



Organic
CACAO LATTE
WITH CHAGA
BARISTA BLEND

DAIRY-FREE AND GLUTEN-FREE

An indulgent blend of raw cacao enhanced with Chaga mushroom and sweetened with raw coconut nectar.

Simply add your milk of choice for a delicious alternative latte or frappé.

Sweet Revolution Ltd.

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Give your hot chocolate the ultimate upgrade! This indulgent blend uses the finest raw cacao from the beautiful rainforests of Peru enhanced with Chaga mushroom to create a cup of chocolate heaven.

Simply add to your choice of milk. Can be made into a warming latte or an iced frappé.

HOW TO MAKE:

Cacao Latte

- ✱ Add 2 teaspoons of powder to a cup and mix with a little hot water
- ✱ Top up with hot milk, stir and enjoy!

Cacao Frappé

- ✱ Add a glass of cold milk to a blender together with 2 teaspoons of powder
- ✱ Blitz for a few seconds and pour into a glass over crushed ice

Ingredients: Organic cacao powder (70%), organic raw crystallised coconut nectar, organic Chaga mushroom powder

Typical nutritional values	per 100g	Per Serving
Energy (kJ)	1,495.5	104.67
Energy (kcal)	359.65	25.04
Total fat	7.72	0.54
of which saturates	4.77	0.33
Available Carbohydrates	39.13	2.74
Total Sugars	25.27	1.77
Fibre	23.97	1.68
Total Protein	21.25	1.49
Sodium as salt	<0.03	<0.01

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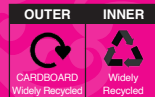


GB-ORG-05
EU/non-EU agriculture



Non-UK Agriculture

Servings - 15 cups



SWEET REVOLUTION
✱ OUTRAGEOUSLY GOOD ✱