

CHOCOLATERIE
MONBANA



LACTE 4* INTENSE

CHOCOLATE POWDER TO MEET ESPECIALLY PROFESSIONAL NEEDS FOR AN INTENSE HOT CHOCOLATE

- A **POWERFUL CHOCOLATE TASTE** thanks to the high cocoa content (minimum 42%)
- A healthier recipe, containing less sugar, and fitting perfectly to consumer expectations
- Made with semi-skimmed milk powder for a **REAL MILKY TASTE**
- An authentic hot chocolate, approved by a sample group* in France.
- **MADE IN FRANCE** 

*Average score: 7,47/9 - Monbana Study/Eurofins December 2016.

TEXTURE

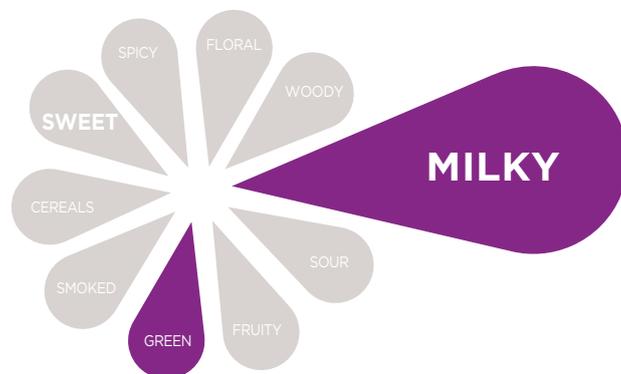


Perfectly adapted for chocolate and vending machines.



42% COCOA
minimum

TASTE PROFILE



FOR USE IN MACHINES



1 bag makes
17/33 

Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
120018	LACTE 4* INTENSE Chocolate powder with milk 42% cocoa	1kg	24 months	Case of 10 bags	600 bags per pallet 60 cases per pallet (10 cases x 6 layers /Eu) (10 cases x 5 layers /Large Exp)	Bag	FR / EN / DE / NL / AR - DK / SE

Store in a cool and dry place

Find all our products ranges and a wide selection of cocktails ideas on:

www.monbana.com

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FABRICATION  FRANÇAISE

REVEAL YOUR GOURMET EXPERTISE



PREPARE AN INDULGENT
HAZELNUT HOT CHOCOLATE

INGREDIENTS

A bag of lacte
Whipped cream



JUST ADD WATER

POUR UNE BOISSON DE / HOT CHOCOLATE CUP SIZE	☕ 180ml	☕ 200ml	☕ 250ml
EAU / WATER	140ml	150ml	190ml
DOSAGE RECOMMANDÉ / RECOMMENDED DOSAGE	30g 42g	34g 46g	46g 58g
NOMBRE DE TASSES POUR 1KG / NUMBER OF CUPS PER KG	33 24	29 22	22 17

Lacté 4 stars intense, made with less sugar provides with a more intense chocolate taste. Adding whipped cream to it makes for a perfect chocolatey and sweet moment.

RECIPE

- 1 Pour 150 ml of intense hot chocolate
- 2 Add whipped cream on top
- 3 Decorate and serve



A hot chocolate that reveals the sweet and milky notes of the Lacté 4 Stars Intense, with its 42% cocoa, more than just a Hot Chocolate ! Just relax and enjoy this moment filled with sweetness.

Nicolas Crépon

DISCOVER THE VIDEOS OF OUR RECIPES ON
YouTube CHOCOLATERIE MONBANA