

CHOCOLATERIE MONBANA



EBANA

ALL THE
REFINEMENT
OF FRENCH
CHOCOLATE

70% cocoa
dark chocolate

33% cocoa
milk chocolate

THE ART OF FRENCH LIVING EMBODIED IN AN EXCEPTIONAL CHOCOLATE.

- In France, chocolate is a **noble, refined food** – a **rite of hospitality** at the very centre of the art of French living.
- Served with coffee, tea or other hot drink or offered as a welcome gift, a chocolate is a thoughtful gesture, transforming an everyday moment into a **special, memorable experience**.

A PREMIUM SENSORY EXPERIENCE.

- **A touch of sophistication:** adding a chocolate alongside a beverage or as a welcome gift **enhances your service** and reinforces the customer's **sense of being well looked-after**.
- **Elegant format:** EBANA is unpretentious, modern and refined, embodying **French elegance** and promising an authentic taste experience.

EXCEPTIONAL CHOCOLATE.

- Chocolate made with **pure cocoa butter** provides incomparable intensity and texture.
- **Made in France**  by our Chef chocolatiers, custodians of exceptional knowhow since 1934.
- **Two different, iconic recipes:**
70% cocoa dark chocolate – powerful and refined
33% cocoa milk chocolate – sweet and smooth

Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
111062	EBANA 70% cocoa dark chocolate (3g)	3 kg	24 months	Case of ± 1000	90 cases per pallet (10 cases per layer 9 layers)	Case	FR / EN / DE / ES
111063	EBANA 33% cocoa milk chocolate (3g)		12 months				

Find all our products ranges on: www.monbana.com
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Product to store in a cool and dry place. Non contractual pictures.

FABRICATION  FRANÇAISE