

PÂTISSIER GOURMAND

Compound



DARK COMPOUND

DARK COMPOUND (PAG-D)

PROFESSIONAL PERFORMANCE, MADE SIMPLE

This dark compound is conched using the same process as chocolate to achieve a smoother, more refined mouthfeel. Formulated with an optimised fat system, it delivers clean flavour release without waxy aftertaste and requires no tempering, simplifying production and saving time. With fluid viscosity and enhanced heat stability, it performs reliably across a wide range of applications. Designed for professional kitchens and large-scale production requiring consistency, ease of use, and cost efficiency.

FAT
33%

FLUIDITY
-  +

FORM


PACKAGING

Buttons: 500g, 1kg, 2.5kg, 5kg | Block: 2.5kg

CHANNEL

Value Bakery, Mid-Range Bakery, Bakery Ingredient Store, Central Kitchen, Catering, Quick Serve and Fast Food

BEST USE

A refined, easy-to-use dark compound delivering smooth texture, stability and cost control.

PERFECT FOR

Ideal for use in Glazing applications coatings (cream puff, biscuits), Enrobing, Decorations, and Ganaches, Fillings and Mousses

FEATURES



Vibrant Reddish-Brown Hue



Optimised Vegetable Fat Blend



Maintains Stability in Warmer Conditions



Cost-Effective Alternative to Chocolate

BENEFITS

Visual Appeal: Creates visually appealing products with a rich, warm reddish brown colour that enhances presentation.

Refined, Smooth Mouthfeel: Delivers a smoother, finer mouthfeel compared to standard compounds.

Clean Melt for Light Textures: Delivers a smooth, wax-free melt and supports airy, delicate textures in mousses.

Glossy Filings and Ganaches: Special fat blend delivers brilliant gloss for ganache glazes and smooth pastry cream fillings.

Cost-Effectivity: Gives chefs flexibility to manage costs without compromising performance.