

PÂTISSIER ARTISAN

Couverture



MILK COUVERTURE

40% COCOA

(PAT-40MCV)

RICHER, DEEPER MILK CHOCOLATE PROFILE

Elevates traditional milk chocolate with a darker, more cocoa-rich character and a deep mahogany hue. It blends a refined caramel-milk flavour with smooth, nostalgic creaminess. With high fluidity and stable crystallisation, it ensures consistent, professional results in everything from mousses to enrobing.

FAT

38%

COCOA

40%

FLUIDITY



FORM



PACKAGING

Buttons: 500g, 1kg, 2.5kg, 5kg | Block 2.5kg | Neopolitans 2kg

CHANNEL

Premium Bakery, Bakery Ingredient Store, Central Kitchen, Cafés, Restaurants, Bars, Hotels, Catering, Chocolatiers, Dessert

BEST USE

Boasts higher cocoa content for a richer cocoa profile in milk chocolate creations.

PERFECT FOR

Ganache, Crèmeux, Pastry Cream, Mousses, Brownies, Cakes

FEATURES



Richer Cocoa Profile



Deep Mahogany Colour



Distinctive Caramel-Milk Flavour



High Fluidity



Stable Crystal Structure

BENEFITS

Elevated Performance: Enhances classic milk chocolate recipes and delivers consistent, professional pastry results.

Impactful First Impression: Mahogany appearance instantly signals a more flavourful milk chocolate dessert, creating the perception of richer taste before the first bite.

Distinctive and Memorable: A creamy, balanced caramel note adds complexity and a distinctive point of interest creating a more memorable taste.

Time Saving: Ease of melting and tempering for efficient time use.

Reliable Mousse Structure:

Stable crystallisation supports airy, well-formed mousses and easy workability for professional, refined results in decorations, moulding, and enrobing.