



COMPANY



Company with origin in the capital of Brazil, founded by two chocolate lovers who are passionate about the art of producing chocolate and creating new flavors. Adriana and Leandro have been making chocolate in Brasília since 2016.



They seek the best cocoa beans from Origins such as Bahia, Pará, Xingu, Acre in order to bring the customer a unique sensory experience and know so many different flavors that Brazil has to offer. In addition to cocoa, they also explore Brazilian ingredients rich in nutrients and flavor. They visit their suppliers annually to ensure that their inputs come from responsible and fair sources.



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PRODUCTS

NCM 1806.31.10



Chocolate bars:

Bars made with fine cocoa from Bahia, are in the best emporiums in the capital. Our production is handmade, made entirely in Brasilia, and aims to highlight the natural flavor and without artifice of chocolate for all who are passionate about it.

Bars made with special ingredients, such as cupuaçu, salt flowerl, among others, whose line explores flavors and combinations, in limited or regular editions, in search of innovation*.

Cocoa Nibs:

Rich in antioxidants, iron, magnesium and highly recommended by nutritionists as a "superfood", are roasted and peeled cocoa beans.

Dragees: cocoa, hazelnut, cashew nuts, almonds or coffee. All topped with our classic intense 70% or 42% milk chocolate.

Choco-tea: the infusion of cocoa shells creates a tea rich in vitamins A and C, has fiber, calcium and magnesium in addition to being a powerful anti-inflammatory and energizing.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Production capacity of 2 tons per month. Some flavors are seasonal depending on the origin of the cocoa and the ingredients.



LABARR CHOCOLATE DE ORIGEM

City: Brasilia
State: Distrito Federal
Brazil

CERTIFICATIONS

