

CHOCOLATERIE MONBANA



TRÉSOR

CHOCOLATE POWDER, FOR A RICH AND SMOOTH HOT CHOCOLATE



- The «**MUST HAVE**» in drinking chocolate portfolio.
- Highest enjoyment are guaranteed due to its **POWERFUL** and **CREAMY** texture
- With a hint of **FRUITY AROMAS** giving way to a **CITRUS FLAVOUR**
- Made with **THE FINEST COCOA BUTTER FOR A RICHER TASTE**
- **MADE IN FRANCE** 🇫🇷

33% COCOA minimum

USE

Ideal for cocktails base or a gourmet break in hot or cold version.

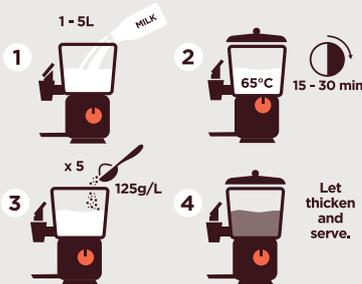
TEXTURE



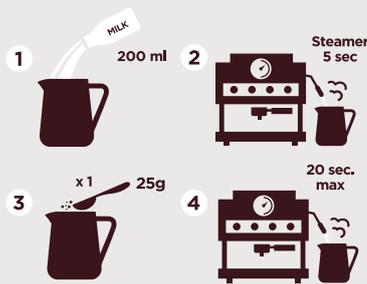
TASTE PROFILE



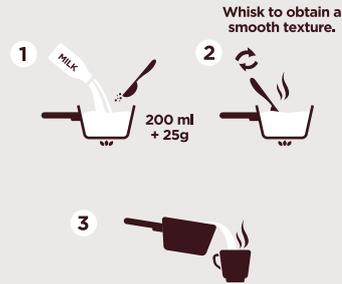
IN A CHOCOLATE MACHINE



IN A STEAMER



IN A SAUCEPAN



RECOMMENDED DOSAGE FOR A CUP OF ABOUT 250ML

25g powder
≈ 4 or 5 teaspoons
≈ 2 tablespoons
≈ 1 dosing spoon

1KG BOX MAKES

+/- 40



Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
120055	TRÉSOR Chocolate powder 33% cocoa	1kg	24 months	Case of 6 boxes	432 boxes per pallet 72 cases per pallet (9 cases per layer - 8 layers)	Box	FR / EN / DE / ES / IT / NL / PT / PL / RO / AR - CZ / DK / GR / SE
120120		250g	24 months	Case of 6 boxes	1 320 boxes per pallet 220 cases per pallet (22 cases per layer - 10 layers)	Box	FR / EN / DE / ES / IT
120057		25g	24 months	Case of +/- 100 sachets	11 000 sachets per pallet 110 cases per pallet (10 cases per layer - 11 layers / Eu) (10 cases x 8 layers / Large Exp)	Case	FR / EN / DE / ES - CZ

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

FABRICATION 🇫🇷 FRANÇAISE