



COMPANY



Café Caramello, a world pioneer with its coffee cream, was founded in Brazil 13 years ago. Created by Cristina Pascoli from an unexpected recipe, the innovative product uses a blend of Conilon and Arabica coffees, creating a new category in the market.



The company expanded globally using a franchise model, totaling nearly 200 operations and factories in Brazil, the USA, and Europe. Their growth strategy focuses on the HoReCa market (hotels, restaurants and cafes), tourism and franchises worldwide. Now, the brand is beginning its expansion into the Middle East, with local manufacturing in Dubai.



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PRODUCTS

NCM 2101.12.00



Caramel Coffee Cream

Caramel Coffee Cream is an excellent handcrafted product, recognized for its multifunctionality and versatility. Developed to satisfy a wide variety of tastes, it can be consumed in several ways: with hot milk, it transforms into a creamy cappuccino; iced, it resembles a refreshing frappuccino; with hot water, it reveals a richer and more intense black coffee; pure, it can be enjoyed with a spoon. Besides being a beverage, the cream serves as a base for desserts and pairs perfectly with bread, cereals, cheeses, yogurts, fruits, and ice cream. The Café Caramello product line is extensive, encompassing traditional, flavored, black, decaffeinated, zero-sweetness, espresso, and zero-sugar versions.

We are pioneers in creating the world's first coffee cream, inaugurating an exclusive market and consolidating our position as an original and authentic benchmark. Our product stands out for its versatility, capable of transitioning between beverage and culinary ingredient, and for its constant innovation, with specialized lines that cater to consumer profiles that the competition does not yet include.

The exclusive recipe for Caramel Coffee Cream is protected by trade secrets and trademark, guaranteeing a unique flavor and texture, establishing a barrier to entry and protecting the product's authenticity against imitations. Every detail of Caramel Coffee Cream reflects artisanal quality, continuous innovation, and a commitment to a unique and memorable experience for consumers.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The main plant has a monthly production capacity of 2,700 boxes, totaling 64,800 jars, in addition to 16,500 packages of pasta and 15,000 pasteurized bottles. Regional and international factories, in turn, operate with their own capacity, sized according to the demand and specificities of each region.



CAFÉ CARAMELLO

City: Vitória
State: Espírito Santo
Brazil

CERTIFICATIONS



Realization:



Promoted by:

