ZUMA THICK HOT CHOCOLATE

Our Thick Hot Chocolate, made with 25% West African cocoa, is our Spanish-style hot chocolate. Steam it with milk to make it thick, then serve it short. Drink, sip or dip with churros or biscotti.



ZUMA THICK HOT CHOCOLATE

Extremely thick and great for dipping.

- No artificial colours, flavours or preservatives
- Registered for vegetarians and vegans by The Vegan Society



Our hot chocolate collection includes white, dark, double, original, organic and fairly traded chocolates. We also make sauce and chai. We like to keep the choice simple, just like our ingredients. It's not that we're stubborn, we just don't think we should compromise when it comes to a matter of taste.

THE PACK



2kg tin

This tin makes 50 servings. Based on one 40g scoop to make a 6oz drink. It contains 225 cocoa beans.

That's 5 whole cocoa beans in each 6oz cup, give or take a few.

HOW TO MAKE (6oz)



- 1. Pour milk into steaming pitcher.
- 2. Add one scoop of Zuma Thick Hot Chocolate powder.
- **3.** Stir well.
- **4.** Heat using a steam wand.
- **5.** Pour and serve.

ABOUT THIS PRODUCT

Approx 50 servings per pack Serving size 40g	Per 100g as sold	Per 180ml serve*
Energy	1565 kJ 370 kcal	900 kJ 214 kcal
Fat	2.8 g	5.0 g
of which saturates	1.7 g	3.2 g
Carbohydrate	75.5 g	34.7 g
of which sugars	57.8 g	27.6 g
Fibre	8.2 g	3.3 g
Protein	5.8 g	5.6 g
Salt	0.33 g	0.24 g

Thick Fat-reduced sweetened cocoa drink. **INGREDIENTS:** Sugar, Fat reduced cocoa powder (25%), Maize starch, Salt. **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 40g powder, 100ml whole 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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