



COCOA AND CHOCOLATES

COMPANY



Cacau Raiz is a family-run business run by a group of women. The headquarters are located in the countryside, among the cacao trees and the soil, which has been completely recovered in an agro-ecological way by recycling local waste.



We are proud to have our headquarters in Ouro Preto do Oeste in the state of Rondônia and we always work towards sustainability.



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PRODUCTS

NCM 1806.31.20



Our chocolates and rapaduras come from sustainably managed cocoa plantations in Rondônia, in the Amazon region. We take care of everything from the soil to the harvest. The seeds are fermented and dried and finally arrive at the factory, where they produce delicious cocoa nibs and chocolates. The products are gluten and lactose free. And all the packaging is biodegradable.

COCOA RAPADURA

Rapadura is a sweet made from sugar cane and cocoa nibs. It is considered a highly nutritious food and has several health benefits, as cocoa is rich in flavonoids and catechins, which can improve mood and blood flow, as well as being antioxidant and anti-inflammatory.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Production capacity for cocoa rapadura is 300 kg per month.



CACAU RAÍZ
City: Ouro Preto do Oeste
State: Rondônia
Brazil

