

# Product Information Sheet



*Always makes better*

**PRODUCT:**

**DARK HOT CHOCOLATE – LOW SUGAR**

**KEY FEATURES – DARK HOT CHOCOLATE**

**PRODUCT BRIEF:**

Low sugar instant Dark Hot Chocolate.

Malora Dark Hot Chocolate was designed with the objective to fit into a low sugar diet while delivering a dark chocolate flavour.

**INGREDIENTS:**

Cocoa Powder, Fructose, Maltodextrin, Skim Milk Powder, Flavourings, Creamer (Maltodextrin, Glucose, Non-hydrogenated Vegetable Fat, (Palm fruit), Sodium Casinate, Stabiliser, Emulsifier, Anti-Caking Agent, Colourants.), Thickener, Sweeteners, Salt.

**NB – HIGHER MIXING RATIO AT 1:20 FOR LOWER SERVING COST.**

**NB – LESS THAN 1,5 % ADDED SUGAR PER SERVING.**

**PACK SIZES:**

1 kg

**MIXING RATIO:**

1 part instant Dark Hot Chocolate Powder to 20 parts Boiling Water (1:20)

**PRODUCT BENEFITS**

- Low sugar instant dark hot chocolate.
- For the dark chocolate connoisseurs.

**INSTRUCTIONS:**

Mix 1kg instant Dark Hot Chocolate powder with 20 litres boiling water. Stir until dissolved.

**Please visit our website for Recipes and Product Data Sheets if you require any further information**

# Product Information Sheet



*Always makes better*

<b>MALORA</b>		
<b>DARK HOT CHOCOLATE - LOW SUGAR</b>	<b>Per 100 g Powder</b>	<b>Per 100 ml Serving</b>
Energy (kj)	1265	60
Protein (g)	7,7	0,4
Glyceamic carbohydrates (g)	76,4	3,6
of which total Sugars (g)	26,7	1,3
From Starch	0,0	0,0
From Lactose	2,7	0,1
Total Fat (g)	5,3	0,3
Saturated fat (g)	0,0	0,0
of which Trans fat (g)	0,0	0,0
Dietary Fibre (g)	12,1	0,6
Sodium (mg)	128	6
All Results Calculated		