

PÂTISSIER ARTISAN

Concentrate



DARK CHOCOLATE

DARK CONCENTRATE 70%

(PAT-70DCN)

INTENSE COCOA PROFILE, PERFECTLY ROASTED

This Dark 70% Concentrate delivers a full-bodied cocoa profile with pronounced bitterness and deep roasted notes. Cocoa intensity is dominant, supported by light nutty undertones, with restrained sweetness for a clean, robust finish designed for professional chocolate work.

FAT
35%

COCOA
70%

FLUIDITY
- ● ● ● ● ● +

FORM

PACKAGING

Buttons: 5kg

CHANNEL

Mid-Range Bakery, Premium Bakery, Bakery Ingredient Store, Central Kitchen, Cafés, Restaurants, Bars, Hotels, Catering, Chocolatiers, Desserts

BEST USE

Ideal for applications requiring roasted and bitter intense profile.

PERFECT FOR

Ganache, Mousses, Brownies, Cakes, Baking and Filling

FEATURES



High Cocoa Content (70%)



Deep Roasted Cocoa Notes



Ideal for Filling



Consistent Cocoa Performance



Cost-Effective Formulation

BENEFITS

Strong Cocoa Impact: Delivers bold, clearly defined cocoa flavour that remains present in finished products.

Well-Defined Chocolate Character: Adds depth and roasted intensity for a more pronounced cocoa profile.

Smooth Fillings: Provides reliable structure and smooth texture in fillings.

Consistent Results: Delivers dependable and quality results every time.

Cost-Savings: Delivers strong cocoa flavour at lower usage levels, helping reduce cost-in-use without compromising chocolate quality.