

# Amazônia Smart Food



# About us

Amazônia Smart Food is a foodtech that develops functional and nutritious plant-based foods, using local ingredients from the Amazon, such as **açaí** and **tucumã**.  
**açaí e tucumã.**

**Where we are:**



Supermarkets



Emporiums



Restaurants



Snack bars



Our **blockchain traceability network** guarantees the sustainability and quality of our products.



# Nossos Produtos



**Smart  
Burger**  
Açaí



**Smart  
Meatballs**



**Liofilized  
Tucumã**



**Liofilized  
Açaí**



**Textured  
tucuma protein**



**Smart  
Sausage**  
Açaí



**Smart  
Burger**  
Tucumã



All are made with **100% natural plant-based proteins**, without **gluten** or **GMOs**, and are **highly nutritious**, offering more **protein than meat-based products**.



*Our partnership with riverside communities and indigenous peoples ensures that we bring not only **health to those who consume,** but also **dignity to those who produce.***

# Nossas Raízes e Compromissos



Genuinely Amazonian  
company



Located in the Industrial  
District of Manaus



Biotechnology applied to  
food



Respect for the forest



Health with  
incomparable flavor







# Amazônia

## Smart Food



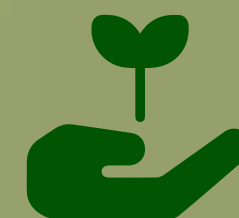
Suppliers in 3  
states:  
: **AM, PA e RO**



Partnership with  
**24 Amazonian  
communities**



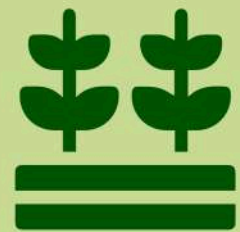
Potential  
Impact of  
**+1,500 Families**



Conservation  
potential of  
**+500,000ha**



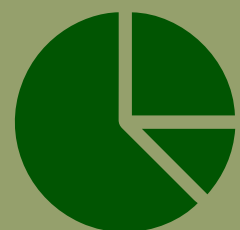
# Amazônia Smart Food



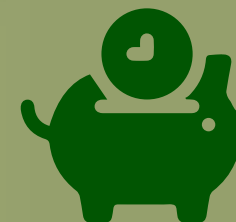
**SAF**  
Implementation  
Program



**Technical Support  
for Suppliers**



**Fair Trade**



**Financial  
Monitoring**



# **Why Amazonia Smart Food?**



# Outros alimentos veganos nem sempre são saudáveis

- ⚠ **Transgenic** protein bases
- ⚠ Excessive use of **artificial colors** and flavors **High sodium** content **High Glycemic Index**
- ⚠ Use of **artificial preservatives**
- ⚠ Presence of **gluten** and **artificial stabilizers**
- ⚠ Presence of **pesticides** and **monoculture** on large properties

		Amazônia Smart Food	Sadia	Seara	Fazenda Futuro	Incrível Buguer	Goshen
Cruelty Free		✓	✗	✗	✓	✓	✓
Plant Based		✓	✗	✗	✓	✓	✓
No Preservatives		✓	✗	✗	✗	✗	✗
Glúten Free		✓	✓	✓	✗	✗	✗
No GMOs		✓	✗	✓	✗	✗	✗
Amazônian		✓	✗	✗	✗	✗	✗
Funcional		✓	✗	✗	✗	✗	✗
Kosher		✓	✗	✗	✗	✗	✗

# Our Products





# Smart Burger

## Açaí

Nutrition Facts	
3 servings per container	
Serving Size	1 Unit (120g)
Amount per serving	
<b>Calories</b>	<b>200</b>
% daily values*	
Total fat 6,36g	10%
Saturated fat 1,95g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 105mg	4%
Total Carbohydrate 28g	11%
Dietary Fiber 10,4g	40%
Total sugars 0g	
Protein 18,9g	23%
Calcium 96mg	10%
Iron 6,8mg	48%
Phosphor 328mg	46%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

With a soft and crunchy texture, with all the vibrant flavor of açaí, which gives it a delicate flavor and vibrant color. Rich in omega-3 and anthocyanins, which relieve inflammatory processes and help stabilize blood sugar levels.

Açaí is rich in vitamins A, B1 and C, rich in minerals, helping to maintain vital functions and being a source of iron, calcium and phosphorus.



APRESENTAÇÃO  
12x240g





# Smart Burguer

## Tucumã

Nutrition Facts	
3 servings per container	
Serving Size	1 Unit (120g)
Amount per serving	
<b>Calories</b>	<b>182</b>
% daily values*	
Total fat 6,36g	10%
Saturated fat 1,95g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 105mg	4%
Total Carbohydrate 28g	9%
Dietary Fiber 10,4g	40%
Total sugars 0g	
Protein 22,5g	30%
Calcium 96mg	10%
Iron 6,8mg	48%
Phosphor 328mg	46%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

With a soft and crunchy texture, with all the thermogenic potential of saffron and the energy of tucumã, which give it a delicate flavor and vibrant color. Rich in omega 3 and beta-carotene, which relieves inflammatory processes and helps stabilize blood sugar levels.

Tucumã is rich in vitamins A, B1 and C, and has high antioxidant power, preventing premature aging and strengthening the immune system.



APRESENTAÇÃO  
12x240g





# Smart Sausage

Nutrition Facts	
3 servings per container	
Serving Size	1 Unit (100g)
Amount per serving	
<b>Calories</b>	<b>210</b>
% daily values*	
Total fat 6,36g	10%
Saturated fat 5,6g	30%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 172mg	9%
Total Carbohydrate 28g	9%
Dietary Fiber 8,4g	34%
Total sugars 0g	
Protein 18,9g	23%
Calcium 48mg	5%
Iron 6,8mg	48%
Phosphor 328mg	46%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

The perfect combination of flavor and texture, thanks to smoked açai and tucumã fat, rich in vitamin A and omega 3, 6 and 9, excellent for brain health and weight loss. Açai is rich in anthocyanins, which are powerful antioxidants, in addition to having high levels of iron, calcium and phosphorus, essential minerals for the proper functioning and maintenance of the main vital functions.



APRESENTAÇÃO  
12x225g





# Smart Meatballs

Nutrition Facts	
3 servings per container	
Serving Size	2 Balls (100g)
Amount per serving	
<b>Calories</b>	<b>200</b>
% daily values*	
Total fat 6,36g	10%
Saturated fat 1,95g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 105mg	4%
Total Carbohydrate 28g	11%
Dietary Fiber 10,4g	40%
Total sugars 0g	
Protein 18,9g	23%
Calcium 96mg	10%
Iron 6,8mg	48%
Phosphor 328mg	46%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Firm and with a strong flavor, crunchy on the outside and juicy on the inside, rich in antioxidants, vitamins and iron. Açaí is rich in anthocyanins, which are powerful antioxidants, in addition to having high levels of iron, calcium and phosphorus, essential minerals for the proper functioning and maintenance of the main vital functions.



APRESENTAÇÃO  
12x200g





# Açaí Liofilizado

Nutrition Facts	
1 serving per container	
<b>Serving size</b>	<b>100g</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>616</b>
% Daily Value*	
<b>Total Fat</b> 52,5g	70%
Saturated Fat 14g	70%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b>	
<b>Total Carbohydrate</b> 39g	13%
Dietary Fiber 36,4g	133%
Total Sugars 0,7g	
<b>Protein</b> 15,4g	28%
Vitamin D 20mcg	100%
Calcium 7,8g	600%
Iron 826mg	420%
Potassium 1085mg	27%
<b>Ingredients:</b> Açaí Pulp (E. Precatoria)	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Whole açaí berry, without additives, unlike what is available on the market that is 100% fruit. The freeze-drying process fully preserves the nutritional and organoleptic properties. Just add water and you will have the freshest and purest açaí from the Amazon. Açaí is rich in anthocyanins, which are powerful antioxidants, in addition to having high levels of iron, calcium and phosphorus, essential minerals for the proper functioning and maintenance of the main vital functions.



APRESENTAÇÃO  
12x25g





# Tucumã Liofilizado

Nutrition Facts	
1 serving per container	
Serving size	1 Oz(30g)
Amount per serving	
<b>Calories</b>	<b>152</b>
% Daily Value*	
<b>Total Fat</b> 2,8g	13%
Saturated Fat 2,8g	13%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b>	
<b>Total Carbohydrate</b> 15g	13%
Dietary Fiber 7,6g	30%
Total Sugars	
<b>Protein</b> 3,9g	6%
Vitamin C 12mg	25%
Magnesium 80mg	32%
Manganês 0,3mg	13%
Vitamin B6 0,2	16%
<b>Ingredients:</b> Tucumã Pulp ( <i>Astrocaryum Aculeatum</i> )	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Whole tucumã pulp, without additives, unlike what is available on the market that is 100% fruit. The freeze-drying process fully preserves the nutritional and organoleptic properties. Tucumã is rich in carotenoids, which are powerful antioxidants, in addition to having high levels of vitamin C, iron, calcium and phosphorus, essential minerals for the proper functioning and maintenance of the main vital functions.



APRESENTAÇÃO  
12x25g





# Proteína Texturizada de Tucumã

Nutrition Facts	
1 serving per container	
Serving size	1 Oz(30g)
Amount per serving	
<b>Calories</b>	<b>152</b>
% Daily Value*	
<b>Total Fat</b> 2,8g	13%
Saturated Fat 2,8g	13%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b>	
<b>Total Carbohydrate</b> 15g	13%
Dietary Fiber 7,6g	30%
Total Sugars	
<b>Protein</b> 3,9g	6%
Vitamin C 12mg	25%
Magnesium 80mg	32%
Manganês 0,3mg	13%
Vitamin B6 0,2	16%
<b>Ingredients:</b> Tucumã Pulp ( <i>Astrocorium Aculeatum</i> )	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Textured tucumã protein, without additives, different from what is on the market, 100% upcycled. The clarification process fully preserves the nutritional and organoleptic properties. Rich in essential amino acids, tryptophan, lysine, methionine, fiber and vitamins, as well as powerful antioxidants. In addition to having high levels of vitamin C, iron, calcium and phosphorus, essential minerals for the proper functioning and maintenance of the main vital functions.

APRESENTAÇÃO  
12x150g



 **Amazônia  
Smart Food**

**Proteína de  
Tucumã**





# Business Road Map



**Bootstrapping**



**Innovative  
Women  
Award  
FINEP 2022**



**PPBio 2022/2023**

# ***Business Road Map***



**Centelha AM 2023**



**Finep FINEP 2023**



**Plant Based Expo  
NY –2023**



# Business Road Map



Anuga 2023





# Points of Sale and international events





# Market and Opportunities

**VeganBusiness**

## Amazônia Smart Food produz alimentos veganos com ingredientes locais



A **Amazônia Smart Food**, startup que produz alimentos veganos, feitos com ingredientes da Amazônia!

Fundada por Pricila Almeida em 2021, a empresa utiliza ingredientes como açaí e tucumã, na produção de hambúrgueres, linguças e almôndegas veganas, livres de transgênicos e alergênicos.

**Alimentos veganos**

**Valor** | ESG

## Alimentos da Amazônia atraem companhias

Sabores e ativos da Amazônia atraem empreendedores que observam a possibilidade de oferecer ao mercado uma alimentação saudável e natural que contribui para o desenvolvimento da bioeconomia na região

Por Lara Medeiros — Para o Prática ESG, de São Paulo  
17/04/2023 09:00 — Atualizado há 2 meses



Beto Porto, sócio e chef de cozinha da Amazônia Smart Food, uma rede de restaurantes com produtos como tucumã (foto), e a empresa capacita comunidades para manejo sustentável — Foto: Oshagasaki/Amazônia Smart Food

**Empresas & Negócios**

Startups

La Roche-Posay, Anthelios UVMune Airliciu...  
125 Amazon.com.br Avaliação de clientes

## Linguíça de açaí e hambúrguer de tucumã: startup cria proteína vegetal com ingredientes da Amazônia

Amazônia Smart Food tem uma linha de três produtos que substituem a carne

Por Aline Freitas  
12/04/2023 06h01 · Atualizado há 6 meses

f t w



**exame.**

EXAME Agro

Home > EXAME Agro

## Mercado plant-based cresce 42% no Brasil e mira romper barreira de R\$ 1 bi

Puxado pelo aumento no consumo, setor já tem mais de 100 empresas e exporta para cerca de 30 países. Preço, ingredientes e escala, porém, ainda são desafios

WhatsApp Facebook LinkedIn Telegram Twitter Email Print Modo escuro

**CNN BRASIL**

Política Economia Esportes Pop Viagem & Gastronomia

por: Viagem & Gastronomia

## Sem carne! Brasil é o principal país da América Latina no consumo de produtos plant-based

Brasileiros diminuem o consumo de carne e produtos à base de vegetais ganham espaço nos mercados. Setor deve movimentar US\$ 162 bilhões no mundo nos próximos anos





# Founders



**Pricila Almeida**

CEO

Economist with MBA in  
Rain Forest Business and  
Agriculture and Regional  
Development



**Chef BetoPinto**

COO

Graduated at Plant  
Based Diets: Nutrition &  
Wellness at Le Cordon  
Bleu Australia



# Equipe



**Simone da Silva**

Biologist, postdoctoral fellow in biotechnology



**Sandra Zanotto**

Biologist, PhD in biotechnology



**Erika Vasconcelos**

Nutritionist, postgraduate in health surveillance and food quality



**Amanda Pinheiro**

Nutritionist, postgraduate in health surveillance and food quality



**Leandro da Silva**

Chef de cuisine



**Aryana Borges**

Nutrition Technician



We are looking for business partnership  
and investment, let's have a coffee?

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[amazoniasmartfood.com](http://amazoniasmartfood.com)

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