



# *le cioccolate*

...unforgettable moments



Hot chocolates Collection

*le cioccolate*

... unforgettable moments



Single  
40g portion  
packet

# 9 HOT CHOCOLATES


Our Cioccolato come from a blend of the finest cocoa beans in Ghana and the Ivory Coast. They combine an intense and refined taste with a bouquet of unique aromas, bringing us to new heights of sublime pleasure.

All 9 flavours are a joy to sample and savour. Succumb to the sweetest sin, a delight beyond belief.



# Hot chocolates Collection

Dive into the sensory experience and  
start tasting our collection of 9 delights,  
from the rich to the velvety.







# The Flavours

Surprising, decadent and enticing  
as only Intenso chocolates can be

For a complete list of ingredients and allergens, please review the pertinent documentation we'll provide.



## 1 Vegan fondente

Vegan Dark • Vegan Noir • Vegan Bitter • Vegan Hacer



## 6 Nocciola

Hazelnut • Noisettes • Haselnuss • Avellanas



## 2 Fondente

Dark • Noir • Bitter • Hacer



## 7 Mou

Toffee • Caramel • Toffee • Caramelo



## 3 Latte

Milk • Lait • Milch • Leche



## 8 Cocco

Coconut • Coco • Kokosnüsse • Coco



## 4 Bianco

White • Blanc • Weisse • Blanco



## 9 Frutti di bosco

Wild Berries • Baies • Beeren • Bayas



## 5 Gianduja

Gianduja

# Hot chocolate with Chocolate Maker

You can pour the 400 gram package of Fondente or Latte chocolate in the machine and add the Fragrances later, when the beautifully molten chocolate is coming out, to offer your guest the most delicious flavours.



*package 400g.*

## Hot chocolate

Fondente 400g

Latte 400g





# The Fragrances

Add the enveloping aroma of our exquisite sauces to Fondente or Latte chocolate to make them even more luscious.



## 1 Antonella

Hazelnut • Noisettes • Haselnuss • Avellanas



## 2 Mou

Toffee • Caramel • Toffee • Caramelo



## 3 Cocco

Coconut • Coco • Kokosnüsse • Coco



## 4 Frutti di bosco

Wild Berries • Baies • Beeren • Bayas



# 1 Vegan Fondente

Vegan Dark • Vegan Noir • Vegan Bitter • Vegan Hacer

The captivating purity of chocolate



*le ciocolate*

# VEGAN DARK



Single 40g  
portion packet  
Cod. Art. IN0149

Single packet preparation





**in**  
intensho  
Italy

*le ciocolatte*

Preparato in polvere per fondere  
facile al gusto cioccolato  
100% cacao per un dolce non solo cioccolato.

**in**  
intensho  
Italy

*le ciocolatte*  
TASTE  
**VEGAN DARK**

**in**  
intensho  
Italy

*le ciocolatte*

GUSTO  
**VEGAN FONDENTE**

INGREDIENTI: Cacao (Cacao magro, Cacao amaro), Zucchero, Burro di cacao, Lecitina di soia, Aroma naturale di cioccolato.  
VALORI NUTRIZIONALI (per 100g): Energia 2300 kJ / 550 kcal, Grassi 50g, di cui saturi 30g, Carboidrati 45g, di cui zuccheri 45g, Proteine 10g, Sale 0,1g.

# 2 Fondente

Dark • Noir • Bitter • Hacer


The soulful vigor of chocolate



le cioccolate


# DARK



 Single 40g  
portion packet  
Cod. Art. IN0150

Single packet preparation



 Package 400g.  
Cod. Art. IN0144

Chocolate Maker preparation



  
package  
product

+

  
lactosefree  
milk

=

  
lactosefree  
product



# 3 Latte

Milk • Lait • Milch • Leche

The old fashioned freshness of milk



le cioccolate

# MILK



Single packet preparation



Single 40g  
portion packet  
Cod. Art. IN0151



Chocolate Maker preparation



Package 400g.  
Cod. Art. IN0142







# 4 Bianco

White · Blanc · Weisse · Blanco

The delicate smoothness for all ages



*le cioccolate*

# WHITE



Single 40g  
portion packet  
Cod. Art. IN0148

Single packet preparation







**in**  
intensho  
Italy

*le cioccolate*

Preparare la polvere per bevande  
mixta al gusto Cioccolato  
alla spilla per la tua dose giornaliera

**in**  
intensho  
Italy

*le cioccolate*

TASTE  
**WHITE**

**in**  
intensho  
Italy

*le cioccolate*

GUSTO  
**BIANCA**

**Prodotto e confezionato in Italia**  
Ingredienti: Zucchero, Cacao, Latte, Burro, Vaniglia, Aromi naturali.  
Valori nutrizionali per 100g: Energia 2100kJ/500kcal, Grassi 25g, Carboidrati 85g, Proteine 5g, Sale 0,1g.  
Data di scadenza: 12 mesi dalla data di produzione.  
Conservare in luogo fresco e asciutto, lontano dalla luce diretta del sole.  
Per informazioni: [info@intensho.it](mailto:info@intensho.it) o al numero verde 800 12 34 56.

# 5 Gianduja

Gianduja

The old recipe in its exceptional taste



*le cioccolate*

# GIANDUJA



Single packet preparation



Single 40g  
portion packet  
Cod. Art. IN0152



*Fragrance*



**ANTONELLA**  
Cod. Art. IN0174



*FONDENTE*



**Package 400g.**  
Cod. Art. IN0144

Chocolate Maker preparation



To get the Gianduja chocolate, it's possible to use the 400 g package of Fondente chocolate and add the Antonella fragrance as the mix comes out.



package  
product



lactosefree  
milk



lactosefree  
product



# 6 Nocciola

Hazelnut • Noisettes • Haselnuss • Avellanas

The classic sweetness of italian hazelnuts



*le cioccolate*

# Hazelnut



Single packet preparation



Chocolate Maker preparation



Single 40g  
portion packet  
Cod. Art. IN0153

*Fragrance*



**ANTONELLA**  
Cod. Art. IN0174



*LATTE*



**Package 400g.**  
Cod. Art. IN0142

To get the hazelnut chocolate, it's possible to use the 400 g package of Latte chocolate and add the Antonella fragrance as the mix comes out.



# 7 Mou

Toffee • Caramel • Toffee • Caramello

The soft elegance of caramel



le cioccolate

# MOU



Single 40g  
portion packet  
Cod. Art. IN0154

Fragrance



MOU  
Cod. Art. IN0175

LATTE



Package 400g.  
Cod. Art. IN0142

Single packet preparation



Chocolate Maker preparation



To get the Mou chocolate, it's possible to use the 400 g package of Latte chocolate and add the Mou fragrance as the mix comes out.



in  
intensho  
Italy

le ciocolate

GUSTO  
MOU

in  
intensho  
Italy

le ciocolate

GUSTO  
MOU

in  
intensho  
Italy

le ciocolate

Presentata in polvere per facilitare  
l'uso in prodotti da forno e  
MIXING (per pasticcieri e pasticci)



# 8 Cocco

Coconut • Coco • Kokosiisse • Coco

The marvelous exotic taste



le cioccolate

# Coconut



Single 40g  
portion packet  
Cod. Art. IN0155

Fragrance



COCCO  
Cod. Art. IN0173



LATTE



Package 400g.  
Cod. Art. IN0142

Single packet preparation



Chocolate Maker preparation



To get the coconut chocolate, it's possible to use the 400 g package of Latte chocolate and add the Cocco fragrance as the mix comes out.





# 9 Frutti di bosco

Wild Berries • Baies • Beeren • Bayas

The finest expression of natural sweetness



*le cioccolate*

# Wild Berries



Single 40g  
portion packet  
Cod. Art. IN0156

*Fragrance*



*Frutti di bosco*  
Cod. Art. IN0176



*Package 400g.*  
Cod. Art. IN0144

Single packet preparation



Chocolate Maker preparation



To get the wild berries chocolate, it's possible to use the 400 g package of Fondente chocolate and add the Frutti di bosco fragrance as the mix comes out.



# How to prepare

## SINGLE PORTION



Whisk the content of the packet with 125 ml of milk until mixed (use water for Vegan Dark) and bring to a boil under the steam wand of your espresso machine.

## CHOCOLATE MAKER



Disperse the product in one liter of water, pour the mix in the chocolate maker and bring the temperature up to  $82-85^{\circ}\text{C}$  ; then bring it down again to approximately  $65^{\circ}\text{C}$ .

You can add the chosen Frangrance to the chocolate when it's coming out of the

In order to prepare a cup of chocolate with fragrance you can use 400 g of Fondente chocolate and Latte chocolate and add the preferred fragrance into the output mixture.

# LEGEND



Single 40g  
portion packet  
Box of 10x40g



400g Pack  
Box of 10x400g



Carton of milk



GLUTEN-FREE



LACTOSE-FREE



CERTIFIED VEGAN OK



CERTIFIED KOSHER



CERTIFIED HALAL CORRECT

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## Note Legali

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# Merchandising

Intensho has created branded merchandise for in-store displays



Personalised cup and plate set



Chocolate maker



Wooden countertop display



Sidewalk display sign



Countertop or wall display



Wooden menu holder



Intensho is a registered  
trademark property of  
Tecnoblend srl

## Tecnoblend srl

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How to find us

