



Origens da AmazôniaTM

VERDADEIRO SABOR DA FLORESTA

PRODUCT CATALOG



O Verdadeiro sabor da Floresta

Origens da Amazônia is a bioeconomy company operating since 2008, based in Porto Velho (Rondônia). We serve as the bridge between the living forest and the global market, managing the entire value chain—from sourcing pulp directly from traditional communities (fair trade, eliminating middlemen) to processing it using proprietary technology registered with the INPI (National Institute of Industrial Property). We deliver shelf-stable food products with a six-month shelf life (no refrigeration required), free from artificial colors, and fully traceable.

We operate on a B2B model, serving retailers, pastry shops, hotels, coffee shops, specialty food stores, and distributors. We eliminate cold-chain costs, offer attractive margins, and provide retail-ready products (EAN13/DUN14). We are poised to scale operations and expand our national and international presence.

Our purpose goes beyond flavor: we create an economic case for keeping the forest standing. Every product sold generates fair income for communities, values ancestral knowledge combined with innovation, and reinforces the idea that a preserved fruit is worth more than a felled tree. We are fully traceable and transparent, and we measure our socio-environmental impact.

Origens da Amazônia proves that it is possible to grow with purpose, scale through technology, and create value for the people who have always called this region home. Because the true business of the forest is not extraction—it is conservation.



Cupuaçu Fruit Bar – Pé de Índio

We have achieved a robust structure that preserves the fresh fruit's volatile notes (aroma)—something technically unattainable through generic artisanal or industrial processes. It is an exclusive formula that combines logistical durability with nutritional purity.



Cupuaçu Fruit Bar

Net Weight 30g | Code: 004

EAN: 0042882866534

DUN:

Quantity per display box: 20 units

Quantity per shipping case (master): xx units



Creamy Cupuaçu Confection

A product with complex rheological properties and guaranteed stability (shelf life) that does not require a cold chain.



Creamy Cupuaçu Confection

Net Weight 150g | Code: 001

EAN: 0042882866527

DUN: 10042882866524

Quantity per shipping case (master): 12 units



Creamy Açaí Treat

Using a proprietary hydrocolloid system and a controlled 15% reduction in moisture via evaporation, we have created a stable emulsion. The result is a cream that does not undergo syneresis (water separation) and maintains the perfect consistency for piping—whether for pastry work or direct consumption—while providing an energy density of 185 kcal per 150g tub.



Creamy Açaí Treat

Net Weight 150g | Code: 002

EAN: 0042882866497

DUN: 10042882866494

Quantity per shipping case (master): 12 unitses

Creamy dessert – Açaí with Guaraná

Using a proprietary hydrocolloid system and a controlled 15% reduction in moisture via evaporation, we have created a stable emulsion. The result is a cream that does not undergo syneresis (water separation) and maintains the perfect consistency for piping—whether for pastry work or direct consumption—while providing an energy density of 185 kcal per 150g tub.



Creamy dessert – Açaí with Guaraná

Net Weight 150g | Code: 003

EAN: 0042882866503

DUN: 10042882866500

Quantity per shipping case (master): 12 unitss





Açaí rapadura

A formulation that delivers 58 kcal of bioavailable energy in just 20g, preserving the integrity of the fruit's omega fatty acids—with no direct equivalent on the domestic market.



Açaí rapadura

Net Weight 20g | Code: 004

EAN: 0042882866503

DUN:

Quantity per display box: 20 units

Quantity per shipping case (master): xx units



Bring the true taste of the forest to your point of sale and offer this incredible experience to your customers.





Origens da AmazôniaTM

VERDADEIRO SABOR DA FLORESTA

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