

**Suco-
pira**
Sucos Naturais



**FERMENTED
BEVERAGES**

COMPANY



Since 2013, we have offered natural products, free of dyes and preservatives, made with fruits from family farming. We are a Brazilian company, based in Brasília, committed to delivering quality, authenticity, and healthiness through foods that value natural ingredients and local production.



Today, we transform our portfolio into a strategic profitability tool for our partners, contributing to an increase in average ticket value, reduction of operational complexity, and strengthening of brand positioning. Our goal is to democratize access to superfoods, offering innovative, healthy, and competitively priced products for the market.



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PRODUCTS



Our portfolio consists of juices and fruit drinks with pulp, offering intense flavor, vibrant color, and differentiated texture. We also develop exclusive kombuchas, standing out for their high fruit content and striking visual presentation, as well as fruit syrups produced simply and authentically — just fruits and sugar, reviving traditional recipes that are increasingly rare in the market.

All products are free of artificial dyes and preservatives. We prioritize ingredients from family farming, valuing local producers and ensuring high-quality raw materials. This combination results in products with naturally intense flavor, attractive color, and a genuinely Brazilian identity.

Our products are classified under the following NCM codes:

2009.61.00 – Juices with a Brix value not exceeding 30
20096100 – Juice 300 ml
2106.90.10 – Other preparations for the preparation of beverages
21069010 – Concentrate
2206.00.90 – Other fermented beverages and mixtures of fermented beverages
22060090 – Kombucha

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Currently, we are present in over 300 points of sale and produce approximately 30,000 liters of juice per month, with installed capacity to increase this volume by up to five times. We also have the possibility of partial or full outsourcing of the production of certain items, ensuring operational flexibility and scalability.



SUCOPIRA
Cidty: Brasília
State: Distrito Federal
Brazil

CERTIFICATIONS



Realization:

agrobr
O sabor de ir mais longe

Promoted by:

apexBrasil

MINISTÉRIO DO
DESENVOLVIMENTO,
INDÚSTRIA, COMÉRCIO
E SERVIÇOS

GOVERNO DO
BRAZIL
DO LADO DO POVO BRASILEIRO

CNA

SEBRAE