



PRODUCT CATALOG – 2025

**English
version**



IT'S FROM OIAPOQUE. IT'S FROM AMAZON
RAINFOREST. IT'S FOR THE WORLD!



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CHOCOLATE WITH THE TASTE OF THE RAINFOREST

Chocolates Cassiporé brings **the essence of the Amazon to your palate**. Our wild cacao, harvested by river-side communities, carries the spirit of the rainforest and centuries-old traditions.

We are Amapá's first chocolate factory, delivering purity and authenticity in every product.

Experience the Amazon's magnificence. Discover our product line!



INTENSE CHOCOLATE BARS

Chocolates Cassiporé bars are a vegan, organic chocolate, free of preservatives or flavorings. Our bars have only two ingredients: cocoa mass and organic sugar.

The percentage that appears on the labels (**50% with nibs, 60% with Cumaru, 70% and 81%**) refers to the amount of cocoa in the bars. The higher the percentage, the purer the chocolate.



MILK CHOCOLATE BARS

Discover Cassiporé Milk Chocolate Bars, crafted in 1.76 oz bars of excellence.

Our collection features exciting new flavors: **Strawberry Chocolate**, **38% Milk Chocolate with Peanuts**, **Caramelize with Dried Banana** (Banoffee), and **57% Milk Chocolate with Dried Cupuaçu** (Dark Milk).

Each bar showcases a character from the Cassiporé Crew, combining premium quality with unique personality.



COCOA NIBS

It is chocolate in its **purest and least processed form**. They are fermented, dried, roasted, peeled and ground cocoa beans. Cocoa nibs can be used in jellies, fruits, brigadeiros, desserts and several other recipes.



CHOCOLATE-COATED NUTS & FRUITS

Cassiporé Chocolate-Coated Nuts & Fruits deliver unique flavors in chocolate-covered centers, available in individual 3.5 oz packages.

Our sophisticated range of eight flavors includes: **Caramelized Banana, Hazelnut, and Peanut with 57% milk chocolate, plus Raisins and Strawberry with white chocolate.**

A premium palate experience, celebrating Cassiporé excellence.



COCOA MASS

Traditionally known as cocoa liquor, **it is chocolate without the addition of any other ingredient**. So, it is an incredible ingredient on recipes, fillings, doughs and toppings, or even mixed with milk to make delicious hot chocolate.



TRUFFLES

Chocolates Cassiporé truffles are made with 57% milk chocolate and their fillings use local and organic ingredients. The flavors are **cupuaçu** (a fruit native to tropical forests), **maracujá** (passion fruit), **chocolate com pimenta** (chocolate pepper), **manteiga de amendoim caseira** (homemade peanut butter), **açaí** (açaí berry), **castanha-do-Pará** (Brazil nuts), coconut and **brigadeiro** (a traditional Brazilian chocolate fudge) made with 81% chocolate.



BRIGADEIROS

Brigadeiro is one of the most beloved and **traditional Brazilian chocolate fudge**. The Brigadeiro Cassiporé recipe, in addition to the usual ingredients, such as cream and condensed milk, is made with **81% chocolate**. This more intense chocolate balances the flavors and is complemented by using granulated cocoa nibs to give a special crunch.



ALFAJOR

Alfajor is a traditional delicacy typically made of flour, honey, and nuts. It is very popular in Latin America. We created our own alfajor recipe.

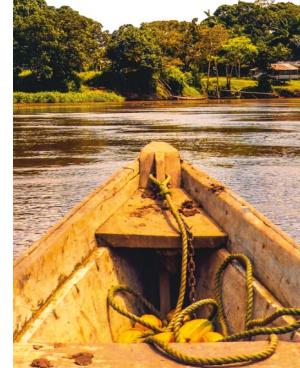
Dipped in 57% milk chocolate it has two versions: **brigadeiro** and **dulce de leche**, resulting in more than perfect combinations.



LIQUEUR

It is a sweet alcoholic drink, produced by hand. The ingredients are infused in distilled ethyl alcohol for months. The Chocolates Cassiporé liqueurs are produced in the following options: **cacau** (cocoa), **chocolate com pimenta** (chocolate pepper), **chocolate com jambu** (chocolate with jambu, typical herb from the north of Brazil), **chocolate com cumaru** (chocolate with tonka bean) and **Gabriela** (cocoa, cloves and cinnamon).

They have an alcohol percentage of 18%.



FROM OIAPOQUE TO THE WORLD

Chocolate Cassiporé is made with wild cocoa from the floodplain forest of the Municipality of Oiapoque in the State of Amapá, Brazil.

Centennial cacao trees are found on the banks of the Cassiporé River. They grow in association with other native trees, such as andiroba, açaí, ingá, buriti, pracaxi and taperebá, in a perfect natural cabruca system.

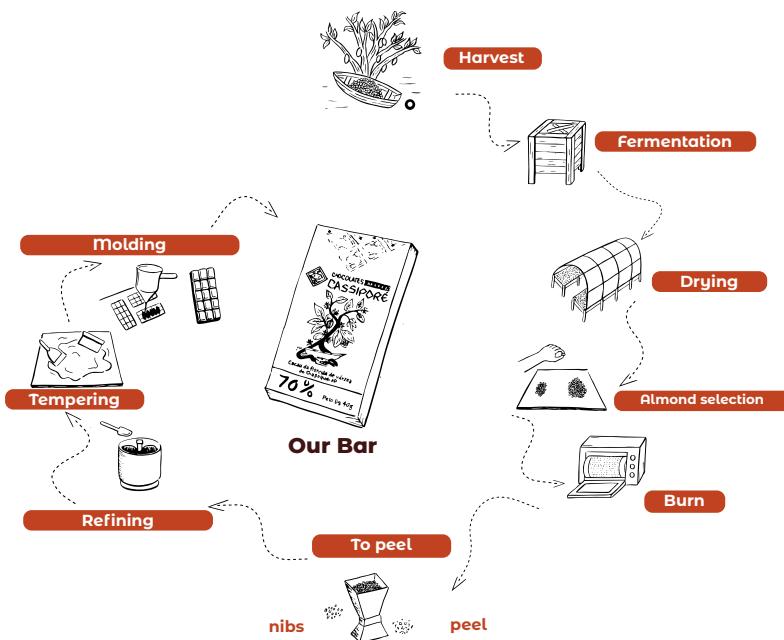
The fruits are harvested by traditional riverside dwellers during the only annual harvest, a period in which the tree trunks are submerged – a characteristic of the Amazonian winter.

Chocolate Cassiporé is unique. A seduction to the senses. It adds to its peculiar flavor the spirit of the forest, full of ancient stories, with traces of the grandeur and richness of the most mythical rainforest on our planet



CHOCOLATE production phases

Our products are made with high-quality cocoa, grown in a sustainable and responsible way. We are committed to producing delicious and high-quality chocolate that preserves the flavor and aroma of the Amazon Rainforest.





Harvesting

The cocoa harvest is done manually by our partner producers, who are traditional residents of the Amazon region. The harvest takes place during the rainy season, which runs from November to May.

Fermentation

After harvesting, the fruits are taken to our facilities, where they are fermented for about 5 to 7 days. This process is essential for the development of the flavor and aroma of the chocolate.

Drying

After fermentation, the beans are dried in the sun for about 10 to 15 days. This process is necessary to remove moisture from the beans and preserve their flavor and aroma.

Roasting

The dried beans are roasted for about 20 to 30 minutes. Roasting is responsible for the development of the final flavor and aroma of the chocolate.

Grinding

The roasted beans are ground until they form a paste. This paste is called cocoa mass.

Refining

The cocoa mass is refined to remove impurities and obtain a smooth texture.

Blending

The cocoa mass is mixed with sugar and other ingredients, such as milk, to produce the chocolate.

Tempering

The chocolate mixture is tempered for about 24 hours. This process is responsible for developing the flavor and aroma of the chocolate.

Molding

The chocolate is molded into bars, bonbons, truffles, or other shapes.

Refrigeration

The chocolate is cooled to solidify.

Packaging

The chocolate is packaged for sale.



SOCIAL MEDIA & ORDERS

If you've made it this far, we know you're eager to try our products and discover the flavor of our chocolate!

To do this, you can place your order through our contacts or purchase them at our physical store in the city of Oiapoque and at Macapá International Airport - MCP, in Amapá state, Brazil.

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CHOCOLATS  CASSIPORE

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