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LACTE 4*



For a QUICK and EASY hot chocolate that tastes great, just adding WATER

MADE WITH a carefully balanced MILK to give a wonderful milky taste and RICH IN COCOA (20/22 cocoa*).

NO PRESERVATIVE

Its contents allow it to be called "HOT CHOCOLATE"**, as opposed to "chocolate drink" or "chocolate flavoured", making it more appealing on a beverage menu.



*20/22 cocoa has a best chocolate taste than fat-reducedcocoa and give a full-rounded flavour. **only applies to reconstituted product.





Contact your technician to have your chocolate machine set to the perfect quantity for an optimum result.

Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
120068	LACTE 4* Chocolate powder with milk 32% cocoa	1kg	24 months	Case of 10 bags	600 bags per pallet 60 cases per pallet (10 cases per layer - 6 layers)	Bag	FR/EN/DE/NL/ AR-DK/SE
120012		30g	18 months	Case of +/- 100 sachets	11 000 sachets per pallet 110 cases per pallet (10 cases per layer - 11 layers)	Case	FR/EN/DE/ES

Store in a cool and dry place

Find all our products ranges and a wide selection of cocktails ideas on: www.monbana.com MONBANA Export - Rue Alain Colas - 53500 ERNÉE - FRANCE export@monbana.com +33(0)2 43 05 42 48