

25% THICK HOT CHOCOLATE

Zuma Thick Hot Chocolate is sheer Spanish-style indulgence, blended with 25% West African cocoa for a rich, velvety texture. Steam with milk to the perfect consistency, then serve short for sipping or dunking churros and biscotti.

Try it with creamy oat or coconut milk for a vegan society-approved plant-based alternative.

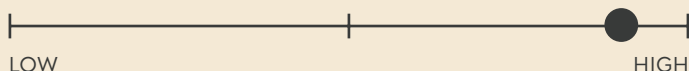
CONTENT	25% COCOA
TIN	2KG e

TASTING NOTES

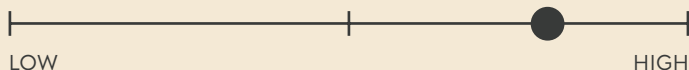
Delivers bold cocoa character with a rich, concentrated flavour and deep, layered intensity. Its balanced sweetness complements the chocolate's depth, while the dense, creamy texture creates a smooth, spoonable mouthfeel. When steamed, it thickens beautifully - giving a velvety, indulgent consistency that clings to the cup. Lingering cocoa notes leave a lasting impression, making it ideal for pairing with citrus, spice, or dark-roasted flavours.



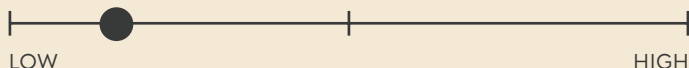
FLAVOUR INTENSITY



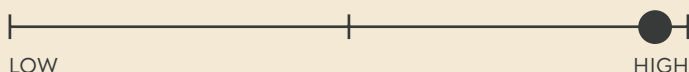
SWEETNESS



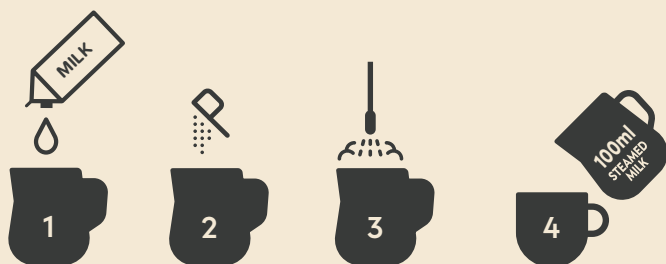
MALTINESS



MOUTHFEEL



HOW TO MAKE (6oz/180ml)



1. Pour 100ml of milk into steaming pitcher.
2. Add 1 scoop (40g) Zuma Thick Hot Chocolate powder.
3. Stir well and heat using a steam wand.
4. Pour and serve.

- Free from artificial colours, flavours and preservatives
- Approved by The Vegan Society



RECIPE INSPIRATION

Dipping Sauce:

Mix 1 scoop of hot chocolate powder with 1oz (30ml) of hot water and watch it thicken as you stir. Use it as a drizzle or dip sweet treats in.

Spiced Hot Chocolate:

Add a splash of hot water to ½ scoop of hot chocolate and ½ scoop of chai powder. Stir then pour over steamed milk of your choice.

Hazelnut Mocha:

Combine double espresso with hot chocolate powder, 1 pump hazelnut syrup and stir. Then top with steamed milk of your choice.

info@zumadrinks.com
zumadrinks.com
[@f/zumadrinks](https://www.facebook.com/zumadrinks)

ZUMA DRINKS BRISTOL,
BS3 2HA, UK



INGREDIENTS

Sugar, Fat-reduced cocoa powder (25%), Maize starch, Salt.

STORAGE

Contents may settle during transport. Store in a cool dry place. Reseal pack after use. For best results use within six weeks of opening.

NUTRITION

	Per 100g as sold	Per 180ml serve with milk*
Energy	1568 kJ / 370 kcal	827 kJ / 195 kcal
Fat	2.8 g	2.9 g
of which saturates	1.8 g	1.8 g
Carbohydrate	75.9 g	35 g
of which sugars	57.6 g	28 g
Fibre	7.9 g	3.3 g
Protein	6.5 g	5.9 g
Salt	0.32 g	0.24 g

*Made with 40g powder, 100ml semi-skimmed milk.

SERVING SIZE 40G

2KG TIN

Approx 50 servings per pack.

ABOUT ZUMA DRINKS

At Zuma, we've been crafting coffee shop staples for over 20 years - trusted by baristas and loved by customers. Our collection is made for the makers - cafés, coffee shops, and hospitality professionals who need drinks that not only look the part but deliver every time.

No gimmicks, just proper ingredients that do their job and taste brilliant.

Every Zuma product is easy to use and works masterfully with dairy or plant milks.

Just ingredients you'll be proud to serve and your customers will love.

OUR OTHER COLLECTIONS

We keep it simple. Our products do the work; the tastes do the talking. From our silky-smooth sauces, gorgeous green matchas to our famous chocolate blends, there's something for every sipper.