



EN
AÇAÍ FROM
BRAZIL

COMPANY



Founded on September 7, 2006, Oca do Açaí was born in Parnamirim (RN) as a small snack bar driven by a passion for offering quality açaí. In 2008, the company began producing its own product to ensure greater control, flavor, and standardization.



This growth led to the company's transformation into an industry in a short time, expanding its operations to several states in the Northeast of Brazil. Today, with a modern structure and expanded production capacity, Oca develops not only açaí-based products for retail and food service, but also a complete portfolio of creams, ice creams, and granolas, generating jobs and bringing the taste of the Amazon to more and more consumers.



+55 (84) 3272.2769
+55 (84) 9.8109.4853
gerentecomercial@ocadoaçaí.com.br
www.ocadoaçaí.com.br
@ocadoaçaí

PRODUCTS

NCM 2008.99.00



Oca's Açaí Sorbet is a frozen food made from selected açaí pulp, offering authentic flavor, creamy texture, and high energy value. A source of fiber, vitamins, and minerals, açaí contributes to a balanced diet and energy replenishment. Developed with rigorous quality and food safety standards, the product undergoes controlled production processes, traceability, and cold chain maintenance, ensuring standardization and stability. Available for retail and food service, it stands out for its consistent quality, practicality, and excellent consumer experience.

Consistent quality and flavor, produced with selected raw materials and standardized processes, guaranteeing a superior and uniform sensory experience in every batch. Year-round availability. We maintain inventory and production planning that ensures continuous supply, including during the off-season for açaí, without significant fluctuations in quality or availability.

Food safety: We adopt rigorous quality controls, traceability, process monitoring, and cold chain maintenance, ensuring a safe, reliable product that complies with market requirements.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Robust, export-oriented production capacity, with an average volume of 140,000 tons per month, ensuring consistent supply for international partners. The structure is prepared for the gradual expansion of production capacity in accordance with the growth of the markets served.



BRAZIL



OCA DO AÇAÍ

City: São José de Mipibu
State: Rio Grande do Norte
Brazil

Realization:



Promoted by:



Ministério do Desenvolvimento, Indústria, Comércio e Serviços





Zummm!

Açaí natural é gostoso é Zummm!



**AÇAÍ FROM
BRAZIL**

NCM 200.89.90

NCM 2106.90.90

COMPANY



Founded by partners with experience in agribusiness and consultancy, the company was born with the aim of producing and distributing high quality food, with an initial focus on growing and processing açaí. We operate from our own plantations to industrialization and marketing, guaranteeing control at every stage of the production chain.



Our main goal is to offer natural, tasty and versatile products, serving both the B2B and B2C markets in Brazil and abroad, always with a commitment to sustainability, innovation and long-term partnerships with customers.



+55 (11) 9 7062.9574
daniel@pioneiraagricola.com
@zummmacaí

PRODUCTS



Zummm Açaí offers premium quality products, sourced from its own plantations and with total control of the production chain, from harvesting to processing. We produce açaí in creamy ice cream format, available in traditional, banana and strawberry flavors, in 1.5L and 5L packages, as well as pure frozen pulp in 1kg packages (40kg bales). We also offer cupuaçu ice cream in 5L containers, expanding our portfolio with another typical Amazonian flavor.

Our differentials are directly linked to origin and quality: we grow our own açaí, guaranteeing traceability and safety at every stage of production. In addition, we guarantee consistency and flavor standards with creamy, stable and highly accepted products in the most diverse markets. We complement this delivery with commercial flexibility, offering a variety of packaging and the possibility of production on demand for private labels, serving both the food service segment and large distribution chains. This combination of Amazonian authenticity, innovation and strategic partnership makes Zummm Açaí a unique reference in the market.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Currently, our monthly production capacity ranges from 80 to 120 tons, depending on the product mix and seasonal needs.

Our facilities include modern and efficient cold rooms, with a total capacity to hold up to 250 tons of finished product for storage. This strategic storage capacity allows us to manage peaks in demand and ensure a continuous and reliable supply, which is essential for the international market.



ZUMMM AÇAÍ

City: Puraça
State: Rio Grande do Norte
Brazil

CERTIFICATIONS



Realization:

agrobr
O sabor de ir mais longe

Promoted by:

apexBrasil

MINISTÉRIO DO
DESENVOLVIMENTO
INDUSTRIAL, COMÉRCIO
E ENERGIA

GOVERNO FEDERAL
BRASIL

CNA

SEBRAE



COMPANY



Cajumel was founded in 2020, inspired by the roots of Serra do Mel, in Rio Grande do Norte, a region recognized for its unique terroir and strategic location, with maritime routes connecting the Northeast to important international markets. The cashew, a symbol of local identity and tradition, was the inspiration for an entrepreneur who grew up among cashew trees and decided to transform this heritage into a brand dedicated to producing natural, authentic, and high-quality foods.



Cajumel stands out for its complete use of cashew nuts, producing pastes, sweets, and cashew juice, maintaining the essence of Serra do Mel and valuing the culture and potential of the semi-arid Northeast region of Brazil, bringing the best of cashew to the world.



+55 (84) 9 9231 8558
sahonara@gmail.com
www.sigacajumel.com
@sigacajumel

PRODUCTS



Cajumel Cashew Nut Butter is a 100% natural product, made exclusively with selected cashews from Serra do Mel, in Rio Grande do Norte. Creamy, nutritious, and rich in protein and healthy fats, it contains no sugar, preservatives, or vegetable oil, offering a pure and authentic experience of the flavor of Northeastern Brazilian cashew nuts. Versatile, it can be tasted on its own or used in sweet and savory dishes, bringing sophistication and health benefits to any recipe. Produced in an artisanal and sustainable way, it represents the union between tradition and innovation, a product from Rio Grande do Norte designed for the world.

Our product line offers a refined and diverse selection, with combinations that enhance flavor and quality, such as cashew nut butter with dates, pistachios, and fleur de sel.

Cajumel's distinguishing feature lies in the controlled origin of the cashews cultivated in Serra do Mel, the artisanal process that preserves nutrients and creamy texture, and the purity of the formulation, which is completely natural and without additives. Each jar embodies the true flavor of the Northeast, combined with production excellence and respect for the environment, a premium product with a Potiguar soul.

NCM - Chestnut Pastes 2007.99.90
NCM - CASHEW MOLASSES 2007.99.10
NCM - CAJUÍNA 2009.90.00



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The production is organized into exclusive batches aimed at an audience that values only high quality. With a capacity of 14,000 units per month, the entire process is planned to guarantee traceability and sensory differentiation. This limited production ensures rigorous quality control and strategic market positioning, reinforcing the product's exclusive character and high added value.



CAJUMEL CASTANHA

City: Natal
State: Rio Grande do Norte
Brazil

Realization:



Promoted by:





JUICES AND PRESERVES
FROM FRUITS

COMPANY



CajuFit is a pioneering northeastern company dedicated to developing food products that combine health and flavor. Our inaugural product, which bears the company's name, is a testament to our commitment to innovation. CajuFit is a unique cashew jam, created using an exclusive recipe that brings out the natural flavor of cashews, without the need to add sugars, sweeteners or preservatives.



Our mission goes beyond producing high quality food. We have a deep commitment to cashew farming, environmental issues and sustainability. As a social impact company, we work closely with local producers to ensure that the freshest and best ingredients are used in our products.



+55 (84) 9 9116.3479
produtoscajufit@gmail.com
www.cajufit.com.br
@produtoscajufit

PRODUCTS



Our cashew sweets are made without added sugars, sweeteners or preservatives. Through our continuous efforts in research and development, we hope to set new standards in the food industry.

CAJU FIT: is a unique cashew jam, created using an exclusive recipe that enhances the natural flavor of cashews, without the need to add sugars, sweeteners or preservatives. We have CAJU FIT in 40g, 120g and 210g versions.

CASHEW HONEY: this is another delicacy extracted from cashew nuts. We prepare it in a tangy and delicate way, without adding any other ingredients and always preserving the best of the cashew. In addition to its pleasant flavor, cashew honey is a source of vitamin C. We have packs of 260g and 320g.



SWEET CASHEW FIT

NCM 2007.99.90



FIT CASHEW HONEY

NCM 0409.00.00

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Currently, our production capacity is 5,000 kilos per year, with the flexibility to increase by up to 25% over a three-month period depending on demand. In the future we have plans to increase production even more, by around 50% over a two-year period.



CAJU FIT
City: Apodi
State: Rio Grande do Norte
Brazil





BRAZILIAN COFFEE

COMPANY



Since 1978, in the heart of the Potiguar hinterland, Sítio Rio Grande has flourished as a place of dreams, dedication and love for coffee. It was there that the first yellow and red catuai trees were born, seeds that gave rise to a tradition rich in flavor and history. Each harvest has brought with it the vibrant aroma and authenticity of Potiguar coffee, perpetuating a legacy that spans generations and keeps our roots alive.



After decades of dedication, Sítio Rio Grande has overcome the challenges of the pandemic and resumed its journey with even more strength. With new varieties, such as Catuai 144 and Arara, we continue to cultivate tradition and innovation, preserving the flavor that enchants and keeping the essence of our passion and hope alive in every grain.



+55 (84) 9 8855 7485
+55 (84) 9 9160 5487
izauraiduino@yahoo.com.br
@cafejacana

PRODUCTS

NCM 0901.21.00



Café Jacaná's specialty coffees are characterized by their annual manual and selective harvest, which removes the fruit from the tree at the right point of ripeness, using processes such as suspended or cement terrace, fermentation or natural.

This type of harvest and the choice of process and drying associated with a medium roast make for unique grains in nano-batches made available to the consumer, whose sensory identity highlights the terroir of the Potiguar hinterland, marked by sensory notes such as cashew, cashew jam and/or cashew nuts.

Today, with joy and renewed inspiration, Café Jacaná continues to strengthen its history with the introduction of new varieties, such as Catuai 144 and Arara, which represent courage, tradition and innovation. There are more than twenty thousand Arabica coffee trees, including Yellow Catuai, Red Catuai, Catuai 144 and Arara, cultivated with dedication to offer high quality beverages, classified as superior, gourmet and special, reaffirming our commitment to excellence and appreciation of Potiguar culture.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Production is organized into micro-batches aimed at a public that values exclusivity and high quality.

With an annual capacity of around 60 bags, the entire process is planned to guarantee traceability, identity of origin and sensory differentiation. This limited production ensures strict quality control and strategic positioning in the market, reinforcing the exclusive nature and high added value of the product.



BRAZIL



CAFÉ JACANÁ

City: Jacaná
State: Rio Grande do Norte
Brazil



Realization:

agrobr
O sabor de ir mais longe

Promoted by:

apexBrasil

MINISTÉRIO DO DESENVOLVIMENTO, INDÚSTRIA, COMÉRCIO E TURISMO

GOVERNO FEDERAL

CNA

SEBRAE


**BRAZILIAN
CACHAÇA**

COMPANY



Extrema Destilaria was founded with the purpose of offering a high-quality distillate, produced with environmental responsibility and respect for the ecosystem. Our cachaça is made from sugarcane grown in a controlled manner, following rigorous standards that have guaranteed us organic product certification since 2009.



The process is artisanal, with distillation in copper stills and exclusive use of the "heart" of the distillation, ensuring purity and smoothness. Aging in selected woods, combined with quality control and complete traceability, results in a product that reflects our identity and commitment to excellence.



+55 (82) 9 8881.8328
marcos.mindeloc06@gmail.com
www.extremadestilaria.com.br
@extremadestilaria

PRODUCTS

NCM 2208.40.00


Discover a complete line of premium beverages that combines tradition, quality, and sophistication. From the award-winning Extrema Prata, light and versatile, to the acclaimed Extrema Ouro, our best-seller with a distinctive profile, each label offers a unique experience. The Premium line, aged in special woods, highlights exclusive aromas and flavors, while the Ultra Premium 20th Anniversary edition represents the pinnacle of excellence. The portfolio is completed with Fattoria Limoncello, the refined Voyage Vodka, and a line of ready-to-drink, refreshing, and innovative cocktails—a selection designed for discerning consumers and markets that value authenticity, consistency, and high added value.

Our distinguishing feature lies in the combination of origin and precision. We use certified organic raw materials, guaranteeing purity from the field to the bottle. The rigorous distillation process in copper stills ensures smoothness, consistency, and aromatic richness in every batch. Aging in selected barrels adds complexity and sensory identity, raising the standard of the product. The result is an authentic, sustainable, and highly distinctive beverage, with international quality and a Brazilian identity.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Currently, we have a production capacity of 100,000 liters per year, operating with rigorous quality standards and controls at every stage of the process.



EXTREMA DESTILARIA

City: Pureza
State: Rio Grande do Norte
Brazil

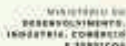
CERTIFICATIONS



Realization:



Promoted by:





COMPANY



The village of Peri Peri was founded by my great-grandfather, Manoel Simplicio. When in 1975, he bought land in this region and settled with our family coming from a region near the city of Ercato. A hamlet called Brabo - Sítio do Brabo - in the geographic region of the Municipality of Pau dos Ferros. On this farm there was a small rustic alambique, where cachaça was produced. I remember visiting this place in the 1970s and seeing my uncle drinking cachaça out of a gourd made of coconut husks. That marked me.



Time has passed and three generations bear the impulse for entrepreneurship arises again, through the production of this noble Brazilian distillate. This time my oldest son Amar and I got together to make the dream of producing a good cachaça come true. I have always worked as a doctor, but I have never stopped doing other different things. I have always been restless, and my mother's inheritance of dealing with agriculture has always spoken loudly in my life.



+55 (84) 9 8888.4551

contato@bebaperi.com

www.bebaperi.com

@bebaperi

PRODUCTS

NCM 2208.40.00



Cachaça Peri is produced in Macaíba, Rio Grande do Norte, a city in the metropolitan area of Natal, in the Peri Peri district, which lies within the belt known as "Verdes Canavieiras", running from the city of Ceará-Mirim to São João do Mipibu.

A model distillery that was set up with the most modern equipment, obeying all the requirements and adopting all the good practices for the production of a high quality cachaça.

Cachaça Peri Bruta

White rum, without oak aging, stored in stainless steel vats, very fresh, floral notes and the pleasant sweetness of sugar cane.

Alcoholic Graduation: 38% Vol.
500ml bottle

Cachaça Peri Ouro

An unusual blend, a daring mixture of two remarkable woods, cachaças rested in amburana and jackfruit barrels. The result is a complex cachaça, with an intense golden color, very aromatic, with predominantly fruity notes and a light spiciness.

Alcoholic Graduation: 38% Vol.
500ml bottle

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Capacity 6,000L per year.
Last harvest 3,000L were produced.

Copper Alembic, all the factory made with the best materials, all stainless steel pipes, alembic heated by boiler, more control over the distillation flow, slow distillation and only the heart of the cachaça is used.



• **CACHAÇA PERI**
City: Macaíba
State: Rio Grande do Norte
Brazil





The intensity of the Northeast, the flavor that comes from the roots and culture, the fire that is both in the gastronomy and in the Brazilian soul.

MEDIUM LINE

Here, the heat is natural!



Carolina Reaper Hot Sauce
 100% natural, made with
 the hottest chili in the world,
 the Carolina Reaper. 100%
 and bottled per 100 ml.
 100% natural, 100% fire.



100% **PREMIUM**



Yellow Pepper and Mustard Sauce
 100% natural, made with
 yellow pepper and mustard.
 100% and bottled per 100 ml.
 100% natural, 100% fire.



100% **PREMIUM**



Green Pepper Sauce
 100% natural, made with
 green pepper and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.



100% **PREMIUM**



Red Pepper Sauce
 100% natural, made with
 red pepper and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.



100% **PREMIUM**



The unique terrain of the Northeast translates each Zéito production a perfect balance of intensity and flavor.

Heat that's a pleasure

ROOTS LINE



Smoked Garlic Sauce
 100% natural, made with
 smoked garlic and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.

100% **PREMIUM**



Pineapple Barbican Sauce
 100% natural, made with
 pineapple and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.

100% **PREMIUM**



American Sauce
 100% natural, made with
 ketchup and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.

100% **PREMIUM**



Creamy Chrysanthemum Sauce
 100% natural, made with
 chrysanthemum and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.

100% **PREMIUM**



Caramelized Onion Sauce
 100% natural, made with
 caramelized onion and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.

100% **PREMIUM**



White Mustard Sauce
 100% natural, made with
 white mustard and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.

100% **PREMIUM**



Chipotle Pepper Sauce
 100% natural, made with
 chipotle pepper and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.

100% **PREMIUM**



Creamy Chili Sauce
 100% natural, made with
 chili and vinegar.
 100% and bottled per 100 ml.
 100% natural, 100% fire.

100% **PREMIUM**

COMPANY



Da Rosa Produtos Regionais is a food industry located in Natal, in the Northeast of Brazil. Founded by Rosângela Machado de Melo, the company was born with the purpose of producing high-quality biscuits inspired by traditional recipes from the region. Over the years, the company has grown while maintaining its commitment to flavor, tradition, and quality.



Da Rosa specializes in the production of regional biscuits and snacks, serving supermarkets, distributors, and retailers. Their products highlight the rich culinary culture of Northeast Brazil, combining tradition, production standardization, and reliability in food supply.



+55 (84) 9 9911 0115
+55 (84) 9 9418 0928
bruna.adm@darosaproductosregionais.com.br
www.darosaproductosregionais.com.br
@darosaproductosregionais

PRODUCTS

NCM 1905.90.90



The biscuits produced follow traditional recipes that emphasize flavor, quality, and regional authenticity. Among the products, the Casadinho Biscuit stands out, a traditional sweet biscuit with a light and delicate dough, held together by a creamy filling that provides a balanced flavor and soft texture. Raivinha, a typical biscuit from Northeastern Brazilian cuisine, is crunchy and slightly sweet, made with coconut and cornstarch, ingredients that guarantee lightness, a delicate texture, and highlight the regional flavor.

The portfolio also includes Wheat Snacks, made with a light and crispy dough. The Traditional version has a mild flavor and pleasant texture, ideal for consumption at any time of day. The Pepper Flavored Wheat Snack has a slightly spicy touch, offering a more pronounced flavor, while the Barbecue Flavored Wheat Snack features a characteristic seasoning, with a smoky aroma and flavor that appeals to a variety of palates. Another highlight is the Sequilho da Rosa, a light and crunchy buttery biscuit, made from a traditional recipe with ingredients such as coconut and gum, which guarantee a distinctive aroma, a mild flavor, and a texture that melts in your mouth.

The production preserves regional tradition and authenticity, valuing typical Northeastern biscuits such as raivinha, tareco, and polvilho, maintaining traditional recipes that strengthen cultural identity and generate identification with consumers. The entire production process follows good manufacturing practices, ensuring quality, standardization, freshness, flavor, and food safety. Furthermore, the portfolio features a diverse mix of sweet and savory biscuits, including traditional and specialty products, allowing it to cater to different consumer profiles and expand the options available at points of sale.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Monthly production capacity of up to 250,000 units of regional biscuits and snacks, ensuring regular supply, product standardization, and efficient fulfillment of market demands.



BRAZIL



**DA ROSA PRODUTOS
REGIONAIS**

City: Natal
State: Rio Grande do Norte
Brazil

Realization:

agrobr
O sabor de ir mais longe

Promoted by:

apexBrasil

MINISTÉRIO DO
DESENVOLVIMENTO,
INDÚSTRIA, COMÉRCIO
& SERVIÇOS

GOVERNO DO
BRASIL
Secretaria de Comércio Exterior

CNA

SEBRAE