



**JAMS,
CHUTNEYS,
AND SAUCES**

COMPANY



DI MAMA's mission is to create flavor experiences, uniting the sophistication of haute cuisine with the warmth of artisanal recipes. Our differentiator lies in the selection of fresh and natural ingredients, original recipes without preservatives, ensuring an authentic and surprising taste. Focusing on consumers who seek convenience while maintaining quality and health, the brand transforms everyday meals into memorable experiences.



With elegant packaging and exclusive flavor combinations, DI MAMA values moments around the table, with a special touch that connects hearts.



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PRODUCTS



The products stand out in the market by offering sauces, chutneys, and jams that combine artisanal flavor, original recipes, and high gastronomic versatility. Developed with a high concentration of fruits and vegetables, they have a more intense, natural, and consistent flavor, providing a differentiated experience for the consumer.

Among the main differentiators are the gluten-free formulas, the absence of artificial preservatives, colorings, and flavorings, as well as sophisticated textures and a balance of flavors with reduced sugar content. The products were developed to pair with different occasions and preparations, being ideal for barbecues, pasta, snacks, meats, charcuterie boards, and salads.

Guided by a passion for gastronomy and attention to every detail, we seek to provide real flavor experiences, combining originality, authenticity, and sophistication. Our proposal is to transform moments at the table into memorable experiences, valuing natural ingredients and recipes with their own identity.

Jams

NCM 2001.90.00

Ketchup

NCM 2103.20.10

Mustard

NCM 2103.30.21

Chutneys and Sauces

NCM 2103.90.91

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Production capacity of 15,000 jars per month per shift. The industry is compact, with approximately 300 m² of built area, a highly efficient structure, and the possibility of expansion. We use solar energy, rainwater harvesting, and a biodigester for factory waste. We combine the best of artisanal with quality control, and the professional and specialized career of the founders.



PRO-ACTION FOOD
City: Campos Novos
State: Santa Catarina
Brazil

Realization:



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