

· CHOCOLATE ·

·DO GRÃO À BARRA·



## **COMPANY**



C'alma is a bean-to-bar chocolate factory in Goiânia that transforms fine, sustainably grown cocoa into high-quality artisan chocolates. We only produce with natural ingredients, respecting the nuances of cocoa and creating unique flavors. Our work has already been recognized with awards in Brazil and abroad, including gold in the Brazil Chocolate Award from Cocoa to Bar 2025.



C'alma operates in the premium chocolate market, a growing segment in Brazil and abroad. Our small-scale artisan production guarantees superior quality and differentiation, while recognition in national and international awards reinforces our positioning.





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## **PRODUCTS**

NCM 1806.32.10



With a solid base in Goiânia and the capacity to expand production strategically, we are ready to serve new markets, strengthen partnerships and expand the brand's presence, while maintaining our commitment to sustainability and gastronomic innovation.

At C'alma, we create chocolates that reflect the essence of Brazilian cocoa. Our values are non-negotiable: we only use sustainably sourced cocoa, bought directly from producers, and minimalist recipes that exalt the natural flavor of the ingredients.

Our portfolio reflects the cultural and gastronomic diversity of Goiás and Brazil. Among the highlights:

56% bar with caramelized baru nuts: a unique combination of creaminess and crunchiness.

Pastelinho de Goiás bar: dulce de leche chocolate with cinnamon and pieces of the traditional Goiás sweet recipe.

Coconut and Coffee Bar: internationally awarded, it balances the tropical flavor of coconut with the intensity of coffee.

70% bar with cagaita: combines the intensity of cocoa with the vibrant acidity of the Cerrado fruit.

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



**Production capacity** of 800kg/month















