



## 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



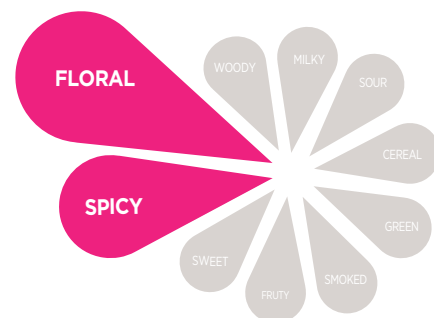
#### TARGET

- 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



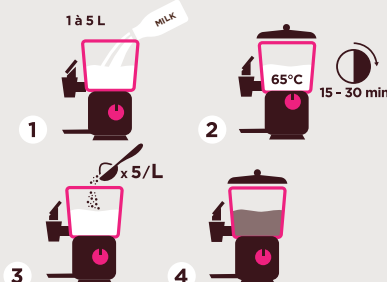
#### TASTE PROFILE



#### STEAMER PREPARATION



#### CHOCOLATE MACHINE PREPARATION



**1 BAG MAKES  
±50**

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

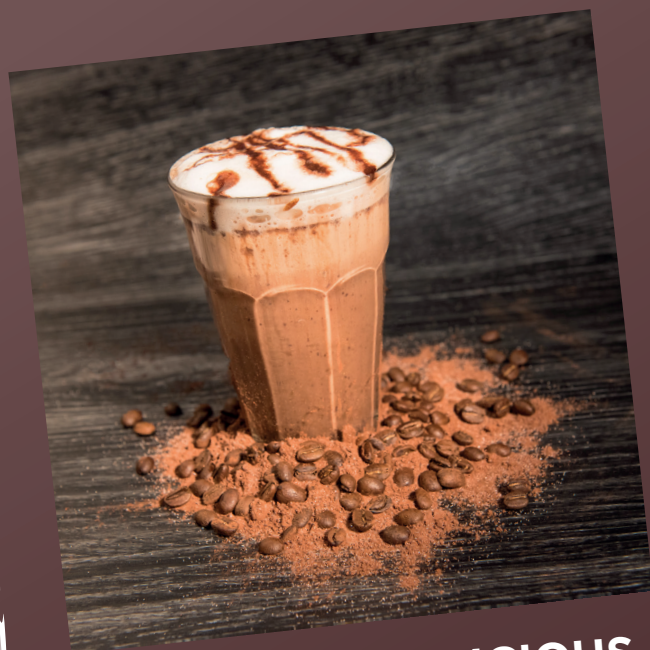
**CHOCOLATE MACHINE PREPARATION :**  
5 tablespoons per liter (+/- 75g)

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](http://www.monbana.com)

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# REVEAL YOUR GOURMET EXPERTISE



## PREPARE A DELICIOUS BLACK MOCHACCINO

### 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  
**YouTube** CHOCOLATERIE MONBANA