

PÂTISSIER ARTISAN

Chocolate



MILK CHOCOLATE

36% COCOA

(PAT-36MCH)

SMOOTH, MILK CHOCOLATE FOR EVERYDAY
INDULGENCE

A smooth, medium-bodied milk chocolate designed for everyday professional pastry use. With high fluidity and stable crystallisation, it offers easy handling, clean snap, and a satiny finish across moulding, enrobing, and decorative applications. Its familiar milk chocolate profile delivers comfort, balance, and consistent performance in both classic and modern desserts.

FAT

37%

COCOA

36%

FLUIDITY



FORM



PACKAGING

Buttons: 2.5kg, 5kg | Block: 2.5kg

CHANNEL

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

BEST USE

High fluidity for easy handling, easy to temper, with a clean snap and satiny finish.

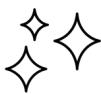
PERFECT FOR

Ideal for Ganaches, Mousses, Moulding, Enrobing, and Fine Pastry decorations requiring smooth flow and reliable structure

FEATURES



Reddish-Brown Colour



Stable Emulsions



High Fluidity

BENEFITS

Reddish-Brown Colour: Presents a warm, familiar chocolate tone that delivers a comforting, classic visual appeal across pastry applications.

Stable Emulsions: Creates glossy, stable ganaches with excellent workability and supports aerated mousses with a creamy, cohesive texture.

High Fluidity: Ensures easy handling and tempering, delivering clean snap, satiny finish, and efficient moulding and enrobing.