



COCOA AND CHOCOLATES

COMPANY



100% artisanal chocolate made with Brazilian ingredients. Born in 2019, Majucau uses high-quality cocoa from Brazil to produce Bean to bar chocolate, which has won national and international awards as best-in-class chocolate.



Our cocoa is grown in the shade of the Atlantic Forest in a sustainable system where all workers benefit.



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PRODUCTS

NCM 1806.32.10



The chocolate is made with natural ingredients and contains no bad fats, preservatives, flavorings, gluten, or any chemical additives.

70% cocoa chocolate (Ingredients: cocoa, organic sugar) Creamy, light acidity, balanced notes of dried fruit and citrus. Winner of 4 awards.

70% cocoa chocolate with orange zest (Ingredients: cocoa, organic sugar, orange zest) Creamy, light acidity, notes and orange citrus flavor.



Dark Milk Chocolate 52% cocoa (Ingredients: organic sugar cocoa, milk powder, cocoa butter) Creamy, light notes of caramel, dulce de leche, chocolate truffle.

White Chocolate with Passion Fruit (Ingredients: cocoa butter, milk powder, organic sugar) Milky, light acidity, creamy texture and notes of passion fruit.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Display contains 12 bars.
Modern, attractive, and sturdy.
Product shelf life of 12 months



MAJUCAU
City: São Paulo
State: São Paulo
Brazil

