



CHOCOLATERIE MONBANA



ORGANIC LACTÉ 4* FOR MORE SUSTAINABLE CONSUMPTION

For a **quick and easy** hot chocolate that tastes great, simply add water to this milk and sugar mixture.

- Flavourful, **rich in cocoa** (20/22 cocoa*) and with a wonderful **milky taste**.
- Made with **milk, cane sugar** and **fair trade Madagascar vanilla extract**.
- Its contents allow it to be called **"HOT CHOCOLATE"****, as opposed to "chocolate drink" or "chocolate flavoured", making it more appealing **on the beverage menu**.
- The ORGANIC version of our Lacté 4* flagship product - **a safe bet!**
- **MADE IN FRANCE**

*20/22 cocoa has a best chocolate taste than fat-reduced cocoa and give a full-rounded flavour. **only applies to reconstituted product

TEXTURE

- 4 THICK
- 3 SMOOTH
- 2 VELVET
- 1 FLUID**



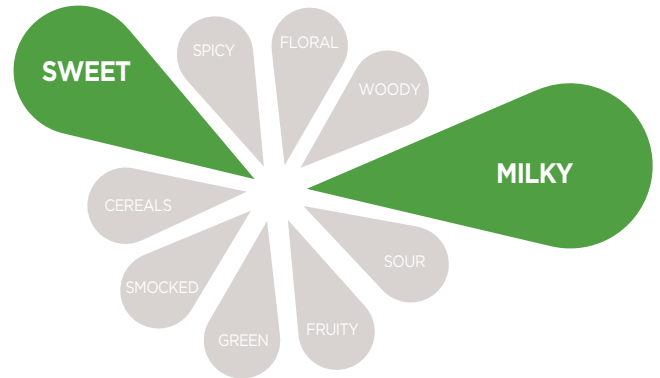
USE

- High-demand locations
- Perfect for vending and hot chocolate machines
- Suitable for offices, institutions, etc.

32% COCOA
minimum



TASTE PROFIL



FOR USE IN MACHINES - PREPARATION: ADD WATER

HOT CHOCOLATE CUP SIZE	180ml		200ml		250ml	
	WATER	140ml	150ml	190ml	RECOMMENDED DOSAGE	30g 42g 34g 46g 46g 58g
NUMBER OF CUPS PER KG	33	24	29	22	22	17

- 1 Open the bag
- 2 Pour the bag in the canister
- 3 Serve immediately after preparation

CONTACT YOUR TECHNICIAN TO HAVE YOUR CHOCOLATE MACHINE SET TO THE PERFECT QUANTITY FOR AN OPTIMUM RESULT.

Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
120094	ORGANIC LACTÉ 4* Chocolate powder with milk 32% cocoa	1kg	18 months	Case of 10 bags	600 bags per pallet 60 cases per pallet (10 cases x 6 layers /Eu) (10 cases x 5 layers /Large Exp)	Bag	FR / EN / DE / NL / AR - DK / SE
120074		30g	18 months	Case of +/- 100 sachets	11 000 sachets per pallet 110 cases per pallet (10 cases per layer - 11 layers)	Case	FR / EN / DE / ES

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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FABRICATION FRANÇAISE

MONBANA'S CHEF CHOCOLATIER RECIPE



QUICKLY PREPARE AN
ORGANIC MOCHACCINO

INGREDIENTS



A bag of
Organic lacté 4★
+
An organic
expresso



RECIPE

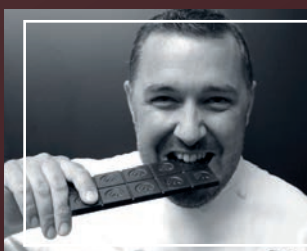
- 1 Extract the
expresso in the
serving glass.



- 2 Serve an organic
lacté 4★ with a
vending machine
or a hot chocolate
machine.



- 3 You can add milk
froth using a steam
nozzle or chantilly
whipped cream on
top and use cocoa
powder as
decoration.



The bittersweet coffee notes blend perfectly with the sweet and milky notes of organic Lacté 4★ chocolate.

Nicolas Crépon

MONBANA CHEF CHOCOLATIER

DISCOVER THE VIDEOS OF OUR RECIPES ON
 CHOCOLATERIE MONBANA