

PÂTISSIER GOURMAND

Coating & Filling



DARK COMPOUND

DARK COATING

(PAG-DSV-CT)

PROFESSIONAL COATING MADE SIMPLE

A ready-to-use dark compound coating designed for professional patisserie performance. It delivers a balanced bittersweet chocolate profile with smooth flow for easy coating and clean coverage. The coating sets with a consistent, high-gloss finish, enhancing the visual appeal of desserts.



FAT
41%

FLUIDITY
- [4 droplets] +

FORM
[wavy lines]

PACKAGING

Liquid/Paste: 5kg

CHANNEL

Value Bakery, Mid-Range Bakery, Bakery Ingredient Store, Central Kitchen, Hotels, Chocolatier, Dessert

BEST USE

High fluidity designed for smooth application and a consistent high-gloss finish.

PERFECT FOR

Ideal for glazing and coating cakes, entremets, pastries, and plated desserts

FEATURES



Deep, Rich Dark Chocolate Colour



Balanced Bittersweet Chocolate Profile



Superior Fluidity and Workability



Ready-to-Use Coating

BENEFITS

Enhanced Visual Appeal: Deep, premium dark finish that elevates the look of creations.

Delivers Balanced Chocolate Flavour: Adds a clean, bittersweet chocolate taste that complements fillings and bases without overpowering.

Precision and Control: High fluidity enables smooth flow, even coating, and consistent thickness for professional finishing.

Efficiency Without Compromise: Reduces preparation time while maintaining taste, texture, and finish quality.