



### DARK CHUNKS

## 44% COCOA

(PAT- 44DSV)  
CHUNKS

### BAKE-STABLE CHOCOLATE CHUNKS

Designed for professional bakery and dessert applications, these 44% dark chocolate chunks deliver bold chocolate flavour with a rustic, artisanal look. Made from real dark chocolate and formulated to remain stable during baking, they provide consistent texture, visual appeal, and chocolate impact across a wide range of applications.

FAT

27%

COCOA

44%

FLUIDITY



FORM



### PACKAGING

Chunks: 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

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

### PERFECT FOR

Ideal for Cookies, Muffins, Cakes, Brownies, Dessert Toppings, and Inclusions where visible chocolate pieces are desired

### FEATURES



Made with Real Dark Chocolate

### BENEFITS

**Rich Chocolate Impact:** Adds a pronounced chocolate taste to cookies, muffins, and cakes, enhancing overall indulgence.



ICM Chunk Format

**Texture Contrast:** Creates a satisfying bite, delivering pleasant chocolate texture within baked goods.



Bake-Stable Structure

**Ease of Use:** Incorporates easily into doughs and batters, ensuring consistent distribution and reliable results.



Rustic, Artisanal Appearance

**Versatile Applications:** Performs well in bakery items, dessert inclusions, and as toppings across multiple formats.

**Decorative Appeal:** Adds visual interest when used as a finishing touch on cakes, desserts, and beverages.