

SINCE  1828

VAN HOUTEN

CACAO PIONEERS

EXPERIENCE A NEW WORLD OF FLAVOURS

GROUND DARK CHOCOLATE FOR DRINKS

Intensely dark and bitter with subtle roasted notes.

This is an intense 100% chocolate drink, that's rich, deep and perfectly balanced. Have a taste of pure chocolate indulgence made with sustainably sourced cocoa. Fit for both dairy and plant-based milks.

- 100% CHOCOLATE
- MADE FROM SUSTAINABLY SOURCED CACAO
- FOR HOT AND COLD DRINKS

- EXCELLENT FOR DAIRY AND PLANT-BASED MILKS
- ENDORSED BY TOP CHEFS AND BARISTAS
- CLEAN LABEL



VAN HOUTEN GROUND DARK CHOCOLATE FOR DRINKS

PRODUCT NUMBER VM-54627-V99

LEGAL DENOMINATION Dark chocolate (powder)

INGREDIENTS: Dark chocolate (powder) (sugar, cocoa mass, fat-reduced cocoa powder, cocoa butter, salt, natural vanilla flavouring).
May contain traces of milk.

NUTRITION DECLARATION	
Energy	100 G 2073 kJ / 498 kcal
Fat	34.9 g
of which saturates	21 g
Carbohydrate	38.7 g
of which sugars	35.2 g
Protein	7.3 g
Salt	0.5 g

PACKAGING	
Net weight per box	750 g
Boxes/carton	10
Cartons/pallet	40
Cartons/layer	8
Layers/pallet	5
Pallet (L x W x H)	120 x 80 x 143 cm
Pallet net weight	300 kg
Pallet gross weight	363 kg

EAN CODE CARDBOARD BOX 7340161403726

EAN CODE OUTER CASE 27340161403720

DOSAGE:

35 g to 200 ml milk (max 70°C) of your choice.

Dissolve the powder with some hot water to create a paste and then add the steamed or cold milk.



STORAGE: Store in the original packaging in a cool, dry warehouse and away from odorous materials. Temperature should not exceed 25°C. Humidity should not exceed 70% RH.

SHELF LIFE: 18 months from the date of manufacture and if stored at recommended conditions.

TASTE PROFILE	
COCOA	● ● ●
SWEETNESS	● ○ ○



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