

*Nonna Pasqua*



**BARU  
NUT**

## COMPANY



A pioneer in the use of the baru nut in gastronomy, Nonna Pasqua is a company that has been dedicated, since 1999, to creating gourmet products of great interest to its consumers.



Roasted Baru nuts, liqueurs, pesto sauces, pâtés, gourmet sauces, candies, etc., Nonna Pasqua products are produced with criteria and techniques of Mediterranean cuisine, with the use of technologies that preserve most of the nutritional values and without the use of preservatives.



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## PRODUCTS

**NCM 2008.99.00**



Originating from the Brazilian Cerrado (second largest ecosystem in the world after the Amazon), the baru nut stands out among other nuts for being very rich in nutrients (high quality protein etc.), mineral salts (like potassium, magnesium etc.) in high concentration, considered an aphrodisiac even by the indigenous people.

It is also important for the social issues where hundreds of extractive families (90% of the commercialized almonds are harvested by producers directly from the forests) from the cerrado regions are having new financial resources thanks to the baru harvest.

There is also the ecological concern as the baru tree is being protected from deforestation, thus increasing the interest in not deforesting the regions in question.

An organic product from the forests of the Brazilian cerrado, a characteristic flavor, but very palatable, crunchy and a flavor that comes close to chocolate and coffee (depending on the roasting point) natural food with great nutrients availability.



## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



OUR CAPACITY IS 1 TON PER DAY OF ROASTED AND LIGHTLY SALTED BARU NUTS.



**NONNA PASQUA**  
City: Goiânia  
State: Goiás  
Brazil

### CERTIFICATIONS

