

33% FAIRTRADE DARK HOT CHOCOLATE

FAIRTRADE CERTIFIED. DARK AND SMOOTH WITH FAIRNESS FOR FARMERS, MADE WITH 33% WEST AFRICAN COCOA.

Rich, dark, fruity and effortlessly smooth, our premium **Fairtrade Dark Hot Chocolate** is crafted with 33% West African cocoa for the perfect bittersweet balance. Made with just two ingredients: sugar and cocoa - nothing else - it's pure, unadulterated indulgence. No artificial colours, flavours, or preservatives, just deep, velvety richness in every sip. And, because it's Fairtrade Certified and approved by The Vegan Society, it's chocolate to truly feel good about.

CONTENT	33% COCOA
TIN	2KG e



ARTISAN
COLLECTION



TASTING NOTES

Deep chocolate intensity with a smooth, full-bodied mouthfeel that delivers rich cocoa character balanced by bright fruity notes. Gentle nuttiness and warm malt add layers without overwhelming, creating complexity that stays approachable. Long finish with lingering cocoa depth that develops with each sip, and pairs beautifully with citrus or spiced flavours.

FLAVOUR INTENSITY



SWEETNESS



MALTINESS



MOUTHFEEL



HOW TO MAKE (12oz/355ml)



1. Put 1 scoop (28g) Zuma Fairtrade 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.
4. Dust with cocoa powder and serve.

- Just Fairtrade sugar and cocoa, nothing else
- No artificial colours, flavours or preservatives
- Approved by The Vegan Society

RECIPE INSPIRATION

Cinnamon Iced Chocolate:

Combine 1 scoop hot chocolate with a splash of hot water, whisk and top with ice and milk of your choice.

Chilli Mocha:

Combine a splash of hot water with 1 scoop of hot chocolate powder, 2 pumps chilli syrup and a double espresso, then stir. Top with steamed milk of your choice and serve.

Double Hot Chocolate:

Mix a splash of hot water with 1 scoop of hot chocolate powder and 2 pumps Zuma white chocolate sauce and stir. Top with steamed milk of your choice and serve.

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INGREDIENTS

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

▷ Fairtrade cocoa and sugar may be mixed with non-certified cocoa and sugar on a mass balance basis, total 100%.

Visit info.fairtrade.net/sourcing.

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	1577 kJ / 373 kcal	944 kJ / 223 kcal
Fat	3.7 g	5.4 g
of which saturates	2.3 g	3.4 g
Carbohydrate	71.4 g	32.1 g
of which sugars	66.9 g	30.8 g
Fibre	10.3 g	2.9 g
Protein	8.5 g	11.4 g
Salt	0.02 g	0.28 g

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

SERVING SIZE 28G - 2KG TIN

Approx 71 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.

