cacao beans" and "white chocolate" is "a confection of cocoa butter, sugar, milk solids, lecithin, and flavorings."
- 30. Beyond Defendant's affirmative misrepresentations, it also fails to adequately disclose that its Fake White Chocolate Chips are not white chocolate and/or that they do not contain any white chocolate or cocoa butter.

## Ghirardelli's Website And Other Marketing For the Fake White Chocolate Chips Compounded—And Proves—The Deception

- 31. Beyond Defendant's false and deceptive packaging, it falsely and deceptively markets and advertises the Fake White Chocolate Chips on its Website, and in other widely available advertising and marketing materials.
- 32. As explained above, Defendant's Website touts the history and preeminence of Ghirardelli Chocolate products with no indication that any of them are not in fact chocolate.
- 33. Until after the filing of this lawsuit, the Website listed the product name of the Fake White Chocolate Chips as "Classic White Chocolate Baking Chips" (whereas the package states "Premium Baking Chips – Classic White"). These misrepresentations not only further the deception for customers and retailers who review the Website, but they show that even the Defendant's employees who have created the Website were misled into believing that the Fake White Chocolate Chips are real white chocolate.
- 34. Defendant sells a cookbook with recipes for its products, including the Fake White Chocolate Chips, which further shows that even its own agents and employees have been deceived into believing that the Fake White Chips are real white chocolate. For example, the cookbook contains a recipe for "Tiramisu-Me" in which the ingredient list includes a "White Chocolate Mixture" containing mascarpone cheese and "1/4 cup Ghirardelli Classic White Chocolate Chips." The recipe then goes on to instruct the reader to "mix the mascarpone cheese and white chocolate chips." The Ghirardelli Chocolate Company, The Ghirardelli Chocolate Cookbook: Recipes and History from America's Premier Chocolate Maker (Ten Speed Press:

2007).

- 35. Defendant also trains its store personnel at its branded retail locations (including the flagship store at Ghirardelli Square and the store at Union Square, both in San Francisco), to inform customers that *all* the Ghirardelli products are real chocolate products. Customers who ask, for example, for "white chocolate chips" are directed to the Fake White Chocolate Chips without being told that the product contains no chocolate. In one instance, an investigator asked a Ghirardelli store retail employee if there were any non-chocolate Ghirardelli products that he could purchase for a friend with a chocolate allergy; the employee stated (as trained to do), that there were none.
- 36. Until after the filing of this lawsuit, Defendant permitted customers to search its Website by choosing to "Shop By Product," and then to choose the "White Chocolate" category. This process causes the Website to present the Fake White Chocolate Chips alongside the real White Chocolate Baking Bar and the Classic White Chocolate Flavored Sauce, which, as discussed above, do contain white chocolate and/or cocoa butter, which compounds the deception.
- 37. Defendant also advertises, for example, on the Internet by purchasing key words such as "white chocolate," and asking consumers if they "Want White Chocolate?" If consumers follow the link on Defendant's advertisements, they are taken to Defendant's Website and offered the Fake White Chocolate Chips.
- 38. Finally, Defendant permits its marketing partners, including grocery stores, to advertise, market, advertise and sell its Fake White Chocolate Chips. Defendant provides its marketing partners information that specifically refers to these Fake White Chocolate Chips as real white chocolate. For example, in sales sheets, sales presentations, and other marketing materials, Ghirardelli categorizes the Fake White Chocolate Chips as "Baking Chocolate." And some of the marketing materials provided by Defendant to retailers for the Fake White Chocolate Chips tells retailers that the product name is "Classic White Chocolate Chips." Retailers in turn use this name when displaying the product on store shelves.

Ghirardelli's Marketing and Sale of its Fake White Chocolate Chips Is Misleading When

#### **Compared to Competitors'**

- 39. Defendant's competitors more adequately disclose the truth about their products that are imitation or artificially flavored white chocolate.
- 40. The Hershey Company, for example, sells a competitive product to Defendant's Fake White Chocolate Chips, which it calls "Premier White Chips." But unlike the Defendant's Fake White Chocolate Chips, Hershey specifically states, immediately under the name of the product, "Artificially Flavored Creamy Vanilla." Moreover, nowhere does the Hershey's package state "chocolate." Indeed, the Hershey product offers a recipe for "White Chip Chocolate Cookies" (rather than "White Chocolate Chip Cookies"), which specifically requires that the user add cocoa powder. As a result, the retail price for Hershey's Premier White Chips is less than Defendant's Fake White Chocolate Chips.
- 41. Similarly, the Nestle S.A. company sells, for less money that Defendant's Fake White Chocolate Chips, "Toll House Premier White Morsels." Like Hershey, but unlike Defendant, the Nestle package (1) discloses that its "Premier White Morsels" are "creamy vanilla-flavored baking pieces" and (2) nowhere states that the "Premier White Morsels" are "chocolate" or "white chocolate."

### Ghirardelli's Marketing and Sale of the Unnatural Products

- 42. During the proposed class period, Ghirardelli has labelled the Unnatural Products with the words "All Natural" on the front of the package. Often, Ghirardelli also includes the words "All Natural," "100% All Natural," or "All Natural Ingredients" on the backs of the packages for the Unnatural Products.
- 43. Ghirardelli also promoted the "All Natural" features of the Unnatural Products in its marketing materials. For example, in or around February 2012, the home page for Ghirardelli's Website stated: "Bake Something Sweet for Valentine's Day 100% All Natural." In or around February 2011, the home page for the Website contained an image that showed a bag of baking chips, an Intense Dark® bar, and a LUXE MILK® bar, surrounded by cocoa beans, milk, and nuts. Inscribed across the top of the photo was the phrase "All Natural." Likewise, in approximately November 2010, Ghirardelli advertised donations to a breast cancer awareness

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group by stating on the homepage for its Website, "Support the Cause with 100% All Natural, rich and creamy LUXE MILK chocolate."

- 44. But the ingredients in the Unnatural Products are not natural. Ghirardelli does not distinguish in its sugar supply from sugar beets or sugar cane, so it likely uses genetically modified sugar in all of the Unnatural Products because almost all sugar beets in the United States have been genetically engineered for pesticide resistance. These sugar beets contain a synthetic gene that protects the beets from the effects of the pesticide, which farmers apply to protect the beet crop from weeds. Sugar from genetically modified sugar beets are one of the most common genetically modified foods in the United States. Ninety-five percent of the sugar from sugar beets sold in the United States comes from genetically modified beets. (Source: http://www.huffingtonpost.com/builtlean/diet-and-nutrition b 4323937.html, last accessed
- 45. Moreover, in all the Unnatural Products, Ghirardelli uses soy lecithin to aid in emulsifying the ingredients, ensuring the cocoa and oils and fats bind to each other and do not separate. The process to create the soy lecithin used in Ghirardelli's Unnatural Products is decidedly not natural. Soy beans are chopped or crushed and then, following conventional extraction methods, a man-made solvent is applied to the oil to extract a gummy protein from the oil. The gum is then dried out, and often bleached, to form soy lecithin. Although it is possible to obtain soy legithin by a mechanical pressing method rather than using chemical solvents, most soy lecithin is extracted using the man-made solvent. (Source: http://www.cornucopia.org/2010/11/dirty-little-secret-in-the-natural-foods-industry-toxicchemical-use/, last accessed January 16, 2014.) Some companies have publicly stated that they do not use conventionally manufactured soy lecithin (id.), but Defendant has never done so, suggesting that the soy lecithin in its products is extracted with a man-made solvent. Further the soy beans used to create the soy lecithin are or may be genetically modified. Ninety-one percent of the soy grown in this country is genetically modified. (Source: http://www.huffingtonpost.com/jeffrey-smith/genetically-modified-soy b 544575.html, last

- 46. Finally, in the Unnatural Products, there is a substantial probability that Ghirardelli uses milk and dairy products from cows treated with recombinant bovine growth hormone ("rBGH"), a hormone given to dairy cows to increase milk production. It is estimated that approximately 40 percent of milk on the market comes from rBGH-treated cows. (Source: http://grist.org/article/food-2010-10-06-court-rules-on-rbgh-free-milk/, last accessed February 3, 2014.)
- 47. Despite the inclusion of the non-natural ingredients, Ghirardelli markets its
  Unnatural Products as "All Natural." Beyond Defendant's affirmative misrepresentations, it also
  fails to adequately disclose that its Unnatural Products contain the non-natural ingredients
  described above.
- 48. By misrepresenting that its products are "All Natural," Ghirardelli seeks to make its products from those of competitors that do not have such a misrepresentation seem inferior to Ghirardelli products, even though the products have some or all of the same unnatural ingredients.

#### **MILLER'S EXPERIENCE**

- 49. On June 24, 2012, Miller desired to purchase white chocolate chips.
- 50. Prior to purchasing the Ghirardelli® Chocolate Premium Baking Chips Classic White, Miller reviewed the packaging to satisfy himself that he was purchasing white chocolate. Miller specifically reviewed Defendant's statements on the package that the product is "Chocolate," "Premium Baking Chocolate," "Classic White," "Premium Baking Chips," the "Finest grind," "melt-in-your mouth," and had "The luxuriously deep flavor and smooth texture of Ghirardelli Premium Baking Chocolate delivers the ultimate chocolate indulgence." Miller further relied on Defendant's failure to adequately disclose that the product was artificial or imitation, was not chocolate, was not "white chocolate" and that it contained no cocoa butter. He then purchased Defendant's Ghirardelli® Chocolate Premium Baking Chips Classic White from a Publix supermarket in Auburndale, Florida for \$3.29.
- 51. The next day, Miller tasted Defendant's Ghirardelli<sup>®</sup> Chocolate Premium Baking Chips Classic White and noticed that they did not at all taste like white chocolate. He then

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27 28 looked closely at the ingredients list on the back of the packaging and noticed that the product did not contain any white chocolate, chocolate, cocoa or cocoa butter.

52. Had Defendant not misrepresented (by omission and commission) the true nature of its Fake White Chocolate Chips, Miller would not have purchased Defendant's product or, at a very minimum, he would have paid less for the product.

#### **LEYTON'S EXPERIENCE**

- 53. Throughout the class period, Leyton has purchased a number of Ghirardelli products, including the Fake White Chocolate Chips, as well as other Ghirardelli products including the Ghirardelli White Chocolate Baking Bar, Ghirardelli Cocoa Powder, Ghirardelli Semi-Sweet Chocolate Chips, and Ghirardelli 60% Cacao Bittersweet Chocolate Baking Chips.
- 54. In or around May 2013, Leyton desired to purchase white chocolate chips that were prepared with all natural ingredients.
- 55. Leyton visited Keil's Fresh Food Store, an upscale grocery store in San Diego, and perused the baking chips and chocolate products. He located the "Ghirardelli® Chocolate Premium Baking Chips — Classic White" and read the front of the packaging, including those words and the words "All Natural." Leyton had visited Ghirardelli Square, and was familiar with the brand, which he understood to be a premium chocolate company. Leyton did not see anything stating that the product was not chocolate, not white chocolate, not natural, that it contained no cocoa butter, or that it contained chemically derived, genetically modified, and/or hormone treated. In reliance on those omissions and the words "all natural" and "chocolate," on the package, Leyton believed the product would contain natural ingredients and would be white chocolate and decided to buy the product. He purchased Defendant's Ghirardelli® Chocolate Premium Baking Chips — Classic White for approximately \$4.29.
- 56. On or about May 19, 2013, Leyton attempted to melt some of the Fake White Chocolate Chips. Because they did not melt properly and gave off a bad odor, Leyton again attempted to melt the chips. After that failed and the bad odor persisted, he reviewed the package and discovered that it was not a "premium," "natural," or "chocolate" product at all. He learned that the product did not contain any white chocolate, chocolate, cocoa or cocoa butter. And he

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learned that the product contained palm oil, palm kernel oil, and soy lecithin, ingredients not associated with premium chocolate and not natural.

- 57. On or about May 20, 2013, Leyton complained to Defendant. He informed Ghirardelli that he had been mislead by the company's branding, and did not believe Defendant should market the chips as white chocolate or as natural. In response, Defendant mailed Leyton a coupon, which Leyton threw away.
- 58. During the proposed class period, Leyton purchased additional Ghirardelli products. He purchased Defendant's "Ghirardelli® Chocolate Premium Baking Chips Semi-Sweet Chocolate" at Whole Foods numerous times, most recently in approximately April 2013, a month before he purchased the Fake White Chocolate Chips. He also purchased bags of "Ghirardelli® Chocolate Premium Baking Chips 60% Cacao Bittersweet Chocolate" several times from Whole Foods. Each time, he paid approximately \$4 a bag. He also purchased the 'Ghirardelli® Chocolate Premium Baking Bar White Chocolate" on at least one occasion at Whole Foods. All of these products were advertised and marketed by Ghirardelli as "All Natural." Leyton reviewed the front of the packages for all these products and reviewing the words "All Natural" before purchasing the products. In reviewing the packages, Leyton did not see anything stating that the products were not natural, or that they contained chemically derived, genetically modified, and/or hormone treated ingredients. In reliance on those omissions and the words "all natural" on the package, Leyton believed the products would contain only natural ingredients and decided to buy the products.
- 59. He subsequently discovered, however, that these products are not, in fact, all natural, but rather were made with chemically extracted soy lecithin, hormone treated dairy, and genetically modified ingredients, such as soy and sugar.
- 60. Had Defendant not misrepresented (by omission and commission) the true nature of its Fake White Chocolate Chips, White Chocolate Baking Bar, Semi-Sweet Chocolate Chips, and 60% Cacao Bittersweet Chocolate Baking Chips, Leyton would not have purchased Defendant's products or, at a very minimum, he would have paid less for the product. Indeed, Leyton has not purchased any of Defendant's products since May 2013.

### **CLASS ALLEGATIONS**

- 61. Plaintiffs bring this action against Defendant on behalf of themselves and all others similarly situated, as a class action pursuant to Rule 23 of the Federal Rules of Civil Procedure. Plaintiffs seek to represent a class defined as follows: "all persons who, between August 17, 2008, and the date of Preliminary Approval, purchased, in the United States, any Ghirardelli brand product bearing the name 'Baking Chips,' 'Baking Bar,' 'Gourmet Milk,' 'Intense Dark,' or 'Luxe Milk.'" For purposes of this Class Action Complaint, the unmodified word "Class" and the phrase "Class Members" shall refer collectively to all members of the Class, including the named Plaintiffs.
- 62. This action has been brought and may properly be maintained as a class action against Defendant pursuant to the provisions of Rule 23 of the Federal Rules of Civil Procedure because there is a well-defined community of interest in the litigation and the proposed class is easily ascertainable.
- 63. Numerosity: Plaintiffs does not know the exact size the Class, but it is estimated that it is composed of more than 100 persons. The persons in the Class are so numerous that the joinder of all such persons is impracticable and the disposition of their claims in a class action rather than in individual actions will benefit the parties and the courts.
- 64. Common Questions Predominate: This action involves common questions of law and fact to the potential class because each class member's claim derives from the deceptive,

<sup>&</sup>lt;sup>2</sup> These products are: "Ghirardelli® Chocolate Premium Baking Chips – Classic White," "Ghirardelli® Chocolate White Chocolate Baking Bar," "Ghirardelli® Chocolate Milk Chocolate Baking Bar," "Ghirardelli® Chocolate Semi-Sweet Chocolate Baking Bar," "Ghirardelli® Chocolate Power Chocolate Baking Bar," "Ghirardelli® Chocolate 70%

Chocolate 60% Cacao Extra Bittersweet Chocolate Baking Bar," "Ghirardelli® Chocolate 70% Cacao Extra Bittersweet Chocolate Baking Bar," "Ghirardelli® Chocolate Milk Chocolate Bak-

ing Chips," "Ghirardelli® Chocolate Mini Semi-Sweet Baking Chips," "Ghirardelli® Chocolate Semi-Sweet Baking Chips," "Ghirardelli® Chocolate Double Chocolate Bittersweet Baking

Chips," "Ghirardelli® Chocolate Gourmet Milk® Sea Salt Escape ®," "Ghirardelli® Chocolate Gourmet Milk® Coconut Rendezvous®," "Ghirardelli® Chocolate Gourmet Milk® 32% Cacao Creamy Devotion®," "Ghirardelli Chocolate Luxe Milk® Almond," "Ghirardelli Chocolate

Luxe Milk® Hazelnut," "Ghirardelli Chocolate Luxe Milk® Milk," "Ghirardelli Chocolate Luxe Milk® Toffee," "Ghirardelli Chocolate Intense Dark® Toffee Interlude," "Ghirardelli

Chocolate Intense Dark® Evening Dream," "Ghirardelli Chocolate Intense Dark® Twilight Delight," and "Ghirardelli Chocolate Intense Dark® Midnight Reverie."

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conduct;

The amount of profits and revenues earned by Defendant as a result of the

- j) whether class members are entitled to restitution, injunctive and other equitable relief and, if so, what is the nature (and amount) of such relief; and
- k) whether class members are entitled to payment of actual, incidental, consequential, exemplary and/or statutory damages plus interest thereon, and if so, what is the nature of such relief.
- 65. Typicality: Plaintiff Miller's claims are typical of the Class because, on June 24, 2012, he purchased one of the Fake White Chocolate Products, namely Defendant's Ghirardelli<sup>®</sup> Chocolate Premium Baking Chips Classic White, in reliance on Defendant's misrepresentations and omissions that it was white chocolate. Plaintiff Leyton's claims are typical of the Class because, in May of 2013, he purchased Defendant's Ghirardelli<sup>®</sup> Chocolate Premium Baking Chips Classic White, in reliance on Defendant's misrepresentations and omissions that it was white chocolate and "all natural." He additionally purchased, during the class period, other Ghirardelli products, including the White Chocolate Baking Bar, Ghirardelli Semi-Sweet Chocolate Chips, and Ghiradelli 60% Cacao Bittersweet Chocolate Baking Chips, in reliance on Defendant's misrepresentations and omissions that they were "all natural." Thus, Plaintiffs and class members sustained the same injuries and damages arising out of Defendant's conduct in violation of the law. The injuries and damages of each class member were caused directly by Defendant's wrongful conduct in violation of law as alleged.
- 66. Adequacy: Plaintiffs will fairly and adequately protect the interests of all class members because it is in their best interests to prosecute the claims alleged herein to obtain full compensation due to them for the unfair and illegal conduct of which they complain. Plaintiffs also have no interests that are in conflict with or antagonistic to the interests of class members. Plaintiffs have retained highly competent and experienced class action attorneys to represent their interests and that of the class. By prevailing on their own claims, Plaintiffs will establish Defendant's liability to all class members. Plaintiffs and their counsel have the necessary financial resources to adequately and vigorously litigate this class action, and Plaintiffs and counsel are aware of their fiduciary responsibilities to the class members and are determined to diligently discharge those duties by vigorously seeking the maximum possible recovery for class

members.

- 67. Superiority: There is no plain, speedy, or adequate remedy other than by maintenance of this class action. The prosecution of individual remedies by members of the class will tend to establish inconsistent standards of conduct for Defendant and result in the impairment of class members' rights and the disposition of their interests through actions to which they were not parties. Class action treatment will permit a large number of similarly situated persons to prosecute their common claims in a single forum simultaneously, efficiently, and without the unnecessary duplication of effort and expense that numerous individual actions world engender. Furthermore, as the damages suffered by each individual member of the class may be relatively small, the expenses and burden of individual litigation would make it difficult or impossible for individual members of the class to redress the wrongs done to them, while an important public interest will be served by addressing the matter as a class action.
- 68. Nexus to California. The State of California has a special interest in regulating the affairs of corporations that do business here. Defendant has its principal place of business in California, and the acts complained of herein emanated from decisions made by Defendant in California. Accordingly, there is a substantial nexus between Defendant's unlawful behavior and California such that the California courts should take cognizance of this action on behalf of a class of individuals who reside anywhere in the United States.
- 69. Plaintiffs are unaware of any difficulties that are likely to be encountered in the management of this action that would preclude its maintenance as a class action.

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#### **CAUSES OF ACTION**

Plaintiffs do not plead, and hereby disclaims, causes of action under the Food Drug and Cosmetic Act ("FDCA") and regulations promulgated thereunder by the FDA. Plaintiffs rely on the FDCA and FDA regulations only to the extent such laws and regulations have been separately enacted as state law or regulation or provide a predicate basis of liability under the state and common laws cited in the following causes of action.

#### **PLAINTIFFS' FIRST CAUSE OF ACTION**

(Violation of the Consumers Legal Remedies Act, California Civil Code § 1750, et seq.) On Behalf of Leyton and Miller and the Class

- 70. Plaintiffs reallege and incorporate the paragraphs of this Class Action Complaint as if set forth herein.
- 71. This cause of action is brought pursuant to the California Consumers Legal Remedies Act, California Civil Code § 1750, *et seq.* ("CLRA").
- 72. Defendant's actions, representations and conduct have violated, and continue to violate the CLRA, because they extend to transactions that are intended to result, or which have resulted, in the sale or lease of goods or services to consumers.
- 73. Plaintiffs and other class members are "consumers" as that term is defined by the CLRA in California Civil Code § 1761(d).
- 74. The Unnatural Products and the Fake White Chocolate Chips that Plaintiffs (and others similarly situated class members) purchased from Defendant were "goods" within the meaning of California Civil Code § 1761(a).
- 75. By engaging in the actions, representations and conduct set forth in this Class Action Complaint, Defendant has violated, and continues to violate, § 1770(a)(2), § 1770(a)(5), § 1770(a)(7), § 1770(a)(8), and § 1770(a)(9) of the CLRA. In violation of California Civil Code §1770(a)(2), Defendant's acts and practices constitute improper representations regarding the source, sponsorship, approval, or certification of the goods they sold. In violation of California Civil Code §1770(a)(5), Defendant's acts and practices constitute improper representations that the goods they sell have sponsorship, approval, characteristics, ingredients, uses, benefits, or quantities, which they do not have. In violation of California Civil Code §1770(a)(7),

Defendant's acts and practices constitute improper representations that the goods they sell are of a particular standard, quality, or grade, when they are of another. In violation of California Civil Code §1770(a)(8), Defendant has disparaged the goods, services, or business of another by false or misleading representation of fact. In violation of California Civil Code §1770(a)(9), Defendant has advertised goods or services with intent not to sell them as advertised.

- 76. Specifically, Defendant's acts and practices led customers to falsely believe that its Unnatural Products were made with only natural ingredients and that its Fake White Chocolate Chips were (or contained) chocolate, white chocolate and/or its principal ingredient, cocoa butter. Finally, regarding California Civil Code §1770(a)(8), Ghirardelli falsely or deceptively markets and advertises that, unlike other chocolate manufacturers, it sells "all natural" products and does the following:
  - "makes chocolate starting from the cocoa bean through to finished products";
  - maintains intensive quality assurance in the selection of cocoa beans and accepts only the highest-quality beans;
  - rejects as many as 40% of the beans that are offered to it, and the chocolate beans that are not selected by Ghirardelli are sold to other manufacturers;
  - uses a proprietary blend of cocoa beans that has been refined over the company's 150-year history to provide the company's distinct and intense chocolate taste;
  - roasts the cocoa beans in-house to ensure the company's signature flavor profile is consistently maintained in all chocolate products; and
  - uses a different roasting process whereby it remove the shell first and then roast the small nibs inside and has more control over the temperature and time, so it can get a more specific flavor, whereas other companies roast their beans before removing the shell, which requires over-roasting the outside portion of the bean in order to roast the inside, which could impart a burned flavor to their chocolate.
- 77. Plaintiffs request that this Court enjoin Defendant from continuing to employ the unlawful methods, acts and practices alleged herein pursuant to California Civil Code § 1780(a)(2). If Defendant is not restrained from engaging in these types of practices in the future, Plaintiffs and the other members of the Class will continue to suffer harm.
  - 78. More than thirty days prior to the filing of this Class Action Complaint, Plaintiff

1	Miller gave notice and demand that Defendant correct, repair, replace or otherwise rectify the
2	unlawful, unfair, false and/or deceptive practices relating to the Fake White Chocolate Chips
3	complained of herein. On October 9, 2013, Leyton himself also gave notice and demand that
4	Defendant correct, repair, replace, or otherwise rectify the unlawful, unfair, false and/or deceptive
5	practices relating to the (i) Fake White Chocolate Chips and (ii) the Unnatural Products
6	complained of herein. Despite receiving the aforementioned notices and demands, Defendant
7	failed to do so in that, among other things, it failed to identify similarly situated customers, notify
8	them of their right to correction, repair, replacement or other remedy; and provide that remedy.
9	Accordingly, Plaintiffs seek, pursuant to California Civil Code § 1780(a)(3), on behalf of
10	themselves and those similarly situated class members, compensatory damages, punitive damages
11	and restitution of any ill-gotten gains due to Defendant's acts and practices.

79. Plaintiffs also requests that this Court award them their costs and reasonable attorneys' fees pursuant to California Civil Code § 1780(d).

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## PLAINTIFFS' SECOND CAUSE OF ACTION (False Advertising, Business and Professions Code § 17500, et seq. ("FAL")) On Behalf of Leyton and Miller and the Class

- 80. Plaintiffs reallege and incorporate by reference the paragraphs of this Class Action Complaint as if set forth herein.
- 81. Beginning at an exact date unknown to Plaintiffs, but within three (3) years preceding the filing of the Class Action Complaint, Defendant made untrue, false, deceptive and/or misleading statements in connection with the advertising and marketing of its Unnatural Products and Fake White Chocolate Chips.
- 82. Defendant made representations and statements (by omission and commission) that led reasonable customers to believe that they were purchasing natural products and real white chocolate chips. Defendant deceptively failed to inform Leyton, and those similarly situated, that its Unnatural Products contained genetically modified ingredients (including soy and sugar), soy lecithin extracted using chemicals and hormone treated dairy. Defendant further deceptively failed to inform Plaintiffs, and those similarly situated, that its Fake White Chocolate Chips did not contain any chocolate, white chocolate, cocoa or cocoa butter.

- 83. Plaintiffs and those similarly situated relied to their detriment on Defendant's false, misleading and deceptive advertising and marketing practices, including each of the misrepresentations and omissions set forth in paragraphs 22, 26-30, 33-38, 42-43, and 48 above. Had Plaintiffs and those similarly situated been adequately informed and not intentionally deceived by Defendant, they would have acted differently by, without limitation, refraining from purchasing Defendant's Unnatural Products and Fake White Chocolate Chips or paying less for them.
  - 84. Defendant's acts and omissions are likely to deceive the general public.
- 85. Defendant engaged in these false, misleading and deceptive advertising and marketing practices to increase its profits. Accordingly, Defendant has engaged in false advertising, as defined and prohibited by section 17500, et seq. of the California Business and Professions Code.
- 86. The aforementioned practices, which Defendant used, and continue to use, to its significant financial gain, also constitutes unlawful competition and provides an unlawful advantage over Defendant's competitors as well as injury to the general public.
- 87. Plaintiffs seek, on behalf of those similarly situated, full restitution of monies, as necessary and according to proof, to restore any and all monies acquired by Defendant from Plaintiffs, the general public, or those similarly situated by means of the false, misleading and deceptive advertising and marketing practices complained of herein, plus interest thereon.
- 88. Plaintiffs seek, on behalf of those similarly situated, an injunction to prohibit Defendant from continuing to engage in the false, misleading and deceptive advertising and marketing practices complained of herein. The acts complained of herein occurred, at least in part, within three (3) years preceding the filing of the Class Action Complaint.
- 89. Plaintiffs and those similarly situated are further entitled to and do seek both a declaration that the above-described practices constitute false, misleading and deceptive advertising, and injunctive relief restraining Defendant from engaging in any such advertising and marketing practices in the future. Such misconduct by Defendant, unless and until enjoined and restrained by order of this Court, will continue to cause injury in fact to the general public and the

loss of money and property in that the Defendant will continue to violate the laws of California, unless specifically ordered to comply with the same. This expectation of future violations will require current and future customers to repeatedly and continuously seek legal redress in order to recover monies paid to Defendant to which Defendant is not entitled. Plaintiff, those similarly situated and/or other consumers nationwide have no other adequate remedy at law to ensure future compliance with the California Business and Professions Code alleged to have been violated herein.

90. As a direct and proximate result of such actions, Plaintiffs and the other members of the Class have suffered, and continue to suffer, injury in fact and have lost money and/or property as a result of such false, deceptive and misleading advertising in an amount which will be proven at trial, but which is in excess of the jurisdictional minimum of this Court.

## PLAINTIFFS' THIRD CAUSE OF ACTION (Fraud, Deceit and/or Misrepresentation) On Behalf of Leyton and Miller and the Class

- 91. Plaintiffs reallege and incorporate by reference the paragraphs of this Class Action Complaint as if set forth herein.
- 92. In or around May 2013, Defendant fraudulently and deceptively informed Leyton that Defendant's Fake White Chocolate Chips contained only all natural ingredients. On numerous occassions during the Class Period, Defendant also fraudulently and deceptively informed Leyton that Defendant's White Chocolate Baking Bar, Ghirardelli Semi-Sweet Chocolate Chips, and Ghiradelli 60% Cacao Bittersweet Chocolate Baking Chips contained only all natural ingredients. It failed to inform him of the presence of unnatural ingredients, such as genetically modified organisms, chemically derived soy lecithin, and rBGH-laced milk.
- 93. Defendant made identical misrepresentations and omissions regarding Defendant's Unnatural Products to members of the Class.
- 94. In or around May 2013, Defendant fraudulently and deceptively led Leyton to believe that Defendant's Fake White Chocolate Chips were real white chocolate chips. On or about June 24, 2012, Defendant fraudulently and deceptively led Miller to believe that

Defendant's Fake White Chocolate Chips were real white chocolate chips. Defendant also failed to inform Leyton and Miller that Defendant's Fake White Chocolate Chips are not and do not contain chocolate or white chocolate and are not derived from white chocolate / cocoa butter.

- 95. Defendant made identical misrepresentations and omissions regarding Defendant's Fake White Chocolate Chips to all members of the Class.
- 96. Defendant's omissions were material at the time they were made. They concerned material facts that were essential to the analysis undertaken by Plaintiffs as to whether to purchase Defendant's Unnatural Products and Fake White Chocolate Chips.
- 97. In not so informing Plaintiffs and the members of the Class, Defendant breached its duty to them. Defendant also gained financially from, and as a result of, its breaches.
- 98. Plaintiffs and those similarly situated relied to their detriment on Defendant's fraudulent omissions. Had Plaintiffs and those similarly situated been adequately informed and not intentionally deceived by Defendant, they would have acted differently by, without limitation, not purchasing (or paying less for) Defendant's Unnatural Products and Fake White Chocolate Chips.
- 99. Defendant had a duty to inform Class members at the time of their purchase of that the Unnatural Products they were purchasing included ingredients that were not "all natural," including chemically extracted soy lecithin, genetically modified sugar and soy, and hormone treated dairy. Defendant had a further duty to inform Class members at the time of their purchase of that the Fake White Chocolate Chips that the product they were purchasing was not chocolate or white chocolate and did not contain any cocoa butter. Defendant omitted to provide this information to Class members. Class and members relied to their detriment on Defendant's omissions. These omissions were material to the decisions of Class members to purchase the Unnatural Products and the Fake White Chocolate Chips, respectively. In making these omissions, Defendant breached its duties to Class members. Defendant also gained financially from, and as a result of, its breaches.
- 100. By and through such fraud, deceit, misrepresentations and/or omissions, Defendant intended to induce Plaintiffs and those similarly situated to alter their position to their detriment.

Specifically, Defendant fraudulently and deceptively induced Plaintiffs and those similarly situated to, without limitation, to purchase the Unnatural Products and Fake White Chocolate Chips.

- 101. Plaintiffs and those similarly situated justifiably and reasonably relied on Defendant's omissions, and, accordingly, were damaged by Defendant.
- 102. As a direct and proximate result of Defendant's misrepresentations, Plaintiffs and those similarly situated have suffered damages, including, without limitation, the amount they paid for the Unnatural Products and Fake White Chocolate Chips.
- 103. Defendant's conduct as described herein was willful and malicious and was designed to maximize Defendant's profits even though Defendant knew that it would cause loss and harm to Plaintiffs and those similarly situated.

# PLAINTIFFS' FOURTH CAUSE OF ACTION (Unfair, Unlawful and Deceptive Trade Practices, Business and Professions Code § 17200, et seq.) On Behalf of Leyton and Miller and the Class

- 104. Plaintiffs reallege and incorporate by reference the paragraphs of this Class Action Complaint as if set forth herein.
- 105. Within four (4) years preceding the filing of this Class Action Complaint, and at all times mentioned herein, Defendant has engaged, and continue to engage, in unfair, unlawful and deceptive trade practices in California by engaging in the unfair, deceptive and unlawful business practices outlined in this Second Amended Class Action Complaint.
- 106. In particular, Defendant has engaged, and continues to engage, in unlawful trade practices with respect to the Class by including the word "Chocolate" on the primary display panel of the Fake White Chocolate Chips without stating that the producst are "Imitation," "Artificial" and/or "Artificially Flavored," in violation of Cal. Health & Safety Code § 110100(a), 110380, and 110505, which incorporate 21 C.F.R. §§ 101.3, 101.22 and 102.5.
- 107. In addition, Defendant has engaged and continues to continues to engage in unfair, unlawful and deceptive trade practices with respect to the Class by, without limitation, the following:

1		a.	deceptively representing to Leyton, and the Class,
2		that the Unnatural Produ	cts were and/or contained only "all natural" ingredients;
3		b.	failing to inform Leyton, and the Class, that the
4		Unnatural Products inclu	ided chemically extracted soy lecithin, genetically
5		modified ingredients, and	d hormone treated dairy;
6	108.	In addition, Defendant ha	as engaged and continues to continues to engage in unfair,
7	unlawful and	deceptive trade practices v	with respect to the Class by, without limitation, the
8	following:		
9		a.	deceptively representing to Plaintiffs, and the Class,
10		that the Fake White Cho	colate Chips were and/or contained chocolate and/or white
11		chocolate;	
12		b.	failing to inform Plaintiffs, and the Class, that the
13		Fake White Chocolate C	hips were not and did not contain chocolate, white
14		chocolate and/or cocoa b	outter;
15	109.	In addition, Defendant ha	as engaged and continues to continues to engage in unfair,
16	unlawful and	deceptive trade practices v	with respect to the Class by, without limitation:
17		a.	engaging in fraud, deceit, and misrepresentation as
18		described herein;	
19		b.	violating the CLRA as described herein;
20		c.	violating the FAL as described herein; and
21		d.	violating the Sherman Food, Drug and Cosmetic
22		Act, Cal. Health & Saf. O	Code, including without limitation sections 110300,
23		110340, 110380, 110385	5, 110390, 110395, 110398, 110400, 110505, 110660,
24		110680, 110760, 110765	s, and/or 110770.
25	110.	Plaintiffs and those simil	arly situated relied to their detriment on Defendant's
26	unfair, decept	ive and/or unlawful busine	ess practices. Had Plaintiffs and those similarly situated
27	been adequate	ely informed and not decei	ved by Defendant, they would have acted differently by
28	not purchasing	g (or paying less for) Defe	endant's Unnatural Products and Fake White Chocolate

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- 111. Defendant's acts and omissions are likely to deceive the general public.
- Defendant engaged in these practices to increase its profits. Accordingly, Defendant has violated section 17200, et seq. of the California Business and Professions Code.
  - 113. The aforementioned practices, which Defendant has used to its significant financial gain, also constitute unlawful competition and provide an unlawful advantage over Defendant's competitors as well as injury to the general public.
  - Plaintiffs seek, on behalf of those similarly situated, full restitution of monies, as 114. necessary and according to proof, to restore any and all monies acquired by Defendant from Plaintiffs, the general public, or those similarly situated by means of the unfair and/or deceptive trade practices complained of herein, plus interest thereon.
- Plaintiffs seek, on behalf of those similarly situated, an injunction to prohibit 115. Defendant from continuing to engage in the practices complained of herein.
- 116. The acts complained of herein occurred, at least in part, within four (4) years preceding the filing of this Class Action Complaint.
- 117. Plaintiffs and those similarly situated are further entitled to and do seek both a declaration that the above-described trade practices are unfair, unlawful and/or fraudulent, and injunctive relief restraining Defendant from engaging in any of such deceptive, unfair and/or unlawful trade practices in the future. Such misconduct by Defendant, unless and until enjoined and restrained by order of this Court, will continue to cause injury in fact to the general public and the loss of money and property in that Defendant will continue to violate the laws of California, unless specifically ordered to comply with the same. This expectation of future violations will require current and future customers to repeatedly and continuously seek legal redress in order to recover monies paid to Defendant to which Defendant are not entitled. Plaintiffs, those similarly situated and/or other consumers nationwide have no other adequate remedy at law to ensure future compliance with the California Business and Professions Code alleged to have been violated herein.
  - As a direct and proximate result of such actions, Plaintiffs and the other members 118.

1	determined at trial; and
2	2. an award of punitive damages, the amount of which is to be deter-
3	mined at trial.
4	D. On Causes of Action Number 4 against Defendant and in favor of Plaintiffs
5	and the other members of each Class:
6	1. for restitution pursuant to, without limitation, California Business &
7	Professions Code §§ 17200, et seq.; and
8	2. for injunctive relief pursuant to, without limitation, California
9	Business & Professions Code §§ 17200, et seq.;
10	E. On all causes of action against Defendant and in favor of Plaintiffs, class
11	members and the general public:
12	1. for reasonable attorneys' fees according to proof pursuant to appli-
13	cable law (see, e.g., Cal. Civ. Code ¶ 1780(e); Cal. Code Civ. Proc.
14	§ 1021.5);
15	2. for costs of suit incurred; and
16	3. for such further relief as this Court may deem just and proper.
17	JURY TRIAL DEMANDED
18	Plaintiffs hereby demand a trial by jury.
19	Dated: October 7, 2014 GUTRIDE SAFIER LLP
20	/a/Vristan C. Simuliaia
21	/s/Kristen G. Simplicio Adam J. Gutride, Esq.
22	Seth A. Safier, Esq. Kristen G. Simplicio, Esq. 835 Douglass Street
23	San Francisco, California 94114 Attorneys for Plaintiffs
24	Auomeys for Flamums
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