



CORTINA ITALIAN HOT CHOCOLATE

Since 1968, with the best Dutch Cocoa.



Powder preparation for Italian Hot Chocolate
Available in over **22 different flavors**.

8 GOOD REASONS TO CHOOSE CORTINA ITALIAN HOT CHOCOLATE

1. The highest Dutch cocoa quality (22/24)
2. Only 4 ingredients
3. Vegan
4. Gluten free and Lactose free
5. No GMO
6. Without dyes and preservatives
7. No hydrogenated fats, No palm oil
8. Without added salt

19 DIFFERENT FLAVORS



1. Classic
2. Extra Dark
3. White
4. Coffee
5. Hazelnut
6. Nougat
7. Amaretto
8. Marron Glacé
9. Chilly Pepper
10. Coconut
11. Gianduia
12. Rhum
13. Orange and Lemon
14. Orange and Cinnamon
15. Mint
16. Strawberry
17. Caramel
18. White chocolate with Hazelnut
19. White chocolate with Coconut flakes

Cortina hot chocolate - Packaging:



Single serving sachets - 15 flavors

display case containing 15x30g single serving sachets of the same flavor

Nr. 12 cases for each box

Alluminium Tin with reclosable cap

- Classic 1Kg - 6 tins per carton.

- Classic 360g - 12 tins per carton.

- Orange and Lemon 360g - 12 tins per carton.

Professional bag for chocolate machine:

300g bag (Classic)

1 kg bag (Classic and Extra Dark)

Shelf life: 36 month at room temperature

in a dry place.

Packaging 100% recyclable



CHOCOLATE LOVERCIOK EXPRESS

The Italian soluble hot chocolate



7 GOOD REASONS TO CHOOSE ITALIAN CHOCOLATE LOVERCIOK EXPRESS

1. Cocoa 17%
2. Thick and creamy
3. Preparation with hot water or hot milk
4. GMO-free
5. Gluten Free
6. Without hydrogenated fats
7. Without dyes
8. Without palm oil

Packaging and preparation:

Packaging

1 Kg bag 100% recyclable - 10 bags for box

Preparation

Pour the contents of the bag into the automatic dispenser tray instant drinks. Turn on the machine and dispense the product. Preparation without machine: pour 20g of product into a glass with approximately 80ml / 150ml of hot water, mix well to dissolve the dust.



HOW TO PREPARE:

With a desk chocolate machine

Pour 300g of chocolate powder in a pot with 1 litre of semi skimmed milk. Pour the mix into the chocolate machine bowl and cook for 45 min at 90°C; then adjust the thermostat at 65°C for serving and maintenance. During night time adjust the thermostat to 45°C for maintenance. In the morning rise the thermostat again to 65°C.



With a single serving chocolate machine

Pour 30g of chocolate powder (one single serving sachet) in a pot with 100 ml of milk. Pour the mix into the chocolate machine and press the cooking button. After 15" the hot chocolate is ready to be served.



With the steamer of the coffee machine

In a pot mix the content of one single serving sachet 30g with 100 ml of milk. Boil slowly stirring the chocolate with a spoon until the desired texture is reached. For a more drinkable hot chocolate (more liquid) use 140/160 ml of milk.



With a Microwave or a Pot

Mix the content of a 30g single serving sachet with 100/120 ml of milk. Cook slowly using the microwave at medium power or boiling in a pot. During cooking stir the chocolate with a spoon until the desired texture is reached. For a more liquid chocolate increase the quantity of milk up to 160/180 ml.

Display and Serving support:

Tin, glass mug, display case.



Advertising support:

Menu, Desk panel (Classic Chocolate, Ginger chocolate, Cannabis chocolate), 6 flavors wall display stand



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