

PÂTISSIER GOURMAND

Compound



TWIN CHIPS

TWIN COMPOUND

(PAG- TSV)
8,800 CTS

TWIN INDULGENCE, INSTANT CONTRAST

Crafted with consistent size, shape, and texture, these chips add both indulgence and aesthetic definition wherever they are used. Their creamy richness enhances applications. Twin Compound Chips bring together indulgent flavour and visual appeal, delivering a polished, premium finish that enhances the overall experience of any application.

FAT
24%

FLUIDITY
- +

FORM
 +

PACKAGING

Chips: 500g, 2.5kg, 5kg

CHANNEL

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

BEST USE

The smaller chip format ensures even dispersion and clear piece definition, making them ideal for inclusions, toppings, and decorative finishes.

PERFECT FOR

Ideal for Cookies, Muffins, Brownies, Granola Bars, Ice Cream and desserts that require visible chocolate pieces

FEATURES



Milky-Creamy Chocolate Flavour



Distinct Twin-Tone Chips



Maintains Stability in Warmer Conditions



Cost-Effective Alternative

BENEFITS

Balanced Chocolate Flavour: Complements desserts without overpowering other flavours.

Enhanced Visual Appeal: Creates strong two-tone contrast, elevating finished product appearance and shelf appeal.

Warm-Temperature Stability: Maintains shape and separation during storage and handling in warmer bakery environments, reducing waste.

Cost Efficiency: Provides a more economical alternative to real chocolate for large-scale bakery production.