

# PÂTISSIER GOURMAND

## Compound



WHITE COMPOUND

## WHITE COMPOUND (PAG-W)

### REFINED BRIGHTER WHITE RESULTS, SIMPLIFIED

Developed for professional and large-scale production, this white compound delivers a clean, elegant milky flavour and a noticeably brighter white finish for refined visual results. Conched like real chocolate and formulated with an optimised vegetable fat blend, it offers smooth mouthfeel, controlled fluidity and excellent shine without the need for tempering. With reliable contraction, stability in warmer temperatures and ideal opacity for coating and dipping, it supports efficient workflows while consistently producing polished, professional-looking desserts across a wide range of applications.

FAT  
35%

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 brighter white compound designed for flawless moulding, dipping and decoration. Delivering clean colour, superior release and refined finishes in demanding professional applications.

PERFECT FOR

Pastry Ganaches, Glazes, Fillings, Mousses, Moulding, Coating and Decorations

FEATURES



**High-Quality White Chocolate-Style Flavour**



**Heat-Stable Performance**



**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.

**Smooth, Luxurious Mouthfeel:** Deliver a smooth, luxurious mouthfeel in mousses while maintaining stability and aeration.

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

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