

PÂTISSIER ARTISAN

Couverture



DARK COUVERTURE

53% COCOA

 (PAT-53DCV)

YOUR EVERYDAY DARK CHOCOLATE

This 53% dark chocolate is crafted as a dependable everyday couverture, blending African and South American cocoa beans for a robust yet approachable chocolate profile. Designed with high fluidity and good cocoa butter structure, it supports efficient workflows and consistent results across moulding, enrobing and pastry applications. Its easy-melt button format and balanced performance make it a practical, good-value choice for professional kitchens.

FAT
36%

COCOA
53%

FLUIDITY
-  + 

FORM


PACKAGING

Buttons: 1kg, 2.5kg, 5kg | Block: 2.5kg

CHANNEL

Premium Bakery, Bakery Ingredient Store, Central Kitchen, Cafés, Restaurants, Bars, Hotels, Catering

BEST USE

A versatile, high-fluidity dark chocolate delivering reliable performance and excellent value for everyday professional use.

PERFECT FOR

Ganaches, Glazes, Decorations, Moulding and Enrobing

FEATURES



Blend of African and South American Cocoa Beans



High Fluidity



Good Cocoa Butter Structure



Easy-Melt Button Format

BENEFITS

Robust Chocolate Flavour: Delivers a well-defined, reliable chocolate taste suited to everyday applications.

Ease of Use and Refined Finishes: High fluidity allows thin shells in moulding, smooth enrobing and elegant decorative work.

Clean Snap: Provides good setting and snap for polished, professional results.

Stable Pastry Performance: Good cocoa butter structure supports stable emulsions and consistent results in ganaches and cold pastry applications.

Kitchen Efficiency: Easy-melt button format improves handling, speeds up melting and supports efficient production.