

DARK BATONS

44% COCOA

(PAT- 44DSV)
8CM BATONS

DARK BAKING BATONS



Developed for professional bakery applications, this 44% dark service chocolate is crafted in an 8cm baton format to perform reliably in laminated doughs. Made with real dark chocolate, it delivers a bold chocolate hit while remaining stable during baking. Its controlled melt and shape retention ensure clean and visible chocolate core, consistent appearance, and an intense chocolate experience in every bite.

FAT

27%

COCOA

44%

FLUIDITY



FORM



PACKAGING

Batons: 1.6kg

CHANNEL

Mid-Range Bakery, Premium Bakery, Bakery Ingredient Store, Central Kitchen, Hotels, Catering

BEST USE

Its bake stability maintains clearly defined chocolate core, ensuring visual appeal and product integrity.

PERFECT FOR

Crafted for Pain Au Chocolate and other Viennoiserie and Laminated Pastries

FEATURES



Made with Real Chocolate



Satisfying Chocolate Flavour



Bake-Stable Up to 220°C when Laminated Inside Dough



Uniform Weight Per Baton



Consistent 8CM Length and Thickness

BENEFITS

Real Dark Chocolate: Delivers an intense, rich chocolate taste that elevates baked goods with a clear chocolate identity.

Bake-Stable Structure: Holds its shape during baking, resisting excessive melting and burning for consistent visual and flavour results.

Optimised for Laminated Doughs: Ensures a well-defined chocolate core in pain au chocolat, delivering consistent distribution and a clean, satisfying bite.

Convenient Baton Format: Enables easy portioning and fast incorporation into doughs, streamlining production in busy bakeries.