



**ACAÍ
COFFEE**

COMPANY



The development of Café de Açaí arose from a visionary purpose: to take full advantage of the fruit's potential and promote a sustainable culture within the rural property. Initially, açaí was only used to produce pulp, but a significant part, the core, ended up being discarded.



Observing this waste, a process of research and experimentation began in order to understand the properties and possibilities of the roasted and ground açaí kernel. The result was the creation of an innovative product that combines sustainability, innovation and the full use of the Amazonian fruit, transforming what was once waste into a new and tasty experience.



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PRODUCTS

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During the research into the product, something surprising was discovered: in addition to its unique and pleasant flavor, Açaí Coffee has low acidity and is naturally caffeine-free. Its beans concentrate a variety of nutrients in a potentiated way, providing multiple health benefits. These include intestinal regulation, increased energy without causing insomnia, strengthening the immune and cardiovascular systems, as well as helping to balance blood glucose, cholesterol and blood pressure. Açaí Coffee is also a natural source of vitamins and minerals, making it a healthy and nutritious option for daily consumption.

Rich in antioxidants, vitamins A, B1, B2, C, D, E and K, mineral salts, fibers, proteins and essential oils, Açaí Coffee acts as a glycemic stabilizer, blood pressure regulator, vasodilator and natural healing agent. Vitamin A helps with eye health and the fight against ageing, vitamin D strengthens bones, vitamin E contributes to healthy skin and hair, and vitamin K helps prevent cardiovascular diseases. With these characteristics, Açaí Coffee presents itself as a healthy and functional alternative, combining taste, nutrition and well-being in a single drink.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



We produce 1 ton per month, resulting in 4,000 packages of 250 g each, with a slow roasting process that guarantees uniform roasting of the beans.



C&C - CAFÉ AÇAÍ
City: Viana
State: Espírito Santo
Brazil



Realization:

agrobr
O sabor de ir mais longe

Promoted by:

apexBrasil

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