

# DOMINICAN REPUBLIC HOT CHOCOLATE

Made with 35% cocoa, sourced  
from the Medina, Yamasá and  
Puerto Plata regions.



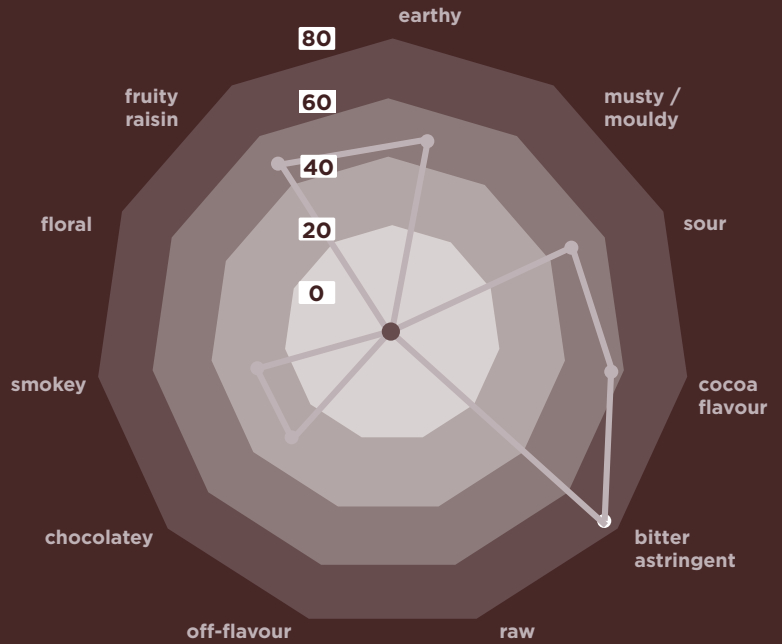
**ZUMA**  
zumadrinks.com



# ZUMA

## DOMINICAN REPUBLIC HOT CHOCOLATE

Made with 35% natural non-alkalised cocoa. Earthy notes are combined with mild fruity undertones and a touch of smokiness. A bitterness, nearing on a sour flavour, pairs with the high cocoa content to ensure a rich, chocolatey flavour lingers.



## 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.

**Ingredients:** Sugar, Fat-reduced cocoa powder (35%). 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.

Approx 35 servings per pack Serving size 28g	Per 100g as sold	Per 355ml serve*
<b>Energy</b>	1588 kJ 376 kcal	947 kJ 224 kcal
<b>Fat</b>	3.9 g	5.5 g
<b>of which saturates</b>	2.4 g	3.4 g
<b>Carbohydrate</b>	70.1 g	31.7 g
<b>of which sugars</b>	65.1 g	30.3 g
<b>Fibre</b>	10.9 g	3.0 g
<b>Protein</b>	9.8 g	11.8 g
<b>Salt</b>	0.01 g	0.28 g

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

## THE PACK



### 1kg bag

This bag makes 35 servings. Based on one 28g scoop to make a 12oz drink.



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# INTRODUCING NEW DOMINICAN REPUBLIC HOT CHOCOLATE, CRAFTED FROM COCOA BY FUNDACIÓN DOMINICANA DE PRODUCTORES ORGÁNICOS.

FUNDOPO is the smallholder organisation which sources cocoa, working with YACAO which buys the cocoa, ferments and exports it from the heart of the Dominican Republic.

How FUNDOPO supports local smallholder families:

- Higher incomes – on average 35% above the global market price
- Better yields by offering advice, training, seedlings and show farms
- Better health by paying for doctors/medication
- Better quality of life by building houses, renovating old ones, improving the water supply
- The whole region benefits from valuable community projects

## WHY CHOOSE THIS HOT CHOCOLATE

35% cocoa content offering earthy notes with mild fruity undertones and a touch of smokiness.

- Just cocoa and sugar – nothing else
- Made with natural non-alkalised cocoa powder
- No artificial colours, flavours or preservatives
- Registered with The Vegan Society



## ABOUT ZUMA

We've been creating our collection for over 17 years, so there's a drink for everyone. Our hot chocolates include white, dark, Fairtrade, thick, original and organic. We also make sauce, chai and plant powders. 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.

For the full collection visit [zumadrinks.com](http://zumadrinks.com)



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