



## CHILI PREPARATIONS

### COMPANY



A product with a striking flavor and intense aroma that is stealing the hearts and palates of many Brazilians. Pimenta da Serra was born after a moment of overcoming that Sub-Lieutenant Müller experienced with his eldest daughter. It all started when his daughter was admitted to hospital because she suffered from chronic kidney disease and needed a transplant, which led to an intense journey through the city of São Paulo. During his daughter's stay in hospital, the Sub-Lieutenant frequented the local shops where he tried a super tasty but very spicy pepper.



Since his childhood, Osmar has always enjoyed making his own homemade chili peppers. He was very interested in discovering new experiences and, after a quick chat with the owner of the establishment and motivated by his inspiration for chili peppers, this conversation was enough to reawaken his passion.



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### PRODUCTS

NCM 2103.90.21



With the idea of creating a pepper that would appeal to everyone's taste buds, he began researching with his wife, seeking knowledge and qualifications in the field, where they made and remade several times in search of the best result. At a certain point, he reached the perfect flavor: spicy and harmonious.

Perfect for enjoying with all kinds of meals. Today, the pepper is sold in different flavors, including regional delicacies such as pequi and guavira, making it an unforgettable gastronomic experience for even the most demanding palates.

**Traditional Pepper**  
**Pequi flavored pepper**  
**Guavira flavored pepper**  
**Pineapple flavored chili**  
**Strawberry flavored pepper**  
**Passion fruit flavored pepper**  
**Ginger flavored pepper**  
**Boteco flavored Boteco**



### DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



**Production capacity currently stands at 10,000 units per month.**

The producer uses regional raw materials, such as pequi and guavira from Mato Grosso do Sul. In addition to the tropicality of passion fruit, ginger, strawberry, pineapple and boteco.



**PIMENTA DA SERRA**  
City: Guia Lopes da Laguna  
State: Mato Grosso do Sul  
Brazil

