

36% SALTED CARAMEL DARK HOT CHOCOLATE WITH CORNISH SEA SALT

It's brave. It's bold. And most importantly, it's beautifully balanced. With **36%** cocoa, Cornish Sea Salt, and the lusciously sweet flavour of caramel, **Zuma Dark Salted Caramel Hot Chocolate** is the epitome of indulgence. Harvested from the windswept shores of Cornwall, the mineral-rich sea salt adds a bite of the Atlantic to every sip. When combined with our dark chocolate, the depth and complexity of the cocoa are a taste to savour. Enjoy a drink that's as adventurous as it is comforting.

CONTENT	36% COCOA
POUCH	1KG e

TASTING NOTES

Decidedly more savoury than sweet, this hot chocolate opens with a distinct hit of sea salt that cuts through the blend and gives it an edge.

The cocoa remains mellow and grounding, acting as a backdrop rather than a headline. Sweetness is present but understated, letting the salt do the shaping.

There's a quiet malt undercurrent that gives warmth without competing, and the texture delivers Zuma's signature smoothness: velvety, full-bodied, and made to last beyond the final sip.

ARTISAN
COLLECTION



FLAVOUR INTENSITY



SWEETNESS



MALTINESS



MOUTHFEEL



HOW TO MAKE (12oz/355ml)



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

- Made with 36% cocoa
- Real Cornish Sea Salt
- No artificial colours, flavours or preservatives
- Registered with The Vegan Society

RECIPE INSPIRATION

Iced Chocolate:

Add a splash of hot water to 1 scoop of hot chocolate powder then mix to a smooth paste. Pour over your choice of milk and ice in a glass.

Mocha:

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

Frappé:

Start with a cup full ice and fill to the top with milk. Add to a blender jug with 2 pumps of liquid frappé base and 1 scoop of hot chocolate. Blend, then serve with whipped cream and a drizzle of Zuma caramel sauce.

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

ZUMA DRINKS BRISTOL,
BS3 2HA, UK



INGREDIENTS

Sugar, Fat-reduced cocoa powder (36%), Cornish Sea Salt, Natural flavouring.

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	1502 kJ / 356 kcal	923 kJ / 218 kcal
Fat	4 g	5.5 g
of which saturates	2 g	3.4 g
Carbohydrate	65 g	30.4 g
of which sugars	60 g	29.6 g
Fibre	12 g	3.3 g
Protein	8 g	11.2 g
Salt	3.02 g	1.12 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.