



Greetings from Brazil,

I am delighted to introduce Unan Trading.

Premium Brazilian Products for Hospitality Professionals Worldwide.



Unan Trading is a trading company dedicated to strategically positioning and promoting [premium Brazilian products](#) internationally. Our unique approach involves establishing a significant brand presence in the high-end market of the Maldives through direct sales to high end resorts.

By providing Maldivian businesses and resorts direct access to carefully selected Brazilian products at great price-quality value, we aim to serve hoteliers and foster mutually beneficial partnerships and further elevate the global presence of these exceptional offerings straight from farm to the table.

Farm to table model will achieve savings for your bottom line

In average our prices are 20% to 25% lower than market prices in Maldives. If you decide to order by container, you can achieve further savings up to 60% of the current market prices in Maldives. Just to give you an example our exquisite quality Certified Angus Ribeye is sold for 29 USD (inclusive of all charges, delivered to your supply boat in Male) versus Australian Angus Ribeye is currently being purchased at 40 to 50 USD by Maldivian resorts.



Why Brazilian Products ?

Brazil is a very vast country feeding over 900 million people annually. It is the main global producer of soybean, coffee, orange, sugar cane, beef and chicken. It is also in top 5 for more than 34 other crops and commodities. It is an agro powerhouse and a domestic heaven for exceptional quality produce. However, there are still many fascinating products that are not known globally. We are here to put spotlight to Brazilian Products by way of providing Maldivian resorts with exceptional quality and price products, direct from farm to heaven.

How is this possible?

Our operations involve immaculate planning of the domestic and international logistics and export procedures. We consolidate and send air freight orders weekly, biweekly to Maldives and other remote island destinations of the world, particularly to resorts. As you can see, we also do fresh cut flowers. This alone makes a statement about our logistic excellence: "If a fresh cut flower can reach Maldives anything can".

What is the Key Factor ?

Our partnership with selected Brazilian producers is not accidental. We have carefully reviewed, visited and met and often was introduced through government channels. This gives us trust that we have partnered with best of the best in Brazil. But most importantly, our producers see Maldives merely as client but as a stage upon which to showcase their brands. We are confident that in coming months and years, we will be hosting in Maldives Brazilian guest chefs and Brazilian product expos.

Our Current Products:

Enclosed is our product catalogue. We do have further detailed ones on our website, including all our food studies and researches on how we selected the brands we



work with. You can also visit our youtube channel to see our videos explaining our products and brands. Everything is transparent and available.

www.unantrading.com

<https://www.youtube.com/@UnanTrading/videos>

We strive to deliver a seamless, cost effective food and beverage solution to hospitality professionals in Maldives, only then Brazilian Brands are able to use this, to gain reputation in international arena. We keep updating with new products. Chicken, processed meat, prawns, white label coffee, ketchup and can products, ice teas and juices are coming soon to our offerings..

Looking forward to receive your inquiries and provide you personalized solutions from this vast land of Brazil?

Best regards,

Mariana Unan

Unan Trading

From Rio to the Reefs and anywhere in between

Mobile & WhatsApp

+55 (11) 91 911 9000

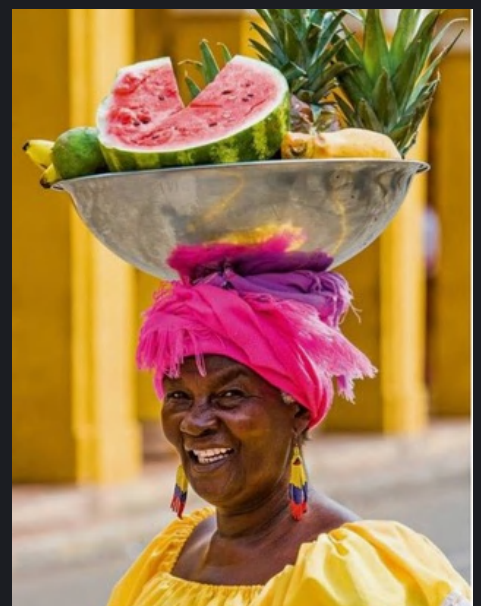


PRODUCT CATALOGUE

Valid till May30th 2024

AIRFREIGHT -WEEKLY& BIWEEKLY DELIVERIES

Premium Brazilian Products
for Hospitality Professionals Worldwide



From Rio to the Reefs
& anywhere in between



www.unantrading.com

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+960 9411900

ZIMMER ANGUS LINE



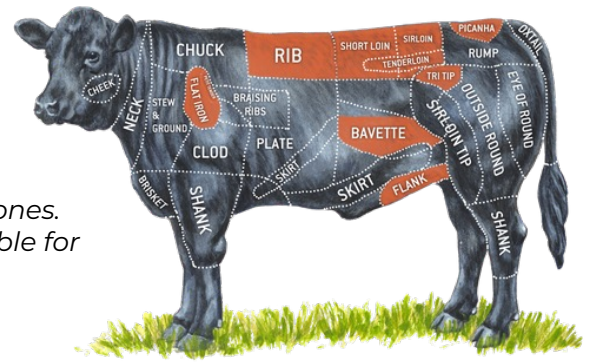
The Aberdeen Angus is a Scottish breed that is known internationally for the greater tenderness, flavor and juiciness of its beef which, allied to its excellent productivity in the field, has ensured its leading position. It is the cattle breed with the greatest number of positive characteristics, which ensure its beef is of exceptional quality.

In order to keep to the highest of standards, Frigorífico Zimmer has ensured that it meets the requirements established by the Brazilian Angus Association through the Certified Angus Beef seal.



PREMIUM BEEF CUTS

"The cuts in this section are best cuts and are the most expensive ones. They are high in fat, flavorful and tender. These cuts are best suitable for grilling or roasting where the meat is served as a main affair"



TENDERLOIN

Frozen Boneless Beef Tenderloin Chain Off

Situated along the spine, this lean and succulent portion is relatively low in fat, making it a favorite among those seeking a delicate and flavorful dining experience. It is an excellent cut for grilling, pan-searing, or roasting.



STRIPLOIN

Frozen Boneless Beef Striploin

Positioned along the spine of the cow, this steak offers a balanced ratio of lean meat and delectable fat, resulting in a succulent and juicy dining experience. The striploin is characterized by a generous marbling that enhances its richness, making it a popular choice among steak enthusiasts. Ideal for grilling, pan-searing, or broiling.



SIRLOIN

Frozen top Sirloin

Sirloin offers great flavor and significant tenderness at a much lower price than other steakhouse cuts like the ribeye or striploin. Top sirloin beef makes excellent roasts or steaks and are the most affordable of the top shelf steak cuts. The whole top sirloin can be cut into "baseball cut" aka "filet" top sirloin steaks, which are shaped like filet mignons, or "strip style" sirloin steaks which are cut long and thin like strip steaks.



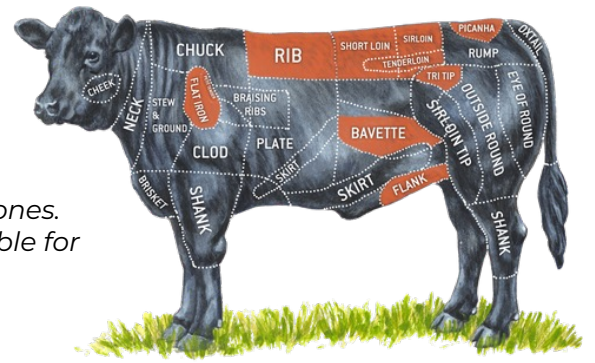
RUMP

Frozen boneless beef Rump

The rump, a flavorful cut of beef, is situated at the hindquarters of the animal, known for its exceptional tenderness and robust taste offering a distinct beefy flavor profile. The rump lends itself well to various cooking methods such as grilling, roasting, or pan-searing. Excellent cut for BBQ and roasting. Can be used easily for guests for lunch and dinners as well as good option for staff canteen.

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BEEF PRIME RIB

Frozen Beef Chop Steak

Also known as the "Cowboy Chop," this tender meat comes with the rib bone attached and features greater marbling than most. It's impressive in its size and taste and makes a statement when coming off the grill.



BEEF RIBEYE - CUBE ROLL

Frozen Boneless Beef Ribeye Cube Roll

Cube Roll or also known as Ribeye It originates from the rib section of the animal – specifically, the section running along the backbone, spanning from the fourth to 13th rib between the chuck and the striploin. These are only lightly worked muscles, with plenty of intramuscular fat interspersed within the muscle fibers (marbling), which is what makes the cube roll so tender and succulent. The name is derived from the cube of fat in the core of the meat that separates different muscle groups.



RUMP COVER

Frozen Boneless Beef Rump Cover

Picanha is also known as the sirloin cap or rump cover in English-speaking countries. This triangular-shaped cut comes from the top of the sirloin and is typically characterized by a generous layer of fat on one side. Picanha is highly prized for its tenderness, robust taste, and the unique combination of lean meat and flavorful fat. It has become a favorite choice not only in Brazilian barbecue culture but also internationally among those who appreciate a distinctive and savory beef experience.



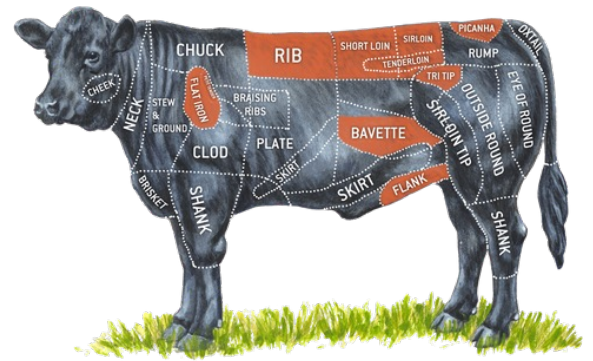
BEEF PRIME RIB (3 RIBS)

Frozen Beef short rib bone in (3 Ribs)

Prime rib refers to a cut of beef taken from the primal rib section of the cow. This cut is known for its rich marbling, tenderness, and intense flavor. It is often roasted to perfection, sometimes with bones attached for added flavor, making it a classic and indulgent centerpiece for special occasions and holidays.

POPULAR BEEF CUTS

"The cuts in this section are not the best cut in the animal but they are very popular due to their wide range of use in kitchen as they are not as expensive as the premium cuts. They are less fatty & more lean but with full, flavorful. With proper cooking techniques, these cuts are great alternatives for buffets, for lunch snacks and sandwiches."



CHUCK TENDER

Frozen Boneless Beef Chuck Tender



Chuck tender is a relatively tender and flavorful cut that benefits from slow cooking methods like roasting or braising. It's important to note that despite the name, "chuck tender" doesn't necessarily mean it's as tender as cuts from the tenderloin; rather, it's more tender compared to some other chuck cuts.

CHUCK

Frozen Boneless Beef Chuck



Chuck is a deboned portion of the neck located in the Chuck. It offers good flavor, but is not very tender, so it's best cooked slowly with moist heat (braising, stewing, etc). Within the chuck roll is a smaller portion known as the chuck eye roll that is tender enough for slow roasting applications.

Applications: Braise, Smoke, Stew Meat, Cube Steak, Chuck Steak.

EYE ROUND

Frozen Boneless Beef Eye Round



The eye of round is an extremely lean small roast cut from the Round primal between the top round, outside round and heel. It is very affordable and has good flavor. It is best cooked slowly (roasted or braised) & cut very thinly across the grain. It can also be used for inexpensive steak dishes if cut thinly & thoroughly tenderized.

TOPSIDE

Frozen Boneless Beef Topside



Steaks can be cut from the top round ("round steaks") and offered as an extremely affordable option, but they won't be as tender as those from most other cuts. This cut is best slow cooked (roasted for roast beef or braised as stew or pot roast).

RIBLATES

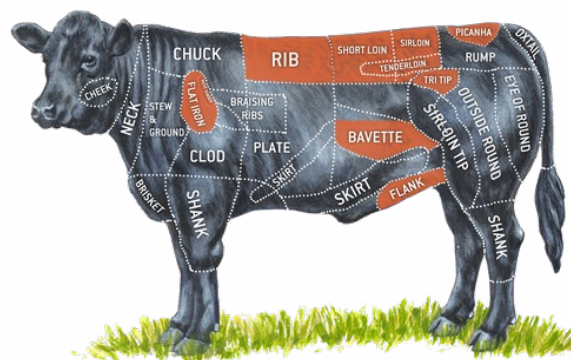
Frozen Boneless Riblates flank on



Ribelates are cross cut of the beef ribs. They are from the back ribs of the cow and contain fat and meat and have a very savory taste. Particularly on BBQ, as appetizers or finger food this cut is perfect for day BBQ's or as a pool side snack.

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FLANK

Frozen Boneless Beef Flank

Flank steak is a cut of beef that comes from the lower abdominal area of the cow. It is a lean and flavorful cut, known for its long, flat shape and distinctive grain. Flank steak is often used in various cuisines and dishes due to its versatility and ability to absorb marinades and flavors effectively.



BOLAR BLADE

Frozen Boneless Beef Bolar Blade

The bolar blade is cut from the shoulder clod portion of the Chuck. It does a lot of work during the steer's lifetime and is thus tough & has a lot of connective tissue, but also excellent flavor. It's a great lower-cost cut for pot roasting (braising), cutting stew meat, or grinding into 90/10% Lean/Fat ground beef.



NECK

Frozen Boneless Beef Neck

Beef neck is a cut taken from the neck. It is a very economical cut. Due to the tendons and bones found in the neck, it can be a rather tough cut if cooked quickly, but if braised or stewed low and slow, the meat will become tender.



BRISKET

Frozen Boneless Beef Brisket

A cut of beef that comes from the lower chest or breast of the cow. It's a flavorful and versatile cut known for its rich marbling and connective tissue. Brisket is often associated with barbecue and slow-cooking methods due to its relatively tough texture, which becomes tender and succulent when cooked slowly.



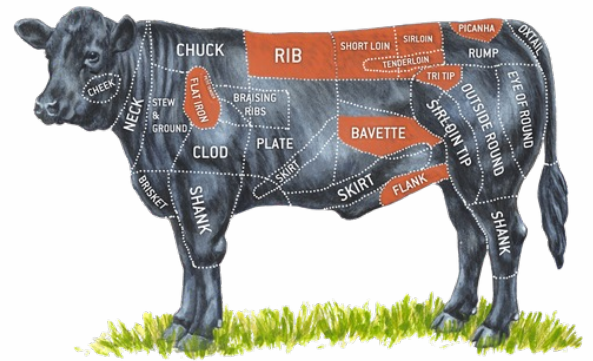
HEEL MUSCLE

Frozen Boneless Beef Heel Muscle

Heel Muscle, also known as Premium Gravy Beef, is a spectacular cut from the beef round. With its composition of small muscle groups and seam fat, it is perfect for casseroles or in a pan fried dish.

SECONDARY BEEF CUTS

"The cuts in this section are the cheapest cuts as they contain more muscles. They are less fatty & more lean but with full, flavorful. These cuts are very suitable for staff canteen, for large banquets, and events. A good strategy is to buy cheap cuts from better cows. Thus, Angus line for the secondary cuts is affordable and has a good flavor and tenderness"



SHIN

Frozen Boneless Beef Shin

Beef shin, is a flavorful and versatile cut of meat derived from the lower leg of a cow. Known for its rich taste and tender texture, beef shin is well-suited for slow cooking methods such as braising or stewing. Recommended for staff canteen, stew type dishes such as Middle Eastern stews.

KNUCKLE

Frozen Boneless Beef Knuckle

The knuckle is an exceptionally lean, very affordable cut from the Round (between the Top & Bottom Round). It can be cut into roasts, pot roasts, cubes for kebab or stew, etc. It can also be cut into low cost steaks which are typically cut very thin and pinned (cubed) for tenderness.



OYSTER BLADE

Frozen Boneless Beef Oyster Blade

The oyster blade is a specific cut of beef that comes from the shoulder or chuck area of the cow. The oyster blade gets its name from the small, oyster-shaped piece of meat that runs through the center, separated by a gristle line. Suitable for various cooking methods, including grilling, braising, roasting, or pan-searing. The oyster blade is known for its affordability while still offering a satisfying and flavorful beef experience. Great for flat iron steak and sandwiches.



FLAT

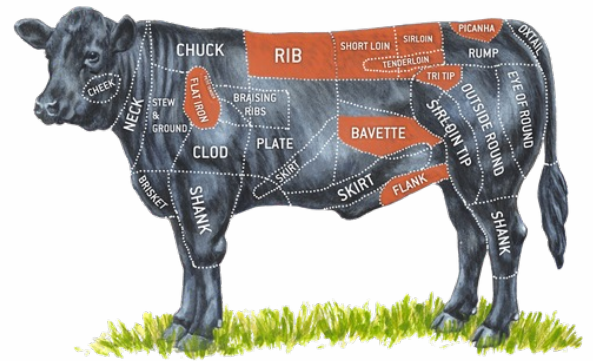
Frozen Boneless Beef Flat

The bottom round flat is a very affordable cut from the Round primal. Like many other cuts in the Round it offers good flavor and is very lean but can be tough if not cooked low and slow, cut into small pieces, or (if sliced) When the flat is cut into (very low cost) steaks, those steaks are typically very thin and either braised or cubed/pinned for improved tenderness.



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SHANK

Frozen Boneless Beef Shank

Beef shank is a tough and flavorful cut from the lower leg of the cow. It contains connective tissue, making it ideal for slow cooking methods like braising or stewing. Often used to enhance broths and stews, beef shank's bone marrow adds richness to the cooking liquid. Osso Buco, an Italian dish, is a classic preparation, where the shanks are braised with vegetables and broth



RIB FINGER

Frozen Boneless Beef Rib Finger

Finger meat consists of finger-like strips of beef that come from between the individual ribs in the rib primal. Finger meat offers nice rib flavor with fat content but has a somewhat tough texture. It has a flavor of beef rib and can be used in various dishes. Very suitable cut for staff canteen.





Authentic Italian Taste Crafted in Brazil

Welcome to a culinary journey through the rich and diverse world of Brazilian cheese! Our catalog proudly presents an exquisite selection of cheeses sourced from the verdant landscapes of Minas Gerais state and beyond. Nestled in the heart of Brazil, where lush pastures and a thriving tradition of cattle farming converge, these cheeses embody the essence of quality and authenticity.

Founded in 1989, in Oliveira, Minas Gerais, this company has been conquering the market with its wide line of differentiated dairy products, produced with 100% buffalo milk, from own herd and from approved partners.

They are associated with ABCB – Association Brazilian Buffalo Breeders Association, and We have the Seal of Purity, ensuring consumer the quality and purity of dairy products coming exclusively from buffalo milk.

Their role has been to take dairy products from buffalo at the tables of Brazilian families: a commitment that goes beyond the delivery of exceptional products for their customers, partners and consumers, and includes strict quality controls, concern with sustainability and appreciation of animal welfare.

Our role as Unan Trading is to bring this exquisite cheese to your resorts and hotels for your culinary teams to delight your guests



A2A2

todo leite de búfala e seus derivados vêm de animais com origem genética.

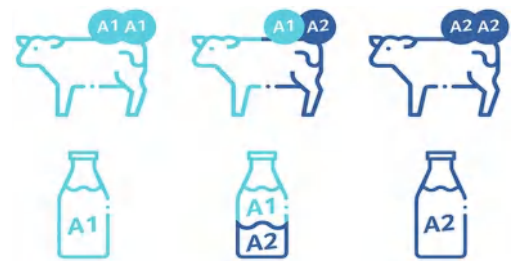
It's all about MILK !

A2 milk is becoming more popular in the Brazilian market, and it can be found in several points of sale throughout Brazil. For the consumer, the product is an easier-to-digest option; for producers and industries, it represents the possibility of adding value to the raw material and differentiating themselves in the market.

In 2019, Integral Certificação launched the VACAS A2A2 Seal, which guarantees the origin and traceability of A2 milk through third-party certification. In this context, and with the aim of providing more transparency and robustness to the certification process, a cooperation agreement was signed between Integral Certificação and the Brazilian Confederation of Agriculture and Livestock (CNA).

Certification can be requested by rural producers and industries and involves compliance with the rules established in the VACAS A2A2 protocol. The certification program is a voluntary adherence process in which the seal is granted to producers and the industry by Integral Certificação, after third-party audits conducted by a certifier accredited to the program.

Milk from A2A2 cows is obtained from selected animals capable of producing only A2 beta-casein, one of the proteins in milk. This milk does not trigger discomfort in the body that causes poor digestion or fermentation in individuals who have difficulty digesting A1 beta-casein. In this context, milk containing only A2 beta-casein becomes an alternative with better digestion for those people who are not intolerant or allergic and who experience some degree of abdominal discomfort when drinking milk.



Buffalo Milk contains

- 30% more** Proteins
- 10% more** Vitamins A & C
- 70% more** Calcium
- 43% less** cholesterol
- Rich** with Omega 3
- 100%** Proteins A2A2



4 TYPES OF BUFFALO CHEESE



1- Fresh Burrata

Burrata cheese is a type of fresh Italian cheese made from mozzarella and cream. It typically has a soft, creamy interior filled with stracciatella, a mixture of cream and unspun mozzarella curds. The outer shell is made of mozzarella, which gives it a firm texture. Burrata known for its rich, buttery flavor and creamy consistency.



2- Fresh Mozzarella Balls (Immersed)

This type of mozzarella is typically made from buffalo milk and has a soft, moist texture and are sold in a tub that contains the cheese immersed in brine. It has a mild, milky flavor and a slightly elastic consistency. Fresh mozzarella balls are often used in salads, sandwiches, and appetizers.



3- Vacuum Mozzarella in various shapes

Fresh mozzarella vacuum-packed refers to fresh mozzarella cheese that has been packaged in a vacuum-sealed bag or container to maintain its freshness and extend its shelf life. This packaging method does not contain brine thus more suitable for cooking. There are some interesting variations such as mozzarella skin or mozzarella braids that are very suitable for gastronomic creations.



4- Mozzarella Blocks

These are also vacuum packed mozzarella that are made in to blocks. Primarily used in pizzas, appetizers and cooking. These cheese is the perfect cheese for pizza.



Burrata

Immersed



Vacuum



What is the difference ?

Immersed burrata's just like the vacuum ones are handcrafted. But, unlike vacuum ones, they are designed to be consumed more natural by simply unpacking, draining & serving. They are more delicate, very creamy and softer. They have an unmatched texture. Of course, the secret is the juicy, super-flavorful filling.



Vacuum packed burrata's are meant to be used in hot recipes. That's why they are also called bakeable burrata. The idea is to serve them baked or heated along with your recipe. Therefore, they are firmer and thicker and they don't contain the water liquid that immersed burrata's come in. However, they are still very creamy and has the perfect texture.

1- BURRATA

Two Types: Immersed or in Vacuum pack,
Two sizes of Burrata. 120 gr ball and 200 gr ball.
Immersed one is more creamy and while vacuum one is bakeable. Vacuum pack shelf life is longer.

BURRATA 120 Gr (Immersed)



GROSS WEIGHT: 250 Gr Tub
NET PRODUCT WEIGHT: Min 120 Gr
1 Tub = 1 Ball of 120 Gr
1 case = 12 tub
1 case Net: 1.44 Kg of Cheese
Shelf life 30 days
MOQ: 1 case

BURRATA 200 Gr (Immersed)



GROSS WEIGHT: 380 Gr Tub
NET PRODUCT WEIGHT: Min 200 Gr
1 Tub = 1 Ball of 200 gr
1 case = 18 tubs
1 case Net: 3.6 Kg of Cheese
Shelf life 30 days
MOQ: 1 case

BURRATA 200 Gr (Vacuum Pack)



GROSS WEIGHT: 200 Gr Tub
NET PRODUCT WEIGHT: Min 200 Gr
1 Tub = 1 Ball of 200 gr
1 case = 18 tubs
1 case Net: 3,6 Kg of Cheese
Shelf life 50 days
MOQ: 1 case

2-FRESH MOZZARELLA BALLS



Two Size Balls: 10 Gr or 25 Gr

The packing is a tub that contains the brine of the cheese as well.

Shelf Life 50 days

FRESH MOZZARELLA BALLS IMMERSED MEDIUM (SIZE 25GR) 120 Gr



GROSS WEIGHT: 380 Gr Tub
NET PRODUCT WEIGHT: Min 160 Gr
6 Medium Balls (25 to 27 Gr each)
1 case = 18 tubs
1 case Net: 2.88 Kg of Cheese
Shelf life 50 days
MOQ: 1 case

GROSS WEIGHT: 550 Gr Tub
NET PRODUCT WEIGHT: Min 250Gr
10 Medium Balls (25 to 27 Gr each)
1 case = 12 tubs
1 case Net: 3 Kg of Cheese
Shelf life 50 days
MOQ: 1 case

FRESH MOZZARELLA BALLS IMMERSED SMALL (SIZE 10 GR)



GROSS WEIGHT: 380 Gr Tub
NET PRODUCT WEIGHT: Min 160 Gr
16 Cherry balls x 10 Gr each
1 case = 18 tubs
1 case Net: 2.88 Kg of Cheese
Shelf life 50 days
MOQ: 1 case

GROSS WEIGHT: 550 Gr Tub
NET PRODUCT WEIGHT: Min 250 Gr
25 Cherry Balls x 10 Gr each
1 case = 12 tubs
1 case Net: 3 Kg of Cheese
Shelf life 50 days
MOQ: 1 case

3-MOZZARELLA VACUUM PACK



Vacuum Pack balls have longer shelf life compared to immersed balls. They have very similar quality although immersed one has a smoother texture. Shelf life is significantly longer for vacuum pack products.



MOZZARELLA BRAIDS

GROSS WEIGHT: 380 Gr Tub
NET PRODUCT WEIGHT: Min 160 Gr
6 Medium Balls (25 to 27 Gr each)
1 case = 18 tubs
1 case Net: 2.88 Kg of Cheese
Shelf life 50 days
MOQ: 1 case



MOZZARELLA STICKS

GROSS WEIGHT: 550 Gr Tub
NET PRODUCT WEIGHT: Min 250 Gr
25 Cherry Balls x 10 Gr each
1 case = 12 tubs
1 case Net: 3 Kg of Cheese
Shelf life 50 days
MOQ: 1 case



MOZZARELLA BALLS

GROSS WEIGHT: 550 Gr
NET PRODUCT WEIGHT: Min 500 Gr
50 Cherry Balls x 10 Gr each
1 case = 20 packs
1 case Net: 10 Kg of Cheese
Shelf life 120 days
MOQ: 1 case



4-MOZZARELLA BLOCKS



Made of Buffalo Milk, these Mozzarella cheese is perfect for pizzas and sandwiches. It is superior in taste to Cow Milk made Mozzarella. There are 3 sizes of these blocks and shelf life is 120 to 150 days.



MOZZARELLA BLOCK SMALL

GROSS WEIGHT: 500 Gr Block
NET PRODUCT WEIGHT: 500 Gr
1 Block of 500gr Cheese
1 case = 20 blocks
1 case Net: 10 KG
Shelf life 150 days
MOQ: 1 case



MOZZARELLA BLOCK MEDIUM

GROSS WEIGHT: 2 Kg Block
NET PRODUCT WEIGHT: 2 Kg
1 Block of 2 Kg Cheese
1 case Net: 8 blocks
Shelf life 50 days
MOQ: 1 case



MOZZARELLA BLOCK LARGE

GROSS WEIGHT: 4KG Block
NET PRODUCT WEIGHT: 4Kg
1 Block of 4Kg of Cheese
1 case = 6 blocks
1 case Net: 24 Kg of Cheese
Shelf life 50 days
MOQ: 1 case



MOZZARELLA BALLS



2 Sizes of Balls: 10 Gr and 25 Gr (Vacuum pack has only 10 gr balls)

Immersed line has various packing small or medium size tubs.

All cheeses are sold in KG and brine that comes with the cheese is not counted in the weight sold.

For hospitality professionals, our suggestion is to use a combination of vacuum pack balls and immersed balls in various sizes and packing to ensure freshness and savings.

Ideally, one immersed tab should be consumed within 5 days once it is opened.

Shelf life is 50 days.

10 Gr and 25 Gr Fresh Mozzarella balls compared to two 200 gr Burratas (Fresh and Vacuum Pack)



200 Gr Burrata size in a standard dining plate.



DISCOVER — AMAZON FISH —



The Amazon River is not only a treasure trove of biodiversity but also a source of unique and flavorful fish with distinct culinary value. One such iconic species is the Amazonian Catfish, a versatile and delicious fish that finds its way into traditional Amazonian dishes. Known for its firm texture and mild flavor, the Amazonian Catfish is often prepared in a variety of ways, from grilling to frying, showcasing its adaptability in the culinary realm.

Pacu, another Amazonian fish, is celebrated for its sweet and tender flesh. Often likened to the taste of pork, Pacu is a popular choice for grilling or smoking, imparting a delectable smokiness to the dish. Its versatility makes it a staple in the culinary landscape of the Amazon, enjoyed by locals and visitors alike.

In addition to these, the Tambaqui, a large and scale-covered fish, stands out for its succulent white meat. Its unique flavor profile makes it a sought-after ingredient in Amazonian cuisine, featuring prominently in stews, grilled dishes, and even ceviche. The Tambaqui's culinary appeal lies in its ability to absorb flavors, making it a canvas for various regional spices and herbs.

These Amazonian fish not only contribute to the rich gastronomic heritage of the region but also offer a sustainable source of protein for the local communities. As interest in diverse and exotic cuisines grows, the culinary values of Amazonian fish are gaining recognition beyond the riverbanks, enticing food enthusiasts with the promise of unique and delicious flavors from one of the world's most biodiverse ecosystems.



Tambaqui is a highly consumed fish on the North and Mid West parts of Brazil. With a diet based on nuts, this fish is rich in protein, has the highest content of omega 3 amongst any fish species and contains vitamin A and D.

Tender, oily and bold flavored, this fish from the Amazon Basin can be prepared in many different ways: chargrilled, roasted, deep fried, pan-fried or stewed. In the North region, another traditional recipe made with this fish is Caldeirada, a stew with tomato, onion, potato, and pimenta-de-cheiro. Also called black pacu and red-bellied pacu in English.

Tambaqui Fillet on the grill is known to be excellent. This particular fish is great for buffet service where a bbq is used.

Available year around.



PIRARUCU



Considered one of the largest fresh water fish in the World, Pirarucu can reach over 2,5 meters in length and can weigh up to 200 Kg. Also known internationally as “Arapaima”, this fish from Amazon river has excellent taste. Its meat is soft with few bones only, rich in good fats such as omega 3, Pirarucu can be cooked in various forms. Often in stews, grilled or raw in the ceviche's, this fish is a delicacy and can be found in the best restaurants in Amazon region.

Also referred as the Cod of Amazon, Pirarucu is a great source of protein. It is very suitable for banquet style dining as well as high end a la carte menus. It is versatile so it can be used in stews and curries or simply grilled in Mediterranean style.

Available year around.

TAMBAQUI

“One of the best fish for bbq and grill. Due to its large size, easy to debone and consume. It is perfectly suitable for buffet service, a la carte and even as snack (the ribs)”



Tambaqui Whole

Frozen Whole Tambaqui gutted without gill
 Primary Packing – Various Weight
 Secondary Packing – 10 to 15 kg Box



Tambaqui Side without head

Frozen Tambaqui side without gill
 Primary Packing – Various Weight
 Secondary Packing – 10 to 15 kg Box



Tambaqui Fillet

Frozen Tambaqui fillet without skin
 Primary Packing – 800gr bag
 Secondary Packing – Box 12 x 800 gr

TAMBAQUI



“One of the best fish for bbq and grill. Due to its large size, easy to debone and consume. It is perfectly suitable for buffet service, a la carte and even as snack (the ribs)”



Tambaqui Carre

Frozen Boneless Tambaqui Carre

Primary Packing – 800gr bag

Secondary Packing – Box 12 x 800 gr



Tambaqui Rondelles

Frozen Tambaqui in rondelles without gill

Primary Packing – 800gr bag

Secondary Packing – Box 12 x 800 gr

PIRARUCU

“Known as the Cod of Amazon, this fish has a white tasty meat, large bones that are very easy to take out and very good nutritious values. It is perfect for grilling, pan frying and stews”



PIRARUCU FILLET

Frozen Boneless Fillet of Pirarucu without skin

Primary Packing – 800gr bag

Secondary Packing – Box 12 x 800 gr

PACKING

Primary and secondary packing
Primary packing as below inside 1kg plastic bags. Carton sizes varies from 15 to 25 KG.



GRAINS



These products are ideal for everyone seeking a healthier lifestyle, prioritizing well-being and quality of life. With a wide variety of options, we make it much easier to adopt a balanced diet and incorporate new habits."

GRANOLA



TRADITIONAL GRANOLA

500 gr or 1 kg bags

This is our Traditional Granola. Specially crafted for those pursuing a healthier lifestyle without compromising on the ingredients and flavor of our homemade recipe. Delicious and crunchy, made with premium whole grains. No trans fats, preservatives, or artificial flavors. High in fiber, essential for a balanced diet. VEGAN & CONTAINS GLUTEN.



GRANOLA PREMIUM

500 gr bags

TA product specially crafted for those with a sophisticated palate who appreciate a complete mix of nuts, seeds, almonds, and red fruits. Delicious and crunchy, made with premium whole grains. No trans fats, preservatives, or artificial flavors. High in fiber, essential for a healthier diet. VEGAN & CONTAINS GLUTEN.



GRANOLA ZERO SUGAR

500 gr bags

With a touch of Stevia, it was specially developed for those who prefer a less sweet product or are looking to reduce their daily sugar intake: Delicious and crunchy, made with premium whole grains. No trans fats, preservatives, or artificial flavors. Also, high in fiber, essential for a healthier diet. *CONTAINS NATURAL SUGARS FROM FRUITS AND CEREALS. THIS IS NOT A LOW ENERGY VALUE PRODUCT. CONTAINS GLUTEN..



GRANOLA ACTIVE

500 gr bags

A product specially crafted for those seeking nutrition, convenience, and flavor. Made with premium fruits and cereals such as plum, papaya, flaxseed, amaranth, and chia seeds, consuming just 1/2 cup provides up to 24% of daily fiber needs. Combined with regular physical activity and a balanced diet, it can be a great ally in achieving a healthier lifestyle. CONTAINS GLUTEN.

GRANOLA



GRANOLA +ACAI

500 gr Bags

A product specially crafted for those who appreciate the original and distinctive flavor of this typical fruit from the Amazon rainforest that has conquered Brazil. Delicious and crunchy, made with premium whole grains. No trans fats, preservatives, or artificial flavors. Additionally, it is rich in fiber, an essential component for those seeking a balanced diet.



GRANOLA GLUTENFREE

350 gr Bags

A product specially crafted for those who are intolerant or simply wish to implement a gluten-free diet. Delicious and crunchy, made from natural ingredients. No trans fats, preservatives, or artificial flavors. Additionally, it is high in fiber, an essential component for those seeking a healthier diet. GLUTEN-FREE.



GRANOLA IN VILLA DINING

30 gr Bags

All the flavor of our traditional granola in the convenience of a 30g package. Ideal for any time of the day. Contains Gluten.



GRANOLA COCONUT

500 gr Bags

This is our coconut granola, a product specially crafted for those who appreciate the delicious crunchy coconut slices present throughout our entire line. Following our homemade recipe, it is made with whole grains, contains no trans fats, or preservatives. Additionally, it is high in fiber, an essential component for those seeking a healthy diet.

NUTS



CRUNCHY COCONUTS

90 gr Bags

A much-loved ingredient in granola, now crispy coconut is available exclusively. Simple, made only with fresh coconut flakes and brown sugar, making it an excellent natural snack option, free from preservatives or artificial flavors. Try it now. It's delicious!



CASHEW NUTS

100 gr Bags

The cashew nut, typical of Brazil, was already consumed here even before the arrival of the Portuguese. Extremely delicious, it can be enjoyed as a snack or incorporated into cooking, both in savory dishes and in pies, cakes, and desserts. Give it a try!



CASTANHA NUTS

100 gr Bags

The Brazil nut, typical of Brazil, is a great option for a healthy snack. It's convenient, tasty, and versatile, pairing well with everything. It can be enjoyed on its own, with yogurt, cheese, and fruits. Known for its distinct flavor, it's widely used in cooking, both in savory dishes and desserts..



MIX NUTS

390 gr Pet Bottle

Crafted with a premium selection of almonds and fruits, it contains fibers, proteins, minerals, and "good fats" that help protect the cardiovascular system. Whether at the gym, on outings, or engaging in extreme sports, there's nothing better than replenishing nutrients in a balanced and healthy way.

SUGAR SALT



BROWN SUGAR

500 gr Bags

Brown sugar is derived from sugar cane molasses. Because it undergoes minimal refinement, it preserves most of its nutrients. It's a great alternative for those seeking a more natural diet and can be used as a substitute for white sugar. GLUTEN-FREE.



DEMERARA SUGAR

500 gr Bags

Demerara sugar is a healthier alternative to white sugar. It is less processed and shares similar nutritional characteristics with brown sugar. However, its color is lighter, and its taste is milder, making it a versatile option for various culinary uses.



PINK SALT OF HIMALAYA

300 gr bag or 120gr dispenser

Pink Himalayan salt gets its characteristic color from minerals like calcium, iron, magnesium, among others. A staple ingredient in any kitchen, it's an ideal replacement for white salt, harmonizing perfectly with both savory and sweet dishes. Choose to be healthy. Give it a try!



PINK GROS SALT of HIMALAYA

300 gr bag or 120gr dispenser

Gluten free, contains minerals

FLOURS CEREALS



BROWN RICE

1 kg Bags

Brown rice is obtained by removing only the hull of the grain, preserving the germ and bran. This preserves the nutritional value of the product, making it an excellent alternative for adopting a healthy lifestyle.



OATS

400 gr Bags

Derived from whole grain, oats are an essential food for those seeking balanced nutrition. They are rich in fiber, a source of vitamin B1, and also contain minerals. Try them with chopped or mashed fruits for a healthy and tasty option!



ROLLED OATS

500 gr Bags

Derived from whole grains, oats are an essential food for those seeking balanced nutrition. They are rich in fiber, a source of vitamin B1, and also contain minerals. Try them with chopped or mashed fruits for a healthy and tasty option!



SOY EXTRACT

400 gr Bags

Made from ground and dehydrated soybeans, soy extract is an easily digestible food, making it an alternative for those looking for a healthier breakfast option. It is rich in proteins and naturally lactose-free. It can be used in preparing smoothies, yogurts, mayonnaise, creams, and soups. To prepare soy milk, mix two tablespoons in a glass of water and sweeten to taste. Give it a try! GLUTEN-FREE.

FLOURS CEREALS



BROWN FLAXSEED FLOUR

200 gr Bags

Brown flaxseed flour is a whole product, obtained by grinding flax seeds. It's a source of fiber and "good fats" like omega-3 and omega-6. It also provides minerals such as magnesium, phosphorus, and iron. It can be used in baking bread, cookies, and cakes, or added to juices, smoothies, yogurt, breakfast cereals, or directly onto food. Give it a try!



WHOLE WHEAT FLOUR

500 gr Bags

Derived from whole grains, this flour preserves the main structures of the grain such as the germ and bran, making it nutritionally superior to white flour. Rich in fiber and a source of proteins, it's ideal for making your recipes healthier and tastier.



WHEAT BRAN

400 gr Bags

Wheat bran, also known as wheat fiber, is the outer layer that surrounds whole wheat grains. It's extracted during the grain milling process to obtain flour. A great source of fiber, wheat bran is an excellent option for enriching salads, soups, juices, smoothies, bread dough, cakes, cookies, and anything you desire. Give it a try!



WHITE SESAME SEEDS

200 gr Bags

The use of sesame seeds dates back to ancient times, and for a good reason: they add a special flavor to your menu. That's why they are highly appreciated in cuisines across all continents. Additionally, these seeds contain nutrients like essential fatty acids and are sources of phosphorus and magnesium. GLUTEN-FREE.

FLOURS CEREALS



TOASTED WHEAT GERM

500 gr Bags

The most nutritious part of wheat, the germ is where most of the grain's nutrients are concentrated. It adds a pleasant and distinctive flavor. Versatile, it can be used to enrich your recipes along with wheat flour in bread dough, cakes, pies, pizzas, and cookies. It can also be mixed with fruits, yogurt, milk, salads, and juices.



GOLDEN FLAXSEED

200 gr Bags

Golden flaxseed is the seed of the flax plant. It is a source of fiber and "good fats" like omega-3 and omega-6. It also contains minerals such as magnesium, phosphorus, and iron. It can be used in baking bread, cookies, and cakes, or added to juices, smoothies, yogurt, and breakfast cereals. Give it a try!



BROWN FLAXSEED

200 gr Bags

Brown flaxseed is the seed of the flax plant. It is a source of fiber and "good fats" like omega-3 and omega-6. It also provides minerals such as magnesium, phosphorus, and iron. It can be used in baking bread, cookies, and cakes, or added to juices, smoothies, yogurt, and breakfast cereals. Give it a try!



QUINOA FLAKES

200 gr Bags

Known as the "Inca wheat," quinoa was considered a sacred plant by the Incas and has been cultivated for over 5,000 years. It is a source of protein and fiber and rich in iron, magnesium, and manganese. It also contains vitamins B1, B2, B3, B5, and E. Try adding it to fruits, yogurt, soups, or salads. It's a great option to start the

FLOURS CEREALS



SOY PROTEIN

350 gr Bags

Texturized soy protein is a highly versatile food. Being rich in protein, it becomes an excellent option for those seeking an alternative source to animal-derived foods. Additionally, it is rich in fiber and has a low fat content, contributing to a healthier lifestyle. Give it a try!



WHOLE SOYBEANS

500 gr Bags

Used for centuries by Eastern cultures, soybeans have also been incorporated into Western diets due to their versatility and nutritional value. They are rich in fiber and high-quality proteins containing all essential amino acids. They are also rich in iron, phosphorus, and magnesium. For all these reasons, they should be part of your daily diet. Give them a try!



SUNFLOWER SEED

200 gr Bags

Cultivated by indigenous peoples since 3,000 B.C., sunflowers are extremely popular worldwide. Their seeds contain fatty acids like omega-3 and omega-6, as well as vitamins and minerals. They can be eaten raw, roasted as a snack, or added to bread, cakes, cookies, stuffing, salads, scrambled eggs, or any other way you prefer. Give them a try!



CHIA SEEDS

200 gr Bags

Known as "the gift of the Andes," chia seeds have been recognized for their nutritional value since the earliest inhabitants of the Americas. They are rich in fiber and a source of minerals such as phosphorus, magnesium, manganese, and selenium. They also provide "healthy fats" such as omega-3 and omega-6. Try adding them to smoothies, juices, salads, cookies, cakes, and breads.

FLOURS CEREALS



WHITE QUINOA GRAINS

150 gr Bags

Known as the "Inca wheat," this plant native to the Andes has been cultivated for over five thousand years. It is rich in fiber, magnesium, and manganese. A source of proteins, iron, and phosphorus, it also contains vitamins B1, B2, B3, B5, and E. It is a great alternative to replace, for example, the daily consumption of white rice.!



TRICOLOR QUINOA GRAINS

150 gr Bags

Rich in fiber, magnesium, and manganese. A source of proteins, iron, and phosphorus, it also contains vitamins B1, B2, B3, B5, and E. It is a great alternative to replace, for example, the daily consumption of white rice.



HYDROLYZED COLLAGEN

100 gr Bags

Hydrolyzed collagen provides up to 13g of protein per serving. When combined with healthy habits, it can be a great ally in achieving a more balanced diet and a better quality of life.

Suggested intake: Consume 1 tablespoon of the product daily diluted in 200ml of water or in your favorite recipes.



ALMOND FLOUR

100 gr Bags

Naturally gluten-free, almond flour is ideal for replacing wheat flour in your favorite recipes. In addition to adding a special flavor, it contains "good fats" like omega-3 and omega-6. It also provides minerals such as iron, phosphorus, and magnesium. It can be used in baking bread and cakes or consumed directly on foods.



EXOTIC FRUITS

Welcome to our vibrant world of fresh and frozen fruits, where we take pride in bringing you the finest produce from the lush landscapes of Brazil.

Explore the rich flavors of our berries, carefully harvested from the states of Sao Paulo and Minas, or indulge in the diverse and economical varieties of avocados hailing from the North East. Perfect for buffets, breakfast, and a la carte orders, our Brazilian avocados stand as formidable alternatives to their Mexican counterparts. Delight your taste buds with our exquisite mangos and oversized, seedless grapes – ideal for both casual snacking and decadent pastry creations. And don't miss our exotic fruit section, where the tantalizing blend of khaki and caju embodies the essence of Brazilian classics.

If convenience is what you seek, our frozen fruits, meticulously packed in 1 kg zip bags, are tailored for effortless use in both pastry kitchens and lively bar environments. Join us on a journey through a symphony of flavors, where quality, variety, and convenience converge to elevate your culinary experiences.



STRAWBERRY

Strawberries are one of the most appreciated and delicious fruits in Brazil, being widely used in various recipes. Furthermore, it plays a fundamental role in economic development and job creation in several regions.



BLUEBERRY

Blueberry production is concentrated in states with milder climates and a typical winter season, such as Rio Grande do Sul, Santa Catarina, Paraná and regions in the states of São Paulo and Minas Gerais.



RASBERRY

Produced mainly in the states of São Paulo, Minas Gerais and Rio Grande do Sul. Raspberries are a versatile fruit that can be enjoyed both fresh and consumed in natural yogurts, in the preparation of jellies, as well as being used as an ingredient in a range of recipes, such as pies and cakes.



BLACKBERRY

Despite being a species that is still little cultivated in Brazil, it is estimated to cover an area of 300 hectares throughout the country, representing a great option for diversifying small properties, as it is rustic and has high production.

It is a fruit that has a striking flavor and proven nutraceutical properties.



PHYSALIS

Physalis is a very exotic fruit, little known, but which has many medicinal properties and is very good for your health.

Its origin is 100% Latin American, it comes from the Amazon and the Andes.

It can be consumed fresh or used to make jellies, compotes, salads, sauces, pie filling or even just to decorate sweets, replacing cherries, for example.





FRESH FRUITS

AVOCADOS

HASS

HARVEST - FEBRUARY TO SEPTEMBER
SIZE ~ 200G



I'm the smallest of the avocado family! But being small has its advantages: my pulp is super concentrated with vitamins, antioxidants and minerals. The secret is that, inside my dark green shell, I carry less water and more essential oils. This also guarantees a firmer and more versatile texture - which many chefs love - whether to complement a fresh dish or add to a recipe mix. That's how I conquered the whole world, one country at a time



FORTUNA

HARVEST - FEBRUARY TO JULY
SIZE ~ 600G TO 1000G



I was born to feed an entire family, and my harvest is one of the largest in Brazil! That's why I'm grown in so many different regions around here. Along with the Quintal avocado, I'm the big one in the group. Not too sweet, not too salty, my pulp allows for a wide variety of preparations, as well as consumption in the most Brazilian way: with a few drops of lemon and a pinch of sugar to sweeten!



GEADA

HARVEST - DEZEMBER TO FEBRUARY
SIZE ~ 600G



I'm the avocado of the Brazilian summer! I like to show up between December and February, and be company on hot days. My yellow and voluminous pulp is perfect to consume very cold - living up to its name - because it has less fat and much more water. I mean, I'm very light and refreshing!



FRESH FRUITS

EXTREMELY SWEET



MANGO PALMER

Taste: Smooth and aromatic.
Texture: Firm meat without fibers.
Color: The skin can vary from purple to red to yellow.
The flesh is orange-yellow.
Shape: Elongated shape.
Ripening Tips: The skin turns red and the texture is softer.



MANGO TOMMY

Taste: Tender and sweet.
Texture: Firm meat due to the fibers.
Color: A dark red blush typically covers most of the fruit with green and orange-yellow tones.
Shape: Medium to large with oval or elongated shape.
Ripening Hints: This mango may not provide any visual cues.



HONEY PAPAYA

Papaya is known for its sweet, tropical flavor with a hint of honey. It is usually orange or reddish inside, with a soft, almost melt-in-your-mouth texture. It's like a tropical hug!
Great to consume natural, in smoothies, desserts, and even in fruit salads. It is also used as a meat tenderizer due to the papain enzyme it contains.



PINGO WATERMELON

- 100% natural – non-GMO!
- Naturally sweeter
- It has fewer seeds and they are edible
- Great for hydration and health
- Sustainable plant that respects good agricultural practices



PILARMOSCATO GRAPES

Considered the first gourmet grape in Brazil, Pilarmoscato® is produced exclusively by producers associated with the Cooperativa Agroindustrial APPC. It is produced by hand, with sweetness verified in 100% of the bunches, guaranteeing much more quality on your table. It is extremely sweet, thick, shiny, seedless and can be eaten with the skin.



KHAKI



Khaki is a fruit originating from China and Japan, but quickly adapted in Brazil due to the tropical climate. There are several types of persimmon available for consumption. However, they are all similar in shape to tomatoes and have a large amount of water in their composition. The flavor is sweet and its texture can vary from soft to firm. The peel is usually very delicate.



CAJU



Cashew is a food of Brazilian origin, versatile, tasty and very nutritious. Cashew is a very popular food for its juice and the quality of its almonds (cashew nuts).

It can be consumed fresh or used in the preparation of jams, sweets, juices, ice creams, vinegars, spirits, liqueurs or in savory dishes.



ATEMOIA



Atemoya is heart-shaped and characterized by a light, bittersweet flavor. It has juicy white pulp, with black seeds, presenting a large amount of antioxidants, which help fight premature aging. It should preferably be consumed fresh to preserve all its nutrients.



CARAMBOLA



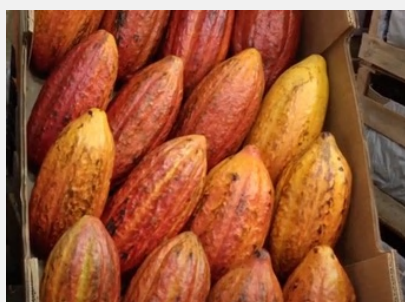
Carambola is a citrus fruit, rich in nutrients and liquids. It has a very characteristic shape, like a star when seen from the front or cut out, but it is elongated, like a small sleeve, for example. The ripe fruit has a slightly greenish yellow tone.



COCOA



Cocoa is a fruit much appreciated for its sweet pulp and its seed, which is used in the manufacture of chocolate. It is very beneficial to our health, presenting anti-inflammatory, antioxidant and cardioprotective properties. The higher the cocoa content, the greater the benefit of the product.





FROZEN FRUITS

1 KG BAGS



STRAWBERRY



BLUEBERRY



BLACKBERRY



RASBERRY





FROZEN FRUITS

1 KG BAGS



MIX BERRIES



MANGO



PASSION FRUIT



BARBADOS CHERRY



fruit foams



Blueberry
foam

240
g



Strawberry
Foam

240
g



Tangerine
Foam

240
g



Foam
Sicilian lemon

240
g



Ginger
Foam

240
g

240 GR BOTTLES = 12 DRINKS
CASE = 12 BOTTLES

BEGIN



With our foams,
any drink is incredible!

- * Each foam yields up to 12 drinks
- * Gluten-free, lactose-free and vegan recipe
- * Valid for 36 months from manufacture and 3 months after opening
- * Can be applied to alcoholic and non-alcoholic drinks, desserts and ice creams



foams of fruit

ready fruits



PINEAPPLE



STRAWBERRY



KIWI



RED
BERRIES



BLACKBERRY



PASSION FRUIT



TROPICAL
FRUITS



MOSCOW
MULE

FRUITS FOR BEVERAGES

BAR OPERATIONS

1 KG TUB = 12 a 20 Drinks

CASE = 7 tubs

Validity: 12 months & after open 30 days

Ambient Temperature – no refrigeration needed

Flower Power



FROM BRAZIL



Introduction

Brazil stands as one of the largest cut flower markets globally, with a significant domestic presence and substantial exports, notably to Holland.

The majority of flowers in Brazil are cultivated in the inland hillsides of Sao Paulo State. Following cultivation, they are transported to large cooperatives, where they undergo meticulous packing and are then shipped both domestically and internationally. This intricate process demands precision to navigate fluctuating weather conditions, intricate export and health regulations, and the complexities of transport logistics.

On the flip side, Brazil boasts an unparalleled variety of flowers, particularly within the tropical range, surpassing global offerings. Our mission is to showcase these distinctive flowers to international hoteliers and consumers.

Selecting flowers for our catalog involved considering numerous factors, with logistics being a critical aspect. We prioritize robust, high-quality flowers tailored for the extended journey. Additionally, the intended purpose of the flowers plays a pivotal role. Given our understanding of Maldives, we can recommend the perfect flowers for various occasions. Most importantly, our commitment to working directly with producers ensures superior quality and freshness, making it a key criterion in our flower selection process.

With regular seasonal updates, we strive to keep our selection current and continually introduce new flowers to our catalog.

Now, let us introduce you, The Flower Power from Brazil.



RED ROSES

The Freedom® rose is the most produced and consumed red variety worldwide. With its very intense color, it stands out among the red roses most sought after by customers worldwide. Its storage power and durability are high, providing gains to all agents in the flower chain.

Perfect for weddings, events and special occasion celebrations in resorts and in Urban Maldives.

Button Size: M

Stem size: 40-60 cm



COLORFUL ROSES

The Avalanche® rose is very popular, being the favorite of most florists. This powerful and elegant rose opens to display the beauty of its petals. The large size of its bud makes it perfect for making bouquets and centerpieces for Gala Dinners and Events. Furthermore, the long period of time in the vase is an additional resource.

WHITE/PEACH/CHERRY/PINK

Button Size: M

Stem size: 40-60 cm



SPRAY ROSES

While standard roses develop one bloom per stem, spray roses develop in bunches. These exquisite blooms are a visual marvel, enchanting observers as their petite buds gracefully unfurl into stunning small roses, showcasing their exceptional performance and impressive vase life.

These blooms make a beautiful addition to wedding bouquets, or you can incorporate them into DIY centerpieces for your bridal shower or engagement party.

Button Size: S

Stem size: 40-60 cm



ZINGIBER SPECTABILE

Zingiber spectabile, commonly known as beehive ginger or Malaysian ginger, is a tropical flowering plant belonging to the Zingiberaceae family. This plant is native to Southeast Asia and is known for its unique and attractive inflorescence which resembles a beehive or torch. The actual flowers are small and inconspicuous, hidden within colorful bracts.



ALPINIA PURPURATA ROSA

It is native to Malaysia and the Philippines but is also cultivated in many tropical and subtropical regions worldwide. Alpinia purpurata 'Rosa' refers to a specific cultivar or variety of Red Ginger that exhibits a pink or rosy hue in its inflorescence which consists of brightly colored bracts arranged in a cone-shaped spike.



VANDA ORCHIDS

Vanda is a genus of orchids that includes a variety of species, and it is well-known for producing large, colorful, and long-lasting flowers. Vanda orchids are epiphytic, meaning they typically grow on other surfaces such as trees rather than in soil. These orchids are often popular among orchid enthusiasts and are favored for their vibrant blooms. Vanda orchids are known for their aerial roots, which absorb moisture and nutrients from the air. In their natural habitat, they attach to trees and rocks.



HELICONIA BIHAI

The inflorescence of *Heliconia bihai* is typically upright and compact. The individual bracts are arranged in a spiral pattern, resembling a lobster's claw or bird of paradise flower. The bracts of *Heliconia bihai* come in a variety of colors, including shades of red, pink, orange, and yellow. The vibrant hues contribute to its tropical and decorative appeal. *Heliconia bihai* tends to have a more compact growth habit, and the overall plant size may be smaller compared to some other *Heliconia* species.



HELICONIA ROSTRATA

Heliconia Rostrata, commonly known as lobster claw or wild plantain, is a tropical flowering plant belonging to the Heliconiaceae family. Native to South and Central America, *Heliconia rostrata* is known for its striking and unique inflorescence that resembles the shape of a lobster's claw.

The flower structure consists of colorful bracts arranged in a spiral pattern, forming a shape reminiscent of a lobster claw that hides the true flowers are small and inconspicuous, nestled within the bracts.



STRELITZIA REGINAE

Strelitzia Reginae, also known as Bird of Paradise, is a lush and enchanting plant that will bring a touch of exoticism and elegance to your decoration.

With its striking bird-shaped flowers and vibrant colors, *Strelitzia Reginae* is sure to be the highlight of your garden. Its intense orange and bright blue petals create a stunning color combination. This plant is perfect for adding a touch of exuberance and tropical charm to your space.



*Comece o dia
com muito
Bongusto.*

CAPUCCINOS

AVAILABLE IN
FLAVORS:

HAZELNUT
CINNAMON or
CARAMEL
NUT
TRADITIONAL
VANILLA
SUPERIORE
(WITHOUT SUGAR AND
SWEETENER)



flavor, is consistent, full-bodied, and very tasty.

Bongusto's traditional chocolate, made with premium ingredients, has a distinctive cocoa flavor, is consistent, robust and very tasty.

1kg PACKAGE
JUST 50 DOSES OF 110ml



TRADITIONAL CHOCOLATE

Made with ingredients premium traditional chocolate Deliciousness with cacao, It is consistent, full-bodied and very tasty.



Made with premium ingredients, Bongusto's traditional chocolate has a distinctive cocoa

1kg PACKAGE
JUST 50 DOSES OF 110ml



EUROPEAN CHOCOLATE

Made with Belgian cocoa, European Creamy Chocolate has a strong chocolate flavor and is sweetened to the right extent, pleasing the most diverse palates and providing pleasure from the beginning to the end of the cup. Include this delight on your menu.



Made with Belgian cocoa, the European Creamy Chocolate has a pronounced chocolate flavor and is sweetened just right, pleasing a wide range of palates and providing pleasure from the beginning to the end of the cup. Include this delicious drink on your menu.

European Creamy Chocolate, made with Belgian cocoa, has an accentuated chocolate flavor and is sweetened just the right amount, pleasing a wide range of palates and providing pleasure from the beginning to the end of the cup. Include this delight in your menu.

1Kg PACKAGE
Yields 50 120ml DOSES



SUPERIOR CHOCOLATE

Superiore Bongusto chocolate is a pure product, without added sugar or sweeteners. A premium product for demanding customers. It can be used in vending operations or in the preparation of drinks and mixtures in coffee shops, bakeries and pastry shops.



Bongusto's Superiore chocolate is a pure product, with no added sugar or sweetener. It is a premium product for demanding customers that can be used in vending operations or in the preparation of drinks and blends in coffee shops, bakeries, and pastry shops.

Bongusto Superiore chocolate is a pure product, without added sugar or sweetener. It is a premium product for demanding customers who can be used in operations vending or in the preparation of drinks and mixes in cafes, bakeries and pastry shops.



1Kg PACKAGE
Yields 50 120ml DOSES



DAIRY COMPOUND

AVAILABLE SUGAR-FREE FLAVORS:
VANILLA
SWEETENED



1Kg PACKAGE
JUST 50 DOSES OF 110ml



STRAWBERRY
FRAPE



1Kg PACKAGE
MAKES
300ml



NEUTRAL
FRAPE



1Kg PACKAGE
MAKES
300ml



FRAPE
VANILLA



1Kg PACKAGE
MAKES
300ml



ICE

Looking for a quick and easy way to enjoy a refreshing, creamy drink? With the ICE Bongusto line, you can prepare delicious drinks in seconds. Available in cappuccino and chocolate flavors, the ICE line is ideal for those looking for something tasty and practical. Just add milk and beat. Serve in a glass with ice and enjoy.

Looking for a quick and easy way to enjoy a creamy and refreshing beverage? Look no further than Bongusto's mix for making deliciously flavorful drinks in seconds! Available in both Cappuccino and Chocolate flavors, our mixes are perfect for those who crave a sweet and satisfying treat. Simply mix with your favorite liquid and enjoy a delicious and indulgent beverage anytime, anywhere.

Looking for a quick and easy way to enjoy a creamy and refreshing drink? Look no further than Bongusto mix to make deliciously flavorful drinks in seconds! Available in Cappuccino and Chocolate flavors, our mixes are perfect for those craving a sweet and satisfying bite. Simply mix with your favorite liquid and enjoy a delicious, indulgent drink anytime, anywhere.



CAPUCCINO
FRAPE



1Kg PACKAGE



FRAPE
CHOCOLATE



1Kg PACKAGE





1kg PACKAGE

MAKES
390ml



1kg PACKAGE

MAKES
390ml



CHAI LATTE

1kg PACKAGE
Yields 50 120ml PORTIONS



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COMPANY INFORMATION

Our company's head quarters are located in Brazil and we do have offices in Maldives and in Seychelles. Please find company related information.

Our Website is as below:

www.UnanHospitality.com

&

www.unantrading.com

Click here to see our company information:

[Unan Trading Company Deck](#)

Unan Trading LTDA

CNPJ – 53.840.594/0001-05

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Barueri SP, 06-453-038, Brazil

Unan Hospitality Brasil LTDA

CNPJ - 51.943.585/0001-14

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Barueri SP, 06-453-038, Brazil

Unan Hospitality Maldives Private Limited

Company registration: C-0503/2010

Adress: 4th floor Ma. Oliveena Chaandhanee Maagu Male, Maldives

Unan Hospitality LTD

Registration Number: 237326

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