

CHOCUP®'S INTRODUCTION

Chocup® is the original edible wafer cup lined with premium Belgian dark chocolate 60% cocoa. It is suitable to hold hot drinks (coffee and cappuccino) and cold drinks (cold creams, ice-creams, sorbets). Thanks to its 4 different sizes and its multiple uses, with **Chocup®** you can design very simple, standardised and original menus.

There are different **Chocup®** sizes (packaging and palletization are displayed in the catalogue attached):

- **Chocup® Maxi 120ml** is ideal for mini-cappuccino, ice-cream, soft-ice (https://youtu.be/K_8YtSih6rY);
- **Chocup® Medium 60ml** for coffee recipes (<https://youtu.be/XF9U1QIbWml>);
- **Chocup® Mini 30ml** for Italian espresso (<https://youtu.be/yr4Fkxm-NXs>);
- **Chocup® Mignon 15 ml** for mignon pastries and welcome gift (<https://youtu.be/s8xefsOqarc>).



WHY CHOOSE CHOCUP®?

- Premium ingredients:
 - All the ingredients used to produce **Chocup®** are natural (no GMOs, no palm oil);
 - Almost half of the cup is made of dark Belgian chocolate 60% cocoa;
 - **Chocup®** does not contain surrogate, but high-quality chocolate and this results in a delicious flavour and aroma.
- It is not an industrial but artisan product:
 - The most delicate and important part (chocolate coating) is done manually.
- Professional use
 - **Chocup®** is not a simple experiment of wafer and chocolate. Foodrinks has been improving the product for about 20 years for it to be perfectly suitable to hold hot drinks without breaking or leaking. Foodrinks was the 1st company worldwide to develop this type of product. **Chocup®** can be used by professionals in coffee shops, workshops, etc.
- Eco-friendly
 - Less paper or plastic cups; **Chocup®** is completely edible.
- Coffee to go is a growing trend:
 - **Chocup®** is perfect as a take away product.
- For minimum quantities of 4 pallets **Chocup® Maxi 120 ml** can also have other chocolate coatings: White, Crunchy colors, crunchy biscuit and Ruby.



SOME RECOMMENDATIONS ON USE AND TRANSPORT:

- Don't pour liquids exceeding 90°C e.g. no boiling drinks;
- Transport shall be made with refrigerated trucks in the range temperature +4°C/+20°C
- Store between +8°C/+20°C (no freezing, not in contact with heat or light sources);
- Avoid that the external bottom gets wet (for example laying it on the coffee machine tray)