



**ARTISANAL
RAPADURA**

COMPANY



Tacho Bonito is a family business located in the Santa Lúcia Settlement, near the town of Bonito. Léia and her family used to produce rapadura (sugarcane flour/panela) entirely by hand. The company was formalized in February 2023.



Producing all flavors of rapadura and cane molasses by hand. Using some of the fruits of the cerrado such as jaracatiá, bocaiúva nuts and cumbaru, better known as baru. We also have the traditional ones.



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 @tachobonitoms

PRODUCTS

NCM 1703.90.00



The products maintain the Pantanal tradition, with flavors from various fruits of the Cerrado, such as Jaracatiá. The company currently makes six flavors of rapadura: papaya, jaracatiá, peanut with milk, milk with coconut, pumpkin with milk and traditional.

All production is done by hand.

- Rapadura with bocaiúva nuts**
- Rapadura with jaracatiá**
- Rapadura with pumpkin and milk**
- Rapadura with papaya**
- Rapadura with milk**
- Rapadura with coconut milk**
- Rapadura with peanuts and milk**
- Rapadura with baru**
- Cane molasses**



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Today, we have a production capacity of 2,000 units per month, producing all year round.



**TACHO BONITO
RAPADURA CASEIRA**
 City: Bonito
 State: Mato Grosso do Sul
 Brazil

