



### 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

#### BENEFITS



Made from Cocoa Butter

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



Smooth, Sweet White Chocolate Profile

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



Uniform Chip Size

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



Heat-Stable Formulation

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