

SINCE  1828

VAN HOUTEN

CACAO PIONEERS

EXPERIENCE A NEW WORLD OF FLAVOURS

GROUND MILK CHOCOLATE FOR DRINKS

Smooth, well-balanced and with hints of vanilla. This 100% real milk chocolate is a gift from nature. Sustainably sourced cocoa, clean label and ready for dairy and plant-based milks. Start revitalising your menu with your customers' favourite chocolate colour.

- 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 MILK CHOCOLATE FOR DRINKS

PRODUCT NUMBER VM-54626-V99

LEGAL DENOMINATION Milk chocolate (powder)

INGREDIENTS: Milk chocolate (powder) (sugar, cocoa mass, whole milk powder, cocoa butter, fat-reduced cocoa powder, natural vanilla flavouring, salt).

NUTRITION DECLARATION	
Energy	100 G 2094 kJ / 502 kcal
Fat	32.1 g
of which saturates	19.3 g
Carbohydrate	44.7 g
of which sugars	42.3 g
Protein	8.6 g
Salt	0.33 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 7340161403733

EAN CODE OUTER CASE 27340161403737

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	● ● ○
MILKY	● ● ○

