

PÂTISSIER ARTISAN

Service



WHITE CHIPS

21% COCOA

(PAT-21WSV)

BAKE-STABLE WHITE CHIPS

Designed for professional bakery and dessert applications, these 21% white chocolate chips deliver smooth sweetness, visual impact, and reliable bake stability. Made with cocoa butter for a creamy texture, they hold their shape under heat while providing soft melt and clean flavour. A dependable choice for consistent results across baked goods and decorative uses.

FAT
26%

COCOA
21%

FLUIDITY
- ● ● ● ● +

FORM
▲

PACKAGING

Chips: 1kg, 2.5kg, 5kg

CHANNEL

Mid-Range Bakery, Premium Bakery, Bakery Ingredient Store, Central Kitchen, Hotels, Catering, Quick Serve and Fast Food, Beverages, Desserts

BEST USE

Smaller chip size delivers even distribution in pastries and baked goods, creating defined chocolate bursts while maintaining shape and visual appeal in every bake.

PERFECT FOR

Ideal for Cookies, Muffins, Cakes, Inclusions, and toppings where bright colour, smooth sweetness, and bake stability are required

FEATURES



Made from Cocoa Butter



Smooth, Sweet White Chocolate Profile



Uniform Chip Size



Heat-Stable Formulation

BENEFITS

Bright Visual Contrast: Adds a bright white accent to baked goods for strong visual appeal.

Soft Melt Texture: Creates a gentle, melt-in-the-mouth experience when baked or used as a topping.

Pairing Flexibility: Complements fruits, nuts, and dark chocolate for layered flavour combinations.

Bake Stability: Holds shape during baking, maintaining appearance and texture without messy melting.