



**PREMIUM VINEGARS**

## COMPANY



Garcez was created from the objective of optimizing the use of fruit production in the Region Amazon region; more specifically in the municipality of Cacoal, State of Rondônia; in the country that breathes innovation and owns the lung of the world, the largest cradle of biodiversity on the planet.



We combine the benefits of Brazilian natural assets, absorbing the Amazon essence without harming it. In 2016, at Garcia Farm; the first vinegar flavors began to emerge.

After observing the underutilization of the fruit production, Gilmar and Marlúcia Garcia started the first recipes for a vinegar that would change the world concept of a product.



- +55 (69) 9 9986.4703
- +55 (69) 9 9969.5606
- [garcia@alimentosdahora.com](mailto:garcia@alimentosdahora.com)
- [www.garcezfoods.com](http://www.garcezfoods.com)
- @garcezfoods

## PRODUCTS

**NCM 2209.00.00**



Motivated by the desire to share the culture and the elements of the Amazon Region, and all of its endless natural beauty, such as its rivers with voluminous waters and full of fish, its extensive forests where diverse types of plants, fruits and flowers thrive in the sun and rain, and the rich biodiversity of animal species that live there, many already known and others yet to be discovered. Gilmar and Marlúcia undertook the project of bringing together, in a single product, the abundant gifts of the rainforest to bring together a wealth of nutrients and natural ingredients from its flora and fauna. Ingredients like Açai, Cupuaçu, Coconut, Jabuticaba, Lemon, and Honey.

**JABUTICABA VINEGAR  
BANANA VINEGAR  
COCONUT WATER VINEGAR**



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



THE CURRENT CAPACITY OF 10,000 LITERS PER YEAR.



**DAHORA**  
City: Cacoal  
State: Rondônia  
Brazil

