

35% ORGANIC DOMINICAN REPUBLIC HOT CHOCOLATE

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

Zuma Single Origin Organic Hot Chocolate

is a lavish treat packed with 35% organic cocoa, carefully sourced from the lush regions of Medina, Yamasá, and Puerto Plata in the Dominican Republic. Each sip whisks you away to the Caribbean, unveiling rich, deep, and intricate flavours that are the hallmark of cocoa nurtured in the fertile, organic soils along the sun-kissed Atlantic coast. Organic farming enhances soil health and supports biodiversity, yielding ingredients that are full of flavour and better for the planet. This hot chocolate isn't just ethical, it's exceptional. What's not to love?

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 coffee. 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.

FLAVOUR INTENSITY



SWEETNESS



MALTINESS



MOUTHFEEL



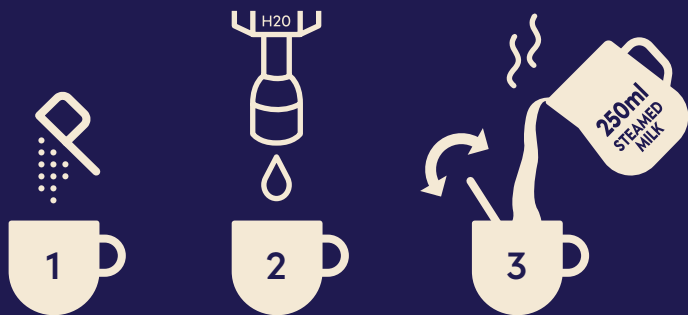
**ARTISAN
COLLECTION**



GB-ORG-04
Non-EU Agriculture
Non-UK Agriculture



HOW TO MAKE (12oz/355ml)



1. Put 1 scoop (28g) Zuma 35% Organic 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
- Just 100% organic cocoa and sugar – nothing else
- No artificial colours, flavours or preservatives
- Registered with The Vegan Society

RECIPE INSPIRATION

Matcha Hot Chocolate:

Combine 1 scoop of hot chocolate powder and 1 mini scoop of matcha with a splash of hot water and stir. Top with steamed milk of your choice then serve with a dusting of chocolate or matcha.

Chocolate Vanilla Frappé:

Start with a cup full ice then top with milk. Add to a blender jug with $\frac{1}{2}$ scoop of hot chocolate and $\frac{1}{2}$ scoop of vanilla frappé. Blend, and then serve with whipped cream and a drizzle of sauce on top.



INGREDIENTS

Organic sugar, Organic 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	1575 kJ / 372 kcal	943 kJ / 223 kcal
Fat	2.7 g	5.1 g
of which saturates	1.7 g	3.2 g
Carbohydrate	76.7 g	33.6 g
of which sugars	73.3 g	32.6 g
Fibre	7.7 g	2.2 g
Protein	6.3 g	10.8 g
Salt	0.31 g	0.36 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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