

# SAUCES

1.9L BOTTLES

Approx 63 servings per bottle.



## DARK CHOCOLATE

Our **Dark Chocolate Sauce** is velvety, luxurious, and divine across various drinks - from steaming hot chocolates and aromatic mochas to chilled frappés and creamy milkshakes. It also adds an elegant touch when artfully drizzled on top.

- No artificial colours
- Free from High Fructose Corn Syrup
- Approved by The Vegan Society

## CARAMEL SAUCE

Our rich, golden **Caramel Sauce** takes any drink to new heights. It pairs perfectly with hot chocolates, frappés, and coffees - and is simply divine drizzled over a generous swirl of whipped cream. Add to hot chocolate to make a decadent Millionaires Hot Chocolate.

- No artificial colours or flavours
- Free from High Fructose Corn Syrup
- Approved by The Vegetarian Society

## WHITE CHOCOLATE

Crafted with silky cocoa butter, our **White Chocolate Sauce** epitomises sweet indulgence. Lusciously rich and delightfully versatile, it transforms mochas, milkshakes, and frappés into lush, indulgent creations. Enjoy it as a white hot chocolate, or drizzle it over your favourite drinks to add a touch of luxury.

- No artificial colours or flavours
- Free from High Fructose Corn Syrup
- Approved by The Vegetarian Society



# DARK CHOCOLATE

## RECIPE INSPIRATION

### Dark Hot Chocolate:

Add a splash of hot water to 3 pumps of sauce and stir. Then pour over your steamed milk of choice.

### Dark Chocolate Milkshake:

Start with a cup full of ice then top with milk. Add to a blender jug with 2 pumps of chocolate sauce and ½ scoop of vanilla frappé. Blend, then serve with whipped cream and a drizzle of sauce on top.

## INGREDIENTS

Sugar, Water, Glucose syrup, Fat reduced cocoa powder, Dextrose, Humectant: glycerol, Cocoa butter, Flavour, Salt, Emulsifier: rapeseed lecithins, Acidity regulator: citric acid, Preservative: potassium sorbate.

# CARAMEL SAUCE

## RECIPE INSPIRATION

### Caramel Latte:

Combine a double espresso with 2 pumps of sauce and stir, then add your steamed milk of choice.

### Iced Caramel Latte:

Follow the same steps above, but add cold milk and ice.

## INGREDIENTS

Sugar, Sweetened condensed skimmed **milk** (skimmed **milk**, sugar, lactose (**milk**)), Water, Glucose syrup, Humectant: glycerol, Thickener: modified maize starch, Natural flavour, Salt, Caramelised sugar syrup, Emulsifier: E471, Preservative: potassium sorbate, Acidity regulator: citric acid. **Allergens:** see ingredients in **bold**.

# WHITE CHOCOLATE

## RECIPE INSPIRATION

### Iced White Chocolate:

Add a splash of hot water to 3 pumps of sauce and stir. Pour over ice and your milk of choice.

### White Chocolate Mocha:

Combine a double espresso with 2 pumps of sauce and stir. Then top with steamed milk of your choice.

## INGREDIENTS

Sugar, Water, Glucose syrup, Sweetened condensed skimmed **milk** (skimmed **milk**, sugar, lactose (**milk**)), Humectant: glycerine, White chocolate powder (sugar, cocoa butter, whole **milk** powder, skimmed **milk** powder), Emulsifier: E471, Natural flavouring, Stabiliser: xanthan gum, Preservative: potassium sorbate. **ALLERGENS:** see ingredients in **bold**.

## PRODUCT STORAGE:

Store in a cool dry place, preferably below 15°C. Once open best used within 6 weeks.

[info@zumadrinks.com](mailto:info@zumadrinks.com) | [zumadrinks.com](http://zumadrinks.com)  
@f/zuma.drinks

ZUMA DRINKS BRISTOL, BS3 2HA, UK



## 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 spicy chais, gorgeous green matchas to our famous chocolate blends, there's something for every sipper.