


ACAI SORBET
NCM 2106.90.90
NCM 0811.90.00

COMPANY



BonaFruit was designed to meet the needs of people looking for the experience of tasting acai in a natural and healthy way. In 2005, we started our agribusiness activities, focused on sustainable reforestation, but it was in 2010 that we fell in love with the flavor and benefits that acai offers. Since then, we've decided to focus on planting, harvesting and processing the fruit, in order to bring "the true taste of acai" to the market.



We seek to expand our production of excellence with a premium product, and provide quality and a unique experience.



+55 (91) 9 8312.1400
 contato@bonafruit.com.br
www.bonafruit.com.br
 @bonafruitaçaí

PRODUCTS



Acai sorbet comes ready to eat and is made with high levels of fruit, making the most of its fibers, resulting in a creamy acai that can be eaten pure or mixed into various recipes.

Bona fruit values product quality, the true taste of acai, as well as good management practices, from harvesting to processing, always focused on valuing people and the sustainability of the product.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Our production capacity is 30 tons a day during the Pará harvest, which runs from August to December. At other times we work in other states such as Amazonas and Acre. We also keep a stock to meet current contracts.



BONA FRUIT
 City: Inhangapi
 State: Pará
 Brazil

CERTIFICATIONS

