



NCM 2106.90.30

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## COMPANY



Oasis Fruits was founded to produce high-quality organic superfruits, following the "from field to table" concept. With its own production and sustainable methods, it cultivates and processes acerola and açai without chemical inputs, guaranteeing traceability, environmental responsibility, and products with high nutritional value.



With a processing unit integrated into the farm, the company maintains premium standards, reduces environmental impact, and ensures freshness and quality. Their freeze-dried products preserve natural nutrients and stand out for their exclusivity, sustainability, and total focus on consumer well-being and health.



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## PRODUCTS



### Organic Acerola Powder

Product obtained from acerola pulp (*Malpighia emarginata*) by freeze-drying, a process that removes moisture while preserving nutrients and flavor. Production, processing, and logistics are 100% organic, with no additives or preservatives.

After drying, the material is ground into a powder form, ensuring a long shelf life due to its low moisture content and laminated packaging.

**Applications:** Natural source of vitamin C for beverages, supplements, dairy products, bars and confectionery, and can replace synthetic ascorbic acid or be sold in sachets and jars. Available in 17%, 30% and 40% Vitamin C versions.

### Organic Acai Powder

Obtained through freeze-drying certified açai pulp, without chemical additives. After drying, it is ground into powder, retaining nutritional value, antioxidants, and sensory characteristics, with a long shelf life due to low moisture content and reinforced packaging.

**Applications:** Ideal for beverages, supplements, dairy products, bars, chocolates, and snacks, it can replace synthetic vitamins and be sold at retail (subject to technical guidance). Approximate solids content: 14%.

Freeze-dried powder preserves vitamins, fiber, and antioxidants by using whole fruit with minimal heat, ensuring greater nutritional value. Powder obtained solely from juice, however, is subjected to heat and may lose valuable nutrients. In short, whole milk powder is more nutritious, while juice powder offers only greater convenience.

## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



We work with harvest planning; therefore, it is important for us to receive demand forecasts in advance. This ensures availability, quality, and on-time deliveries. Advance communication prevents shortages and optimizes the entire production and supply process.



### OÁSIS FRUITS

City: Quixeré  
State: Ceará  
Brazil

Realization:

**agrobr**  
O sabor de ir mais longe

Promoted by:

apexBrasil

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