

<u>CASA</u> RONCADOR

COMPANY

PRODUCTS

NCM 0409.00.00

NCM 1702.19.00



The regeneration of pastures in the Brazilian Cerrado gave rise to a truly unique honey and inspired the founding of Casa Roncador in 2015, a company with a Farm-to-Table soul.



Casa Roncador currently has 4 Collections: which combine tradition, sophistication and innovation. The Acácia Orgânico Collection brings a clear and smooth honey, produced in the Serra do Roncador with organic certification.

The Flavors of Brazil Collection celebrates the richness of Brazil's biomes with honeys from Cipó-Uva, Laranjeira, Pantanal, Cerrado, Capixingui and Eucalipto.

For unique experiences, the À Mesa Collection presents innovative gourmet creations such as Mel Cremoso and Choconut, a delicious honey paste with cocoa and nuts. Focused on health and well-being, the Cuida Collection brings together functional products such as ImunoVital, which combines honey, pollen, propolis and royal jelly, and Green Propolis 21%.

Always guided by the pillars: Terroir Honey, Exclusive Creations and Natural Well-being, with modern packaging and refined design, Casa Roncador brings you the essence of the union between nature, quality and innovation.



A family-run business, it has grown with the aim of enhancing Brazilian beekeeping and offering quality honeys with traceable origins.

Responsible for the only production of organic acacia honey in Brazil, it also curates honeys from different blooms and biomes in the country in partnership with local beekeepers.





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DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Terroir honey Exclusive creations Natural well-being Monthly production of 60 tons.





CASA RONCADOR

City: São Paulo State: São Paulo

Brazil













