



RAIZÊRA
PRODUTOS DA FLORESTA

www.raizera.com.br

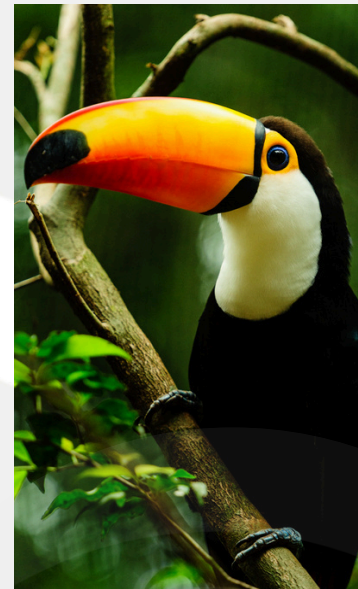
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Welcome to RAIZÊRA

RAIZÊRA is a Brazilian company formed by Indigenous communities, harvesters, and extractive workers, specializing in the production and marketing of Amazonian and Brazilian products. Our mission is based on sustainability, fair trade, and supporting the entire production chain; after all, we are the fourth generation of farmers born in the heart of the rainforest with the mission of bringing genuine, high-quality products to your business.



BRAZIL

We are proud to offer high-quality raw materials and byproducts that not only meet but exceed global standards. Our expertise spans every continent, with locations in Amazonas (AM) and Minas Gerais (MG), positioning us as an innovative and competitive force, ready for the global market.

Choose RAIZÊRA for a partnership that values integrity, quality, and a sustainable future. Let's grow together!

Forest resources

REVIEW:
Sustainable excellence
from the Amazon for
you.

1. Good practices
2. Positive social impact

AMAZON



More information:
www.raizera.com.br



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COFFEE LINES:

BRAZILIAN PASSION AND INTENSITY



Discover the RAIZÊRA cafes

At RAIZÊRA, you'll find **100% Arabica green coffee beans for export, as well as complete solutions for creating your own private label**, serving both the Brazilian and international markets. Our product line includes traditional, gourmet, and specialty coffees, available as whole beans or roasted and ground, connecting origin, quality, and purpose in every delivery. Discover it!

In the mountainous regions of Brazil, there is a tourist circuit to Pico da Bandeira, the country's highest peak, offering unique experiences for coffee lovers. The region is home to more than 3,000 varieties of coffee.

Specifications for specialty coffees:

Exclusive terroir, ideal microclimate, selective hand harvesting and, above all, lots of care and love!

This is the environment in which the best coffees in Brazil are born.

Sensory notes: fruity, chocolatey and floral.

Score: 85+.

Certification: Q Grader.

Classification: Special, strictly Mole.

Elevation: 1200 m.

Fermentation: Elevated patio, drying chamber or natural.

Average annual temperature: 18.8 °C.

Microgeography: Mountainous region.

Biome: Atlantic Forest.

Native vegetation cover: More than 50%.

Conservation sources: 10.

Grain variety: Arabica.



Maria

Minas Gerais - MG

Adopt a producer at RAIZÊRA

At RAIZÊRA, we take immense pride in supporting dedicated family producers who offer exceptional quality care. Each coffee bean is a true reflection of nature's balance, combined with cultivation practices that integrate native bees, native plants, and local fruits. All of this is grown sustainably.

Our commitment to excellence ensures that every batch represents the best of every bean, combined with the dedication of our local producers. Experience extraordinary Brazilian coffee.

Learn more about our producers by exploring the photos and videos available at www.raizera.com.br

Minimum order: 1.200kg





COFFEE LINES:

ROBUSTA FROM THE BRAZILIAN AMAZON

At RAIZÊRA, you'll find **100% Robusta coffees**, available as green beans for export and in complete brand solutions, ideal for brands seeking performance, identity, and consistency. Our Robusta line includes traditional, gourmet, and specialty coffees, available as whole beans or roasted and ground, for brands looking to differentiate their blends or private labels with a quality Robusta coffee for those who prioritize performance, Amazonian origin, and alignment with their business strategy.

Grown in the Amazon region, the coffee is part of an agroforestry system with our farms and more than 2,000 small properties of friends and family, promoting development and culture.

Robusta coffee specifications

Amazonian terroir, ideal climate for this grain, selective and careful harvesting and, above all, dedication and passion!

Single Origin Amazônia: a Robusta that changes the perception of the world.

Sensory notes: chocolate, caramel, nuts, and delicate herbal hints.

Score: 80 or higher.

Certification: R – Grader.

Classification: Traditional, Gourmet and Specialty.

Post-harvest: Natural drying.

Altitude: 600 to 900M

Fermentation: Natural

Average annual temperature: 26 °C+

Microgeography: Plains region.

Biome: Amazon Rainforest.

Native vegetation cover: Over 70%

Preserved springs: 7

Grain variety: Robusta



Meet our Robusta coffee producers.

At RAIZÊRA, we are immensely proud to collaborate with dedicated family farmers who provide exceptional care and quality to every grain grown in agroforestry systems.

Experience the extraordinary flavor of Amazonian coffee, carefully selected to please even the most discerning palates. By choosing RAIZÊRA coffee, you're not just buying a high-quality product, but also supporting sustainable practices and local communities.

Learn more about our producers by exploring the photos and videos available at www.raizera.com.br



John

Porto Velho - RO

Minimum order: 1.200kg





COCOA LINES:

DRIED COCOA BEANS FROM THE AMAZON

Discover the pure essence of dried **Amazonian Wild Cacao**. Naturally grown in the rainforest and sustainably harvested, our beans retain their aromatic intensity, sensory richness, and superior quality. Ideal for those seeking an authentic ingredient.

Feel the power of the forest, the ancestral heritage of cacao, and the vibrant beauty of the Amazon in every creation with RAIZÊRA.

Our wild cocoa beans come from the Amazon, from areas with dense vegetation, preserving biodiversity and ensuring the sustainability of the ecosystem.

SPECIFICATIONS FOR DRIED COCOA:

RAIZÊRA Wild Cacao beans are harvested by Indigenous peoples, river communities, and traditional harvesters in the Amazon, within living and preserved forest ecosystems. The harvest is meticulous and done by hand, respecting the fruit's growth cycles and the natural cycles of the forest, thus guaranteeing authenticity, integrity, and complete traceability.

Post-harvest: Natural sun drying Altitude: 200 – 800 m

Fermentation: Natural

Average annual temperature: 26 °C to 30 °C

Microgeography: Amazon Rainforest

Native vegetation cover: >90%

Preserved springs: 20+

Variety: Wild cacao from the Amazon rainforest



Emanuel

Manaus - AM

Adopt a Raizêra producer

At RAIZÊRA, we are proud to support the producers and harvesters of wild cacao in the Amazon. Our commitment is to preserve freshwater sources, ensuring the conservation of natural resources and the beauty of nature. Fair trade and organic! Discover it!

Our commitment to excellence ensures that every batch reflects the unparalleled skill and dedication of our local producers. Experience the extraordinary flavor of wild cacao cultivated in agroforestry systems.

Learn more about our producers by exploring the photos and videos available at www.raizera.com.br

Minimum order: 500kg



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DRIED NUTS:

BRAZIL NUTS



Traditional Brazil nuts, originating from the Amazon, are synonymous with unparalleled quality and flavor. Crunchy and nutritious, they are a natural source of energy, ideal for those moments when we need a boost. Try authentic Brazil nuts and discover the pleasure of savoring a product as genuine as its origin.

Experience the best of nature and the tropical beauty of this incredible region with RAIZÊRA!

Our Brazil nuts come from local producers committed to sustainable practices, ensuring that you support the preservation of the Amazon while enjoying a high-quality product.

NUT SPECIFICATIONS :

RAIZÊRA Brazil nuts come from the Amazon rainforest, sustainably harvested through extractive practices that respect the natural cycle of Brazil nut trees and promote fair income for local communities.

Product with traceability, high nutritional value and preserved Amazonian identity.

Sensory notes: buttery and crunchy.

Type: Extra large, large, medium, small, and broken

Post-harvest: Natural drying

Altitud: 200 - 800 m

Fermentation: Natural

Annual temperature: 25° to 35°

Microgeography: Amazon

Biome: Amazon rainforest Native vegetation cover: More than 87%

Preserved springs: 8

Species: *Bertholletia excelsa*

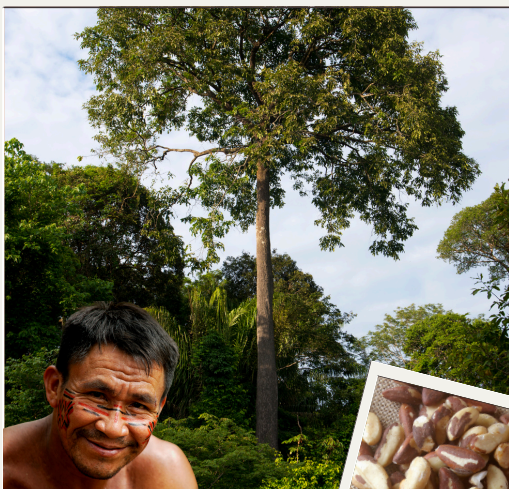


Adopt a producer

At RAIZÊRA, we value our partners in the Amazon, who harvest Brazil nuts sustainably and using fair trade practices. Our commitment to authenticity helps preserve water sources, conserve water resources, and maintain environmental balance, all to offer you the highest quality.

Each batch reflects the skill and dedication of our producers to guarantee the best.

Learn more about our producers by exploring the photos and videos available at www.raizera.com.br



Carlos



Belém - PA

Minimum order: 300kg



DRIED NUTS::

GUARANA FROM THE BRAZILIAN AMAZON

Enjoy authentic premium guarana, a fruit native to the Amazon with stimulating and invigorating properties. With its unique and refreshing flavor, wild guarana is known for its energizing and health benefits. Try this traditional Brazilian beverage and let yourself be enveloped by its revitalizing power and unmistakable taste.

Experience the best of nature and the tropical beauty of this incredible region with RAIZÊRA!

Our guarana comes from the native forests of the Amazon. Feel the energizing power of the Amazon: balance, concentration, and focus. It's considered a superfood. Try it!

AMAZON GUARANA SPECIFICATIONS:

RAIZÊRA guarana originates in the heart of the Amazon, cultivated by indigenous peoples, family farmers, and traditional communities who preserve ancestral knowledge combined with regenerative practices. Each seed contributes natural energy, territorial identity, and high functional value to the industry.

Type: 1 Post-harvest: Natural drying and roasting

Altitud: 200 – 800 m

Fermentation: Natural

Average annual temperature: 24° to 32°C

Microgeography: Amazon

Biome: Amazon Rainforest.

Vegetation cover: Over 92%

Preserved springs: 12

Species: Paullinia cupana



Adopt a Raizêra producer

At RAIZÊRA we walk side by side with our friends and guarana harvesters in the Amazon region, promoting fair trade and generating a positive social impact in local communities.

Our commitment to excellence gives each batch the unique skill and dedication of our harvesters. Experience the energizing flavor of organic guarana from the native forest.

Learn more about our producers by exploring the photos and videos available at www.raizera.com.br



FRANCISCO



ACRE - CA

Minimum order: 100kg



GOOD PRACTICES FOR SCALE AND ROOT-BASED PRODUCTION

Rigorous quality standards

Processed under strict hygiene and food safety standards, with CIF and MAPA certifications, guaranteeing compliance with the most demanding international regulations.

Flexible packaging options

Available in multiple formats: for food service, boxes and/or bags for industries and specialized distributors; personalized quote for your business.

Efficient International Logistics

Minimum purchase of 1 container, with optimized shipping to guarantee the integrity of the product throughout the journey to its final destination.

LOGISTICAL AND COMMERCIAL CONDITIONS

Ports of embarkation

Santos (SP) - the largest port in Latin America

Guarulhos Airport (SP) improves the efficiency of powdered products

Available Incoterms

FOB - flexibility in transport; CIF - security to destination; EX WORK - delivered to the warehouse; DDP - (door to door); CORREIOS - Brazilian agency

Delivery times

15-45 days depending on the final destination and the mode of transport chosen.

Request a quote [HERE!](#)

Order your samples now!

National and international market information:

The costs of customs certification and technical analysis are the responsibility of the client.

For the domestic market, ICMS is the responsibility of the buyer.

Information about the documentary:

- Certificate of origin;
- Plant protection;
- Invoice with Radar

General product specifications	
Product Name:	Special, Gourmet, Traditional
Packaging:	20 kilos, 25 kilos, 60 kilos
Packaging type:	Bags, professional green, jute, professional grain and/or box
Validity:	24 months from the date of manufacture.
Type of inner packaging:	Raffia, Plastic, Aluminized
Type of outer packaging:	jute, jute and/or box, pound support,
Package weight:	1 kg, 5 kg, 20 kg, 25 kg, 60 kg and much more
Type of repackaging:	Pallet, packaging
Repackaging weight:	20 kilos, 25 kilos, 60 kilos
Product Description:	dried/roasted green beans
Composition:	12%, 40%, 100%
Storage conditions	A dry and arid place, away from the sun and chemicals.
Preservation and storage	It should be stored on pallets in a dry, covered, and well-ventilated place, away from heat, humidity, sunlight, chemicals, and strong odors. It should not be in direct contact with floors or walls. Room temperature storage is recommended.

Did you like our portfolio and want to learn more? We're here to help! If you'd like to share new ideas, ask questions, or explore collaboration opportunities, please get in touch. We'd love to chat with you!
Contact us!

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