



COCOA AND CHOCOLATES

COMPANY



Our company began with the creator Tech. From Ceplac, João da Cruz. He always taught cocoa farmers how to make cocoa jam, and encouraged us to have a chocolate production. Today, my daughter Shalom and I have the company Shalomcacaú.



Our chocolate is made with selected, organic almonds. Our chocolate has no lactose or sugar, so diabetics can eat it and lactose-intolerant people can eat it too.



+55 (69) 9 9238.2814
+55 (69) 9 9903.3443
neuzelimendessilva@hotmail.com
@shalomcacaú

PRODUCTS

NCM 1806.32.10



We have milk chocolate 56%, chocolate (orange-ripened nibs) 70%, nibs, chestnut cream with milk chocolate, raisin dragees, chestnuts, nibs and cocoa jam, dehydrated bananas dipped in milk chocolate and sealed with 100% powdered chocolate, fruit medians (milk chocolate).

Observations: All our chocolates are made with coconut milk and coconut sugar.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



WE PRODUCE 180 kg OF CHOCOLATES A MONTH.



SHALOM CACAU
City: Jaru
State: Rondônia
Brazil

