

COMPANY



Since 2018, Paladar Amazônico has been a FoodTech with a socio-environmental impact in the Amazon. Specializing in regional flavours, it seeks to highlight local biodiversity, culture and traditions.



We offer high quality products and exotic flavors, setting us apart in the market. Committed to the environment, we promote regional development and the creative economy, especially among the communities and riverside suppliers.



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PRODUCTS



Our jellies, with the authentic flavor and creaminess of Amazonian fruits, are made with 75% fruit pulp and natural preservatives, containing 25% demerara sugar. The exception is diet pitaya jam with cupuaçu, sweetened with xylitol. Gluten-free, 0% lactose, with no artificial colors or flavors, they are ideal for celiacs, vegans and refined palates. Perfect to accompany coffee, snacks or coffee breaks, they are also excellent for creating drinks.

Our sauces, with exotic and typical Amazonian combinations, enrich a variety of gastronomic dishes. Free of gluten, lactose, artificial colors and flavors, they are ideal for celiacs, vegans and refined palates. Versatile, they provide an explosion of flavors in different foods.

JELLIES PREMIUM LINE AND FOODSERVICE LINE

NCM 2007.99.10

SAUCES PREMIUM LINE AND FOODSERVICE LINE

NCM 2103.90.21



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Paladar Amazônico has an installed capacity to manufacture 15,000 units of products per month, with bilingual labels (Portuguese-English) that can be adapted to other languages.



PALADAR AMAZÔNICO
 City: Ananindeua
 State: Pará
 Brazil

