

ZUMA DARK HOT CHOCOLATE

Our Dark Hot Chocolate is made with 33% West African cocoa. You could describe its style as European, with complex flavours that last beyond every sip. Expect an intense chocolate taste.



ZUMA®
zumadrinks.com

ZUMA DARK HOT CHOCOLATE

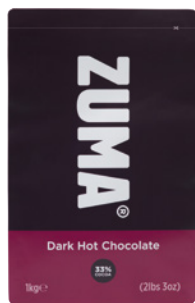
Rich and sophisticated with the perfect bitter balance.

- **Just cocoa and sugar – nothing else**
- **No artificial colours, flavours or preservatives**
- **Registered for vegetarians and vegans by The Vegan Society**



We've been creating our collection for over 15 years, so there's a drink for everyone. Our hot chocolates include white, double, thick, original, organic and Fairtrade. We also make sauce and chai. We like to keep our range simple, just like our ingredients. It's not that we're stubborn – we just won't compromise when it comes to taste and quality.

THE PACK



1kg bag

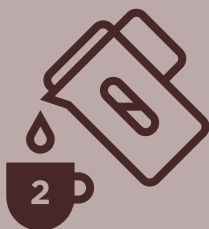
This bag makes 35 servings.
It contains 148 cocoa beans.

That's 4 whole cocoa beans in
each 12oz cup, give or take a few.

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

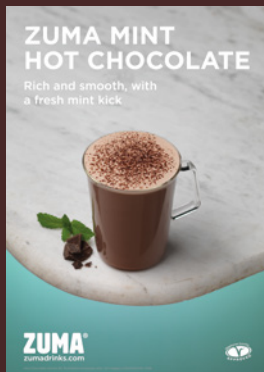
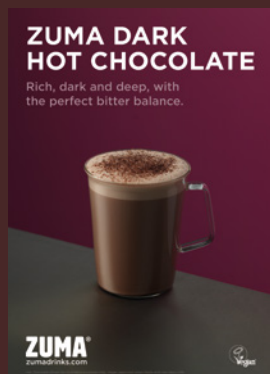
Approx 35 servings per pack Serving size 28g	Per 100g as sold	Per 355ml serve*
Energy	1730 kJ 409 kcal	972 kJ 230 kcal
Fat	3.7 g	5.3 g
of which saturates	2.3 g	3.1 g
Carbohydrate	81.5 g	34.6 g
of which sugars	67.0 g	30.5 g
Fibre	10.7 g	3.0 g
Protein	7.3 g	10.8 g
Salt	0.02 g	0.27 g

Fat reduced sweetened cocoa. **INGREDIENTS:** Sugar, Fat reduced cocoa powder (33%). **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.

*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



CONTACT

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zumadrinks.com

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