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RAW MATERIALS HARVESTED FROM THE AMAZON JUNGLE HELPS SUSTAIN THE RAIN FOREST

Our Story



ALINA AND RAMIRO MET IN 2001, AND STARTED TO BUILD A BUSINESS WHERE FLAVORS FROM THE AMAZON FOREST COULD BE INCORPORATED INTO TYPICAL AMERICAN PRODUCTS SUCH AS COOKIES, JELLIIES, CHOCOLATE SPREADS AND PEANUT BUTTERS WITH BRAZIL NUTS, AÇAI, CUPUAÇU, AND COCOA NIBS.

THESE PRODUCTS HAVE BEEN LAUNCHED SUCCESSFULLY INTO THE BRAZILIAN NATIONAL MARKET OVER THE PAST 5 YEARS.



Mission



TO OFFER PLEASURE AND CONVENIENCE TO LOVERS OF GOOD FOOD CREATING ORIGINAL AND INNOVATIVE RECIPES WITH FLAVORS FROM THE AMAZON REGION.



Exotic Superfoods from the Amazon to Try ...

COCOA (ROASTED NIBS) – AN ANTIOXIDANT POWERHOUSE



WHO DOESN'T LOVE CHOCOLATE? COCOA IS ONE OF THE EASIEST SUPERFOODS TO INCORPORATE INTO YOUR DAILY DIET AND ROUTINE. IT'S EASY TO BLEND CACAO NIBS IN A SMOOTHIE, OR ADD A SPOON TO YOUR MORNING CEREAL OR OATMEAL. BEING THE PUREST FORM OF CHOCOLATE, IT IS AN ANTIOXIDANT POWERHOUSE (40X THE ANTIOXIDANTS OF BLUEBERRIES), SO YOU DON'T HAVE TO FEEL GUILTY CONSUMING IT.

MAKE COCOA A PART OF YOUR REGULAR DIET TO BENEFIT FROM NATURAL ENERGY, MENTAL ALERTNESS, AND FOCUS. COCOA ALSO HAS MORE CALCIUM THAN COW'S MILK AND IS THE HIGHEST PLANT-BASED SOURCE OF IRON. IT'S FULL OF MAGNESIUM FOR A HEALTHY HEART AND BRAIN.

Exotic Superfoods from the Amazon to Try ...

CUPUAÇU - COCOA'S CLOSE RELATIVE

CUPUAÇU (*THEOBROMA GRANDIFLORUM*) IS A VERY CLOSE RELATIVE OF COCOA (*THEOBROMA CACAO*) THE MAIN INGREDIENT IN CHOCOLATE. BOTH PLANT SPECIES ARE INDIGENOUS TREES OF THE AMAZON RAINFOREST AND NATIVE TRIBES HAVE USED THEIR FRUITS AS A FOOD SOURCE FOR CENTURIES, IF NOT MILLENNIA. UNBEKNOWN TO MOST PEOPLE OUTSIDE SOUTH AMERICA, THE SEEDS OF *THEOBROMA GRANDIFLORUM* YIELD A FAT VERY SIMILAR TO COCOA BUTTER THAT IS ALSO USED TO MAKE A TYPE OF CHOCOLATE CALLED 'CUPULATE'. IN ADDITION, CUPUAÇU HAS A CREAMY WHITE PULP THAT IS WIDELY USED IN DESSERTS, JUICES, AND JELLIES.



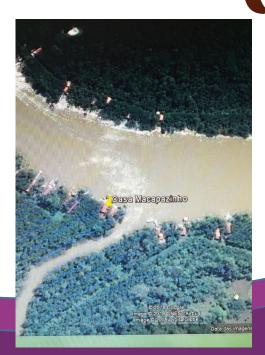
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COCOAFROM AMAZON

LOCAL COMMUNITY ALONG THE ARACY RIVER WHICH HELPS PRESERVE THE AMAZON FOREST. Latitude 1º 25",39 S Longitude 48º 16'02,40" W



COMMUNYTY MACAPAZINHO Latitude 1° 57' 17,08" S Longitude 49° 00'. 34,95" W



DOM AMAZOON OFFERS 100% PURE COCOA NIBS EXTRACTED FROM THE JUNGLE BY LOCAL COMMUNITIES ALONG THE ARACY RIVER WHICH HELPS PRESERVE THE AMAZON RAINFOREST.

2 YEAR SHELF LIFE

*Percent Daily Values (DV) are based on a 2,000 calorie diet. INGREDIENTS: Cocoa Almond Nibs

6.36g

13mg

42.4g

84mg

270mg

870mg

Carbohydrates(total)

Sodium

Magnesium

Potassium



CHOCOLATE SPREAD

FLAVORED WITH AÇAÍ, CUPUAÇU, BRAZIL NUTS OR PEANUTS

1 YEAR SHELF LIFE

INGREDIENTS: Fruit pulp, Cocoa ,raw sugar, emulsifier, pectin, potassium sorbate and citric acid

Sodium

20mg

*Valores % Percent Daily Values (DV) are based on a 2.000 Kcal diet.

LACTOSE FREE	DON AMA				
SUGAR FREE SUGAR FREE BLUTEN FREE		DV* 11%	PEANUT BUTTER + Cocoa Nibs No Sugar		
TODY VEGAN	Facts Trans Fat 0g Serving Size 1 Tbsp (15g) Sodium 18mg Calories por serving 78 INGREDIENT: Peanut, Cocca Nibs, Glycosides of Ectavial Sorbital and Himalavan salt Total Carbohydrate 4g	2% ** 1% 2% 5%	Nutrition Facts Servings per container 17 Serving Size 1 Tbsp (15g) Calories por serving 78	Amount / Serving Total Fat 6.7g Sat Fat 1g Trans Fat 0g Sodium 18mg Total Carbohydrate 4g	% DV* 11% 2% ** 1% 2%
2 YEAR SHELF LIFE	CONTAINS PEANUT	S FOOD	INGREDIENT: Peanut, Cocoa Nibs, Glycoside:	Dietary fiber 1g	5% 5%) are based

Exotic Superfoods from the Amazon to Try ...

RODUTO

GANICO

BRASI

AÇAI BERRIES - GLOWING SKIN

AÇAI BERRIES GROW IN THE **BRAZILIAN AMAZON RAINFOREST**. THESE BERRIES HAVE BEEN CONSIDERED A SUPERFOOD FOR A FEW YEARS, BECAUSE OF THEIR ANTIOXIDANT, HIGH FIBER AND HEALTHY FAT PROPERTIES (OMEGA FATTY ACIDS). THEY HELP SUPPORT HEALTHY HAIR, SKIN AND NAILS.

YOU CAN INCORPORATE AÇAI INTO YOUR DAILY DIET BY ADDING AÇAI TO YOUR SALAD, OATMEAL, CEREAL OR DESSERT. YOU CAN ALSO BLEND THE BERRIES WITH YOUR MORNING SMOOTHIE, OR IF YOU'RE DARING ENOUGH, ADD THEM TO YOUR SALTY EVENING MEAL. IT'S BEEN SAID THAT AÇAI BERRIES ARE A MIXTURE OF RED WINE AND CHOCOLATE, WHAT MORE COULD YOU ASK FROM A FRUIT?



FROM EXOTIC AMAZONIAN FRUITS AND HERBS USING SAFE AND RELIABLE PROCESSES THAT ENSURE A SHELF LIFE OF 2 YEARS. PERFECT IN HAMBURGERS AND BEEF! PERFECT IN PASTRY AND FISH!

INGRDIENTS: Fruit pulp , organic sucar, pectin, pepper, citric acid



2 YEAR SHELF LIFE

INGRDIENTS: Fruit pulp , organic sucar, pectin, citric acid

BRAZIL NUTS – SELENIUM SUPERFOOD

BRAZIL NUTS HAVE A HIGH PROPORTION OF MONOUNSATURATED FAT, WHICH IS A GOOD FAT. THEY ALSO CONTAIN SOME PROTEIN AS WELL AS BEING A GOOD SOURCE OF IMPORTANT NUTRIENTS INCLUDING MAGNESIUM, ZINC, CALCIUM, VITAMIN E AND SOME B VITAMINS.

BRAZIL NUTS ARE MOST RENOWNED, THOUGH, FOR THEIR HIGH SELENIUM CONTENT, AND ARE IN FACT THE RICHEST KNOWN FOOD SOURCE OF THIS IMPORTANT NUTRIENT. SELENIUM IS AN ESSENTIAL MINERAL AND ANTIOXIDANT THAT IS NEEDED DAILY FOR A HEALTHY IMMUNE SYSTEM, AND IT HELPS TO PREVENT DAMAGE TO OUR NERVES AND CELLS. IN FACT, JUST FIVE TO SIX BRAZIL NUTS A DAY WILL PROVIDE YOUR *RECOMMENDED DAILY ALLOWANCE* OF SELENIUM.







2 YEARS SHELF LIFE



Measure dough using a table spoon or an

ice cream scoop

2 Drop dough on a plate or parchment-lined baking sheet

Bake it according to the instructions below. Bon Appétit! INGREDIENTS: Wheat flour, Organic Aç Powder, Brown sugar, Eggs, Butter, Shortening and Pink salt. CONTAINS GLUTÉN AND LACTOSE



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