



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

22 DIFFERENT FLAVORS



- | | |
|------------------|--|
| 1. Classic | 13. Milk |
| 2. Extra Dark | 14. Orange and Cinnamon |
| 3. White | 15. Mint |
| 4. Coffee | 16. Strawberry |
| 5. Hazelnut | 17. Cannabis |
| 6. Nougat | 18. Ginger |
| 7. Amaretto | 19. White chocolate with
Coconut flakes |
| 8. Marron Glacé | 20. Caramel |
| 9. Chilly Pepper | 21. White chocolate with
Hazelnut |
| 10. Coconut | 22. Eggnog |
| 11. Gianduia | |
| 12. Rhum | |

Cortina hot chocolate - Packaging:



- **Single serving sachets - 22 flavors**
display case containing 15 single serving sachets of the same flavor
Nr. 12 cases for each box
- **Alluminium Tin**
Alluminium tin 100% recyclable easy open and close system (Classic)
Nr 6 tins for each box.
- **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.

CHOCOLATE DRINK MIX

The Italian soluble hot chocolate



Since 1968, with the best Dutch cocoa

8 GOOD REASONS TO CHOOSE ITALIAN CHOCOLATE DRINK MIX

1. The highest Dutch cocoa quality (22/24)
2. Only 2 ingredients: cocoa 22/24 - sugar
3. Vegan
4. 100% Natural
5. No GMO, Gluten free and Lactose free
6. Without dyes and preservatives
7. No hydrogenated fats, No palm oil
8. Without added salt

Packaging and preparation:

- **Packaging**
Aluminium tin 100% recyclable with easy open and close system
Nr 6 tins for each box.
- **Preparation**
Pour 2/3 teaspoon of powder in hot/cold milk cup and stir

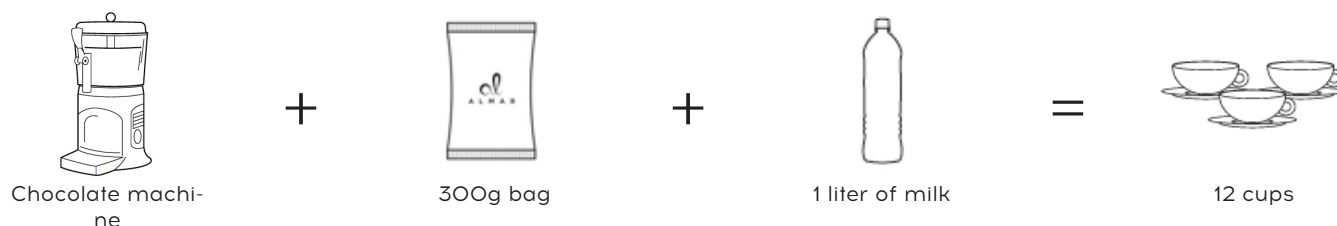
HOW TO PREPARE:

• 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 mornig rise the thermostat again to 65°C.



[click to see the video](#)



• 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. Fore a more drinkable hot chocolate (more liquid) use 140/160 ml of milk.



[click to see the video](#)



• 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:**

Cup, glass mug, display case.



● **Advertising support:**

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



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