



JOYAU THE DARK CHOCOLATE POWDER

Hot chocolate with **HIGH COCOA CONTENT** and **REDUCED SUGAR***, fitting in with current consumer trends. An intense, pure and refined drink that will win over lovers of authentic hot chocolate.

- **ONLY TWO INGREDIENTS:** cacao and cane sugar.
- Chocolate with a **PURE TASTE THAT ISN'T BITTER** - ideal for customers looking to reduce their sugar intake or for those who just want a simple yet tasty hot drink.
- **MADE IN FRANCE**
- **30% less sugar in comparison to the market average for powdered hot chocolates.*



60% COCOA
minimum

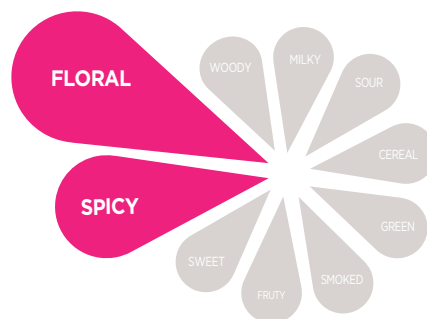
TARGET

- For those who want a simple yet intense hot chocolate.
- For customers trying to lower their sugar intake while having fun.
- For parents wishing to have less sweet chocolate for their children.
- For consumers looking for a natural product.

TEXTURE



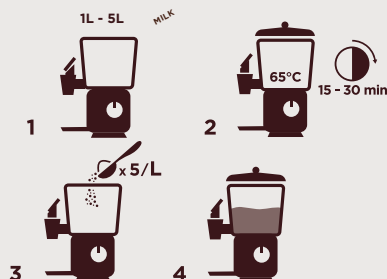
TASTE PROFILE



STEAMER PREPARATION



CHOCOLATE MACHINE PREPARATION



1 BOX MAKES

±50

RECOMMENDED DOSAGE
STEAMER PREPARATION:

2 or 3 teaspoons (15g) for a 250 ml cup

CHOCOLATE MACHINE
PREPARATION:

5 tablespoons per liter (+/- 75g)

Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
120042	JOYAU Dark chocolate powder 60% cocoa	800g	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 / AR - CZ / DK / GR / SE

Store in a cool and dry place

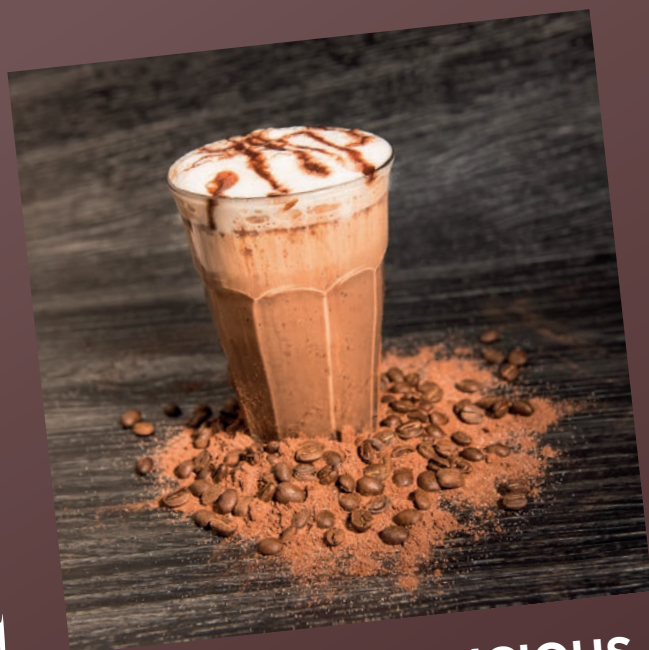
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www.monbana.com

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FABRICATION FRANÇAISE

REVEAL YOUR GOURMET EXPERTISE



PREPARE A DELICIOUS BLACK MOCHACCINO

INGREDIENTS RECIPE

2 or 3 teaspoons of JOYAU
chocolate powder

200 ml of milk

1 espresso



1 Realise the steamed milk:

- Pour 50 ml of milk in a jug
- Steam for 5 seconds and set aside



2 Prepare the hot chocolate:

- Pour 150 ml of milk in a jug
- Steam for 5 seconds
- Add 2 or 3 teaspoons of JOYAU chocolate powder
- Heat up slowly to 65°C



3 Prepare an espresso



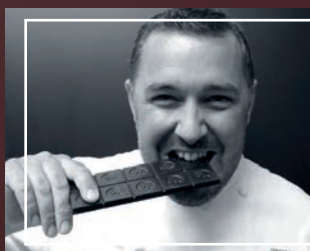
4 Pour the espresso in the glass



5 Add the steamed milk and the hot chocolate



6 Top with chocolate powder



Can't decide between coffee or hot chocolate? The Black Mochaccino is for you. A classic hot chocolate livened up with a dash of coffee - for a lavish taste experience.

Nicolas Crépon MONBANA MASTER CHOCOLATIER

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[YouTube](#) CHOCOLATERIE MONBANA