



# clemens

CHOCOLATE DE ORIGEM

## WHO ARE WE?

The company began operations in January 2020 with a focus on quality and sustainability. It produces chocolate bars and dried fruit lozenges and chocolate-covered almonds, all with Brazilian organic certification and some products with USDA certification.



PARTICIPANT IN THE

*Agro BR*  
BRAZIL IS FOOD

Promoção:  
CNA apexBrasil



# OUR PRODUCT

To talk about chocolate from bean to bar is to recognize that the bar contains the cloud, the rain, the ray of sunshine, the forest, the cocoa tree, the machete in the farmer's hand that opens the ripe fruit to separate the bean and so on until the last gesture of the hand that packs and delivers the bar. No chocolate is isolated in the world, it contains many worlds within itself. Thus, Clemens is opening up perception, in this case to the aromas that are the intertwined expression of each of the beings involved in this simple union of two ingredients - cocoa and sugar.

# OUR PRODUCT LINE

NCM 1806.32.10

NCM 1806.90.00



**We are Clemens, we practice the love of life.**

Chocolate made with almonds that have been selected and treated in fermentation and drying processes using appropriate protocols and organic certification.

Our chocolates are produced in small batches that are carefully roasted, refined and tempered to keep the best of the original aroma that the terroir can offer.

A range of 80g chocolate bars with a high cocoa content. Bars with 100% cocoa; 85% cocoa; 75% cocoa with coconut sugar; 72% cocoa with zero sugar(xylitol); 70% with and without nibs; 70% with cupuaçu (fruit from the Brazilian Amazon); 60% with baru nuts (almonds typical of the Brazilian cerrado); 55% cocoa milk with nibs.

Tablets in 80g packs of Brazil nuts, hazelnuts, apricots, dates, baru nuts, almonds(prunus dulcis) and cocoa beans(theobroma cacao).

Organic certification on some products (over 95% organic and with organic ingredients on others (over 75% organic)

Organic Brazil.

# PRODUCTION CAPACITY

Production capacity scalable according to demand. We currently have the structure to produce up to **600 kg/month**.



## CERTIFICATIONS:



PARTICIPANT IN THE



Promoção:





# WHERE WE ARE



The company CLEMENS  
CHOCOART is located in  
the city of Brasília in the  
Federal District in Brazil.



**clemens**  
CHOCOLATE DE ORIGEM

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