

# NatureOn

## AÇAÍ PREMIUM



NatureOn Portfolio

# About Us

We are NATURE ON, one of the largest Premium organic acai creams factories and producers in the state of São Paulo, Brazil.

Our investment in production, modern and technological machinery, is associated with care from selection of fruits until specialized cooling for fresh distribution to our partners. This strategy which Nature On live by, results in excellence in the quality and distribution of our products.

Currently, we reach more than 400 markets, supermarkets and convenience stores, aiming to grow each year and take a bigger part in the brazilian and international food market. NatureOn, we are organic, modern, delicious and healthy.

Modern, organic, healthy and delicious, we gain new loyal customers everyday. Take your time to experience and bring NatureOn's energy to your company.



# Product Portfolio

Retail and food Services



# Retail

## Impulse Line

Available for retail in the Traditional and Zero versions, in the sizes of 5oz and 17oz.



# Retail

## Take Home Line

Available for retail in the versions  
Traditional, Açaí with strawberry, Açaí  
with banana and Açaí Zero, in the sizes  
25oz and 39oz.



# Food Service

Available for retail in the Traditional, Zero and other 15 flavors, in sizes of 169oz and 338oz.



# Coming Soon



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Soon we will have launch for RETAIL of the flavors Açaí with Strawberry and Açaí with Banana - 5oz.





# Factory

NatureOn represents top product quality, optimal services as well as innovative ideas and expertise in terms of product development, we have the expertise and creativity to develop the most suitable and trendy solution for your brand. Our preparations can add value to your ice cream products by enhancing not only taste but also texture with a broad range of inclusions.



# Quality Control

Nature provides us with the raw material to work with and we provide health to our customers. This is a cycle based on the utmost respect because quality control is always the goal.

We are careful with each and every step of the production line from the time the açai is harvest and pasteurized until it comes to us in bars.

In order to get our four different flavors of açai the best fruits are added and they are always handled with great care as to the way we clean the banana peel and the freezing of the steawberry pulp- kept at - 20 degrees.

After being ready for consupcion, our products are kept and stored under strict temperature control. Tests are run every day by a qualified food engeneering to verify if the quality of the product is in accordance with the legal standarts of hygiene and health (national and international).



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