

TURN YOUR BUSINESS INTO GOLD THE NEW MUST-HAVE FLAVOR!

With this expertly crafted caramel chocolate drink powder we are bringing back sweet childhood memories of luscious caramel. It is composed from a fine selection of ingredients like caramelised sugar and caramelised milk, delivering indulgent notes of toffee, butter and cream. Sustainably sourced cocoa via Cocoa Horizons



- MADE WITH SUSTAINABLE COCOA
- FOR HOT AND COLD DRINKS
- FOR MANUAL PREPARATION
- TESTED AND APPROVED BY BARISTAS



SWEET CARAMEL IS Brings one of the top flavor Emories trends in food service

CHOCOLATE + CARAMEL R Are the best of Ce two worlds

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CONSUMERS ARE WILLING TO SPEND UP TO +50% MORE ON CARAMEL CHOCOLATE* Barry Callebaut consumer research in 2016 (UK, France and Germany)

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PRODUCT NUMBER:	VM-54623-V99	
LEGAL DENOMINATION:	White chocolate (67%) with caramel (33%) (powder)	
	7% (sugar, cocoa butter, whole milk powder,	

whey powder (**milk**), skimmed **milk** powder, salt), caramel powder 30% (skimmed **milk** powder, whey powder (**milk**), sugar, **milk**fat, natural vanilla flavouring), caramelised sugar (3%).

	navournig), caramenseu sugar (576).			
	NUTRITION DECLARATION Energy Fat of which saturates Carbohydrate of which Sugars Protein Salt PACKAGING	PER 100 G (By calculation based on literature today) 2114 kJ / 505 kcal 26 g 16 g 58 g 57 g 9.5 g 1.06 g		
	Box: Box/carton: Cartons/pallet: Cartons/layer: Layers/pallet: Pallet (L x W x H): Pallet net weight: Pallet gross weight:	750 g 10 40 8 5 120 x 80 x 143 cm 300 kg 363 kg		
	EAN CODE CARDBOARD BOX	7340161402279		
	EAN CODE OUTER CASE	27340161402273		
DISCOVER	DDSAGE 35 g Van Houten Gold Chocolate Drink Powder + 200 ml milk (70°)	Dissolve the powder with some hot water to create a paste and then add the steamed 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.		
CO(Oa HORIZONS	SHELF-LIFE:	From production date: at least 12 months.		
BARRY CALLEBAUT SWEDEN AB VENDING & BEVE <mark>rages, böketoftavägen 23, 26</mark> 8	77 KÅGERÖD, SWEDEN, T +46 (0)418 450 350, V	/WW.VANHOUTENDRINKS.COM		

File Van Houten_Gold_Onepager_A4_AW_v6.ai			Master Artwork				
Client Project Date Substrate	Barry Callebaut Gold Poster 06.12.21 Paper	Cutter reference A4 Pack code Barcode size		Designer JJ Artworker FB/NG Account director KS/ML Account coordinator TS			Сзск
Print process	Offset	Software	Illustrator 2020, Photoshop cc 2020	Repro	-	SGK Amsterdam +31 (0) 20 31 00 160	_
Cyan Magerta Yelow	Black	Fonts DINPro CondMedium, Haboro Serif Cond Mediu RoyalSignage Rg		ım,	This artwork is not a lithographical correct document Use the supplied print specifications and colour proofs for further premedia handling and printing.	Final copy SGK has executed this of its knowledge and a It is the client's respon- all copy (ingredients, n all legally required cop to releasing this artwoi final printing.	bilities. sibility to ensure that utrition, domicile and y) is accurate prior



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- 100% ROUNDED CARAMEL CHOCOLATE WITH Notes of Toffee, Butter and Cream
- MADE WITH SUSTAINABLE COCOA
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NOSTALGIA: Caramel Flavor Brings Back Childhood Memories



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VAN HOUTEN GOLD CHOCOLATE DRINK POWDER Product number: v

FNUDUCI NUIDLN:	VIVI-54625-V99
LEGAL DENOMINATION:	White chocolate (67%) with caramel (33%) (powder)

INGREDIENTS: White chocolate 67% (sugar, cocoa butter, whole **milk** powder, whey powder (**milk**), skimmed **milk** powder, salt), caramel powder 30% (skimmed **milk** powder, whey powder (**milk**), sugar, **milk**fat, natural vanilla flavouring), caramelised sugar (3%).

flavouring), caramelised sugar (3%	/0).
NUTRITION DECLARATION	PER 100 G (By calculation based on literature today
Energy	2114 kJ / 505 kcal
Fat	26 g
of which	
saturates	16 g
Carbohydrate	58 g
of which	
Sugars	57 g
Protein	9.5 g
Salt	1.06 g
PACKAGING	
Box:	750 g
Box/carton:	10
Cartons/pallet:	40
Cartons/layer:	8
Layers/pallet:	5
Pallet (Ĺ x W x H):	120 x 80 x 143 cm
Pallet net weight:	300 kg
Pallet gross weight:	363 kg
EAN CODE CARDBOARD BOX	7340161402279
EAN CODE OUTER CASE	27340161402273
DOSAGE	
35 g Van Houten Gold	Dissolve the powder with some hot
Chocolate Drink Powder	water to create a paste and then add
+ 200 ml milk (70°)	the steamed milk.
	the steamed link.
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:	From production date:
	at least 12 months.



OUR DIVINE RECIPES

BARRY CALLEBAUT SWEDEN AB VENDING & BEVE<mark>rages, böketoftavägen 23, 268 77 kågerö</mark>d, sweden, T +46 (0)418 450 350, www.vanhoutendrinks.com