

PÂTISSIER ARTISAN

Chocolate



WHITE CHOCOLATE

31% COCOA

 (PAT-31WCH)

YOUR EVERYDAY, WHITE CHOCOLATE

This 31% white chocolate is designed for professional kitchens seeking a reliable, cost-effective solution without compromising on authenticity. Made with real cocoa butter, it delivers a smooth texture and true white chocolate profile, making it suitable for direct use across a wide range of applications. Its versatility allows chefs to easily colour, flavour and customise ganaches, glazes and decorations while maintaining consistent, professional results.

FAT
38%

COCOA
31%

FLUIDITY
-  +

FORM


PACKAGING

Buttons: 1kg, 2.5kg, 5kg | Blocks: 1kg, 2.5kg | Neopolitans 2kg

CHANNEL

Mid-Range Bakery, Premium Bakery, Bakery Ingredient Store, Central Kitchen, Cafés, Restaurants, Bars, Hotels, Catering, Beverages

BEST USE

A cost-effective white chocolate made with real cocoa butter, delivering white chocolate performance for everyday professional use.

PERFECT FOR

Decorations, Ganaches, Glazing

FEATURES



Made with Real Cocoa Butter



Smooth Texture



Cost-Effective Formulation

BENEFITS

Authentic White Chocolate: Made with real cocoa butter, allowing chefs to confidently claim genuine white chocolate in finished products.

Versatile Application Use: Creates smooth, adaptable ganaches and glazes that can be easily coloured, flavoured and transformed across applications.

Cost Efficiency: Offers a more economical white chocolate option while maintaining functional performance for everyday professional use.