

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

BENEFITS

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



Smooth Texture

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



Cost-Effective Formulation

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