

PÂTISSIER GOURMAND

Compound



WHITE CHIPS

WHITE COMPOUND

(PAG-WSV)

COST-EFFECTIVE, BAKE-STABLE CHOCOLATE CHIPS

Developed for professional and large-scale production, these white compound chips offer consistent sizing, reliable heat resistance, and a smooth, elegant milky chocolate flavor. Designed for dependable performance during baking, they retain their shape to ensure uniform results across a wide range of baked applications, supporting efficient and consistent production.

FAT
24%

FLUIDITY
- ● ○ ○ ○ ○ +

FORM
●

PACKAGING

Chips: 1kg, 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 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



Milky White 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.