

# PÂTISSIER ARTISAN

## Chocolatier



MILK CHOCOLATIER

## 40% CARMELO (PAT-40CAR)

### DARKER CARAMELISED MILK CHOCOLATE

A dark milk chocolate crafted with caramelised milk and high-quality European dairy. Featuring 40% cocoa solids for a rich, pronounced chocolate taste and the highest cocoa butter content in our range for exceptional fluidity and a brilliant glossy finish. Its unique caramelised milk undertone delivers a signature flavour that elevates any creation.

FAT  
39%

COCOA  
40%

FLUIDITY  
-  + 

FORM  


#### PACKAGING

Buttons: 2.5kg

#### CHANNEL

Premium Bakery, Bakery Ingredient Store, Cafés, Restaurants, Bars, Hotels, Chocolatier, Desserts

#### BEST USE

Pairs perfectly with hazelnuts, pistachio, pecans, fig, raisin, cinnamon, coffee, caramel, cookie, coconut, banana, apples and pears, Irish cream, rum, whiskey.

#### PERFECT FOR

Moulded and Enrobed Pralines, Chocolate Bars, Ganaches, Mousses, Crèmeux

#### FEATURES



**Made with Caramelised Milk from European Dairy**



**High Cocoa Content (40%)**



**Darker Milk Chocolate Colour**



**Highest Cocoa Butter Content in Our Milk Range (39% Fat)**



**Superior Fluidity and Workability**

#### BENEFITS

**Distinctive Flavour Impact:** Crafted with caramelised milk for a toasted note and subtle caramel undertone, delivering depth and richness that make desserts truly memorable.

**Unique Milk Chocolate Experience:** Enables chefs to craft desserts with layered flavour complexity, setting creations apart from standard milk chocolate.

**Premium European Milk Source:** Provides a clean, elegant, and creamy milk profile for a refined taste experience.

**Deep Milk Chocolate Colour:** Its darker shade creates an immediate visual impact, signaling a more intense, indulgent flavour before the first taste.

**High Cocoa Butter Content:** Delivers exceptional workability for thin, flawless enrobing, efficient moulding with minimal waste, and delivers a brilliant gloss. Ensures firm crystallisation for stable, reliable desserts.