

# PÂTISSIER ARTISAN

## Service



DARK CHIPS

**44% COCOA** (PAT- 44DSV)  
**8,800 CTS**

### BAKE-STABLE CHOCOLATE CHIPS

Designed for professional bakery use, these 44% dark chocolate chips offer consistent size, authentic chocolate flavour, and reliable bake stability. Formulated to hold their shape under heat, they deliver visual appeal, texture contrast, and dependable performance across a wide range of baked applications.

FAT  
**27%**

COCOA  
**44%**

FLUIDITY  
-  +

FORM  


#### PACKAGING

Chips: 2.5kg, 5kg

#### CHANNEL

Mid-Range Bakery, Premium Bakery, Bakery Ingredient Store, Central Kitchen, Hotels, Catering, Quick Serve and Fast Food, Beverages, Desserts

#### BEST USE

Smaller chip size delivers even distribution in pastries and baked goods, creating defined chocolate bursts while maintaining shape and visual appeal in every bake.

#### PERFECT FOR

Ideal for Cookies, Muffins, Brownies, Granola Bars, and Baked Goods requiring defined chocolate pieces with strong flavour impact

#### FEATURES



**Small, Uniform Chip Size**



**Bake-Stable Structure**



**Heat-Resistant Performance**



**Versatile Application**

#### BENEFITS

**Even Distribution:** Ensures consistent chocolate presence throughout doughs, batters, and toppings.

**Texture Enhancement:** Delivers a pleasant bite and contrast against soft baked goods.

**Bake Stability:** Holds shape even in baking condition.

**Reliable Chocolate Impact:** Provides an intense burst of chocolate flavour in every bite.