



1883

MAISON ROUTIN
FRANCE



SAUCE
CHOCOLAT

CHOCOLATE
SAUCE

THE INTENSE COMPLEXITY OF CHOCOLATE

The subtle and powerful aromas call to mind
cocoa's infinite grace.

The harmony between the diverse aromatic notes
reveals the complexity and intensity of chocolate.
A subtle hint of vanilla rounds out the aromatic
splendour of this 1883 sauce, bestowing upon it an
authentic, powerful, and unique taste.

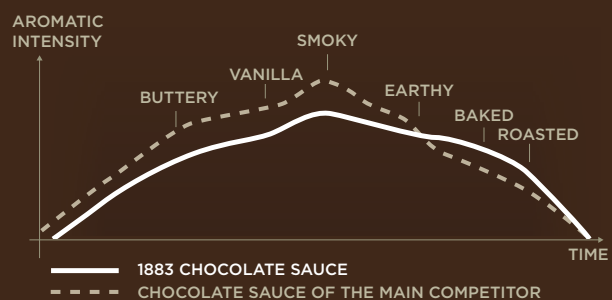
The intense dark colour creates a thick
impenetrable topping.

The smooth and fluid texture ensures the perfect
flow, well-adapted for any application.

AUTHENTICITY OF THE AROMATIC NOTES



INTENSITY AND PURITY OF TASTE



Coffee, latte art, desserts, ice cream, sundaes, milkshakes, yoghurts, pancakes...
Listen to your inspiration.

1883, unlimited creativity

THE CHOKOCCINO

Inspired by Ludovic Loizon
Two-time 2010 Coffee Flair World Champion
Two-time 2012 French Barista Champion



8 1/3 oz (25cl)

Hot Cocktail
Layered

INGREDIENTS :

One 1 oz (3cl) espresso
3 1/3 oz (10cl) of whole milk
1 2/3 oz (5cl) of 1883 Chocolate Sauce
Whipped Cream

PREPARATION :

1 - Pour 2/3 oz (2cl) of 1883 Chocolate Sauce into the bottom of the glass.

2 - Bring 3 1/3 oz (10cl) of milk and 2/3 oz (2cl) of 1883 Chocolate Sauce to a froth using a steam wand, and then pour it slowly onto the first layer of sauce.

3 - Using a small cup, pour the espresso onto the milk chocolate froth.

4 - Finish by decorating the drink with whipped cream and a spiral of 1883 Chocolate Sauce on top.



CHOCOLATE SAUCE

No artificial colouring. No palm oil. Vegetarian.
Made in France.

code	pack size	bottles per case	case dimensions (mm)	case weight (kg)	cases per pallet	pallet dimensions (mm)	pallet weight (kg)	shelf life (months)
4706	2L 67,6 fl.oz	2	228x141x259	5,55	34x4 tiers	1000x1200x1180	779	18
4707	500ml 16,9 fl.oz	6	212x144x261	4,25	37x4 tiers	1000x1200x1188	654	18
4689	30mL Pump for 2L Large Pump Bottle							



Contact: export@routin.com - www.1883.com