

PÂTISSIER ARTISAN

Couverture



DARK COUVERTURE

55% COCOA (NO ADDED SUGAR) (PAT-55DNS)

PURE INDULGENCE. ZERO ADDED SUGAR

Our 55% dark chocolate is crafted for those who crave rich flavour without compromise. Made with premium cocoa and alternative sweeteners, it delivers a smooth, balanced bitter-sweet taste and a velvety texture. Naturally contains antioxidants and designed for a lower glycemic impact, this chocolate is perfect for health-conscious consumers seeking guilt-free indulgence. Enjoy all the benefits of dark chocolate minus the added sugar.

FAT
36%

COCOA
55%

FLUIDITY
- 4 droplets +

FORM
1 button

PACKAGING

Buttons: 2.5kg

CHANNEL

Premium Bakery, Bakery Ingredient Store, Central Kitchen, Hotels, Chocolatiers

BEST USE

All the satisfaction of classic dark chocolate, that's better for you, no added sugar and just as delicious.

PERFECT FOR

Ganache, Crèmeux, Pastry Cream, Mousses, Brownies, Cakes, Moulding and Enrobing

FEATURES



No Added Sugar



**Balanced Cocoa Intensity
(55%)**



Smooth Texture



High Fluidity



Contains Antioxidants

BENEFITS

Better-For-You Chocolate: Supports sugar-reduced dessert creation, appealing to consumers seeking a more mindful, guilt-free indulgence.

No Added Sugar: Enables chefs to develop desserts aligned with wellness and reduced-sugar trends without compromising chocolate flavour.

Smooth Texture and Gloss: Delivers a smooth, melt-in-mouth experience with an attractive glossy finish for premium presentation.

High Fluidity: Makes moulding and enrobing easier and more efficient, helping save time in professional production.