



FRUIT JUICES AND PREPARATIONS

COMPANY



De Colher em Colher: The Flavor of Brazilian Biodiversity. Discover the hidden flavors in the heart of Brazil. Far beyond the Amazon, the heart of Brazil holds two of the richest ecosystems on the planet: the Pantanal and the Cerrado. We produce jams that capture the essence of these biomes located in the heart of Brazil.



De Colher em Colher is a brand that brings to the global market artisanal jams and condiments made with rare native fruits, harvested sustainably, offering a sensory experience you won't find anywhere else in the world. Founded by sisters Eliana and Leila, our brand is a tribute to traditional Brazilian "savoir-faire". In a world of industrialized products, we choose the path of purity.



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PRODUCTS

NCM 2007.99.10



Our product line includes artisanal jams, chutneys, and condiments made with select ingredients and unique combinations, providing sophisticated and authentic gastronomic experiences. Among the highlights are the jams of pineapple with chili pepper, onion with bacon, strawberry with Sicilian lemon, pineapple with ginger, tamarind, wild custard apple, guavira and blackberry, as well as the baru chutney, all produced in an artisanal way and valuing Brazilian flavors.

The collections were developed for chefs, gastronomy enthusiasts, and consumers seeking distinctive products with a regional identity. The Wild Collection (Cerrado & Pantanal) line highlights native ingredients such as Guavira, Pequi, Bocaiuva, Mangaba, Jatobá, and Araticum, translating the richness of Brazilian socio-biodiversity into unique and striking flavors.

The Gourmet Fusion line features contemporary combinations, such as pineapple with smoked pepper, onion with bacon, black garlic, and strawberry with Sicilian lemon, ideal for pairing with cheeses, meats, and gourmet cuisine. Complementing the portfolio, the Experience Kit brings together 40g miniatures that provide a sophisticated tasting of the biodiversity of the Cerrado and Pantanal regions.

All products follow the clean label concept, with artisanal production, natural ingredients, and a commitment to authenticity, sustainability, and gastronomic excellence.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Over 1 million kilograms of carefully selected fruits, grown responsibly and with traceability, transformed into high-quality products that preserve the purity of the raw material, value family farming, and respect each stage of the process, from the field to the packaging.



DE COLHER EM COLHER
City: Campo Grande
State: Mato Grosso do Sul
Brazil

CERTIFICATIONS



Realization:



Promoted by: