



# COCOA AND CHOCOLATES

## COMPANY



Chocolates Cassiporé is a family business based in the municipality of Oiapoque, in the state of Amapá on the border with French Guiana, in the middle of the Amazon biome. Our aim is to produce quality chocolates for a public that seeks quality of life through healthy eating.



We focus our work on the pillars of the bioeconomy, valuing the labor and knowledge of traditional communities, turning the local economy around, always with respect for socio-environmental biodiversity.



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## PRODUCTS



Cassiporé Chocolate is made with wild cacao from the floodplain forest in the municipality of Oiapoque in the Brazilian state of Amapá. The centenary cacao trees are found on the banks of the Cassiporé River and live in association with other native trees such as Andiroba, Açai and Ingá, Buriti, Pracaxi and Taperebá, in a perfect natural cabruca system.

The fruit is harvested by hand by traditional riverside dwellers during the only annual harvest, a period when the tree trunks remain totally submerged - typical of the Amazon winter. Cassiporé Chocolate is unique. A seduction to the senses. It adds to its distinctive flavor the spirit of the forest... full of centuries-old stories. A perfect translation of the grandeur and richness of the Amazon.

Fine chocolate tablets: 50% with nibs, 60% with cumarú, 70% cocoa and 81% cocoa.  
 100% cocoa mass.  
 Brigadeiro Alfajor, dulce de leche Alfajor  
 Cocoa nibs.  
 Cupuaçu, passion fruit, peanut, chocolate with pepper, açai, dulce de leche, Brazil nuts, brigadeiro and coconut truffles.

**NCM 1806.31.10**

**NCM 1831.00.00**

**NCM 1801.00.00**

**NCM 1806.31.20**

## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Cassiporé cacao flourishes in the Cassiporé floodplain forest, and the technical feasibility study shows that the current production capacity is 42 tons per year, the only harvest being extractive, in the middle of the Amazon winter. One of the peculiar characteristics is that due to the high rainfall in the region, the river can't cope with the large volume of water that comes out of its bed and invades the forest where the cacao trees are located. The trunks of the cacao trees are completely submerged and harvesting has to be done using small canoes that circulate among the trees, creating a picturesque environment.



**CHOCOLATES CASSIPORÉ**  
 City: Oiapoque  
 State: Amapá  
 Brazil