



# PRODUCT CATALOGUE





# YOUR MASTERPIECE, OUR PRIDE

Proudly presenting Pâtissier Chocolate, a premier range that offers chefs and gourmet artisans the power to inspire and delight even the most particular food lover.

From meticulous selection of the best cocoa worldwide to an over 150-year old process and state-of-art technology, Pâtissier Chocolate provides consistent and creative blends in all its chocolate ingredients fulfilling your desire to create the most irresistible masterpiece. By bringing pride and joy to those who appreciate uniqueness and reliability in all forms of chocolate creation, Pâtissier Chocolate fills the gourmet world with confidence and success.

## OUR MISSION

Our mission is to grow our long-standing relationship with gourmet experts and lovers worldwide. It is our commitment, an ambition we share to bring out the artist in you, to help you achieve success.

We possess unwavering passion for chocolate making and hold ourselves to the highest standard in quality control. We pledge premium quality ingredients from bean selection to production. We work hand-in hand with chefs to craft distinctive flavors and we are constantly expanding and perfecting tastes to meet your needs.

We believe in sharing knowledge, creating inspired blends, and working together with you to produce the best recipes. We understand the challenges you face and seek to support you as the prime solution provider, creatively and technically, in your quest for excellence.

We believe the finest creation is born from reliable source of cocoa, state-of-art technology, to skilled human capital. With this in mind we are invested and have the utmost trust and respect for our team.

We empower the individual with leadership, and the dedication reflected by our team is the true passion of our company.

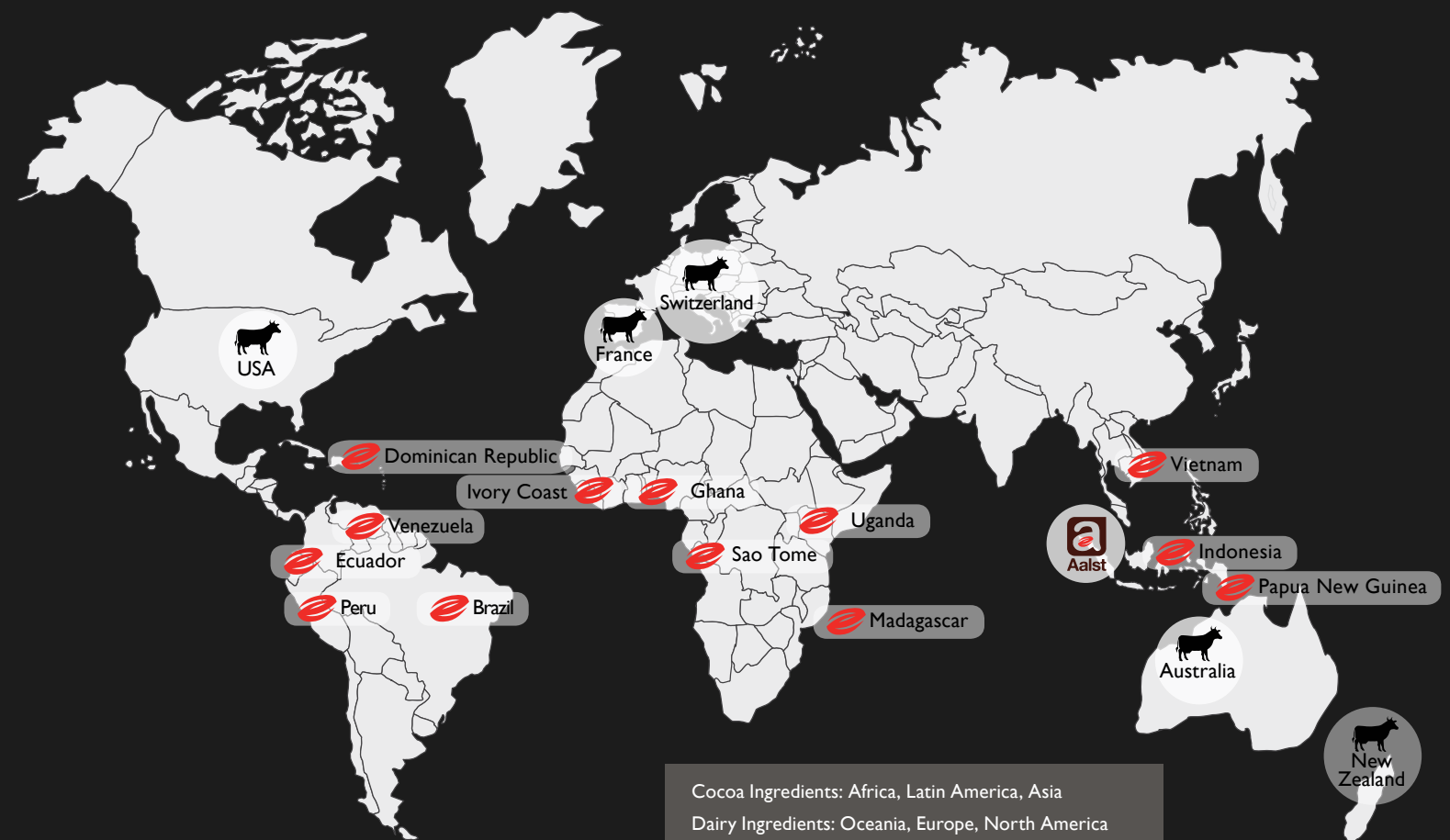


# OUR SOURCE

The cocoa beans and mass are mainly imported from Madagascar, Venezuela, Ghana, Dominican Republic, Peru, and Sao Tome. The beans are meticulously selected, and they are of the freshest and highest grade in quality.

Cocoa beans from different sources are blended according to the recipes. The mixture of cocoa beans from the different regions determines the characteristic flavour and intensity of each chocolate.

Recipes produced using single-origin beans typically brings out the distinctive characteristic of the region. West African beans such as the ones from Ghana are well known for their full-bodied flavours, the basic smoky aroma that gives the chocolate its distinctive signature. Caribbean beans from the Dominican Republic possess earthy, tobacco notes akin to wine. Alternatively, Latin American beans produce chocolate with a more floral and fruitier accent. Madagascar, Sao Tome, Venezuela, and Peru's beans offer exotic flavours and unique tastes that are refreshing and awake your senses.





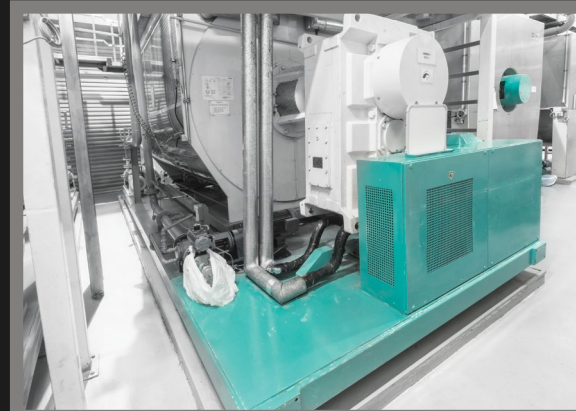
# QUALITY CHOCOLATE & COMPOUND PRODUCTION

Aalst Chocolate implements significant investments regularly to upgrade our state of the art chocolate manufacturing equipment. We outpace dynamic international standards and global customer demands and different recipes, taste profile, packing and shapes configuration are customizable to suit the requirements of our clients worldwide.

The Singapore plant's current annual capacity is about 36,000 metric tons.

Our factories are HACCP-certified, and we are constantly seeking for certifications and new accreditations, as we strives for continuous improvement in our work processes and control measures to meet rigorous international and dynamic standards and requirements of the marketplace.

TUAS (SINGAPORE)



SINGAPORE ACCREDITATIONS



## MICROLINE FACTORY

- Limitless Creativity to Create your Perfect Chocolate!
- Range of Chocolate Exclusively for you.
- Low MOQ with Competitive Pricing
- Co-branding With Pâtissier Chocolate's Reputation

WORKING WITH A TEAM OF R&D AND CHEFS



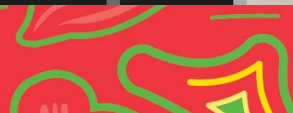
CUSTOMISATION



LOW MOQ







## PÂTISSIER ACADEMY

Our Pâtissier Academy is specially designed and equipped with state-of-the-art equipment to allow our team of Chefs to conduct chocolate classes, trainings and demonstrations for our distinct distributors and customers. In addition, these classes are also customisable to the requirements and needs of our distributors.

Our team of Chefs also develop new products and recipes that we compiled to publish a bi-monthly recipe book.





# PÂTISSIER ARTISAN COUVERTURE

The Artisan Couverture range allows you to create the absolute taste sensation. Containing a minimum 31% of cocoa butter, ranging from strong, full bodied cocoa note to mid-range savor, the richness offers the precision to design the highly specific flavors and textures that impress and delight.





# PÂTISSIER ARTISAN SINGLE ORIGIN

## DOMINICAN REPUBLIC

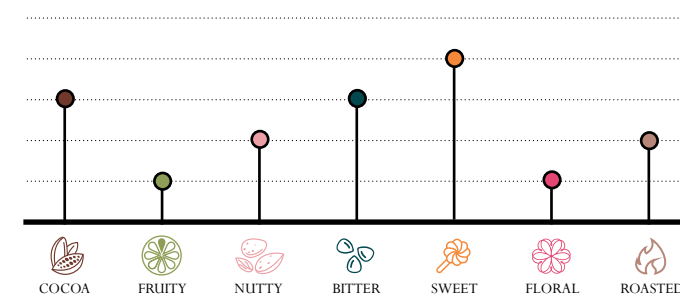


FAT 42% | COCOA 65% | FLUIDITY - 4 drops + 1 drop | FORM

PACKAGING SIZE  
• 1kg Flat Bottom Pouch x 12

### DOMINICAN REPUBLIC SINGLE ORIGIN DARK 65% (PAT-65DDR)

This Single Origin Dominican Republic Dark 65% Couverture has a fruity and nutty profile with a little note of rum. It is slightly acidic which is true to the character of the Dominican Republic Cocoa.

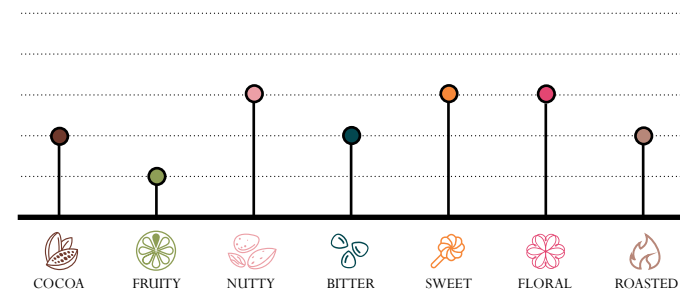


FAT 42% | COCOA 44% | FLUIDITY - 4 drops + 1 drop | FORM

PACKAGING SIZE  
• 1kg Flat Bottom Pouch x 12

### DOMINICAN REPUBLIC SINGLE ORIGIN MILK 44% (PAT-44MDR)

This Single Origin Dominican Republic Milk 44% Couverture has a milky profile with a sweet taste of raisin note.



## GHANA

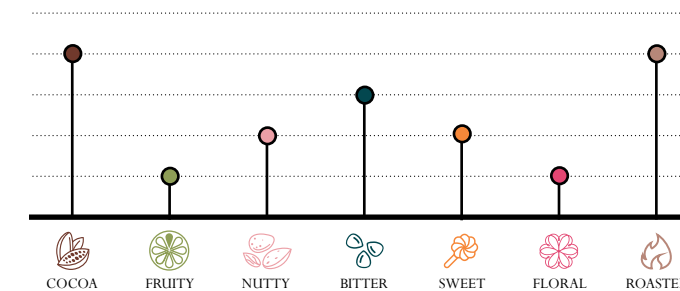


FAT 46% | COCOA 75% | FLUIDITY - 4 drops + 1 drop | FORM

PACKAGING SIZE  
• 1kg Flat Bottom Pouch x 12

### GHANA SINGLE ORIGIN DARK 75% (PAT-75DGH)

This Single Origin Ghana Dark 75% Couverture has a roasted and robust cocoa nutty note with a rounded vanilla and acidic aftertaste.





# PÂTISSIER ARTISAN SINGLE ORIGIN

## PERU

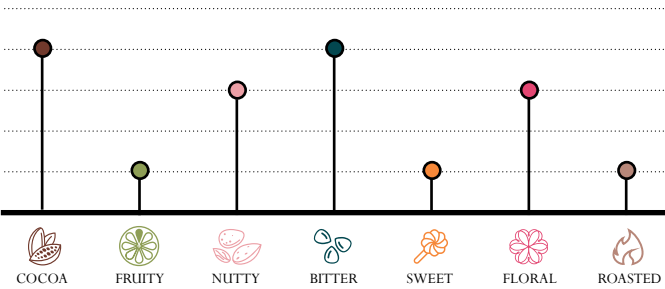


### PERU SINGLE ORIGIN DARK 70% (PAT-70DPR)

This Single Origin Peru Dark 70% has a floral and woody note in addition to its nutty and fruity profile. It has a lingering acidic and bitterness aftertaste.

FAT 40% | COCOA 70% | FLUIDITY - 4 droplets + 1 droplet | FORM

PACKAGING SIZE  
• 1kg Flat Bottom Pouch x 12

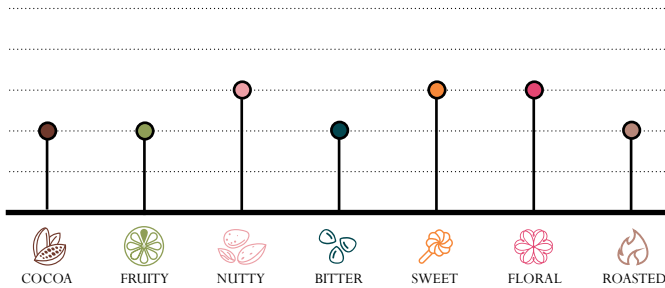


### PERU SINGLE ORIGIN MILK 39% (PAT-39MPR)

This Single Origin Peru Milk 39% has a floral and woody profile that is topped with a creamy, slightly nutty, and fruity note.

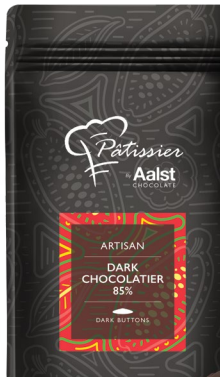
FAT 38% | COCOA 39% | FLUIDITY - 4 droplets + 1 droplet | FORM

PACKAGING SIZE  
• 1kg Flat Bottom Pouch x 12



# PÂTISSIER ARTISAN CHOCOLATIER

## DARK CHOCOLATIER

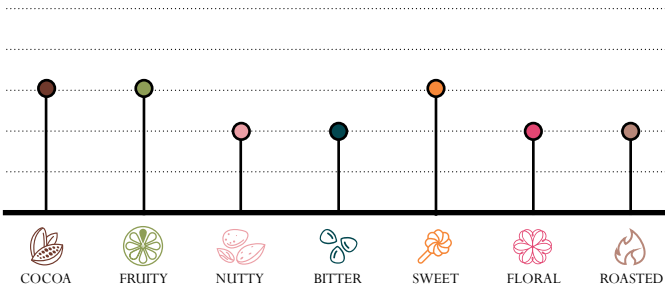


### DARK CHOCOLATIER 85% DARK CHOCOLATIER (PAT-85DCT)

This 85% Dark Chocolatier is made up of a blend of South America & African mass, strong and bittersweet cocoa flavour with a strong acidic endnote.

FAT 50% | COCOA 85% | FLUIDITY - 4 droplets + 1 droplet | FORM

PACKAGING SIZE  
• 2.5kg Flat Bottom Pouch x 6

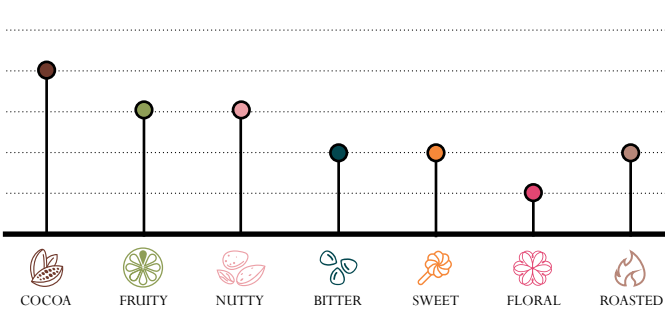


### DARK CHOCOLATIER 72% DARK CHOCOLATIER (PAT-72DCT)

This 72% Dark Chocolatier is made up of a blend of American mass, strong cocoa, and lingering bitterness, with a woody and slight acidic endnote.

FAT 44% | COCOA 72% | FLUIDITY - 4 droplets + 1 droplet | FORM

PACKAGING SIZE  
• 2.5kg Flat Bottom Pouch x 6





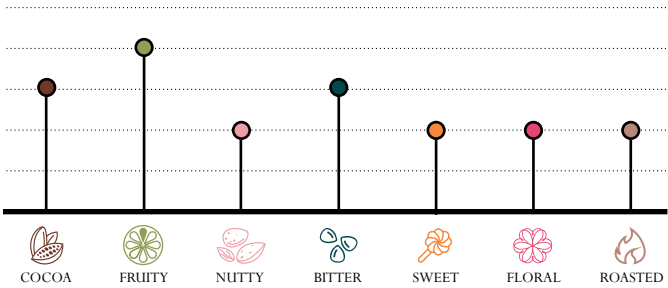
# PÂTISSIER ARTISAN CHOCOLATIER

## DARK CHOCOLATIER



### DARK CHOCOLATIER (PAT-65DCT) 65% DARK CHOCOLATIER

This 65% Dark Chocolatier is made up of a blend of South America & Africa mass, well-blended sweetness and bitterness, with a slight acidic endnote.



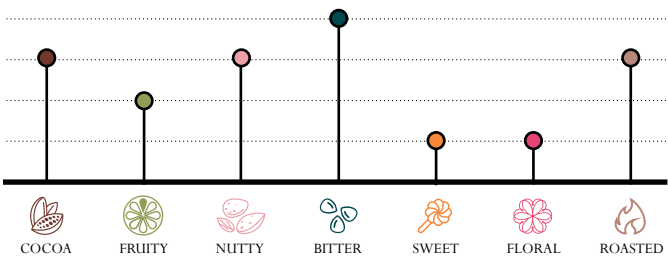
FAT 39% | COCOA 65% | FLUIDITY - ●●●●●+ | FORM

PACKAGING SIZE  
• 2.5kg Flat Bottom Pouch x 6



### DARK CHOCOLATIER (PAT-60DCT) 60% DARK CHOCOLATIER

This 60% Dark Chocolatier is made up of a blend of Asian mass, lingering cocoa with strong fruity and bittersweet note.



FAT 39% | COCOA 60% | FLUIDITY - ●●●●●+ | FORM

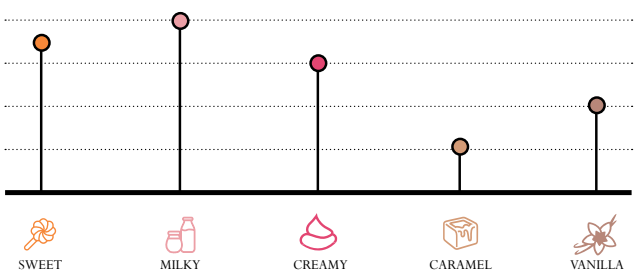
PACKAGING SIZE  
• 2.5kg Flat Bottom Pouch x 6

## WHITE CHOCOLATIER



### WHITE CHOCOLATIER (PAT-36WCT) 36% WHITE CHOCOLATIER

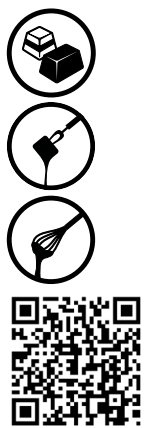
This 36% White Chocolatier has a good balance of milky, sweet, and creamy taste.



FAT 45% | COCOA 36% | FLUIDITY - ●●●●●+ | FORM

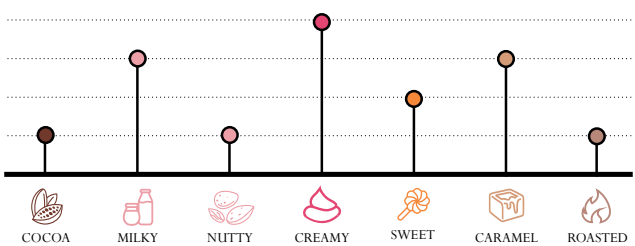
PACKAGING SIZE  
• 2.5kg Flat Bottom Pouch x 6

## MILK CHOCOLATIER



### MILK CHOCOLATIER (PAT-40CAR) MILK 40% CARMELO

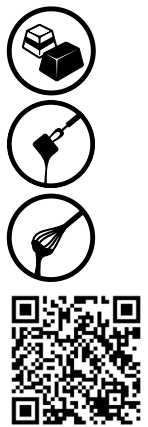
Smooth milk chocolate reveals a strong creamy and caramel first note, which is enhanced with a hint of nuttiness profile.



FAT 39% | COCOA 40% | FLUIDITY - ●●●●●+ | FORM

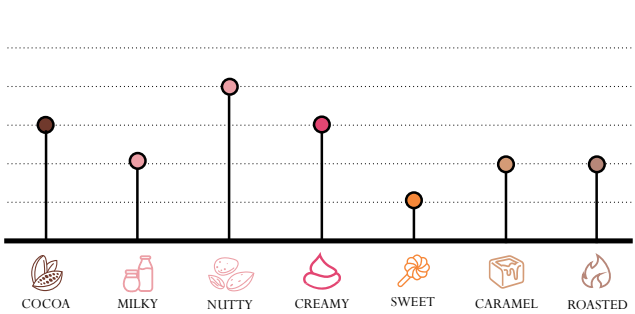
PACKAGING SIZE  
• 2.5kg Flat Bottom Pouch x 6

## CHOCOLATIER



### CHOCOLATIER (PAT-36SOL) 36% SOL

Smooth chocolate reveals a strong creamy and nutty profile before giving way to hints of milky and caramelised note.



FAT 41% | COCOA 36% | FLUIDITY - ●●●●●+ | FORM

PACKAGING SIZE  
• 2.5kg Flat Bottom Pouch x 6



# PÂTISSIER ARTISAN COUVERTURE

## DARK COUVERTURE



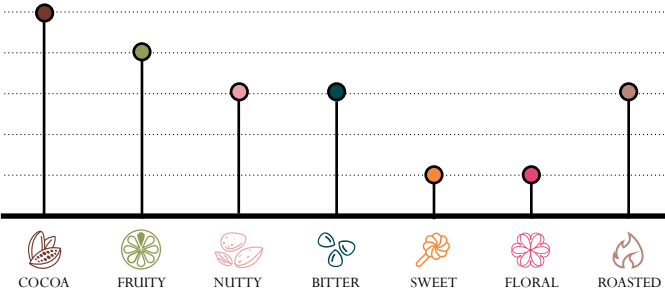
### DARK COUVERTURE 74% COCOA (PAT-74DCV)

This Dark 74% Couverture is produced from a blend of beans from Africa and tempts the palate with fragrant hints of fruitiness and roasted nuts.

FAT 46% | COCOA 74% | FLUIDITY - ● ● ● ● + | FORM

#### PACKAGING SIZE

- 1kg Flat Bottom Pouch x 12
- 2.5kg Block x 10
- 2.5kg Flat Bottom Pouch x 6
- 5kg Carton Box



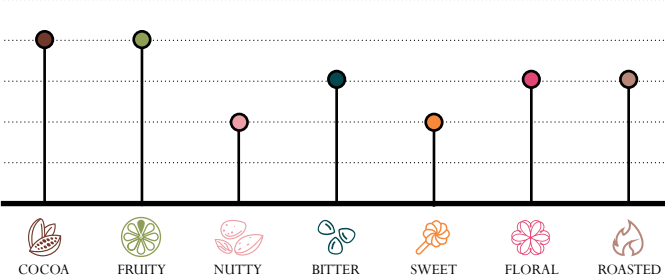
### DARK COUVERTURE 64% COCOA (PAT-64DCV)

This Dark 64% Couverture produced from the Caribbean and African beans, has a deliciously strong cocoa flavour, topped with a hint of roasted nuts and mild fruity floral notes.

FAT 40% | COCOA 64% | FLUIDITY - ● ● ● ● + | FORM

#### PACKAGING SIZE

- 1kg Flat Bottom Pouch x 12
- 2.5kg Block x 10
- 2.5kg Flat Bottom Pouch x 6
- 5kg Carton Box



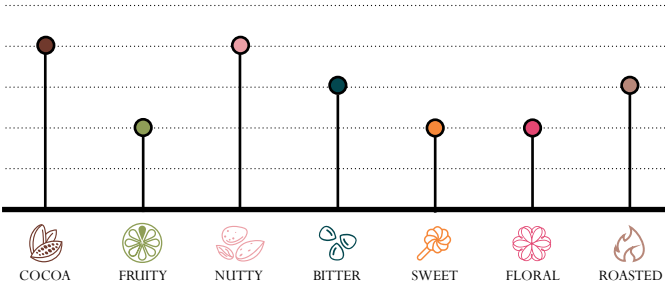
### DARK COUVERTURE 61% COCOA (PAT-61DCV)

This Dark 61% Couverture is produced from a blend of African and South American beans. This combination gives a robust and nutty note to the chocolate. The aftertaste unveils a mild fruity accent.

FAT 39% | COCOA 61% | FLUIDITY - ● ● ● ● + | FORM

#### PACKAGING SIZE

- 500g Flat Bottom Pouch x 20
- 1kg Flat Bottom Pouch x 12
- 2.5kg Flat Bottom Pouch x 6
- 2.5kg Block x 10
- 5kg Carton Box



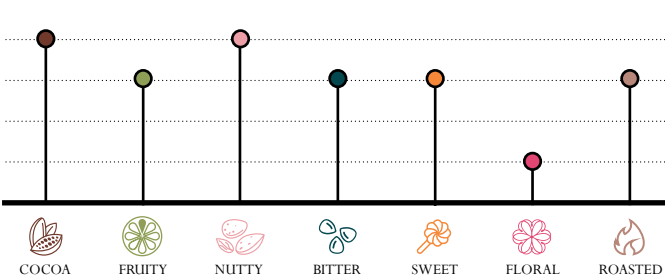
### DARK COUVERTURE 53% COCOA (PAT-53DCV)

This robust Dark 53% Couverture is complemented by a strong roasted nutty flavour and a bitter note. It is produced from a blend of African and South American beans.

FAT 36% | COCOA 53% | FLUIDITY - ● ● ● ● + | FORM

#### PACKAGING SIZE

- 1kg Flat Bottom Pouch x 12
- 2.5kg Block x 10
- 2.5kg Flat Bottom Pouch x 6
- 5kg Carton Box





# PÂTISSIER ARTISAN COUVERTURE

## MILK COUVERTURE

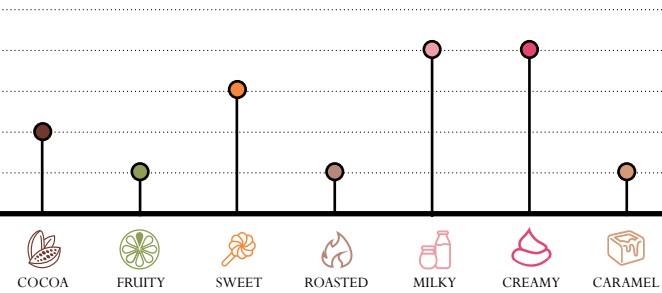


### MILK COUVERTURE 40% COCOA (PAT-40MCV)

The delicious, strong milky, creamy flavour of this Milk 40% Couverture is topped by a tangy fruity note.

FAT 38% | COCOA 40% | FLUIDITY - ●●●●●+ | FORM

- PACKAGING SIZE
- 500g Flat Bottom Pouch x 20
  - 1kg Flat Bottom Pouch x 12
  - 2.5kg Flat Bottom Pouch x 6
  - 2.5kg Block x 10
  - 5kg Carton Box

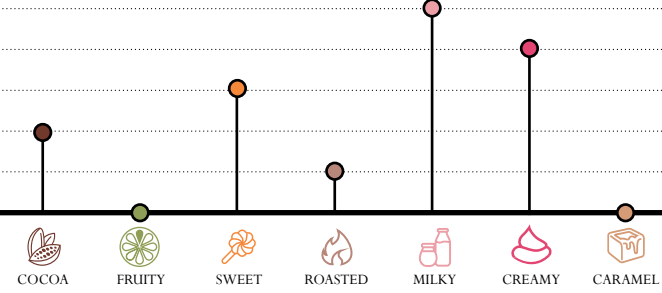


### MILK COUVERTURE 34.6% COCOA (PAT-35MCV)

This Milk 34.6% Couverture has a balanced milky, creamy flavour topped with a mild nutty note.

FAT 36% | COCOA 34.6% | FLUIDITY - ●●●●●+ | FORM

- PACKAGING SIZE
- 1kg Flat Bottom Pouch x 12
  - 2.5kg Flat Bottom Pouch x 6
  - 2.5kg Block x 10
  - 5kg Carton Box



## WHITE COUVERTURE

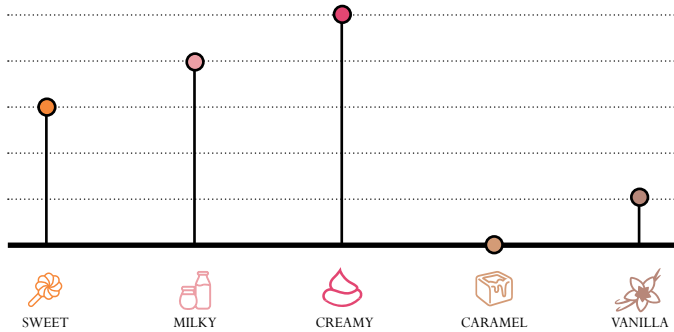


### WHITE COUVERTURE 32% COCOA (PAT-32WCV)

This White 32% Couverture has a balanced creamy milk taste, perfect for every occasion.

FAT 38% | COCOA 32% | FLUIDITY - ●●●●●+ | FORM

- PACKAGING SIZE
- 500g Flat Bottom Pouch x 20
  - 1kg Flat Bottom Pouch x 12
  - 2.5kg Flat Bottom Pouch x 6
  - 2.5kg Block x 10
  - 5kg Carton Box



## DARK COUVERTURE (NO ADDED SUGAR)

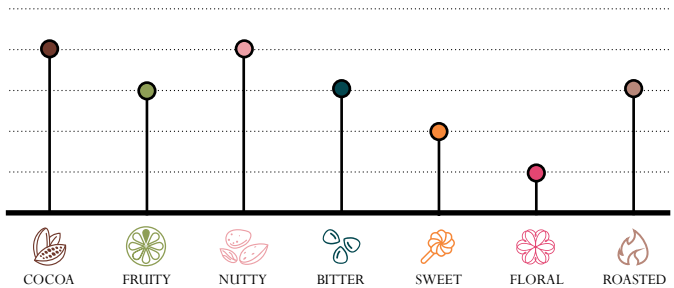


### DARK COUVERTURE 55% COCOA (NO ADDED SUGAR) (PAT-55DNS)

This Dark 55% Couverture (No Added Sugar) is produced from a blend of African and South American beans. Using a sweetener suitable for diabetics, it helps to lower calorie intake. Its robust chocolatey flavour is balanced by a delectable nutty aroma.

FAT 36% | COCOA 55% | FLUIDITY - ●●●●●+ | FORM

- PACKAGING SIZE
- 2.5kg Flat Bottom Pouch x 6





# PÂTISSIER ARTISAN CHOCOLATE

The Artisan Chocolate range provides you with the perfect chocolates to customize specific flavours and textures in your creations. Your creations are sure to satisfy the most demanding of taste buds.



Mould Used: Pavoni Italia  
• Top 17 • XF1520



# PÂTISSIER ARTISAN CHOCOLATE

## DARK CHOCOLATE



FAT  
40%

COCOA  
70%

FLUIDITY  
- ● ● ● ● +

FORM

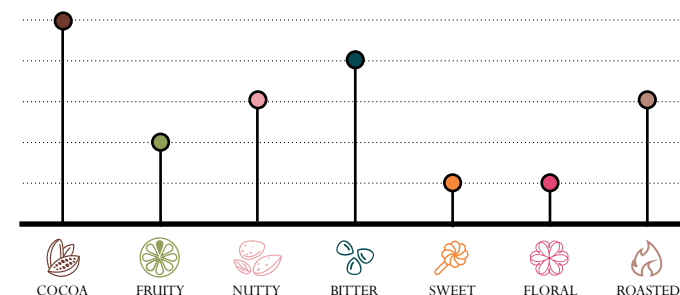
### PACKAGING SIZE

- 2.5kg Flat Bottom Pouch x 6
- 5kg Carton Box
- 2.5kg Block x 10

### DARK CHOCOLATE

## 70% COCOA (PAT-70DCH)

Intense and strong, the Dark 70% Chocolate unveils a moderate fruity note, before giving way to hints of aromatic roasted coffee.



FAT  
37%

COCOA  
58%

FLUIDITY  
- ● ● ● ● +

FORM

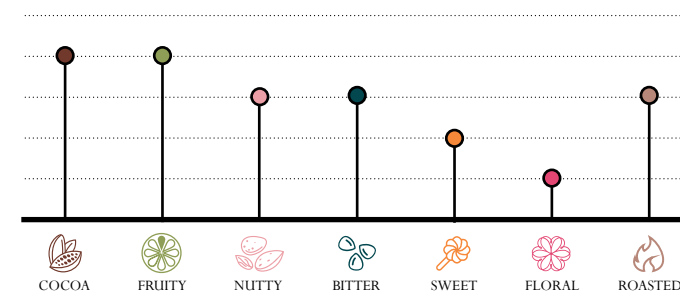
### PACKAGING SIZE

- 500g Flat Bottom Pouch x 20
- 2.5kg Block x 10
- 2.5kg Flat Bottom Pouch x 6
- 5kg Carton Box

### DARK CHOCOLATE

## 58% COCOA (PAT-58DCH)

This Dark 58% Chocolate reveals moderate cocoa and mild fruity note, which is enhanced with a nutty profile.



## MILK CHOCOLATE



FAT  
37%

COCOA  
36%

FLUIDITY  
- ● ● ● ● +

FORM

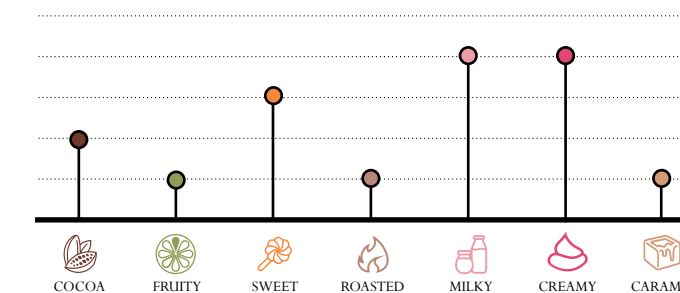
### PACKAGING SIZE

- 2.5kg Flat Bottom Pouch x 6
- 5kg Carton Box
- 2.5kg Block x 10

### MILK CHOCOLATE

## 36% COCOA (PAT-36MCH)

This Milk 36% Chocolate enchants with its perfect balance of milkiness and creaminess, topped with a mild nutty cocoa profile that ends with a smoky note.



Mould Used: Pavoni Italia  
• KE062



# PÂTISSIER ARTISAN CONCENTRATE

The Pâtissier Artisan Concentrate range provides you with chocolates that has a higher Cocoa Mass content. The intensity of chocolate are elevated so you can create chocolate desserts with a reduced amount to obtain that flavourful chocolate taste you desire.





# PÂTISSIER ARTISAN CONCENTRATE

## DARK CHOCOLATE



## DARK CONCENTRATE 70% (PAT-70DCN)

This Dark 70% Concentrate has a full-bodied and robust cocoa flavour with the perfect combination of roasted and bitter intense profile.

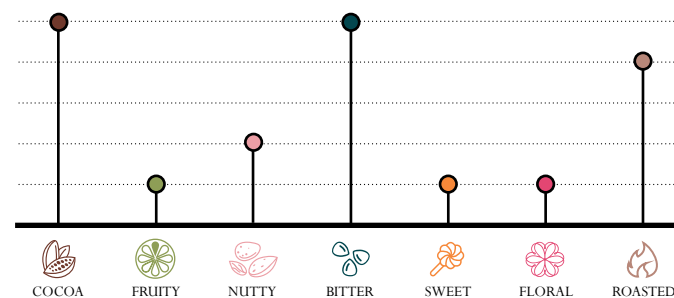
FAT  
35%

COCOA  
70%

FLUIDITY  
- ● ● ● ● +

FORM

PACKAGING SIZE  
• 5kg Carton Box



## DARK CONCENTRATE 64% (PAT-64DCN)

This Dark 64% Concentrate gives an intense cocoa flavour that is complemented with a roasted and moderate nutty note. It is the perfect blend for ganache & mousse application.

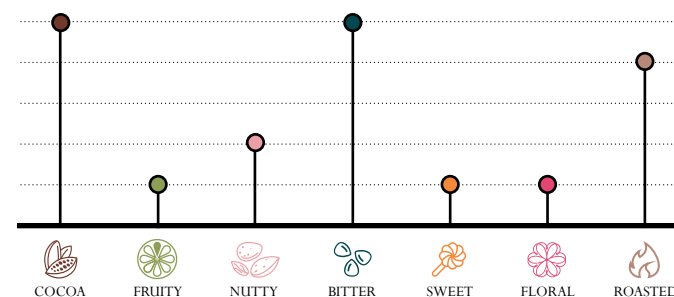
FAT  
35%

COCOA  
64%

FLUIDITY  
- ● ● ● ● +

FORM

PACKAGING SIZE  
• 5kg Carton Box





# PÂTISSIER ARTISAN SERVICE

The Pâtissier Artisan Service offers a range of bake-stable chips and batons, which make for a delicious way of decorating and enhancing the taste of your baked goods.

Mould Used: Pavoni Italia  
• PX076



# PÂTISSIER ARTISAN

## SERVICE INCLUSIONS (CHIPS & BATONS)

### DARK CHOCOLATE



DARK CHIPS

## 44% COCOA

(PAT-44DSV)  
8,800 CTS

This bake stable Dark Chocolate Chips reveal hints of fruits and roasted nuts and can withstand baking temperatures of 200 - 220°C.

FAT  
27%

COCOA  
44%

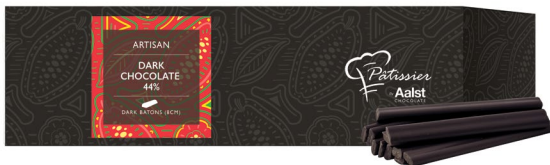
FLUIDITY  
- ● ● ● ● +

FORM  
▲

PACKAGING SIZE

• 2.5kg Flat Bottom Pouch x 6 • 5kg Carton Box

BAKING TEMPERATURE  
200-220°C



DARK BATONS

## 44% COCOA

(PAT-44DSV)  
8CM BATONS

These Dark Chocolate Batons with hints of fruits and roasted nuts melts at 200 - 220°C. This baton allows you to cut the chocolate into different lengths.

FAT  
27%

COCOA  
44%

FLUIDITY  
- ● ● ● ● +

FORM  
■

PACKAGING SIZE

• 1.6kg Carton x 12

BAKING TEMPERATURE  
200-220°C

# PÂTISSIER ARTISAN

## SERVICE CHOCOLATE FOUNTAIN

### DARK CHOCOLATE



DARK CHOCOLATE

## 57% COCOA

(PAT-57DFT)

This Dark Chocolate Fountain has an intense, bitter cocoa profile with aromatic notes of roasted nuts. The chocolate has a viscosity that melts into the perfect chocolate fountain for all occasions.

FAT  
45%

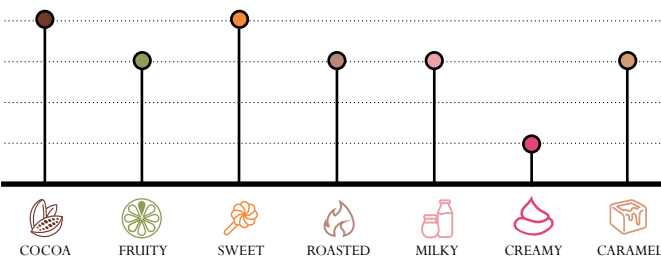
COCOA  
57%

FLUIDITY  
- ● ● ● ● +

FORM  
■

PACKAGING SIZE

• 1kg Flat Bottom Pouch x 12



### MILK CHOCOLATE



MILK CHOCOLATE

## 42% COCOA

(PAT-42MFT)

This Milk Chocolate Fountain has balanced milk and creamy flavour topped with a mild nutty note. The chocolate has a viscosity that melts into the perfect chocolate fountain for all occasions.

FAT  
44%

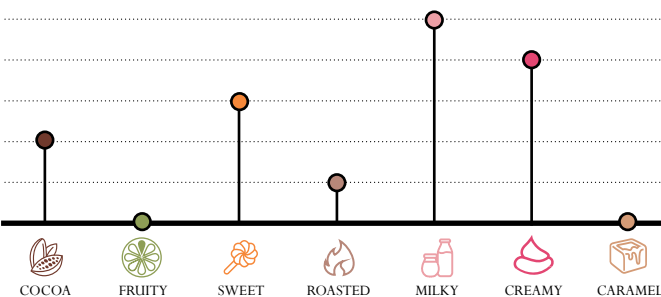
COCOA  
42%

FLUIDITY  
- ● ● ● ● +

FORM  
■

PACKAGING SIZE

• 1kg Flat Bottom Pouch x 12





# PÂTISSIER ARTISAN SERVICE

COCOA POWDER  
& COCOA MASS

## COCOA POWDER & COCOA MASS



COCOA POWDER

## COCOA POWDER

This low-fat Cocoa Powder (10 - 12%) has a brownish tone and is suitable for delicious cocoa drinks or baking recipes. While this high-fat Cocoa Powder (22 - 24%) has a warm chestnut colour and is suitable for dusting and coating.

COCOA POWDER 10-12% (PAT-10CP)

FAT	COCOA	FORM
10-12%	100%	
PACKAGING SIZE		
• 1kg Pillow Pack x 10		

RED COCOA POWDER 22-24% (PAT-22CP)

FAT	COCOA	FORM
22-24%	100%	
PACKAGING SIZE		
• 1kg Pillow Pack x 10		



COCOA MASS

## COCOA MASS (PAT-CM-A)

This Cocoa Mass has a bitter and intense profile.

FAT	COCOA	FORM
Approx. 54%	100%	
PACKAGING SIZE		
• 1kg Flat Bottom Pouch x 12		

# PÂTISSIER ARTISAN SERVICE

COCOA BUTTER

## COCOA BUTTER



COCOA BUTTER

## COCOA BUTTER (PAT-CB)

This Cocoa Butter has a buttery profile.

FAT	COCOA	FORM
100%	100%	
PACKAGING SIZE		
• 1kg Flat Bottom Pouch x 12		





# PÂTISSIER ARTISAN

## SERVICE

COCOA BUTTER

### COLOURED COCOA BUTTER



Our rich Coloured Cocoa Butter range is perfect for a wide variety of applications. Start adding colours and charms to your masterpieces.

FORM



PACKAGING SIZE

• 200g Flat Bottom Pouch x 20

AZURE BLUE	(PAT-CCB-AZB)	
CERISE RED	(PAT-CCB-CER)	
CYAN GREEN	(PAT-CCB-CYG)	
EMERALD GREEN	(PAT-CCB-EMG)	
INDIGO BLUE	(PAT-CCB-INB)	
IVORY WHITE	(PAT-CCB-IVW)	
MAUVE PURPLE	(PAT-CCB-MVP)	
ONYX BLACK	(PAT-CCB-OYB)	
ROYAL YELLOW	(PAT-CCB-ROY)	
SCARLET RED	(PAT-CCB-SCR)	
SOFT ORANGE	(PAT-CCB-SFO)	
TIGER ORANGE	(PAT-CCB-TIO)	



# PÂTISSIER GOURMAND COMPOUND

The Gourmand Compound range is designed specifically to offer you ease and flexibility. There is no need for tempering, making it easy to use and helps you save time so that you can focus on creating the most delectable desserts and confections.



Mould Used: Pavoni Italia  
• KE032





# PÂTISSIER GOURMAND COMPOUND

## DARK COMPOUND



### DARK COMPOUND VERY DARK COMPOUND (PAG-VD)

This Very Dark Compound has a strong chocolatey profile rounded off with a milky note. It has a snap and melting profile similar to chocolate.

FAT 36% FLUIDITY - 4 drops + FORM

- PACKAGING SIZE
- 500g Flat Bottom Pouch x 20
  - 1kg Flat Bottom Pouch x 12
  - 2.5kg Flat Bottom Pouch x 6
  - 2.5kg Block x 10
  - 5kg Carton Box

## MILK COMPOUND



### MILK COMPOUND MILK COMPOUND (PAG-M)

This deliciously creamy Milk Compound has a chocolatey note. It has a snap and melting profile similar to chocolate.

FAT 32% FLUIDITY - 4 drops + FORM

- PACKAGING SIZE
- 1kg Flat Bottom Pouch x 12
  - 2.5kg Flat Bottom Pouch x 6
  - 2.5kg Block x 10
  - 5kg Carton Box

## WHITE COMPOUND



### WHITE COMPOUND WHITE COMPOUND (PAG-W)

This White Compound has a strong milky, creamy note. It has a snap and melting profile similar to chocolate.

FAT 35% FLUIDITY - 4 drops + FORM

- PACKAGING SIZE
- 500g Flat Bottom Pouch x 20
  - 1kg Flat Bottom Pouch x 12
  - 2.5kg Flat Bottom Pouch x 6
  - 2.5kg Block x 10
  - 5kg Carton Box



# PÂTISSIER GOURMAND SERVICE

The Pâtissier Gourmand Service offers a range of bake-stable chips, batons, chunks, fillings and coatings, which make for a delicious way of decorating and enhancing the taste of your creations.





# PÂTISSIER GOURMAND

## SERVICE INCLUSIONS (CHIPS & BATONS)

### DARK COMPOUND



FAT  
24%

FLUIDITY  
- ● ● ● ● ● +

FORM  
▲

BAKING TEMPERATURE  
200-220°C

DARK CHIPS

## DARK COMPOUND

(PAG-DSV)  
8,800 CTS

This Dark Compound Chips have a delicious strong chocolatey flavour, and a melting profile similar to chocolate. It is able to withstand baking temperatures of 200 - 220°C.

PACKAGING SIZE

- 500g Flat Bottom Pouch x 20
- 2.5kg Flat Bottom Pouch x 6
- 5kg Carton Box



FAT  
24%

FLUIDITY  
- ● ● ● ● ● +

FORM  
▲

PACKAGING SIZE

- 500g Flat Bottom Pouch x 20
- 2.5kg Flat Bottom Pouch x 6
- 5kg Carton Box



### TWIN COMPOUND

TWIN CHIPS

## TWIN COMPOUND

(PAG-TSV)  
8,800 CTS

This patented Twin Chips Compound combine the best of both white and dark compound. The mellow milky creamy chips are able to withstand baking temperatures of 170 - 180°C.

DARK BATONS

## DARK COMPOUND

PAG-DSV-BT  
(8CM)

The Dark Compound Batons have a delicious chocolatey flavour, and a melting profile similar to chocolate. It is able to withstand baking temperatures of 200 - 220°C. This baton allows you to cut the chocolate into different lengths.



FAT  
24%

FLUIDITY  
- ● ● ● ● ● +

FORM  
■

BAKING TEMPERATURE  
200-220°C

PACKAGING SIZE

- 2kg Carton x 9



# PÂTISSIER GOURMAND

## SERVICE COLOURED COMPOUND

### COLOURED COMPOUND



Simply melt this coloured compound to decorate your desserts.



PACKAGING SIZE  
• 500g Flat Bottom Pouch x 20

BLUE COMPOUND	PAG-BL	
GREEN COMPOUND	PAG-GN	
RED COMPOUND	PAG-RD	
YELLOW COMPOUND	PAG-YL	



Mould Used: Pavoni Italia  
• XF7020



# PÂTISSIER COATING & FILLING

The Pâtissier Coating and Filling series provide an easy and fast alternative while enhancing the colour, taste and texture of your creations.



Mould Used: Pavoni Italia  
• KE033



# PÂTISSIER COATING & FILLING

## PRALINE PASTE

### PRALINE PASTE



FORM  
Wavy lines icon

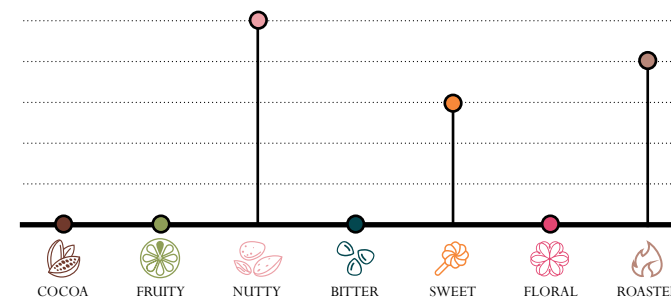
PACKAGING SIZE  
• 6kg Pail

PRALINE

## 60% ALMOND

(PAT-PP-60AL)

This 60% Almond Praline (Superfine) is a delicacy of almond. The flavour is enhanced by the perfect mastery of pan-roasting.



FORM  
Wavy lines icon

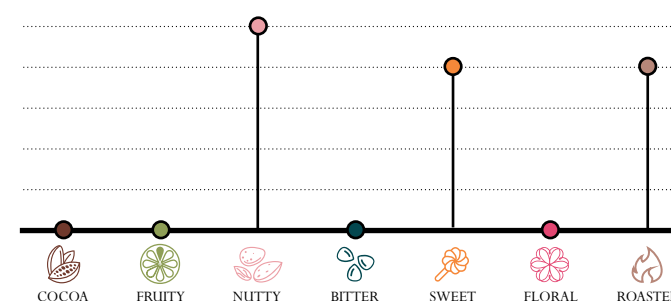
PACKAGING SIZE  
• 6kg Pail

PRALINE

## 50% HAZELNUT

(PAT-PP-50HZ)

This 50% Hazelnut Praline (Superfine) has the aromatic power of hazelnuts. The flavour is enhanced by the perfect mastery of pan-roasting.



FORM  
Wavy lines icon

PACKAGING SIZE  
• 3kg Pail



FORM  
Wavy lines icon

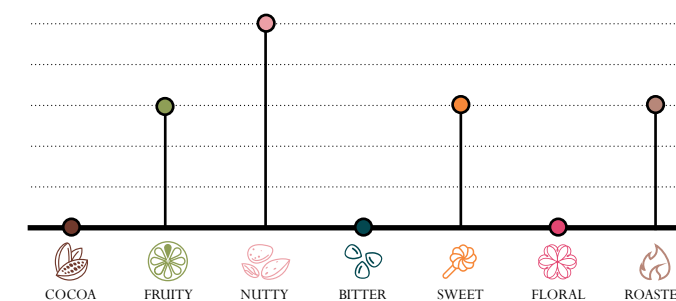
PACKAGING SIZE  
• 3kg Pail

PRALINE

## COCONUT

(PAT-PP-COC)

This Coconut Praline (Superfine) is a subtle mix of hazelnuts and coconuts, making it the perfect exotic praline. The flavour is enhanced by the perfect mastery of pan-roasting.

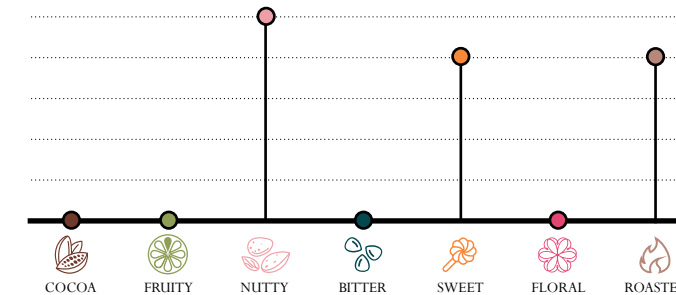


PRALINE

## HAZELNUT & ALMOND (HERITAGE CRUNCHY)

(PAT-PP-HZAL)

This Hazelnut & Almond (Heritage Crunchy) Praline is a perfect mix of hazelnuts and almonds, making this a very tasty and crunchy praline.





# PÂTISSIER COATING & FILLING

PRALINE  
PASTE

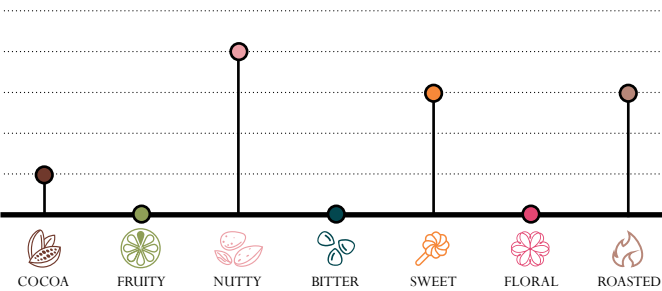
## PRALINE PASTE



### PRALINE HAZELNUT & ALMOND (CRUNCHY WAFFLES)

(PAT-PP-WHZAL)

This Hazelnut & Almond (Crunchy Waffles) Praline is a very delicate blend of almonds and hazelnut giving it a crunchy texture with crepe lace.



FORM

PACKAGING SIZE  
• 3kg Pail



Mould Used: Pavoni Italia  
• KE020

# PÂTISSIER COATING & FILLING

GLAZE, ICING  
& FILLING

## GLAZE



### GLAZE COLD GLAZE

(PAT-GL-CLD)

Simply mix our ready-to-use Cold Glaze with the spatula and apply on your desserts or fruits.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4



### GLAZE NEUTRAL GLAZE

(PAT-GL-NEU)

Our Nappage is a highly concentrated Fruit Pectin that stays on your desserts for an hour. Glisten your desserts and preventing oxidation and drying out of fruits.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4



# PÂTISSIER COATING & FILLING

GLAZE, ICING  
& FILLING

## GLAZE



GLAZE

## APRICOT GLAZE (PAT-GL-APR)

Our Nappage is a highly concentrated Fruit Pectin that stays on your desserts for an hour. Glisten your desserts and preventing oxidation and drying out of fruits. The nice aroma and flavour of apricot will enhance the fruity taste of your desserts.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4



GLAZE

## STRAWBERRY GLAZE (PAT-GL-SB)

Our Nappage is a highly concentrated Fruit Pectin that stays on your desserts for an hour. Glisten your desserts and preventing oxidation and drying out of fruits. The nice aroma and flavour of strawberries will enhance the fruity taste of your desserts.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4

## ICING (GLACAGE)



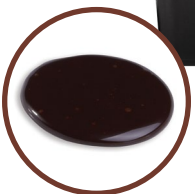
ICING

## EXTRA DARK CHOCOLATE ICING (GLACAGE) (PAT-IC-EDC)

This Extra Dark Chocolate Icing can add a great chocolate taste of higher cocoa percentage and a perfect shine to your creations.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4



ICING

## DARK CHOCOLATE ICING (GLACAGE) (PAT-IC-DC)

This Dark Chocolate Icing can add a great chocolate taste and a perfect shine to your creations.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4



ICING

## EXTRA WHITE CHOCOLATE ICING (GLACAGE) (PAT-IC-EWC)

This Extra White Chocolate Icing can add a great chocolate taste of higher cocoa percentage and a perfect shine to your creations.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4



# PÂTISSIER

## COATING & FILLING

GLAZE, ICING  
& FILLING

### FILLING



FILLING

## BLUEBERRY FILLING

(PAT-FL-BLU)

Taste the strong flavour of blueberries! This Blueberry Curd can be used in numerous applications; topping and inserts for cakes, tarts, macarons, chocolate and entremets.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4



FILLING

## EXOTIC FILLING

(PAT-FL-EXO)

Taste the strong flavour of paprikas and carrots! This Exotic Curd can be used in numerous applications; topping and inserts for cakes, tarts, macarons, chocolate and entremets.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4



FILLING

## LEMON FILLING

(PAT-FL-LMN)

Taste the strong flavour of lemons! This Lemon Curd can be used in numerous applications; topping and inserts for cakes, tarts, macarons, chocolate and entremets.

FORM

PACKAGING SIZE  
• 3kg Tubs x 4





# PÂTISSIER COATING & FILLING

COMPOUND  
COATINGS  
(PÂTE À GLACER)

COATING



DARK COMPOUND

## DARK COATING

(PÂTE À GLACER)

(PAG-DSV-CT)

This Dark Compound Coating has a bittersweet chocolatey profile. This coating has a perfect shine to decorate your creations.

FAT  
41%

FLUIDITY  
- ●●●●● +

FORM  
●●●●●

PACKAGING SIZE

• 5kg Pail x 4



WHITE COMPOUND

## WHITE COATING

(PÂTE À GLACER)

(PAG-WSV-CT)

This White Compound Coating has a strong milky creamy profile. This coating has a perfect shine to decorate your creations.

FAT  
42%

FLUIDITY  
- ●●●●● +

FORM  
●●●●●

PACKAGING SIZE

• 5kg Pail x 4

# PÂTISSIER COATING & FILLING

COMPOUND  
FILLINGS

FILLING



DARK COMPOUND

## DARK FILLING

(PAG-DSV-FL)

This Dark Compound Filling has a bittersweet profile. The filling is perfect for making delicious pralines.

FAT  
34%

FLUIDITY  
- ●●●●● +

FORM  
●●●●●

PACKAGING SIZE

• 5kg Pail x 4



WHITE COMPOUND

## WHITE FILLING

(PAG-WSV-FL)

This White Compound Filling has a strong milky, creamy profile. The filling is perfect for making delicious pralines.

FAT  
36%

FLUIDITY  
- ●●●●● +

FORM  
●●●●●

PACKAGING SIZE

• 5kg Pail x 4



# PÂTISSIER

## COATING & FILLING

PRISMATIC COATING AND FILLING

### PRISMATIC COATING AND FILLING




#### PRISMATIC COATING AND FILLING

## CARAMEL COCONUT

(PAG-WSV-FL-CC)

This Caramel Coconut Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 4
	• 5kg Pail x 4	




#### PRISMATIC COATING AND FILLING

## CARDAMOM

(PAG-WSV-FL-CD)

This Cardamom Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 4
	• 5kg Pail x 4	




#### PRISMATIC COATING AND FILLING

## CINNAMON

(PAG-WSV-FL-CI)

This Cinnamon Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 4
	• 5kg Pail x 4	




#### PRISMATIC COATING AND FILLING

## JAPANESE MATCHA

(PAG-WSV-FL-JM)

This Japanese Matcha Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 4
	• 5kg Pail x 4	




#### PRISMATIC COATING AND FILLING

## MACARON

(PAG-WSV-FL-MC)

This Macaron Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 4
	• 5kg Pail x 4	




#### PRISMATIC COATING AND FILLING

## RASPBERRY

(PAG-WSV-FL-RB)

This Raspberry Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 4
	• 5kg Pail x 4	



# PÂTISSIER

## COATING & FILLING

PRISMATIC COATING AND FILLING

### PRISMATIC COATING AND FILLING



#### PRISMATIC COATING AND FILLING

### ROSEMARY

(PAG-WSV-FL-RM)

This Rosemary Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 6
	• 5kg Pail x 4	



#### PRISMATIC COATING AND FILLING

### SAFFRON

(PAG-WSV-FL-SF)

This Saffron Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 6
	• 5kg Pail x 4	



#### PRISMATIC COATING AND FILLING

### SALTED CARAMEL

(PAG-WSV-FL-SC)

This Salted Caramel Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 6
	• 5kg Pail x 4	



#### PRISMATIC COATING AND FILLING

### STRAWBERRY

(PAG-WSV-FL-SB)

This Strawberry Coating/Filling is a coloured and flavoured paste carrying a strong, milk and creamy profile. Ready and convenient to use as a coating, filling and flavouring for your creation.

FORM	PACKAGING SIZE	
	• 1kg Pail x 6	• 3kg Pail x 6
	• 5kg Pail x 4	





# PÂTISSIER FINISHED PRODUCTS

The Pâtissier Finished Products range aims to fulfill all requirements with our extensive range from chocolate pearls, truffle shells, neapolitans, cacao nibs to decoration options.





# PÂTISSIER FINISHED PRODUCTS

CHOCOLATE  
PEARLS

DARK



CHOCOLATE PEARLS

## DARK CHOCOLATE PEARLS

(PAT-D-PL)

These Dark Chocolate Pearls are a combination of crunchy cereals with a semi-sweet dark chocolate coating with lingering cocoa note. Average diameter is 3-5mm.



FORM

PACKAGING SIZE  
• 700g Flat Bottom Pouch x 12

WHITE



CHOCOLATE PEARLS

## WHITE CHOCOLATE PEARLS

(PAT-W-PL)

These White Chocolate Pearls are a combination of crunchy cereals with a milky and buttery white chocolate coating. Average diameter is 3-5mm.



FORM

PACKAGING SIZE  
• 700g Flat Bottom Pouch x 12

# PÂTISSIER FINISHED PRODUCTS

CHOCOLATE  
NIBS

MILK



CHOCOLATE PEARLS

## MILK CHOCOLATE PEARLS

(PAT-M-PL)

These Milk Chocolate Pearls are a combination of crunchy cereals that is coated with strong milky and creamy chocolate. Average diameter is 3-5mm.



FORM

PACKAGING SIZE  
• 700g Flat Bottom Pouch x 12

DARK



CHOCOLATE NIBS

## DARK CHOCOLATE NIBS

(PAT-D-NB)

These Cocoa Nibs are roasted and caramelized in pieces and is coated with dark chocolate. Average size is 4-6mm.



FORM

PACKAGING SIZE  
• 1 kg Flat Bottom Pouch x 12



# PÂTISSIER FINISHED PRODUCTS

CHOCOLATE  
NEAPLITANS

DARK

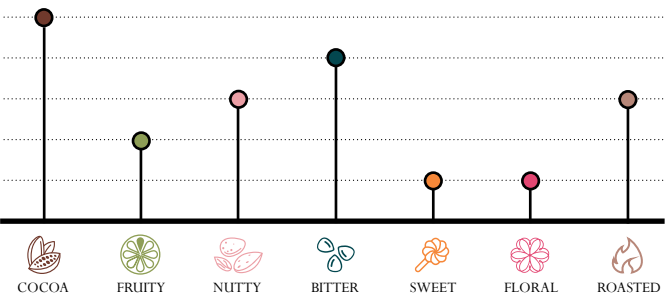


DARK NEAPOLITAN

## DARK CHOCOLATE NEAPOLITAN

(PAT-70DCH)

Our Dark 70% Chocolate Neapolitan has an intense and strong flavour profile. Unveiling a moderate fruity note, before giving way to hints of aromatic roasted coffee.



COCOA  
70%



PACKAGING SIZE  
2kg (5g x 400) per box / 8 boxes per shipping carton

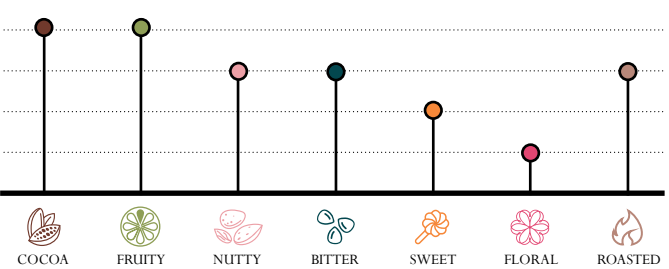


DARK NEAPOLITAN

## DARK CHOCOLATE NEAPOLITAN

(PAT-58DCH)

Our Dark 58% Chocolate Neapolitan reveals moderate cocoa and mild fruity note, which is enhanced with a nutty profile.



COCOA  
58%



PACKAGING SIZE  
2kg (5g x 400) per box / 8 boxes per shipping carton

MILK

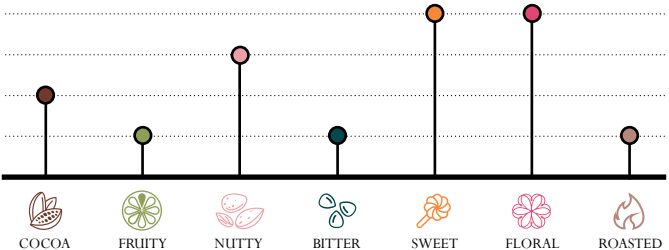


MILK NEAPOLITAN

## MILK CHOCOLATE NEAPOLITAN

(PAT-40MCV)

Our Milk 40% Chocolate Neapolitan enchants with its perfect balance of milkiness and creaminess, topped with a mild nutty cocoa profile that ends with a smoky note.



COCOA  
40%



PACKAGING SIZE  
2kg (5g x 400) per box / 8 boxes per shipping carton

WHITE

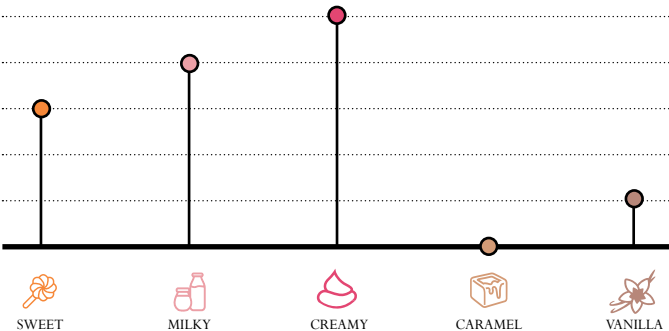


WHITE NEAPOLITAN

## WHITE CHOCOLATE NEAPOLITAN

(PAT-32WCV)

Our White 32% Chocolate Neapolitans has a balanced creamy milk taste, perfect for every occasion.



COCOA  
32%



PACKAGING SIZE  
2kg (5g x 400) per box / 8 boxes per shipping carton



# PÂTISSIER FINISHED PRODUCTS

TRUFFLE  
SHELLS

## TRUFFLE SHELLS



These Truffle Shells are hollow truffle shells that are made from real chocolate and it can be filled with soft ganache, praline mixture or crème. Average diameter of Truffle Shell is 25mm.



## DARK TRUFFLE SHELLS (PAT-D-TS)

COCOA  
58%

FORM

PACKAGING SIZE  
• 1.36kg box / 504 pieces



## MILK TRUFFLE SHELLS (PAT-M-TS)

COCOA  
40%

FORM

PACKAGING SIZE  
• 1.36kg box / 504 pieces



## WHITE TRUFFLE SHELLS (PAT-W-TS)

COCOA  
32%

FORM

PACKAGING SIZE  
• 1.36kg box / 504 pieces

# PÂTISSIER FINISHED PRODUCTS

DECORATION



## CURLS



## MINI DARK CURLS (PAT-D-MCU)

Dark chocolate molded into miniature curls to decorate pastries and desserts.

COCOA  
50%

FORM

PACKAGING SIZE  
• 0.3kg Box x 6 • 4kg Carton

## DARK SHAVINGS (PAT-D-SHA)

Dark chocolate molded into shavings to decorate pastries and desserts.

COCOA  
50%

FORM

PACKAGING SIZE  
• 0.3kg Box x 6 • 2.5kg Carton

## MINI WHITE CURLS (PAT-W-MCU)

White chocolate molded into miniature curls to decorate pastries and desserts.

COCOA  
27%

FORM

PACKAGING SIZE  
• 0.3kg Box x 6 • 4kg Carton



# PÂTISSIER FINISHED PRODUCTS



DECORATION

## CUP AND ASSORTMENTS



### DARK SQUARE CUP (PAT-D-SQC)

This Dark Square Cup is made with dark chocolate.

PIECES PER BOX	PACKAGING SIZE
66	• 0.73kg per carton



### DARK SLANT CUP (PAT-D-SLC)

This Dark Slant Cup is made with dark chocolate with a skewed shape.

PIECES PER BOX	PACKAGING SIZE
96	• 0.82kg per carton



### DARK ROCKY SQUARE CUP (PAT-D-RKSC)

This Dark Rocky Square cup is made with dark chocolate with chocolate sprinkles at the rim.

PIECES PER BOX	PACKAGING SIZE
66	• 0.73kg per carton



### DARK ROCKY LOG (PAT-D-RKL)

This Dark Rocky Log is made with dark chocolate with chocolate sprinkles at the rim.

PIECES PER BOX	PACKAGING SIZE
240	• 1.68kg per carton



### WHITE SNOWY SQUARE CUP (PAT-W-SNSC)

This White Snowy Square Cup is made with white chocolate with chocolate sprinkles at the rim.

PIECES PER BOX	PACKAGING SIZE
66	• 0.73kg per carton



# PÂTISSIER FINISHED PRODUCTS



DECORATION

## CUP AND ASSORTMENTS



### FEUILLE ASSORTMENT (PAT-AS-FEU)

This Feuille Assortment consists of dark chocolate decorations that add flair to your creations.

PIECES PER BOX	PACKAGING SIZE
310	• 0.39kg x 6 boxes



### FLEUR ASSORTMENT (PAT-AS-FLE)

This Fleur Assortment consists of flowers made with dark chocolate and white chocolate.

PIECES PER BOX	PACKAGING SIZE
235	• 0.70kg x 6 boxes



### COLOURED FLEUR ASSORTMENT (PAT-AS-FLEC)

This Coloured Fleur Assortment consist of flowers made with coloured chocolate.

PIECES PER BOX	PACKAGING SIZE
235	• 0.70kg x 6 boxes



### ROD ASSORTMENT (PAT-AS-RD)

This Rod Assortment consists of rods of dark chocolate and white chocolate.

PIECES PER BOX	PACKAGING SIZE
490	• 0.52kg x 6 boxes



### MINI TABLET ASSORTMENT (PAT-AS-MTB)

This Mini Tablet Assortment consists of mini tablets made with dark, milk and white chocolate.

PIECES PER BOX	PACKAGING SIZE
230	• 0.79kg x 6 boxes



### MARBLED TRIANGLE WITH ROUND HOLES (PAT-M-TWH)

This Marbled Triangle with Round Holes is made with milk and white chocolate in a marbled design.

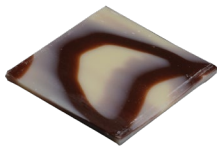
PIECES PER BOX	PACKAGING SIZE
131	• 0.53kg x 6 boxes



### MARBLED TRIANGLE (PAT-M-TRI)

This Marbled Triangle is made with dark and white chocolate in a marbled design.

PIECES PER BOX	PACKAGING SIZE
290	• 0.59kg x 6 boxes



### MARBLED SQUARE (PAT-M-SQU)

This Marbled Square is made with dark and white chocolate in a marbled design.

PIECES PER BOX	PACKAGING SIZE
465	• 1.09kg x 6 boxes



# PÂTISSIER FINISHED PRODUCTS



DECORATION

## CUP AND ASSORTMENTS



### MUSE ASSORTMENT

(PAT-AS-MS)

This Muse Assortment consists of shapes made with dark chocolate.

PIECES PER BOX	PACKAGING SIZE
315	• 0.37kg x 6 boxes



### LEAF ASSORTMENT

(PAT-AS-LEF)

This Leaf Assortment consists of leafs made with dark, milk and white chocolate.

PIECES PER BOX	PACKAGING SIZE
160	• 0.25kg x 6 boxes



### ZEBRA STRIPED SQUARE

(PAT-ZB-SRSQ)

This Zebra Striped Square is made with dark chocolate in a horizontal stripe design.

PIECES PER BOX	PACKAGING SIZE
288	• 0.86kg x 6 boxes



### COLOURED LEAF ASSORTMENT

(PAT-AS-LEFC)

This Coloured Leaf Assortment consists of leafs made with coloured chocolate.

PIECES PER BOX	PACKAGING SIZE
160	• 0.25kg x 6 boxes



### PINK & WHITE STRIPED SQUARE

(PAT-PW-SRSQ)

This Pink & White Striped Square is made with white and coloured chocolate in a stripe design.

PIECES PER BOX	PACKAGING SIZE
500	• 1.20kg x 6 boxes



### COIN ASSORTMENT

(PAT-AS-CN)

This Coin Assortment consists of round coins made with dark, milk and white chocolate in different sizes.

PIECES PER BOX	PACKAGING SIZE
420	• 0.42kg x 6 boxes





# PÂTISSIER FINISHED PRODUCTS

CHOCOLATE  
BONBONS  
ASSORTMENT

## CHOCOLATE BONBONS ASSORTMENT



ARTISANAL  
GOURMET  
CHOCOLATE



NATURAL  
FLAVOURING  
AND COLOURING



FRESHLY  
MADE



BEST  
INGREDIENTS  
USED



PACKAGING SIZE  
• 5 Trays x 80 Bonbons  
Total 400 Bonbons



72% WITH NIBS



HAZELNUT



PASSION FRUIT



RASPBERRY



CHERRY



CRUNCHY WAFFLE



HERITAGE CRUNCHY



COCONUT



MATCHA



ALMOND

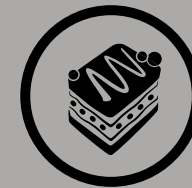




# APPLICATION ICONS



COATING



DECORATION



ENROBING



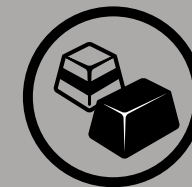
FILLING



INCLUSION



INGREDIENTS



MOULDING



MOUSSE

# GLOSSARY

## ALKALINISATION

In the early 19th century, the Dutchman Coenraad Johannes van Houten discovered that the acid taste of cocoa could be neutralized if he added alkali-potash to the nibs before they were roasted. Ever since the end of the 19th century, all industrial chocolate makers have adhered to this alkalization process to modify the flavor and the color of the final product. Another technical term for alkalization still used today is the 'Dutch process' or 'Dutching'.

## BITTERSWEET

Bittersweet chocolate, not to be confused with unsweetened or semisweet chocolate, is primarily used for baking. The slightly sweetened dark chocolate, has many uses such as making shiny chocolate curls as garnishes or rich, dense chocolate cakes. Both bittersweet and semisweet chocolate are required by the U.S. FDA to contain at least 35% chocolate liquor.

## CACAO

A term used for cacao plant but also for the unprocessed product (pods) of the cacao plant.

## CHOCOLATE LIQUOR

Chocolate liquor is made up of the finely ground nibs of the cocoa bean. This is technically not yet chocolate. This type of chocolate is also known as unsweetened chocolate and referred to as cocoa mass or cocoa liquor.

## COCOA BEANS

Source of all chocolate and cocoa, cocoa beans are found in the pods (fruit) of the cocoa tree, an evergreen tree cultivated mainly within twenty degrees north or south of the equator.

## COCOA BUTTER

Cocoa butter is a complex, hard fat made up of mostly triglycerides. It remains firm at room temperature, but contracts as it cools and solidifies. It is ideal for molding.

## COCOA MASS

Same as Chocolate liquor.



## COCOA PODS

Between the blossoms of the permanently flowering cocoa tree, we can see fruit at various stages of development. The egg-shaped cocoa pods measure between 15 and 30 centimeters (between 6 and 12 inches) and hang from the trunk and the largest branches. Each fruit contains between 30 to 40 beans of about 1 cm (about 0.5 inch) in length.

## COCOA POWDER

The result of extracting cocoa butter from cocoa paste. Cocoa powder is used to prepare chocolate drinks or to sprinkle on truffles and chocolate tarts.

## COMPOUND COATINGS

In chocolate flavored coatings and compounds, part of the cocoa butter may be vegetable fat. Also a whole range of whey powders, whey derivatives and dairy blends are permitted whereas milk powder is prescribed in milk chocolate. However, there is hardly any difference between the production process of 'genuine' chocolate, and 'chocolate flavoured' coatings and compounds. Some ingredients not used in chocolate may require adjustments in the production processes. For chocolate flavored products containing sorbitol or xylitol, the mixing, refining and conching temperature settings will need to be adjusted.

## CONCHING

The processing step called 'conching' reduces the moistness of the cocoa mass and removes the volatile acids. At the same time, this step allows for specific aromas and smoothness to be developed in the chocolate. Conching is the process where the chocolate is "plowed" back and forth through liquid chocolate, which smoothes the chocolate and rounds the flavor. This is essential for the flavor, the texture and the overall quality of the chocolate.

## COUVERTURE

Couverture is a term used to describe professional-quality coating chocolate with a high percentage of cocoa butter; with at least 32%, and as high as 39% for good quality couverture. The extra cocoa butter allows the chocolate to form a thinner coating shell than non-couverture chocolate.

## DARK CHOCOLATE

Dark chocolate must contain a minimum of 43% cocoa to be called "dark" according to European norms. A "70%" cocoa chocolate" is considered quite dark while 85% and even 88% cocoa dark chocolates have become quite popular with dark chocolate lovers.

## DUTCH PROCESS COCOA

Cocoa powder which has been treated with alkali to neutralize the natural acids; darker in color and slightly different in flavor from natural cocoa.

## ENROBING

One of two chocolate-making techniques where the center of a chocolate or praline is covered by a layer of outer chocolate by either pouring liquid chocolate over it or dipping the chocolate center by hand in liquid chocolate. (contrasts with "molded" chocolates)

## GANACHE

A Ganache is a rich, silky chocolate mixture made by combining chopped semisweet chocolate and boiling cream, and stirring until smooth. (Sometimes butter can also be added.) The proportions of chocolate to cream vary, depending on the use of the ganache and can be flavoured with fruits, spices and different liquors. The result is a harmonious balance between the smoothness of the flavor and the intensity of the chocolate.

## GLAÇAGE

Glaçage is French for icing. A sweet glaze made primarily of sugar and often flavored, typically used for baked goods; frosting.

## LOW FAT COCOA

Cocoa powder containing less than ten percent cocoa butter.

## MEDIUM FAT COCOA

Cocoa powder containing between ten to twenty-two percent cocoa butter.

## MILK CHOCOLATE

The best known kind of eating chocolate. Milk chocolate is made by combining the chocolate liquid, extra cocoa butter, milk or cream, sweetening, and flavorings.

## MOULDING

Another technique for making chocolate which consists of placing chocolate in molds to obtain a molded chocolate "shell". This shell is then filled with one or several unique fillings before being sealed with another layer of chocolate. The typical Belgian Praline is produced by pouring a hazelnut praline filling into molded chocolate shapes.

## NIBS

The kernels of cocoa beans are usually called 'nibs' and are the basic ingredient from which chocolate is made. Sometimes, the original dark and rich nibs are used to add texture to chocolate bars or chocolate desserts.

## PODS

Between the blossoms of the permanently flowering cocoa tree, we can see pods (fruit) at various stages of development. The egg-shaped cocoa pods measure between 15 and 30 centimeters (between 6 and 12 inches) and hang from the trunk and the largest branches. Each fruit contains between 30 and 40 beans of about 1 cm (about 0.5 inch) in length.

## PRALINÉ

Praliné is composed of richly flavored chocolate to which caramelized sugar (hot caramel), well-roasted, finely-ground hazelnuts (or almonds) and vanilla have been added. The praliné flavor is typical in many Belgian chocolates or "pralines".

## TEMPERING

Tempering is the process of bringing the chocolate to a certain temperature whereby the cocoa butter reaches its most stable crystal form. There are several forms in which the butter can crystallize, only one of which ensures the hardness, shrinking force and gloss of the finished product after it has cooled. If the chocolate is melted in the normal way (between 40 and 45°C) and then left to cool to working temperature, the finished product will not be glossy. Proper tempering, followed by proper cooling produces a nice shine and good eating properties.

## WHITE CHOCOLATE

White chocolate is not considered real chocolate, because although it has cocoa butter (at least 32% to be considered of good quality), it does not have chocolate liquor. White chocolate is made from cocoa butter, milk, sugar and vanilla.



## YOUR MASTERPIECE, OUR PRIDE

Patissier Chocolate is a premier Food Service Brand owned by Aalst Chocolate. Aalst Chocolate is the first Singapore brand that can produce both couverture, chocolate and compounds. Aalst Chocolate exports 98% of its product to over 50 countries all over the world.

In the pursuit of chocolate perfection while keeping up with our own demanding expectations for ourselves, we enforce our values through every stage of our growth so that we can continue to take pride in our products for many more decades to come.



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Patissier Chocolate





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