

Bonetto



PEPPER CREAM

COMPANY



From 2020 we started in our house to produce on a small scale and test various recipes and combinations. My son and I produced the pepper creams and handed them out for friends to try and express their opinion.



In the process we developed several formulas and recipes. In 2021 we opened the company as an MEI and started selling in the trade. We built a place in the back of our residence to store and process the pepper creams. Today we sell to emporiums and restaurants. We are looking for partners and associates for business expansion. We have different flavors, packaging formats, and ways of selling.



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@bonettooficial

PRODUCTS

NCM 2103.90.99



The pepper creams are produced from the peppers we buy from small farmers. They come in pet bottles with saline solution as a natural preservative. The peppers ferment for a short period and are pre-cooked. After cooking they are crushed in white alcohol vinegar and then mixed with the specific seasonings for each flavor. Pequi cream is added to pequi, sweet and sour cream is added to guava paste, fine herbs cream is used, green pepper with special herbs. So on and so forth. The creams are handcrafted throughout the entire process. As a preservative, in addition to vinegar and salt, we use citric acid in very low doses to ensure quality and shelf life. As a fungicide we use potassium sorbate. After the product is ready we pack it in new packaging (pet). We seal and label it with the manufacturing and expiration dates. After everything is ready it goes to the final consumer.

**SWEET AND SOUR CREAM
SMOKED PEPPER CREAM
GREEN PEPPER CREAM
PEQUI PEPPER CREAM
SOFT PEPPER CREAM
CHILI PEPPER CREAM
CUMARI PEPPER CREAM
PASSION FRUIT PEPPER CREAM
LEMON FRUIT PEPPER CREAM
PINEAPPLE FRUIT PEPPER CREAM
GOURMET BLEND PEPPER CREAM
EXTREME GOURMET PEPPER CREAM
HABANERO GOURMET PEPPER CREAM**



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



THE CURRENT CAPACITY IS AROUND 10 TONS OF PEPPER CREAM PER MONTH.



BONETTO
City: Rio Verde
State: Goiás
Brazil

