



deZaan

HOT CHOCOLATE
FOR THE TASTE OBSESSED





HOT CHOCOLATE

An easy to use single origin cocoa mix with a distinctive, rich flavor

THE FUTURE OF COCOA SINCE 1911

For over a century, deZaan's unmatched expertise and passion has continually set new standards of cocoa excellence. Crafted from 100% single origin cocoa from Ghana, deZaan's hot chocolate combines roasted cocoa, vanilla and caramel notes with a velvety chocolate finish.

KEY ATTRIBUTES

COCOA - VANILLA - CARAMEL

Suitable for vegetarians and vegans when made with plant based milk.
55% cocoa • Gluten free • No preservatives or artificial flavors



PREPARATION METHODS

HOT CHOCOLATE

40 g  + 200 ml milk
4 Tbsp

INTENSE HOT CHOCOLATE

55 g  + 200 ml
5 ½ Tbsp

MILK RECOMMENDATIONS

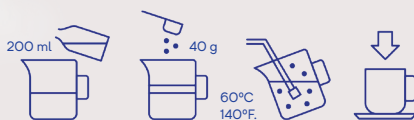
Whole Milk, Oat Milk,
Almond Milk

BARISTA

Blend 200 ml of milk of your choice with 40 g of Hot Chocolate Mix.

Using the espresso machine steam wand, steam and stir to approx 60°C/140°F.

Pour into cup and enjoy.



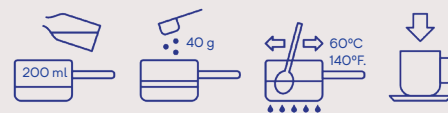
STOVE TOP

In a saucepan add 200 ml of milk of your choice and 40 g of Hot Chocolate Mix.

Heat and stir thoroughly until combined.

Continue stirring until warmed to approximately 60°C/140°F.

For a smooth frothy finish use an immersion blender.



SPECIFICATIONS

INGREDIENTS

sugar, fat reduced cocoa powder, cocoa mass, vanilla

SHELF LIFE

24 months from date of production

PACK / CASE

PACK: 2kg / 4.4lb bag
CASE: 2kg x 5

YIELD

2kg / 4.4lb bag of mix makes 3.2gal of hot chocolate

