



HONEY AND BEE DERIVATIVES

COMPANY



We are a cooperative based in the northern region of Minas Gerais. Our cooperative was founded in 2016 and now boasts about 345 members in 24 cities throughout the state. We work with products from family farming, primarily honey, which stimulates and drives the regional economy.



Our Silvestre (wild) honey and Aroeira honey possess an organic certification, assuring a product of unrivaled quality to consumers in the market that stands out for its character and distinct properties.



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PRODUCTS

NCM 04.09.00.00



The landscape and climatic features of northern Minas Gerais are favorable to the native forests and organic beekeeping.

WILD BLOSSOM HONEY

A smooth, slightly sweet flavor that has a soothing effect, regulates digestion and is ideal for improving immunity and treating respiratory illnesses.

AROEIRA BLOSSOM HONEY

Extracted from aroeira nectar and melate, aroeira honey possesses a dark color and mild flavor that is less sweet compared to other blossoms. The product is the natural focus of researchers from Minas Gerais at the Ezequiel Dias Foundation (FUNED) to cure the bacterium *Helicobacter pylori* and gastritis.

BLOSSOM HONEY COFFEE

Boasts a rare flowering. Featuring a mild and citric flavor, it contains an energizing effect due to caffeine. Produced in the Southeast region, especially in Minas Gerais.

CIPÓ UVA BLOSSOM HONEY

A clear honey that is rich in vitamins, minerals, fatty acids and amino acids. Some of the therapeutic properties of cipó uva honey include improved digestion, help in the retention of magnesium and the assimilation of calcium – which is extremely important for children during their developmental stages – in addition to its detoxifying and expectorant properties.

PEQUI BLOSSOM HONEY

Pequi honey contains generous amounts of vitamin A and C, which provide an important antioxidant property for the body. In addition, vitamin C helps the immune system, and also enhances the absorption of iron from plant-based foods.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Aroeira - June / July - **200 tons**
Coffee - October - **100 tons**
Pequi - September - **5 tons**
Silvestre - January to October - **300 tons**
Cipó uva - August to September - **40 tons**



COOPEMAPI
City: Bocaiúva
State: Minas Gerais
Brazil

CERTIFICATIONS

