



CHA CHA CHAI MIX

(300 g)

Nutrition Facts / Valeur nutritive

Serving Size 3 Tbsp. (42.5g) / Pour 3 cuillère à soupe (42.5g)
Servings per container approx. 7
Portions approx. par contenant 7

Amount Per Serving
Teneur

Calories / Calories 170

		% Daily Value % valeur quotidienne
Total Fat / Lipides	3.5 g	5 %
Saturated / saturés	2.5 g	13 %
+ Trans / trans	0 g	
Cholesterol / Cholestérol	0 mg	0 %
Sodium / Sodium	135 mg	6 %
Total Carbohydrate / Glucides	32 g	11 %
Dietary Fibre / Fibres	0 g	0 %
Sugars / Sucres	27 g	
Protein / Protéines	3 g	
Vitamin A / Vitamine A		0 %
Vitamin C / Vitamine C		0 %
Calcium / Calcium		10 %
Iron / Fer		0 %

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

GLUTEN FREE

INGREDIENTS: SUGAR, CHAI (NON-DAIRY CREAMER, BLACK TEA, NATURAL SPICE BLEND), NON-FAT MILK, NON-DAIRY CREAMER (COCONUT OIL, CORN SYRUP SOLIDS, SODIUM CASEINATE [A MILK DERIVATIVE], SUGAR, DIPOTASSIUM PHOSPHATE, SILICON DIOXIDE [TO PREVENT CAKING], PROPYLENE GLYCOL ESTERS OF FATTY ACIDS, MONO & DIGLYCERIDES, SOY LECITHIN, CARRAGEENAN, ARTIFICIAL COLOR), MALTODEXTRIN, BLACK TEA, HONEY, NATURAL AND ARTIFICIAL FLAVORS, CINNAMON, SALT, XANTHAN GUM.

ALLERGENS: MILK AND SOY

INGRÉDIENTS : SUCRE, THÉ CHAI (COLORANT À CAFÉ, THÉ NOIR, MÉLANGE D'ÉPICES NATURELLES), LAIT ÉCRÉMÉ, COLORANT À CAFÉ (HUILE DE NOIX DE COCO, SIROP DE GLUCOSE DÉSHYDRATÉ, CASÉINATE DE SODIUM [DÉRIVÉ DU LAIT], SUCRE, PHOSPHATE DIPOTASSIQUE, DIOXYDE DE SILICIUM [POUR PRÉVENIR LE MOTTAGE], ESTERS D'ACIDE GRAS DU PROPYLÈNE GLYCOL, MONO ET DIGLYCÉRIDES, LÉCITHINE DE SOJA, CARRAGHÉNANE, COLORANT ARTIFICIEL), MALTODEXTRINE, THÉ NOIR, MIEL, ARÔMES NATURELS ET ARTIFICIELS, CANNELLE, SEL, GOMME DE XANTHANE.

ALLERGÈNE : LAIT ET DU SOJA

Suggestions for CHA CHA CHAI MIX



- Add a splash of Kahlua or Baileys to a hot Cha Cha Chai drink.
- Serve a cold Chai Cocktail; in a blender combine 16 oz. chocolate milk, 1 cup ice, 4 Tbsp. Cha Cha Chai mix, 6 oz. Kahlua or Baileys. Blend and serve.
- Add Cha Cha Chai Mix to fresh whipped cream to top up any of your desserts..
- Top up your warm Cha Cha Chai with a dollop of fresh whipped cream and chocolate shavings.
- Make Chai ice-cream by letting vanilla ice cream soften, stir in Cha Cha Chai Mix, mix well and return to freezer.
- Add Cha Cha Chai to your French toast batter.
- Add spiced rum and a couple of tablespoons of Cha Cha Chai to a glass of eggnog.

We strive to ensure this information is accurate to the best of our knowledge. Because product formations may change, we recommend that you always read individual labels carefully.