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NCM 1704.90.10

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COMPANY



NAYAH Sabores da Amazônia's mission is to produce and market food products with high added value and quality from Amazonian raw materials, with a focus on cocoa, chocolate and similar products, contributing to the sustainable development of the region.



The company originated from an academic project to value Amazonian biodiversity, local communities and professionals, culture and traditional knowledge, submitted to the international sustainable entrepreneurship competition promoted by UNESCO.

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PRODUCTS



The choice of the name NAYAH was inspired by the legend of the Victoria Regia, a symbol of the biodiversity and cultural richness of the Amazon. The brand's logo refers to the transformation of cocoa and cupuaçu fruits into chocolates, to nature and to the indigenous plume of NAYAH, an Indian woman who, according to Amazonian legend, fell in love with the reflection of the moon in the waters of the river and was transformed into the water lily by the moon god, Yaci.

Led by Food Engineer Luciana Ferreira Centeno, Ph.D. (Cornell University, 2013), NAYAH Sabores da Amazônia operates under strict quality, reliability and socio-environmental responsibility requirements to bring the delights of Amazonian nature to you.

Fine Origin Chocolates and Cupuaçu Tablets produced in the State of Pará, processed with Cocoa and Cupuaçu from Para production and other Amazonian biodiversity matrices in units of 5g, 50g and 80g.

Some flavors:

- Intense Fine Chocolate 70% Cocoa
- Intense Fine Chocolate 70% Cocoa with Crystallized Cupuaçu
- Intense Fine Chocolate 70% Cocoa with Crystallized Bacuri
- Intense Fine Chocolate 70% Cocoa with Brazil Nut Crunch
- Intense Fine Chocolate 68% Cocoa with Jambu (Acmella oleracea)
- Intense Fine Milk Chocolate 55% Cocoa
- Intense Fine Milk Chocolate with Nibs 60% Cocoa
- Fine Chocolate with Açaí 30% Cocoa
- Fine Chocolate with Açaí and Tapioca 30% Cocoa
- Fine White Chocolate with Cumarú 30% Cocoa
- Fine White Chocolate with Cumarú and 30% Cocoa Nibs
- Fine White Chocolate with Puxuri 30% Cocoa



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The company currently produces up to 2 tons of chocolates a year from cocoa and cupuaçu from the state of Pará, with the prospect of expanding to 10 tons in the next 2 years.



NAYAH CHOCOLATES
City: Belém
State: Pará
Brazil

CERTIFICATIONS

