

SINCE  1828

**VAN HOUTEN**  
CACAO PIONEERS



# SAVOUR THE DIVINE TASTE OF THE FIRST-EVER RUBY CHOCOLATE DRINK POWDER

The 4th type of chocolate is here. And for the very first time: as an **irresistibly indulgent chocolate drink** powder. Discover the biggest cocoa evolution since the invention of white chocolate in 1937. Neither bitter nor sweet, it's **ruby** - a heavenly balance between fresh berries and luscious smoothness.

Ruby chocolate is **sustainable from bean to cup** and a **global food trend** across chocolate categories. It has already inspired tablets, pralines, biscuits, ice cream – and now chocolate drinks.

- 94% CHOCOLATE
- MADE WITH RUBY COCOA BEANS
- DISSOLVES EASILY IN MILK
- FOR HOT AND COLD DRINKS
- FILLED WITH INTENSE FRUITINESS AND FRESH SOUR NOTES



## VAN HOUTEN RUBY CHOCOLATE DRINK POWDER

PRODUCT NUMBER: VM-54621-V99

DRINK POWDER WITH MILK CHOCOLATE (93.6%) AND VEGETABLE CONCENTRATES

INGREDIENTS: Sugar, whole milk powder, cocoa butter, cocoa mass, skimmed milk powder, red beet concentrate (3%), whey powder (milk), orange carrot concentrate (0.5%), acid (citric acid), natural vanilla flavouring.

NUTRITION DECLARATION	100 G
Energy	2074 kJ/495 kcal
Fat	25 g
of which saturates	15 g
Carbohydrate	60 g
of which sugars	57 g
Protein	8.3 g
Salt	0.33 g

PACKAGING:	
Box	750 g
Box/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 g

EAN CODE CARDBOARD BOX: 7340161401692

EAN CODE BOX: 27340161401696

DOSAGE:  
35 g Van Houten ruby chocolate drink powder  + 200 ml milk (70°C) 

STORAGE: To be stored in a cool, dry warehouse and away from odorous materials. Temperature should not exceed 25°C. Relative Humidity should not exceed 70%.

SHelf LIFE: From production date: at least 18 months.

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