

## ORGANIC BOLIVIAN HOT CHOCOLATE

Our organic hot chocolate is made with 40% cocoa. It's much closer to raw chocolate as it's non-alkalized - this gives it a complex, malty flavour and a reddish colour. We get our cocoa from the El Ceibo Co-operative in Bolivia. They grow it locally and process it on site, so more of the profit stays with the workers and their families.



**ZUMA®**  
zumadrinks.com



## ZUMA ORGANIC HOT CHOCOLATE

Organic natural hot chocolate direct from Bolivia.

- **Just organic, cocoa and sugar – nothing else**
- **No artificial colours, flavours or preservatives**
- **Approved by The Vegan Society**



When looking to source our organic hot chocolate we ensure the cocoa is not only grown by the co-operative, but processed at origin too, meaning more profit stays in the country. We are so happy to work with El Ceibo who are committed to protecting their native rainforest and became the first certified organic cocoa cooperative in the world in 1988. El Ceibo work to protect against the degradation of their lands using natural and organic methods and today grow an estimated 70% of the total organic cocoa cultivated in Bolivia. They are also the first to have processed their own cocoa into powder form. All the cocoa is grown without using chemical pesticides or fertilisers. El Ceibo farmers share their knowledge from farmer to farmer to increase productivity and improve quality, much in the same way we share our knowledge with our own customers.

The new Bolivian cocoa is available as a rich 40% blend organic hot chocolate, and also a 100% cocoa, should you wish to create your own house blend. The 100% cocoa can also be used to bake organic cakes and biscuits.

## THE PACK



### 2kg tin

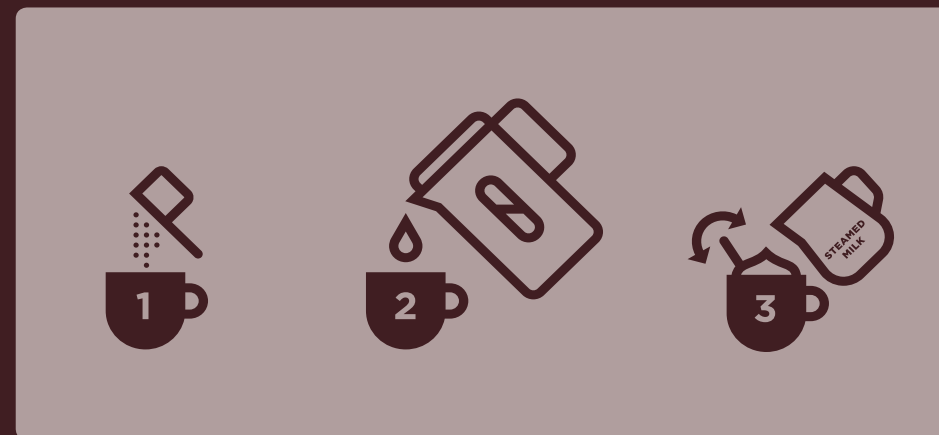
This tin makes 71 servings based on one 28g scoop to make a 12oz drink.

The tin contains 360 cocoa beans. That's 5 whole cocoa beans in each 12oz cup, give or take a few.

GB-ORG-05  
Non-EU agriculture



## HOW TO MAKE



1. Put 1 scoop (28g) Zuma Hot Chocolate into a 12oz cup.
2. Add a splash of hot water and mix into a smooth paste.
3. Add steamed milk, stirring as you pour.

Serve with whipped cream, marshmallows and a dusting of cocoa.

## ABOUT THIS PRODUCT

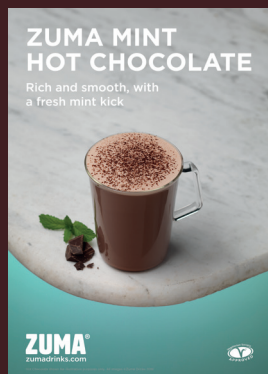
Approx 71 servings per pack Serving size 28g	Per 100g as sold	Per 355ml serve*
<b>Energy</b>	1640 kJ 388 kcal	961 kJ 227 kcal
<b>Fat</b>	6 g	6.1 g
<b>of which saturates</b>	3.6 g	3.8 g
<b>Carbohydrate</b>	72.5 g	32.4 g
<b>of which sugars</b>	63 g	29.7 g
<b>Fibre</b>	11.6 g	3.2 g
<b>Protein</b>	9.2 g	11.6 g
<b>Salt</b>	0.0 g	0.3 g

Fat-reduced drinking chocolate. **INGREDIENTS:** Sugar, fat reduced cocoa powder (40%). **PRODUCT STORAGE:** Contents may settle during transport. Store in a cool dry place. Reseal pack after use. For best results use within six weeks of opening. **BEST BEFORE END:** see base.

\*Made with 28g powder, 250ml semi-skimmed milk.

## DISPLAY MATERIAL

We have taken the time to develop our range to suit all customers. We also have plenty of striking support material which you can order from your Zuma supplier or download from [zumadrinks.com](http://zumadrinks.com)



## CONTACT

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