



**HONEY, PROPOLIS
AND DERIVATIVES**

COMPANY



Favos de Açaí was born in the Amazon with the aim of enhancing monofloral açaí honey, a rare and exclusive nectar obtained sustainably from the pollination of açaí flowers. This honey concentrates the essence of the forest, combining a unique flavor, bioactive properties and strong cultural symbolism.



More than just food, it represents innovation, bee conservation and the strengthening of the Amazon bioeconomy. Our commitment is to present the world with an authentic, sophisticated and sustainable product that reflects the richness of the Amazon in every drop.



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PRODUCTS

NCM 0409.00.00



Favos de Açaí is a rare gem from the Amazon: an exclusive monofloral honey obtained from the pollination of the flowers of the açaí tree. Its remarkable flavor, enriched by delicate fruity notes, combined with its bioactive properties, make it a product with high added value and extremely rare availability.

More than a food, it is a true symbol of the Amazon bioeconomy. Its production combines tradition and innovation: it is managed responsibly and sustainably, respecting the balance of the forest and promoting the preservation of native bees. The entire process is supported by standardization technology and rigorous traceability, ensuring purity, premium quality and unique sensory identity.

Favos de Açaí also stands out for its scientific backing. It is the first monofloral açaí honey identified and studied in depth by institutions of excellence such as UFPA and Embrapa, which have proven its uniqueness and authenticity, elevating it to a level of prominence in the national and international market.

Favos de Açaí is the first monofloral açaí honey recognized and researched by UFPA and Embrapa, guaranteeing authenticity and exclusivity. Produced sustainably in the Amazon, it comes from the pollination of the açaí tree, with responsible management, complete traceability and respect for the environment. Its intense flavor, with fruity notes and bioactive properties, gives it a unique sensory identity and high nutritional value, positioning it as a premium superfood and a symbol of innovation, sustainability and Amazonian flavor.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The production of Favos de Açaí is extremely limited, reaching only 200 kg per year.

The low scale of açaí honey is due to the rarity of the flowers and the careful management of the bees, which makes each batch unique. This natural scarcity makes it a premium, rare and sophisticated product, a symbol of the Amazon bioeconomy.



AMABEE
City: Breu Branco
State: Pará
Brazil

Realization:



Promoted by:

