

PÂTISSIER ARTISAN

Chocolate



DARK CHOCOLATE

70% COCOA

 (PAT-70DCH)

HIGH COCOA CONTENT DARK BAKING CHOCOLATE

An essential, functional high cocoa content dark chocolate designed for cost-effective everyday use in professional kitchens. With a robust cocoa character and lower cocoa butter content than couverture, it delivers strong chocolate taste, making it especially suitable for baked applications and formats where flavour impact and softer baked texture is key. A practical choice for chefs seeking reliable performance and bold cocoa flavour at an accessible price point.

FAT
40%

COCOA
70%

FLUIDITY
- ●●●● +

FORM

PACKAGING

Buttons: 2.5kg, 5kg | Block: 2.5kg | Neopolitans 2kg

CHANNEL

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

BEST USE

Rich, full-bodied cocoa taste in baked applications.

PERFECT FOR

Cakes, Brownies, Pastry Cream, Ganaches

FEATURES



Made with Real Chocolate



High Cocoa Content (70%)



Smooth, Stable Ganache Performance

BENEFITS

Authentic Chocolate Flavour: Delivers authentic chocolate flavour and impact in baked applications.

Bold, Dark Chocolate Profile: Provides a bold, well-defined dark chocolate profile.

Professional Ganache Results: Creates smooth, easily pipeable ganaches with stable texture, resulting in a more indulgent mouthfeel and a professional finish.