

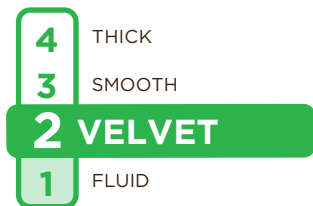
TRADITION ORGANIC & FAIRETRADE

CHOCOLATE POWDER, FOR A PROMISING DRINKING CHOCOLATE

- AB certified organic cocoa, a participation in environmental enhancement
- Fairtrade/Max Havelaar certification for more benefits of the workers and families
- A real Hot chocolate drink with 32% of cocoa for an intense chocolate flavour
- **LIGHT** and **HARMONIOUS** with a vegetal note evoked from **NATURAL ORIGIN OF THE COCOA BEANS**. A Hot chocolate for connoisseur
- Made with **THE FINEST COCOA BUTTER** for a **RICHER TASTE**
- **HIGH QUALITY RAW MATERIAL SELECTION**

32% COCOA

TEXTURE

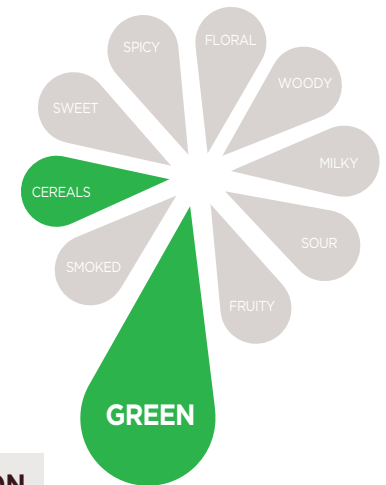


A light and silky texture



Also available in 25 gr individual sachet (121P066B)

TASTE PROFILE



STEAMER PREPARATION

1. 200 ml MILK
2. Steamer 5 sec
3. x 1
4. 20 sec. max

CHOCOLATE MACHINE PREPARATION

1. 1-5 L MILK
2. 65°C 15-30 min
3. x 5/L
4. Serve

1 bag makes 35/50

- Recommended dosage for a 250 ml cup**
- INTENSE: 1 dosing spoon (≈28g) = 35 cups / kg
 - STANDARD: ¾ spoon (≈20g) = 50 cups / kg

Item code	Product	Unit net weight	Shelf Life	Packaging conditions	Pallets	Bar code	Languages
121M148B	Tradition organic Chocolate Powder	1 kg bag	24 months	Case of 6 boxes	72 cases (9 cases x 8 per layers)	3474340090606	FR - EN - DE - NL - ES - PT - IT - SV - DA - CS - AR

Store in a cool and dry place.

Find all our product ranges and a wide selection of cocktails ideas on:

www.monbanafoodservices.com

MONBANA - Rue Alain Colas - 53500 ERNÉE - FRANCE - export@monbana.fr or +33(0)2 43 05 42 48

REVEAL YOUR GOURMET EXPERTISE



PREPARE A FRUITY ACAPULCO

INGREDIENTS

1 dosing spoon of tradition organic chocolate powder

200 ml of milk

40 ml of Pineapple syrup

2 slices of fresh pineapple, diced

1 fruit skewer

RECIPE

- 1 Shake the box for 5 seconds



- 2 Pour 200 ml of milk in a jug



- 3 Steam for 5 seconds



- 4 Add a dosing spoon of tradition chocolate powder



- 5 Steam up to 65°



- 6 Pour the pineapple syrup and fresh dices of pineapple in a glass



- 7 Add the hot chocolate



- 8 Decorate with a fruit skewer and serve!



LIGHT and HARMONIOUS with a vegetal note evoked from NATURAL ORIGIN OF THE COCOA BEANS. The pineapple will make you travel while having the pleasure of tasting a responsible ecological chocolate.

Nicolas Crépon