

ORGANO™

GOURMET HOT COCOA

Organo™ Gourmet Hot Chocolate provides a delicious chocolate flavor with organic Ganoderma lucidum. Comfort and warmth in a cup that the whole family can enjoy.



Organo™ Gourmet Hot Chocolate is a delicious blend of rich cocoa and Ganoderma in a creamy, delicious drink mix that the whole family can enjoy.

WHAT IS IT?

Organo™ Gourmet Hot Chocolate mix provides a comforting warm and silky hot cocoa drink mix that is rich in flavor and benefits. It can be enjoyed hot or iced for a delicious cocoa treat.

KEY INGREDIENTS

Cocoa – The Latin name for cocoa—Theobroma—literally means, “Food of the gods.” Cocoa has many benefits including its rich taste. Cocoa contains hundreds of compounds, including polyphenols, a type of antioxidant.

Fiber – each OG Gourmet Hot Chocolate has 4gr of fiber per serving.

Ganoderma – also known as the red Reishi mushroom, this mild flavor adds a note of depth to the coffee flavor and brings its own benefits. Ganoderma mushrooms provide triterpenoids and amino acids.

Ganoderma has been used in traditional Asian culture for thousands of years. The name Ganoderma means “spiritual potency”, while the Japanese name Reishi can be translated as “King of Herbs”.

Nutrition Facts / Valeur Nutritive

Serving Size / Portion: 1 Sachet (1.13 OZ / 32g)
 Servings per Container / Portions par Contenant: 15

Amount per Serving / Quantité par Portion

Calories / Calories	140
Calories from Fat / Calories de Matières Grasses 30	
% Daily Value / % Valeur Quotidienne *	
Total Fat / Total Lipides	3.5g 5%
Saturated / Saturés	3g 15%
+ Trans / Trans	0g
Cholesterol / Cholestérol	0mg
Sodium / Sodium	50mg 2%
Carbohydrate / Glucides	24g 8%
Fiber / Fibres	3g 12%
Sugars / Sucres	17g
Protein / Protéines	2g
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0%
Calcium / Calcium	6%
Iron / Fer	6%

* Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

* Le pourcentage des valeurs journalières est basé sur un régime de 2,000 calories. Dépendantes de vos besoins caloriques, vos valeurs journalières peuvent être supérieures ou inférieures.

Malt Extract – Malt extract helps give the OG Gourmet Hot Chocolate an ‘old fashioned’ chocolate flavor, as well as other benefits.

DID YOU KNOW?

Over 70% of the world’s cocoa comes from West Africa, which provides the bulk of cocoa used for mass-produced chocolate. A cocoa tree only produces about 1000 beans, or enough to make about 2 pounds of chocolate. A cocoa pod is about the size of a pineapple and holds approximately 30 to 50 seeds – just about enough to make seven milk chocolate bars or two dark chocolate bars.

Organo™ Gourmet Hot Chocolate provides cocoa with Ganoderma and naturally contains fiber.

HOW TO USE IT

Empty 1 sachet into your favorite cup, fill with hot water, stir and enjoy! You can also add ice for a creamy cool chocolate treat.

