

35%

DOMINICAN REPUBLIC HOT CHOCOLATE

**CRAFTED FROM SELECT COCOA WITH FRUITY
NOTES AND A SMOKY FINISH**

ARTISAN
COLLECTION

Zuma Dominican Republic Hot Chocolate offers a luxurious experience made with 35% natural, non-alkalised cocoa powder responsibly sourced primarily from the lush Medina, Yamasá, and Puerto Plata regions of the Dominican Republic. Each sip transports you to the Caribbean, revealing the cocoa beans' deep, dark and intricate flavours - reflecting the rich soils of the tropical Atlantic coast. Sourced from FUNDOPO, a smallholder organisation supporting local growers with training, education, healthcare, and better quality of life. This hot chocolate is as ethical as exceptional - a true connoisseur's choice.

CONTENT	35% COCOA
POUCH	1KG e



TASTING NOTES

Leaning more earthy than sweet, this hot chocolate delivers a rounded, medium-intensity flavour with a soft, roasted depth and a touch of smokiness. Natural cocoa bitterness, nearing on sour, adds gentle structure without overpowering, while raisin-like red fruit and subtle nuttiness offer mellow lift. The chocolatey base remains rich and grounded, pairing beautifully with syrups and lattes. Creamy and smooth in texture, with a long, slightly warming finish that's quietly bold, indulgent, and full of character – a single-origin standout, properly made.

FLAVOUR INTENSITY



SWEETNESS



MALTINESS



MOUTHFEEL



HOW TO MAKE (12oz/355ml)



1. Put 1 scoop (28g) Zuma 35% Dominican Republic Hot Chocolate powder into a 12oz cup.
2. Add 30ml of hot water and mix until smooth.
3. Steam 250ml milk. Add to cup, stirring as you pour.
4. Dust with cocoa powder and serve.

- Just 100% cocoa and sugar - nothing else
- No artificial colours, flavours or preservatives
- Registered with The Vegan Society

RECIPE INSPIRATION

Iced Mocha:

Combine a splash of hot water with 1 scoop of hot chocolate powder and a double espresso, then stir. Pour over ice and your choice of milk with and serve.

Black Forest Hot Chocolate:

Mix 1 scoop of hot chocolate powder and 2 pumps cherry syrup with a splash of hot water and stir. Top with steamed milk of your choice and serve.

Iced Chocolate Dalgona:

Make an iced hot chocolate (add 1 scoop of hot chocolate to a splash of hot water, whisk and then top with milk and ice). Next make cold foam by adding 200ml of skimmed milk to a cold foam jar and blending for 18 seconds. Finally pour on top of iced chocolate and serve.

info@zumadrinks.com
zumadrinks.com
[@f/zuma.drinks](https://www.facebook.com/zuma.drinks)

ZUMA DRINKS BRISTOL,
BS3 2HA, UK



INGREDIENTS

Sugar, Fat-reduced cocoa powder (35%).

STORAGE

Contents may settle during transport. Store in a cool dry place. Reseal pack after use. For best results use within six weeks of opening.

NUTRITION

	Per 100g as sold	Per 355ml serve with milk*
Energy	1588 kJ / 376 kcal	947 kJ / 224 kcal
Fat	3.9 g	5.5 g
of which saturates	2.4 g	3.4 g
Carbohydrate	70.1 g	31.7 g
of which sugars	65.1 g	30.3 g
Fibre	10.9 g	3.0 g
Protein	9.8 g	11.8 g
Salt	0.01 g	0.28 g

*Made with 28g powder, 250ml semi-skimmed milk.

SERVING SIZE 28G - 1KG POUCH

Approx 35 servings per pack.

ABOUT ZUMA DRINKS

At Zuma, we've been crafting coffee shop staples for over 20 years - trusted by baristas and loved by customers. Our collection is made for the makers - cafés, coffee shops, and hospitality professionals who need drinks that not only look the part but deliver every time.

No gimmicks, just proper ingredients that do their job and taste brilliant.

Every Zuma product is easy to use and works masterfully with dairy or plant milks.

Just ingredients you'll be proud to serve and your customers will love.

OUR OTHER COLLECTIONS

We keep it simple. Our products do the work; the tastes do the talking. From our silky-smooth sauces, gorgeous green matchas to our famous chocolate blends, there's something for every sipper.