

**Ascurra  
Chocolate**

**COCOA AND  
CHOCOLATES**

## COMPANY



Ascurra Chocolate has been operating since 2020 in the field of manufacturing and marketing chocolates and other cocoa derivatives and in the production and marketing of fine cocoa beans. We are a company directly linked to family farming and we always value the quality of our raw materials, seeking to maintain their characteristics as much as possible.



We are proud to have our headquarters in the Pará Amazon and we always work towards sustainability.



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## PRODUCTS



Our chocolate is called Tree to Bar, which means we have our own cocoa plantations and produce our own chocolate, logically with our own cocoa.

We have chocolates to suit all tastes, from the sweetest to the line with sweeteners and even the most intense flavor of pure cocoa. We also have chocolates with inclusions, such as coffee. In addition to chocolates, we also have other products derived from cocoa, such as Nibs of Fine Cocoa and the famous Cacauada, which is a sweet similar to coconut, but instead of coconut there are Nibs of cocoa.

In addition to chocolates and other derivatives, we also produce fine cocoa beans in natura.

Our products are made practically by hand, thus maintaining the characteristics of the raw materials as much as possible. We don't use any preservatives or any other type of chemical, which makes our product healthier. We have the following motto: LESS is MORE! LESS ingredients means MORE health! Our main raw material (cocoa) comes from family farming, which directly benefits more than 40 families.

**Chocolate**

**NCM 1806.31.10**

**Cocoa Beans**

**NCM 1801.00.00**

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



Chocolate production capacity: 1,000  
Kg/month

Production capacity of fine cocoa beans:  
100 to 150 tons/year.



BRAZIL

Pará

#### ASCURRA CHOCOLATE

City: Medicilândia  
State: Pará  
Brazil

#### CERTIFICATIONS

