

56% PERUVIAN SINGLE ORIGIN HOT CHOCOLATE COINS

RICH SINGLE ORIGIN CHOCOLATE COINS WITH A BRIGHT ACIDITY, GIVING BITTERNESS AND A FLICKER OF FRUITY NOTES.

For baristas who know their craft. These **56% cocoa coins** melt smooth and fast, giving you a rich chocolate hit with bright acidity, gentle bitterness, and a flicker of fruity notes that shine through the milk. Grown in Peru's Amazon, where the heat and rain dial up the flavour, and made by a co-op that's serious about fair pay and future-proof farming. Pure cocoa and sugar - that's it.

Work your steam wand magic.

CONTENT	56% COCOA
POUCH	1KG e

TASTING NOTES

Leaning more malty than sweet, this hot chocolate offers a low-to-medium intensity with a soft, rounded mouthfeel and gentle creaminess. Subtle fruitiness and a whisper of nuttiness add quiet complexity, while the sweetness stays restrained, allowing the cocoa's natural character to shine. The texture is smooth and comforting, ideal for lattes or sipping solo. The finish is clean and understated, with just enough warmth to linger - a softly spoken single-origin with elegant balance.



ARTISAN
COLLECTION



FLAVOUR INTENSITY



SWEETNESS



MALTIINESS



MOUTHFEEL



HOW TO MAKE (8oz/235ml)



1. Add 160ml milk into steaming pitcher.
2. Add 30g (approx. 12 coins) of Zuma Peruvian Chocolate Coins.
3. Heat using a steam wand until the coins have melted.
4. Stir well to mix, then pour and serve.

*Some of the coins not whole? Rest assured this doesn't impact the taste, aroma, or overall quality of the hot chocolate once it's made, it will be just as delicious for your customers.

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

RECIPE INSPIRATION

Spiced Hot Chocolate:

Add 30ml of hot water to $\frac{1}{2}$ scoop of hot chocolate coins and $\frac{1}{2}$ scoop of chai powder, then mix to a paste. Top with steamed milk of your choice.

Iced Mocha:

Combine a splash of hot water with 1 scoop of chocolate coins and a double espresso then stir. Pour over milk of your choice 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.

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

ZUMA DRINKS BRISTOL,
BS3 2HA, UK



INGREDIENTS

Cane Sugar, Cocoa Mass, Cocoa Butter.
Minimum Cocoa Solids 56%. May contain traces of **MILK**, **NUTS** and **SOYA**

STORAGE

Store in a cool dry place. Reseal pack after use.
For best results use within six weeks of opening.
Approximately 33 servings per pack. Portion size 30g / 12 coins.

NUTRITION

	Per 100g as sold	Per 235ml serve with milk*
Energy	2385 kJ / 574 kcal	1037 kJ / 248 kcal
Fat	40 g	15 g
of which saturates	25 g	9.3 g
Carbohydrate	45 g	24 g
of which sugars	43 g	21 g
Fibre	8.8 g	2.6 g
Protein	4.3 g	7.1 g
Salt	0.1 g	0.21 g

*Made with 30g coins, 160ml semi-skimmed milk.

SERVING SIZE 30G - 1KG POUCH

Approx 33 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.