



CHA CHA CHAI MIX

(300 g)

Nutrition Facts	
Valeur nutritive	
Per 3 Tbsp. (42.5 g) pour 3 cuillerées à soupe (42.5 g)	
Calories 170	% Daily Value*
	% valeur quotidienne*
Fat / Lipides 3.5 g	5 %
Saturated / Saturés 2.5 g	13 %
+ Trans / Trans 0	
Carbohydrate / Glucides 32 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 27 g	27 %
Protein / Protéines 3 g	
Cholesterol / Cholestérol 0 mg	
Sodium 135 mg	6 %
Potassium 135 mg	3 %
Calcium 110 mg	10 %
Iron / Fer 0 mg	0 %
<small>*5% or less is a little, 15% or more is a lot *5 % ou moins c'est peu, 15 % ou plus c'est beaucoup</small>	

GLUTEN FREE

INGREDIENTS: INGREDIENTS: SUGAR, NON-DAIRY CREAMER (COCONUT OIL, CORN SYRUP SOLIDS, SODIUM CASEINATE [A MILK DERIVATIVE], MONO AND DIGLYCERIDES, DIPOTASSIUM PHOSPHATE, SILICON DIOXIDE, PROPYLENE GLYCOL ESTERS OF FATTY ACIDS, SALT, SOY LECITHIN, CARRAGEENAN, ARTIFICIAL FLAVOUR AND COLOUR), NON-FAT MILK, MALTODEXTRIN, HONEY GRANULES, BLACK TEA EXTRACT, BLACK TEA POWDER, VANILLA, NATURAL SPICE BLEND, NATURAL FLAVOURS, NATURAL AND ARTIFICIAL FLAVOUR, SALT, XANTHAN GUM, SILICON DIOXIDE

CONTAINS: TREE NUTS, MILK, SOY

INGRÉDIENTS : SUCRE, COLORANT À CAFÉ (HUILE DE COCO, SIROP DE GLUCOSE DÉSHYDRATÉ, CASÉINATE DE SODIUM [UN DÉRIVÉ DU LAIT], MONO ET DIGLYCÉRIDE, PHOSPHATE DIPOTASSIQUE, DIOXYDE DE SILICIUM, ESTERS DE PROPYLÈNE GLYCOL D'ACIDES GRAS, SEL, LÉCITHINE DE SOJA, CARRAGHÉNINE, ARÔME ET COLORANT ARTIFICIELS), LAIT ÉCRÉMÉ, MALTODEXTRINE, MIEL GRANULES, EXTRAIT DE THÉ NOIR, POUVRE DE THÉ NOIR, VANILLE, MÉLANGE D'ÉPICES NATURELLES, ARÔMES NATURELS, ARÔMES NATURELS ET ARTIFICIELS, SEL, GOMME DE XANTHANE, DIOXYDE DE SILICIUM

CONTIENT : NOIX, LAIT, 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.

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