



COMPANY



Luzz Cacau is a Brazilian chocolate company that produces chocolate using the tree-to-bar model, controlling the entire process from cocoa cultivation to chocolate making.

The company originated from the cocoa production of the founder's family in southern Bahia, and today transforms these beans into internationally award-winning chocolates.



With a focus on quality, sustainability, and traceability, Luzz Cacau has already won important awards at the International Chocolate Awards and exports its products to several countries, bringing the flavor and identity of Brazilian cocoa to the world.



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PRODUCTS



Single-origin chocolate produced using the tree-to-bar model, with complete control over the entire production chain, from cocoa cultivation to the final chocolate manufacturing. We use fine cocoa grown in the cabruca system in southern Bahia, a model that preserves the biodiversity of the Atlantic Forest and strengthens family farming in the region. Our chocolates are made with natural ingredients, without the addition of preservatives or artificial flavorings, guaranteeing the purity, quality, and authenticity of the product.

Luzz Cacau has already been recognized in international awards, such as the International Chocolate Awards, and exports its products to several countries, bringing high-quality Brazilian chocolates to the global market, with traceability, sustainability, and a strong identity of origin.

Product differentiation elements:

Production is based on a tree-to-bar model, with complete control over all stages, from cocoa cultivation to chocolate production. The use of cocoa originating from southern Bahia, cultivated in the cabruca system, which values biodiversity and family farming. Internationally awarded chocolates at the International Chocolate Awards, recognized for the quality, flavor, and excellence of Brazilian cocoa.

Fine cocoa

NCM 1801.00.00

Dark chocolate
NCM 1806.32.10

White Chocolate
NCM 1704.90.10

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Average production of approximately 4.5 tons per month, maintaining quality standards and consistency in the production process.



LUZZ CACAU
 City: São Paulo
 State: São Paulo
 Brazil

Realization:



Promoted by: