# WHITE HOT CHOCOLATE

Zuma White Hot Chocolate offers a smooth escape from the ordinary, creating an experience beyond traditional chocolate. This divine blend is made with silky cocoa butter, delivering a rich aroma and a mildly sweet sensation in every sip.

Imagine treating your customers to this heavenly delight in its pure form - or supercharging it with syrup or a lavish topping of fluffy marshmallows. It's so much more than just a drink.

MADE WITH

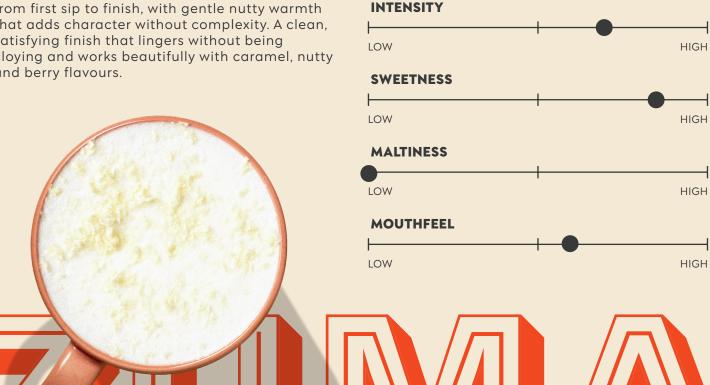
**COCOA BUTTER** 

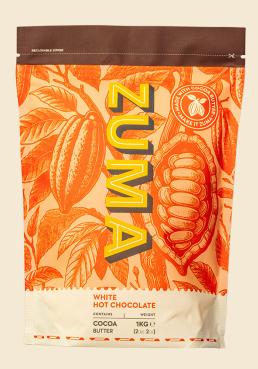
POUCH

1KG e

## **TASTING NOTES**

Rich and creamy with a velvety mouthfeel, delivering pure milky sweetness balanced by subtle macadamia undertones. Smooth texture from first sip to finish, with gentle nutty warmth that adds character without complexity. A clean, satisfying finish that lingers without being cloying and works beautifully with caramel, nutty and berry flavours.





## **HOW TO MAKE** (120z/355ml)



- 1. Put 1 scoop (28g) Zuma White 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 Vegetarian Society



#### RECIPE INSPIRATION

#### White Chocolate Dalgona:

Make white hot chocolate (add 1 scoop to splash of water, whisk and top with steamed milk). Next make cold foam by adding 200ml of skimmed milk and instant coffee to a cold foam jar and blending for 18 seconds. Finally pour on top of white hot chocolate and serve.

#### Frappé:

Start with a cup full ice and fill to the top with milk. Add to a blender jug with 1 scoop of white hot chocolate powder. Blend and then serve.

#### **Iced White Chocolate:**

Just add a splash of hot water to white hot chocolate powder and whisk, then pour over your milk of choice and ice.



#### **INGREDIENTS**

Sugar, Sweet whey powder (MILK), Skimmed milk powder, Cocoa butter, Glucose syrup, Thickener: carboxy methyl cellulose, Natural flavouring, Anti-caking agents: calcium phosphate, silicon dioxide, Milk protein, Salt, Stabiliser: sodium triphosphate.

#### **STORAGE**

Contents may settle during transport. Store in a cool dry place. Reseal pack after use. For best results use within four weeks of opening.

NUTRITION	Per 100g as sold	Per 355ml serve with milk*
Energy	1748 kJ / 413 kcal	992 kJ / 234 kcal
Fat	7.2 g	6.4 g
of which saturates	4.4 g	4 g
Carbohydrate	76.3 g	34 g
of which sugars	74.9 g	33.1 g
Fibre	0.4 g	0.1 g
Protein	9.5 g	11.7 g
Salt	0.94 g	0.54 g

<sup>\*</sup>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.