



COCOA AND CHOCOLATES

COMPANY



Angí is a brand of organic, biodynamic and vegan chocolates produced from cocoa to bar with native fruits harvested by Pantanal communities. Angí (name inspired by the Angico tree) is a tribute to the local fauna and flora and our greatest wealth, our people and our biodiversity in the Pantanal biome. A circular and responsible company, Angí produces foods that value the local sociobiodiversity and uses only biodegradable and compostable packaging in its chocolates. The identity of the brand is the good, clean and fair food that takes the riches of the Pantanal to be known through a good chocolate.



+55 (67) 9 9886.9484
 contato@angichocolates.com
www.angichocolates.com
 @angichocolates

PRODUCTS

NCM 1806.31.10



Organic, vegan and allergen-free products. Native ingredients from the Pantanal biome

Organic Chocolate / Bean-to-Bar / Vegan
 Produced from cocoa to bar with the inclusion of native fruits harvested by Pantanal communities
 Chocolate 50% cocoa with Baru chestnuts - bars of 80g, 30g, 7g
 Chocolate 50% cocoa with guavira - bars of 80g, 30g, 7g
 Chocolate 50% cocoa - bars of 80g, 30g, 7g
 Chácolate – chocolate tea - 100g
 Cocoa powder - 100g
 Cocoa Nibs - 100g
 Chocolate bar 50% cocoa - 500g
 Chocolate bar 50% cocoa - 1kg
 Chocolate bar 70% cocoa - 500g
 Chocolate bar 70% cocoa - 1kg
 Chocolate bar 100% cocoa - 500g
 Chocolate bar 100% cocoa - 1kg



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Production capacity of chocolates:
500kg/month.



ANGÍ CHOCOLATES
 City: Campo Grande
 State: Mato Grosso do Sul
 Brazil

