

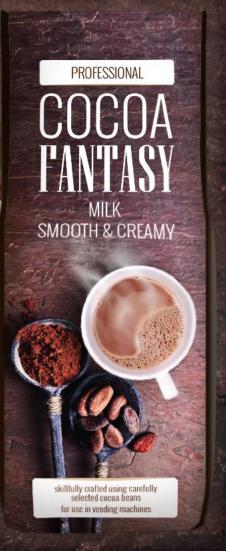






# MILK

Cacao Fantasy	Description	Usage	Unit weight	SKU Code
Milk	Milky with a comforting caramel taste	Vending machines	1kg	4056006
Milk Smooth & Creamy	Smooth and creamy with a well-balanced taste	Vending machines	1kg	4056005
Milk Extra	Soft and milky with subtle cocoa notes	Sachet	25g	4056014



# DARK

Cacao Fantasy	Description	Usage	Unit weight	SKU Code
Dark	Irresistibly delicious with a well-balanced bitter cocoa taste	Dispensers Sachet	1 kg 25 g	4056007 4056012
Dark Smooth	Tantalizing & smooth with a delicate cocoa taste	Dispensers	1 kg	4056008
Dark Extra	Indulgent and creamy with a desirable cocoa taste	Dispensers Sachet	1 kg 25 g	4056009 4056013
Dark Supreme	Rich and intense with bitter cocoa taste, crafted for serious cocoa lovers	Spoonable	850 g	4056010







ENJOY A
VARIETY
OF TREATS
WITH
COCOA
FANTASY

HOT CHOCOC CINO

BOLERO ULTIMO

VENDOR MAT NUMBER: 876230248123 SAP NAME: BOLERO XL SAP ID: 64100237 HOT CHOCO

ESPRES
CHOC

### EXCELLENCE COMPACT

VENDOR MAT NUMBER: 1061020 SAP NAME: EXCELLENCE COMPACT IN SAP ID: 64100899



INSTANT 220

VENDOR MAT NUMBER: 971261 SAP NAME: IN7100 DO FREE DECS NL SAP ID: 64100594 CAFITESSE 2100

HOT

**CHOCO** 

**DELUXE** 

WIENER

**MELAN** 

GE

VENDOR MAT NUMBER: W90728005E SAP NAME: CFT 2100 NL, LOW BRANDING, 3 IN CANISTER, FREEVEND SAP ID: 64100272



## DELIGHTFUL RECIPES



THE SPICE OF LIFE

### Ingredients:

Cocoa Fantasy Dark Supreme (4-5 teaspoons)

MEXICAN DARK HOT COCOA

- 1 tablespoon chocolate syrup
- 1/2 teaspoon ground cinnamon
- · 1 pinch of chili powder
- 200ml hot milk

#### How to prepare:

Mix the Dark Supreme cocoa powder, chocolate syrup, cinnamon and chili powder in a large mug. Pour in the hot milk and stir.



### Ingredients:

- 1 cup of hot frothed milk
- 1 sachet of Cocoa Fantasy Dark
- · Sugar (as preferred)

### How to prepare:

Use your coffee machine to froth up a cup of milk until you have a thick cup of foam. Add a sachet of Cocoa Fantasy Dark and add sugar if preferred. Stir well and enjoy.



**MATCH** 

### Ingredients:

- Cocoa Fantasy Dark Supreme (4-5 teaspoons)
- 200ml hot milk
- · 2 teaspoons of creamy peanut butter

### How to prepare:

Put the Cocoa Fantasy Dark Supreme in a mug and add 200ml of hot milk. Stir in 1 or 2 teaspoons of peanut butter and enjoy.

## DELIGHTFUL RECIPES



PEPPERMINT WHITE HOT COCOA

A FRESH START

### Ingredients:

- Cocoa Fantasy White (4-5 teaspoons)
- 200ml hot milk
- · 1 tablespoon of peppermint extract

#### Turn it into a dessert with:

- 1 peppermint candy cane
- whipped cream and crushed peppermint candy

### How to prepare:

Put the Cocoa Fantasy White in a mug and add 200ml of hot milk.

Add the peppermint extract and stir well. Serve with peppermint candy



CARAMEL WHITE HOT COCOA

SMOOTH SENSATI ON

### Ingredients:

- Cocoa Fantasy White (4-5 teaspoons)
- 200ml hot milk
- · 2 tablespoons of caramel
- Marshmallows

### How to prepare:

Put the Cocoa Fantasy White in a mug and add 200ml of hot milk.

Add the caramel and stir well. Serve with a topping of marshmallows.



FROZEN HOT COCOA

A COOL CONTRADIO TION

### Ingredients:

- Cocoa Fantasy Dark Supreme (4-5 teaspoons)
- 200ml hot milk
- Some ice

### How to prepare:

Put the Cocoa Fantasy Dark Supreme in a mug and add 200ml of hot milk.

Pour the contents of the mug into a blender and add ice. Blend on high speed for 1 to 3 minutes until the





### **PROFESSIONAL**