

PÂTISSIER GOURMAND

Compound



MILK COMPOUND

MILK COMPOUND

(PAG-M)

THE QUIET ADVANTAGE BEHIND PROFESSIONAL RESULTS, MADE EASY

This milk compound is conched like real chocolate to deliver a smooth, creamy milk chocolate-style flavour with a refined mouthfeel.

Formulated with an optimised vegetable fat blend, it offers clean melt, reduced waxiness and reliable heat stability without the need for tempering. With fluid viscosity and vibrant milk chocolate colour, it performs consistently across decorative and finishing applications, giving chefs confidence, efficiency and cost-effective flexibility in professional kitchens.

FAT
32%

FLUIDITY
- +

FORM

PACKAGING

Buttons: 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

Developed for professional and large-scale production where ease of use, consistency, and cost efficiency are essential.

PERFECT FOR

Ideal for Glazing, Decorations, Moulded Elements, Coatings, and Inclusions

FEATURES



Fluid Viscosity



Conched Like Real Chocolate



Optimised Vegetable Fat Blend



Maintains Stability in Warmer Conditions



Cost-Effective Alternative to Chocolate

BENEFITS

Decorative Precision: Controlled fluidity and setting time provide ample working time with a clean, smooth finish for decorations.

Clean Melt: Reduces waxy aftertaste for a more pleasant eating experience.

Release Performance: Provides superior release in moulded chocolate applications, reducing waste, saving time, and ensuring a flawless, professional finish.

Service Stability: Performs reliably in warmer conditions, supporting confidence in operation.

Cost Flexibility: Allows chefs to manage costs without compromising functional performance.