



Pennine Tea and Coffee Company,
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Hot Chocolate powders and sauces to use with hot milk.

A good return selling item that can be tied in with mini-mellows & cream

- Wide selling base from young to old - an easy seller
- Value added product - increase margins with add-ons like mini-marshmallows, flavoured syrups and cream.
- Sauces can be used as a topping for other drinks.
- Ghiradelli and Cioccobon can not be made at home - no comparison.



Ghiradelli chocolate sauces from America
Thick sauces which are supplied in a 64floz container with re-useable dispenser pump. Makes 64 average size hot chocolates or 128 Mocha's.
Choose from Dark Chocolate, White Chocolate or Creamy Caramel Sauce. Can also be used as a topping with suitable applicator. (ie Caramel latte topped with swirl)
£14.00 for a 64floz tub of Dark Chocolate

£15.00 for a 64floz tub of White Chocolate or Caramel.



Cioccobon is an Italian chocolate powder.
Mix with milk in a frothing jug and heat with steam.
Add more powder for a thick, fondue style drink.
Thick chocolate is common in Italy, but rare in the UK
From 107 servings per tub (14g serving) depending on how thick you make the drink and the size of cup used.
Each tub is 1.5kg and costs £12.50

Other chocolate alternatives from Pennine

Ghiradelli sweet ground choc & cocoa powder (1x3lb) £12.50

Ghiradelli white hot chocolate powder (1x3lb) £13.50

Zuma hot chocolate Mix (1x2kg) £11.00

Continental Chocolate Sachets (1x100x25g) £11.00 (Use with hot water)

Suchard Chocolate Sachets (1x100x25g) £16.95 (Use with hot water)

Van houten chocolate Bottle (1x652g) £3.79 (Use with hot water)

Hot Spiced Apple Drink (1x64floz) £25.00

Belcolade Real Chocolate Shavings (1x3kg) £25.95 (mix with hot milk)

Dropissimo Real Chocolate Drops (1kg) £4.99



Ciocclataire hot chocolate heater/mixer and dispenser - The circulating paddle in the dispenser stirs and tempers your chocolate mix into a thick and rich hot chocolate drink. The body on this unit is constructed of shock-proof non-toxic poly carbonate. The liquid storage dispenser is easily removable even when full and features a removable faucet spout for ease of cleaning. Hot chocolate is heated by a bain marie system so the drink does not burn - £395 + VAT



Different to the Ciocclataire which uses bain marie heating, La Chocolatera uses direct heat transferred through a plate at the base of the mixing bowl. Opinion is divided as to which system is best, but as we are being asked for both styles we decided to stock them both. £395.00 + VAT

The chocolate heater/mixer machines can be used with any chocolate powder designed to be mixed with hot water or hot milk. Favourites to use with this are Cioccobon, Dropissimo chocolate drops or Belcolade chocolate shavings.

Eraclea Classic Extra Thick Chocolate Mix - Luxury hot chocolate mix from Italian manufacturer Eraclea. Each sachet makes 12-14 portions of drink and is best used with the Cioccolaterie machine. Fill the machine with milk, add the powder and allow the machine to heat up to operating temperature mixing the powder at the same time. Dispense the chocolate from the machine into the cup, if the drink is too thick then add hot milk to thin it. £180.00

We also supply Mini Marshmallows top top hot chocolate and also ISI Cream Whippers and gas charges to make squirt whipped cream for topping off hot chocolate.

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