

# CHOCOLATERIE MONBANA



## TRADITION

CHOCOLATE POWDER FOR A LIGHT & HARMONIOUS DRINK



- **HIGH QUALITY INGREDIENTS** : the only ingredients in this soft, velvet, light chocolate powder for all family are cocoa (32% min), brown cane sugar, and a touch of Madagascar 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
<ol style="list-style-type: none"> <li>1- 5L MILK</li> <li>65°C 15-30 min</li> <li>x 5 100g/L</li> <li>Serve hot.</li> </ol>	<ol style="list-style-type: none"> <li>200 ml MILK</li> <li>Steamer 5 sec</li> <li>x 1 20g</li> <li>20 sec. max</li> </ol>	<ol style="list-style-type: none"> <li>200 ml MILK</li> <li>20g</li> <li>Stir briskly.</li> </ol>	<p>20g powder ≈ 3 or 4 teaspoons ≈ 2 tablespoons ≈ 1 dosing spoon</p> <p><b>1KG BOX MAKES +/- 50</b></p>

Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
121M004BIS	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	1320 boxes per pallet 220 cases per pallet (22 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 /Eu) (10 cases x 10 layers /Large Exp)	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](http://www.monbana.com)  
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FABRICATION 🇫🇷 FRANÇAISE