

CHOCOLATERIE MONBANA



ICE CHOCOLATE FOR REFRESHING COCOA DRINKS



- The latest trend ! Following on from iced tea and iced coffee, now add the refreshing iced chocolate to your summer menu!
- A recipe specially designed for **A PERFECT DILUTION** in **COLD MILK** thanks to the type of cocoa selected.
- **A QUICK** and **EASY** way to offer a distinctive drink that will appeal to young and old alike!
- **MADE IN FRANCE**

33% COCOA minimum

USE Perfect for the summer season

TEXTURE



TASTE PROFILE



IN A SHAKER FOR 300ML



IN A BLENDER FOR 300ML



IN A DRINK MIXER FOR 300ML

In a mixer, place 1 or 2 ice cubes, 150ml cold milk, 35g powder (3 tablespoons or 1,5 measuring spoon). Mix for 45 seconds. Serve with 4 or 5 ice cubes.

DOSAGE

25g powder ≈ 2 teaspoons
≈ 1 dosing spoon
45g powder ≈ 4 teaspoons
≈ 2 dosing spoons

**800G BOX
MAKES
+/- 18/32**



Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
121P105	ICE CHOCOLATE powder 33% cocoa	800g	24 months	Case of 6 boxes	432 boxes per pallet 72 cases per pallet (12 cases per layer - 6 layers)	Box	FR / EN / DE / ES / IT / AR - CZ / GR

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