

PÂTISSIER GOURMAND

Compound



DARK CHIPS

DARK COMPOUND

(PAG- DSV)
8,800 CTS

COST-EFFECTIVE, BAKE-STABLE CHOCOLATE CHIPS

Developed for professional bakery environments, these dark compound chips are formulated for consistent sizing, dependable heat resistance and a balanced chocolate-style profile. Designed to perform reliably during baking, they retain their shape to deliver clean definition, texture contrast and consistent results across a wide range of baked applications.

FAT
24%

FLUIDITY
- ● ● ● ● ● +

FORM
▲

PACKAGING

Chips: 500g, 2.5kg, 5kg

CHANNEL

Value Bakery, Mid-Range Bakery, Bakery Ingredient Store, Central Kitchen, Catering

BEST USE

The smaller chip format promotes even dispersion through doughs and batters, delivering clearly defined chocolate-style pieces with reliable shape retention and visual consistency, while supporting cost-efficient production.

PERFECT FOR

Ideal for Cookies, Muffins, Brownies, Granola Bars and baked goods that require visible chocolate pieces

FEATURES



Compact, Uniform Chip Format



Heat-Stable Performance
Up to 220°C when baked in dough or batter



Suitable for Multiple Bakery Application



Bold Bittersweet Chocolate Flavour

BENEFITS

Even Chocolate Distribution: Ensures consistent chocolate presence throughout doughs, batters, and baked products.

Texture Contrast: Adds a defined bite and visual interest within soft baked structures.

Bake Stability: Holds shape during baking, withstanding high temperatures without excessive melting.

Reliable Chocolate Impact: Delivers a reliable chocolate burst in every bite with a clean, smooth mouthfeel.