





COMPANY



Gaudens Chocolate was founded in 2004 by Fabio Sicilia, a Master Chef trained at ICIF in Italy. Initially located in Ananindeua, the company is now based in Belém.

Gaudens has gained recognition for producing fine chocolates with Amazonian ingredients. In 2012, the company began to stand out on the global fine cocoa scene. Gaudens' philosophy emphasizes biodiversity, sustainability and responsible production.



Discover Gaudens Chocolate's innovation with Cripioca. A trademark that transforms our chocolates into delicious crunchy creations.





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PRODUCTS

NCM 1806.31.10



Gaudens Chocolate is a chocolate shop in Pará that produces fine chocolates from the Amazon. The brand is known for its line of crunchy products, Cripioca, which combines the tradition of Amazonian ingredients with the innovation of tapioca flour. The chocolaterie also produces variations of

brownies under the Brownettone brand. Gaudens Chocolate is certified by the Academy of Chocolate in London and has received bronze medals for its fine chocolates. In addition, the company is the only one in the world to produce Brazil nut cream with cocoa, which is 100% vegan and certified by DNA analysis.

PRODUCTS:

GAUDENS SUPER FRUIT CHOCOLATE AÇAÍ & CACAU VEGAN 35g **GAUDENS BACURI MILK CHOCOLATE 35q GAUDENS MESTICE CHOCOLATE 44% MILK Cacao 20g GAUDENS CUPUAÇU MILK CHOCOLATE 35g GAUDENS CHOCOLATE 71% CACAU FIT VEGAN 35g GAUDENS CHOCOLATE 53% MILK Cacao 35g GAUDENS AÇAÍ CREAMY MILK CHOCOLATES 35g CRIPIOCA 53% MILK Cacao 70g GAUDENS CUPUAÇU MILK CRIPIOCA 70g COCOA BEANS**

COCOA NIBS **COCOA LIQUOR**

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Gaudens Chocolate, based in Belém, is known for producing fine chocolates with Amazonian ingredients. The production capacity is adaptable and can produce from 8 to 10 units of the normal one.





GAUDENS CHOCOLATE

City: Belém State: Pará Brazil

CERTIFICATIONS





CNA apexBrasil

COAG NALIL

