



COCOA AND CHOCOLATES

COMPANY



Founded in December 2025, in Brasília, by Juliana Garayp, Arandu Chocolates de Origem was born from the intersection of gastronomy, culture, and knowledge. Our purpose is to value Brazilian cocoa and transform chocolate into an experience of flavor and connection with the territories of origin. We produce on a small scale, from bean to bar, with cocoa from the main producing regions of Brazil, respecting the time of each stage.



We operate in the origin chocolate market, with signature bars, special collections, and corporate gifts that invite you to slow down and discover Brazil's richness through your senses.



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PRODUCTS

NCM 1806.32.10



Arandu chocolate bars reveal the richness of aromas and flavors from Brazil's main cocoa terroirs. Produced on a small scale using the bean-to-bar method, each stage of the process is carried out with care and attention, from the selection of beans to the final bar. The meticulous work of roasting, refining, and tempering respects the unique characteristics of each origin, allowing the cocoa to express its full sensory potential. The collection, presented in 80g bars, includes dark, milk, dark milk, white, and a vegan option made with oat milk and dates.

At Arandu, origin is a fundamental part of each product's identity. We work with cocoa from the country's main producing regions, valuing the particularities of each territory and transforming them into signature recipes that highlight unique aromas, flavors, and stories. Each bar represents an opportunity to experience the diversity of Brazilian cocoa through an authentic and differentiated experience.

Our differential lies in the union of gastronomy, culture, and knowledge. More than producing chocolates, we seek to create connections between the consumer and the origins of cocoa, translating Brazil's cultural and natural richness into flavor. The result is chocolates and gifts that provide a true sensory journey, inviting the public to discover the country through its different expressions, traditions, and terroirs.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Estimated production capacity of 200 kg of chocolate per month, with artisanal small-scale production and control of the entire process, from bean to bar. This volume corresponds to approximately 2,500 bars of 80g per month.



ARANDU CHOCOLATES

City: Brasília
State: Distrito Federal
Brazil

Realization:



Promoted by:



MINISTÉRIO DO
DESENVOLVIMENTO,
INDÚSTRIA, COMÉRCIO
E SERVIÇOS

