

35% DOMINICAN REPUBLIC HOT CHOCOLATE

**CRAFTED FROM SINGLE ORIGIN COCOA WITH
FRUITY NOTES AND A SMOKY FINISH**

Zuma Single Origin Dominican Republic Hot Chocolate offers a luxurious experience made with 35% natural, non-alkalised cocoa powder responsibly sourced from the lush Medina, Yamasá, and Puerto Plata regions of the Dominican Republic. Each sip transports you to the Caribbean, revealing the cocoa beans' deep, dark and intricate flavours—reflecting the rich soils of the tropical Atlantic coast. Sourced from FUNDOPO, a smallholder organisation supporting local growers with training, education, healthcare, and better quality of life. This hot chocolate is as ethical as exceptional—a true connoisseur's choice.

| | |
|----------------|------------------|
| CONTENT | 35% COCOA |
| POUCH | 1KG e |

TASTING NOTES

Leaning more earthy than sweet, this hot chocolate delivers a rounded, medium-intensity flavour with a soft, roasted depth and a touch of smokiness. Natural cocoa bitterness, nearing on sour, adds gentle structure without overpowering, while raisin-like red fruit and subtle nuttiness offer mellow lift. The chocolatey base remains rich and grounded, pairing beautifully with syrups and lattes. Creamy and smooth in texture, with a long, slightly warming finish that's quietly bold, indulgent, and full of character — a single-origin standout, properly made.

ARTISAN
COLLECTION



FLAVOUR INTENSITY



SWEETNESS



MALTINESS



MOUTHFEEL



HOW TO MAKE (12oz/355ml)



1. Put 1 scoop (28g) Zuma 35% Dominican Republic 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.

WHY ZUMA SINGLE ORIGIN?

- Higher incomes – on average 35% above the global market price
- Better yields by offering advice, training, seedlings and show farms
- Better health by paying for doctors/medication
- Better quality of life by building houses, renovating old ones, improving the water supply
- The whole region benefits from valuable community projects
- No artificial colours, flavours or preservatives
- Registered with The Vegan Society

RECIPE INSPIRATION

Cherry Hot Chocolate:

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

Iced Chocolate Dalgona:

Make an iced hot chocolate (add 1 scoop of hot chocolate to a splash of hot water, whisk and then top with milk and ice). Next make cold foam by adding 200ml of skimmed milk to a cold foam jar and blending for 18 seconds. Finally pour on top of iced chocolate and serve.

INGREDIENTS

Sugar, Fat-reduced cocoa powder (35%).

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 | 1588 kJ / 376 kcal | 947 kJ / 224 kcal |
| Fat | 3.9 g | 5.5 g |
| of which saturates | 2.4 g | 3.4 g |
| Carbohydrate | 70.1 g | 31.7 g |
| of which sugars | 65.1 g | 30.3 g |
| Fibre | 10.9 g | 3.0 g |
| Protein | 9.8 g | 11.8 g |
| Salt | 0.01 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.

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