



**AÇAÍ FROM
BRASIL**

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COMPANY



Our history is marked by courage, determination, and a deep love for the Amazon. It stems from the visionary spirit of someone who left the Northeast in search of new opportunities in the Amazon rainforest and found a calling in native fruits, especially açai. This path of dedication contributed to the creation of Coopama, the world's first açai pulp cooperative, where valuable technical knowledge was consolidated alongside sensitivity to the potential of local biodiversity.



In 1993, he transformed his home into a small production facility, giving rise to Pará Mix, now Pará Super Foods. With the family uniting, the business grew and became a benchmark in the sector, bringing Brazilian açai to the world with quality, tradition, and respect for nature.



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PRODUCTS



Our product stands out for its superior sensory characteristics, a result of the meticulous selection process of our raw materials. We conduct ongoing mapping of regions with privileged terroir in the Amazon, prioritizing native areas, free from monoculture and bathed by rivers, which guarantees excellent fruit and greater environmental preservation. With over 30 years of experience in the sector and two decades of history as a company, we have accumulated technical knowledge and mastery of sustainable practices, from the proper handling of the fruit to its transformation into the final product, preserving the freshness, nutritional value, and authentic flavor of açai.

Furthermore, we have a strategic area of 75 hectares located just 15 km from the Port of Vila do Conde, close to the main suppliers of açai. This space will be used for the development of a sustainable agroforestry project (SAFs), as well as for the future expansion of the company. Banco da Amazônia, through the FNO (Northern Development Fund), is closely monitoring this initiative, reinforcing our commitment to innovation, sustainability, and responsible regional development. In addition to manufacturing its own products, Pará Super Foods also offers the possibility of production under a private label agreement.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Our current capacity is 25 tons of açai pulp per day. The company occupies 60% of the current land, with the remaining 40% intended for expansion.

CERTIFICATIONS



Realization:



Promoted by:

