

COMPANY



Chef Fabio Sicília started producing fine chocolates in Ananindeua in 2004. In 2012, he officially launched the Gaudens brand in Belém do Pará, with the aim of enhancing Amazonian ingredients and achieving international quality.



The company aims to offer a unique sensory experience, combining creativity, exclusivity and sustainability, and uses regional ingredients such as açai, cupuaçu and bacuri. Recognized internationally, Gaudens has won awards from the Academy of Chocolate in London, consolidating its presence in the fine chocolate market.



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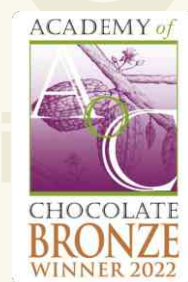
PRODUCTS

NCM 1806.31.10



given a new interpretation by Gaudens. By preserving the authenticity of the pulp and transforming it into a delicate texture, similar to a fine jelly, the brand elevates cupuaçu jam to a level of sophistication and versatility, perfect for both desserts and creative combinations. Each spoonful is an intense experience that transports the palate to the riches of the Amazon.

Along the same lines of innovation, Gaudens is presenting an irresistible recipe for white chocolate with dehydrated natural cupuaçu, inspired by the traditional cupuaçu cream from Pará. This is the same formulation that won international recognition when it was awarded by the London Chocolate Academy, an authentic celebration of Amazonian flavors. Now in a version with zero lactose milk, the product has been designed so that everyone can enjoy this unique experience, where tradition and innovation meet in perfect harmony.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Daily production of 3,000 35g bars. A real innovation: the first chocolate on the market with Amazonian fruit incorporated directly into the dough.



GAUDENS CHOCOLATE

City: Belém
State: Pará
Brazil

CERTIFICATIONS



Realization:



Promoted by:

