

48% COCOA HOT CHOCOLATE

With nearly half the drink made of pure cocoa, **Zuma 48% Cocoa Hot Chocolate** is made for those who crave an intense hit on the dark side. It delivers a bold, full-bodied flavour that's rich and complex. But don't be fooled by its strength; this hot chocolate is perfectly balanced. Its smooth, velvety texture tempers the intensity, forming a comforting drink that's neither too sweet nor too heavy - just a sophisticated, satisfying hot chocolate with remarkable depth.

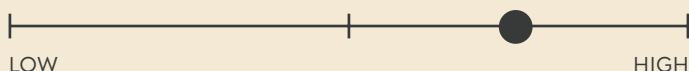
CONTENT	48% COCOA
POUCH	1KG e

TASTING NOTES

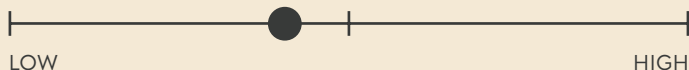
Rich and intense with a smooth, creamy mouthfeel, delivering deep chocolate sweetness balanced by warm malty undertones. Full-bodied texture from first sip to finish, with a smooth subtle roasted depth. Its sweetness is soft and supportive, lifting the chocolate without overwhelming it. It pairs well with caramel, oat, and nut-based ingredients, offering enough character to hold its own while remaining versatile in layered serves.



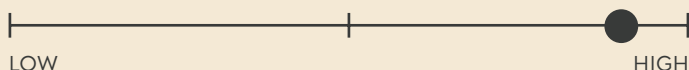
FLAVOUR INTENSITY



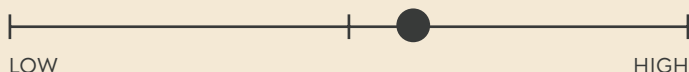
SWEETNESS



MALTINESS



MOUTHFEEL



HOW TO MAKE (12oz/355ml)



1. Put 1 scoop (28g) Zuma 48% Cocoa 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.

- Free from artificial colours, flavours and preservatives
- Approved by The Vegan Society

RECIPE INSPIRATION

Mocha:

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

Choco-Coconut Frappé:

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

Caramel Iced Chocolate:

Combine a splash of hot water to hot chocolate powder, 2 pumps of Zuma caramel sauce then whisk. Pour over your milk of choice and ice in a glass.

info@zumadrinks.com
zumadrinks.com
@f/zuma.drinks

ZUMA DRINKS BRISTOL,
BS3 2HA, UK



INGREDIENTS

Sugar, Fat-reduced cocoa powder (48%).

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	1509 kJ / 358 kcal	925 kJ / 219 kcal
Fat	5.3 g	5.9 g
of which saturates	3.3 g	3.7 g
Carbohydrate	58 g	28 g
of which sugars	52 g	27 g
Fibre	15 g	4.2 g
Protein	11 g	12 g
Salt	0.04 g	0.29 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.