



COCOA AND CHOCOLATES

COMPANY



The company began in 2017, with the founder making chocolate at home for her own consumption. It was only in 2020 that it began to take on a more commercial focus. Since then it has invested in design and branding. Today Kalapa has a clear, authorial expression that brings reliability and conversion potential.



It is strongly recognized for its high quality and creativity. The relationship with the rural producer is prized and every year the founder visits the suppliers in the field and monitors the cocoa harvest. The chocolate has won two awards in Brazil and has been featured in several media publications (Forbes, Band, Estado de Minas, Folha de São Paulo). It practices BTB but focuses on selling BTC. Sales take place exclusively online.



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PRODUCTS

NCM 1806.31.10



Sensory Chocolate!

Products developed with a focus on customer experience. Great attention is paid to the appeal of sensoriality in brand communication and also in the choice of inputs.

Chocolate with a creamy signature and unusual combinations of different ingredients. The portfolio includes 25 products in the fixed line and special limited editions every month.

The company owns the entire production process: it's a bean-to-bar chocolate. All the products are plant-based, so the company has the permeability to operate in different markets: vegans, people with food allergies/restrictions, natural products, highly healthy products, among others. In addition, the factory is certified Organic Brazil, which also expands the market and generates value for the brand.



It's all about Brazilianness: as well as cocoa, there's manioc, baru nuts, yerba mate, cumaru and other ingredients from our land.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Plant with a monthly capacity of 400 kg.



KALAPA CHOCOLATE
City: Belo Horizonte
State: Minas Gerais
Brazil

CERTIFICATIONS



Promotion:

