





COMPANY



Our history in agriculture was born in 2018 out of the desire to keep the family farm.

Laverani comes from Lavoura Civolani, in honor of our maternal grandparents, Duílio and Ema Civolani, from whom we inherited the farm. And it's related to the words "lavoro" and "veritá", which in Italian mean work and truth.



The choice to produce organic products was a natural one, due to our affinity with issues related to environmental preservation. Our management is focused on regenerative conservation agriculture, which preserves water, soil quality and also contributes to capturing carbon dioxide from the atmosphere.

PRODUCTS



MANGO TOMMY

NCM 0804.50.20

Our tommy mango stands out for its quality, flavor and sweetness, with a brix level above 17. The fruit's authentic flavor is due to the organic cultivation system, which stimulates the

plant's natural defense mechanisms, increasing the synthesis of phenolic compounds, carotenoids and vitamins. Rich in vitamin A, antioxidants and fiber, tommy mango helps protect cells, improves skin health and strengthens the immune system.

TAHITI LEMON

NCM 0805.50.00

Rich in vitamin C, lemon is recognized for strengthening the immune system. Vitamin C also acts as a powerful antioxidant and contributes to the body's absorption of iron. Recent studies have shown the importance of limonoids, a substance found in lemon, in preventing cancer of the mouth, breast, skin, colon and stomach. Our organic lemon has a pronounced flavor, promoting well-being and health for consumers.





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DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Tommy mango: 30 tons a year. Production: November to December.

Tahiti lemon: Expected production of 150 tons

per year from 2025.





LAVERANI ORGÂNICOS

City: Cândido Rodrigues State São Paulo Brazil

CERTIFICATIONS







