



CHOCOLATERIE MONBANA



JOYAU

THE DARK CHOCOLATE POWDER

Hot chocolate with **HIGH COCOA CONTENT** and **REDUCED SUGAR***, fitting in with current consumer trends. An intense, pure and refined drink that will win over lovers of authentic hot chocolate.

- **ZERO ADDITIVES AND ZERO FLAVORINGS**, it contains **ONLY TWO INGREDIENTS**: cacao and cane sugar.
- Chocolate with a **PURE TASTE THAT ISN'T BITTER** - ideal for customers looking to reduce their sugar intake or for those who just want a simple yet tasty hot drink.
- **MADE IN FRANCE**

**30% less sugar in comparison to the market average for powdered hot chocolates.*



60% COCOA
minimum

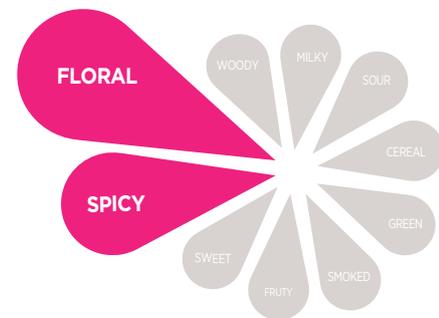
TARGET

- For those who want a simple yet intense hot chocolate.
- For customers trying to lower their sugar intake while having fun.
- For parents wishing to have less sweet chocolate for their children.
- For consumers looking for a natural product.

TEXTURE



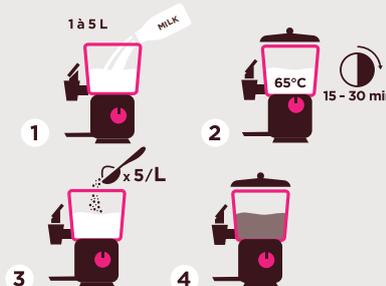
TASTE PROFILE



STEAMER PREPARATION



CHOCOLATE MACHINE PREPARATION



1 BAG MAKES ±50

RECOMMENDED DOSAGE

STEAMER PREPARATION :
2 or 3 teaspoons (15g) for a 250 ml cup

CHOCOLATE MACHINE PREPARATION :
5 tablespoons per liter (+/- 75g)

| Item code | Product | Unit net weight | Shelf life | Packaging condition | Paletts | Bar code | Languages |
|-----------|--|-----------------|------------|---------------------|---|---------------|-------------------------------------|
| 120042 | JOYAU, chocolate powder, 60% cocoa minimum | 800g box | 24 month | Case of 6 boxes | 72 cases per paletts 8 layers - 9 cases per layers | 3474341200424 | FR-EN-DE-NL-ES-PT-IT-SV-DA-CS-GR-AR |

Find all our products ranges and a wide selection of cocktails ideas on www.monbana.com

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REVEAL YOUR GOURMET EXPERTISE



INGREDIENTS RECIPE

2 or 3 teaspoons of JOYAU chocolate powder

200 ml of milk

1 espresso



1 Realise the steamed milk:

- Pour 50 ml of milk in a jug
- Steam for 5 seconds and set aside



2 Prepare the hot chocolate:

- Pour 150 ml of milk in a jug
- Steam for 5 seconds
- Add 2 or 3 teaspoons of JOYAU chocolate powder
- Heat up slowly to 65°C



3 Prepare an espresso



4 Pour the espresso in the glass



5 Add the steamed milk and the hot chocolate



6 Top with chocolate powder



Can't decide between coffee or hot chocolate? The Black Mochaccino is for you. A classic hot chocolate livened up with a dash of coffee - for a lavish taste experience.

Nicolas Crépon MONBANA MASTER CHOCOLATIER

DISCOVER THE VIDEOS OF OUR RECIPES ON
 CHOCOLATERIE MONBANA