

45% PERUVIAN SINGLE ORIGIN HOT CHOCOLATE

RICH, DEEPLY COMPLEX, AND FINISHED WITH A TOUCH OF HIMALAYAN PINK SALT. PERFECT FOR INDULGENT HOT CHOCOLATES AND CRAFTED SIGNATURE SERVES.

Our **45% Peruvian Hot Chocolate** celebrates the remarkable cacao grown in Peru's renowned chocolate-producing regions, where ideal growing conditions create beans of exceptional quality. This blend combines Forastero, Criollo, and Trinitario varieties - each carefully fermented and sun-dried using traditional methods that unlock exceptional flavour. Crafted with pure cocoa and a touch of Himalayan pink salt, this indulgent powder delivers deep, velvety richness with layers of pure chocolate flavour. The subtle salt works in harmony with the cocoa, drawing out its inherent complexity and adding a sophisticated edge that enhances every cup. The terroir of Peru shines through in every serving - earthy cocoa depth with authentic chocolate character. This single origin blend offers discerning customers a superior chocolate experience - rich, refined, and beautifully balanced. A connoisseur's choice for those who appreciate exceptional cacao, thoughtfully sourced and expertly crafted. Premium single-origin Peruvian cocoa, perfected for the modern café.

TASTING NOTES

CONTENT **45% COCOA**

POUCH **1KG e**

Rich, earthy cocoa with a bright, tart edge and a flicker of fruity notes that shine through the milk, adding a subtle lift without taking over. Full and velvety with a generous mouthfeel and a gentle, drying grip that adds structure. Only a light touch of malt keeps the cocoa front and centre, and it holds its own beautifully in milk. A long, rich finish with balanced sweetness and just enough tartness to keep it fresh.

ARTISAN
COLLECTION



FLAVOUR INTENSITY



SWEETNESS



MALTIENESS



MOUTHFEEL



HOW TO MAKE (8oz/235ml)



1. Put 1 scoop (28g) Zuma 45% Peruvian 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.

- No artificial colours, flavours or preservatives
- Registered with The Vegan Society

RECIPE INSPIRATION

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.

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.

Chocolate Granita:

Add 30ml of hot water to 1 scoop of hot chocolate coins and stir to a smooth paste. Over fill a cup with ice then add water to $\frac{1}{3}$ full. Add to a blender jug with 2 pumps liquid frappé and the chocolate coin paste. Blend and then serve.

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INGREDIENTS

Sugar, Fat reduced cocoa powder (45%),
Himalayan salt (1%).

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	1564 kJ / 374 kcal	940 kJ / 223 kcal
Fat	5 g	5.8 g
of which saturates	3 g	3.6 g
Carbohydrate	63.9 g	30 g
of which sugars	55 g	27.5 g
Fibre	14 g	3.9 g
Protein	11.4 g	12.2 g
Salt	1.04 g	0.57 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.