



natura chai

exotic natural wellness
sugar free

FOR A RELAXING BREAK WITH A SPICY TASTE

A new sensory experience that energizes and delights the palate.

A delicious novelty with a spicy taste. With a velvety and enveloping texture, an irresistible pleasure for every moment of relax.

A unique opportunity for all the trendiest places.

8 GOOD REASONS TO CHOOSE ALMAR NATURA CHAI

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1. **Vegetal:** entirely vegetable, no ingredient of animal origin, ideal for all types of diets and for those who are intolerant to gluten and lactose.
2. **Sugar free**
3. **Good and healthy:** gluten-free - GMO-free - without preservatives, colorings - without hydrogenated fats or palm oil.
4. **Very easy to prepare:** just add the preparation in milk powder or water and heat it with the steam wand of the coffee machine.
5. **Very quick to serve:** don't waste time during the service.
6. **High profit margins:** the cost per portion is low. The selling price is about 4 times the cost per portion.
7. **It is an exclusive product:** it is a unique product, which differentiates your shop from the others.
8. **It is versatile:** you can serve it with either milk or water, depending on the customer's request. Moreover, it is possible to propose different recipes, to satisfy all needs.



Packaging: 400g tin

Storage: 36 months. Store at room temperature.

Recommended machine: steamer of the coffee machine.

Available items: glass mug

POP material: desk totem, menu.

A new product that makes the difference. Grow up your sales!

HOW TO PREPARE:

- **With the steamer of the coffee machine**

Mix very well 25g of Natura Chai with 200 ml of water or milk (cow or vegetal) and then heat it up with the steamer of the coffee machine for few minutes.



[click for the video](#)



- **With a microwave or a pot**

Heat up 200 ml of milk (cow or vegetable) or water and then add 25g of product, which corresponds to about 4-5 full teaspoons. Mix well and serve.

RECIPES FOR PREPARATION:

- **Chai "macchiato"**

Put a spoon and a half (about 9g) of the product in the espresso cup and dilute it with a little boiling water from the coffee machine. After that, complete with cow or vegetal milk previously assembled using the steamer of the coffee machine.

- **Chai cappuccino**

Put 3 full tea spoons (about 16g) of the product in the cappuccino cup and dilute it with some boiling water from the coffee machine. After that, complete with cow or vegetal milk previously assembled using the steamer of the coffee machine.

- **Chai latte cream**

Put 4-5 heaped teaspoons (about 25g) of product in the mug or in the appropriate take-away glass and dilute it with a little boiling water from the coffee machine. After that, complete with cow or vegetal milk previously assembled using the steamer of the coffee machine.



[click for the video](#)



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