



# COCOA AND CHOCOLATES

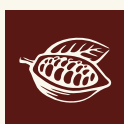
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## COMPANY



Cacau Dourado was born from female entrepreneurship, seeking the valorization of a healthier, tastier, and less processed product.



Aligned to the concept "bean to bar", that is, from the cocoa bean to the final bar, we produce our chocolate with few and selected ingredients, prioritizing the purest Brazilian cocoa (fine and of origin), so that each batch of chocolate produced has its true flavor. We value family farming and the entire cocoa production chain.



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## PRODUCTS



Cacau Dourado allows you to experience a differentiated and unique chocolate, here you consume a fine chocolate of origin, made with love, each bar created and produced carries a story behind, represents the realization and improvement of our work every day, makes our satisfaction to exceed the consumer's expectations when tasting a handmade Brazilian product.

The production of our chocolate is handmade, less processed and with the use of noble and selected ingredients. We strive for the most natural product, which carries the flavor of pure Brazilian cocoa, free of hydrogenated fat, flavorings, and preservatives.

Besides, we buy cocoa directly from the producer, with fair remuneration and with the guarantee that there is no use of child or slave labor.

White chocolate with cocoa nibs / Vegan white chocolate with lemon and flower of salt / Pistachio nut white chocolate with zero sugar (low carb) / Grape and hibiscus white chocolate with zero sugar (low carb) / Mango white chocolate with mint and flower of salt zero sugar (low carb) / Milk chocolate with 41% cocoa / Milk chocolate with 41% cocoa zero sugar / Cocoa chocolate 53% with cashew nuts / Cocoa chocolate 56% zero sugar (low carb) / Cocoa chocolate 70% / Cocoa chocolate 70% with cupuaçu / Cocoa chocolate 70% with mint zero sugar (low carb) / Cocoa chocolate 70% with raspberry zero sugar (low carb) / Cocoa chocolate 70% with orange and flower of salt zero sugar (low carb) / Mixed chocolate (70% cocoa and white chocolate with pistachio) zero sugar (low carb) / Cocoa chocolate 87% / Cream of cashew nuts with cocoa zero sugar (low carb)

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



The **company's production capacity is 600kg/month**. As it is a handmade product, using fine cocoa, the chocolate batch is in small scale, which guarantees the flavor and quality of the original fine chocolate.



BRAZIL

Minas Gerais

### CACAU DOURADO

City: Belo Horizonte  
State: Minas Gerais  
Brazil

