

PÂTISSIER ARTISAN

Service



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



ICM Chunk Format



Bake-Stable Structure



Rustic, Artisanal Appearance

BENEFITS

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

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

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

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.