



TRADITION «SALON DE THÉ» CHOCOLATE POWDER FOR A LIGHT & HARMONIOUS DRINK



• **HIGH QUALITY INGREDIENTS** : the only ingredients in this soft, smooth, light chocolate powder for all family are cocoa (32%), cane sugar, and a touch of Madagascar Bourbon vanilla extract.

• **NO PRESERVATIVE or ARTIFICIAL FLAVOUR**

• For a traditional hot chocolate to enjoy at any time of day

• **MADE IN FRANCE** 🇫🇷

32% COCOA minimum

USE For breakfast, gourmet break or combined in delicious cocktail version

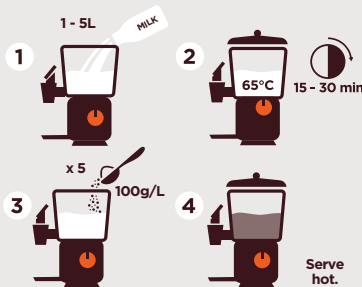
TEXTURE



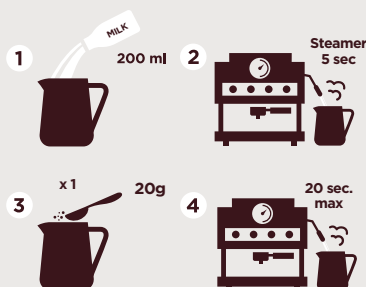
TASTE PROFILE



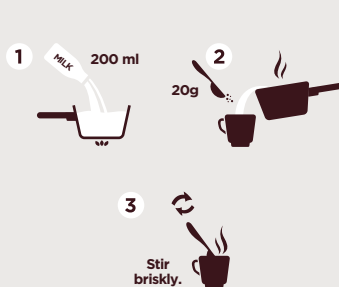
IN A CHOCOLATE MACHINE



IN A STEAMER



IN A SAUCEPAN



RECOMMENDED DOSAGE FOR A CUP OF ABOUT 250ML

20g powder
≈ 3 or 4 teaspoons
≈ 2 tablespoons
≈ 1 dosing spoon

**1KG BOX
MAKES
+/- 50**



Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
120113	TRADITION Chocolate powder 32% 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 / NL / ES / PT / IT / NL / PL / RO / AR - CZ / DK / GR / SE
120121		250g	24 months	Case of 6 boxes	1500 boxes per pallet 250 cases per pallet (25 cases per layer - 10 layers)	Box	FR / EN / DE / ES / IT
120022		20g	24 months	Case of +/- 100 sachets	11 000 sachets per pallet 110 cases per pallet (10 cases per layer - 11 layers)	Case	FR / EN / DE

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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