

# 33% DARK HOT CHOCOLATE

**Zuma Dark Hot Chocolate** doesn't hold back - bold, rich, and unapologetically sophisticated. Imagine locking the door five minutes early, flicking the big lights off and sinking into a sofa. Crafted with 33% cocoa, this hot chocolate strikes a perfect balance between richness and bittersweet allure. It's pure indulgence, designed for savouring.

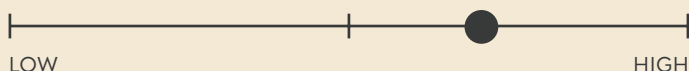
<b>CONTENT</b>	<b>33% COCOA</b>
<b>POUCH</b>	<b>1KG e</b>

## TASTING NOTES

Full-bodied with a balanced intensity, it delivers a deeper cocoa flavour lifted by hints of dried fruit, think raisin, date, and cherry - adding warmth without overwhelming. Sweetness is present but restrained, supporting rather than dominating the blend. Soft maltiness and subtle nuttiness add roundness, while the creamy mouthfeel creates a smooth, well-balanced texture. Lingering cocoa on the finish reinforces its richness without heaviness, making it a confident standalone serve or a versatile base for mochas, fruity infusions, or bold, roasted coffee pairings.



### FLAVOUR INTENSITY



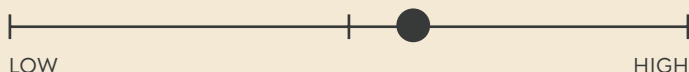
### SWEETNESS



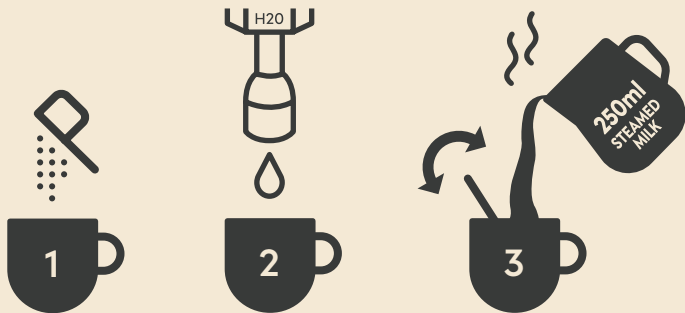
### MALTINESS



### MOUTHFEEL



## HOW TO MAKE (12oz/355ml)



1. Put 1 scoop (28g) Zuma Dark Hot Chocolate powder into a 12oz cup.
2. Add 30ml of hot water and mix until smooth.
3. Steam 250ml milk. Add to cup, stirring as you pour. Dust with cocoa powder and serve

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



## RECIPE INSPIRATION

### Orange Mocha:

Combine double espresso with hot chocolate powder, 2 pumps of orange syrup and stir. Then top with steamed milk of your choice.

### Golden Hot Chocolate:

Add a splash of hot water to 1 scoop of hot chocolate and 1 mini scoop of turmeric chai and stir. Then top with steamed milk of your choice.

### Chocoberry Smoothie:

Start with a cup full ice and fill  $\frac{1}{3}$  with water then top with berry smoothie. Add to a blender jug with 1 scoop of hot chocolate powder. Blend then serve drizzled with raspberry puree.

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## INGREDIENTS

Sugar, Fat-reduced cocoa powder (33%).

## 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 355ml serve with milk*
Energy	1578 kJ / 373 kcal	944 kJ / 223 kcal
Fat	3.7 g	5.4 g
of which saturates	2.3 g	3.4 g
Carbohydrate	71.8 g	32.2 g
of which sugars	66.8 g	30.8 g
Fibre	10.3 g	2.9 g
Protein	8.2 g	11.3 g
Salt	0.02 g	0.28 g

\*Made with 28g powder, 250ml semi-skimmed milk.

## SERVING SIZE 28G

## 1KG POUCH

Approx 35 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.