

PÂTISSIER ARTISAN

Service



MILK CHOCOLATE

42% COCOA

 (PAT-42MFT)

SMOOTH FLOW, RELIABLE SERVICE

Developed specifically for milk chocolate fountain use, this 42% milk chocolate is formulated to deliver smooth flow and reliable performance during extended service. Its balanced fat composition and optimised viscosity ensure stability under continuous heat, reducing the need for adjustments. Designed for professional caterers and event specialists, it provides confidence and ease of operation in high-demand fountain settings.

FAT
44%

COCOA
42%

FLUIDITY
- ●●●● +

FORM

PACKAGING

Buttons: 1kg

CHANNEL

Premium Bakery, Bakery Ingredient Store, Hotels, Catering

BEST USE

Maintains stability under continuous heat, ensuring reliable service time after time.

PERFECT FOR

Ideal for chocolate fountains at catering events, buffets, banquets and large-scale service where uninterrupted flow is essential

FEATURES



High Fluidity Formulation



Heat-Stable Performance



Rich, Full, Chocolate Flavour



Deep, Glossy Reddish Brown Milk Chocolate Colour

BENEFITS

Special Fountain Formulation: Ensures smooth, continuous flow tailored to milk chocolate fountain applications.

Balanced Fat Composition: Maintains stable performance under continuous heating throughout service without need for monitoring.

Optimised Milk Chocolate Viscosity: Prevents thickening and supports consistent circulation.

Consistent Flow Quality: Delivers dependable results for large-scale events and professional catering setups.

Attractive Visual Presentation: Creates an appealing fountain display with a rich, reddish-brown milk chocolate colour.