



Single Origin Chocolate from our estates in Espírito Santo, Brazil



Espírito Cacau: harmony between man, forest and cocoa.

Espírito Cacau brings to the market an innovative concept: functional and natural chocolate with the most refined flavor and aroma from its homeland, Espírito Santo, Brazil.

The flavors* of Espírito Cacau chocolates bar are products made with cocoa mass as the unique cocoa derivative, we don't use cocoa butter, cocoa powder in these recipes. Resulting in a product with less fat, calories and more antioxidants and rich flavor.

*70% Cocoa, 70% Cocoa Zero Sugar, 85% Cocoa and 85% Cocoa with Nibs.





A difference begins in the field

Espírito Cacau provides a unique experience When creating products from “Tree to Bar” from Single Origin and monitoring of the entire production process to ensure the same standard quality. Our chocolates are made of different cocoa mass content, from our own farms, where the best cocoa beans are subjected to natural fermentation and drying process to preserve the characteristics of a premium cocoa beans. The result is an exclusive chocolate, with the noble smooth flavor and aroma that only the lands of the state of Espírito Santo (Brazil) offers.

Knowledge, technical tradition and combined producing chocolate with excellence

Paulo Roberto Gonçalves Pereira, founder of Espírito Cacau, is an entrepreneur with a tradition of four generations in the segment of cacao cultivation and production of fine chocolates. He acquired knowledge and techniques from his family business of farming and through constant research in several countries, in the field, laboratories and related studies.



 Espírito
Cacau

Flavor and aroma with healthy benefits

Espírito Cacau has a high cocoa mass content, the fruit with the highest concentration of antioxidants than any other natural food on planet earth. Cocoa mass is also great source of minerals such as magnesium, iron and chromium. Not to mention the Anandamide, endorphins produced naturally by the human body when we are excited and found in only one planet - cacao, the great secret of good humored people!

Moreover, our products are free from hydrogenated fat and added flavoring, PGPR as emulsifier, stabilizers and artificial preservatives.



Milk Chocolate 44% Cocoa with Cashew filling. 35 grams:

Cashew nuts is a oilseed with high nutritional value. Strengthens the immune system because it contains Zinc, Vitamins A and E. The Chocolate also is a source of antioxidants, helps in the mood control and is a great energy source too.

- Enhance the memory
- Protect the heart healthy
- Promotes a healthy skin
- Strengthens the immune system
- Prevents osteoporosis
- Fight against early aging
- Improves mental health
- Treats and prevents anemia
- Helps with weight loss or control
- Regulates blood sugar level



Milk Chocolate 44% Cocoa with Peanuts filling. 35 grams:

Supply the body a great nutritional amount. Has antioxidant effect on cell membranes. It contributes improving protein synthesis. Helps to reinforce the values of folic acid and is ideal for pregnant, as long as moderate consumption. With 44% Cocoa derivatives has much more flavor and healthiness.

- Promotes muscle gains and recovery
- Protect the bones healthy
- Strong antioxidant
- Prevents anemia
- Help Prevent Birth Defects
- Improves mood
- Decreases the risk of heart disease
- Treats and prevents anemia
- Helps with weight loss or control
- Rich in unsaturated fatty acids, vegetable protein source, fibers, with micronutrients.





White Chocolate with Cookies 35g and 80 g

The cookies that Espirito Cacau use in this recipe is a cookie with organic demerara sugar, allergen free as gluten and soy, free of sodium and also non-gmo. The white chocolate contributes for loss weight. A research proved that a small piece of white chocolate consumed before a meal, triggers the hormones in the brain and this helps to decrease the amount of food that is later consumed. For being produced only with cocoa butter as fat, our white chocolate is rich in fatty acids palmitic, stearic and oleic.

These compounds form a protective skin barrier, giving nutrition and increasing its elasticity power. Beyond that, cocoa butter is rich in phytochemicals. These substances helps to improves the blood flow and anti-aging prevention, protecting against damage from the sun's ultraviolet rays.



White Chocolate with Strawberry 35g and 80 g

- It helps to:
- Alkalize the blood.
- Reinforce the immune system.
- Eliminate toxins from body.
- Reduce Cholesterol and risk hearth diseases.





White Chocolate with Cranberry 35g:

*Cranberry and chocolate can bring several benefits. The Cranberry has properties of anti-inflammatory action, anti-cancerous and the cocoa butter present in the mass of white chocolate **increases the concentration of antioxidants and reduce risks of acident cerebrovascular (CVA) and heart's diseases.***





Chocolate 70% Cocoa with Coffee 35g:

Worthwhile benefits!

Teas, Coffees and Chocolate has antioxidants that act directly on the central nervous system. It gives nutrition and neuron support. This combination beyond brain protection for vascular damage may reduce the risk of diseases such as Alzheimer, stroke and parkinson.





Chocolate 70% Cocoa Zero sugar 35g:

About product

Pure health, this chocolate has high antioxidants concentration, intense flavor and is the target for who has controlled sugar consumption. Made with cocoa mass, cocoa butter and sweetened with stevia and maltitol. It prevents hypertension and anti-aging caused by free radicals. Vegan Chocolate, dairy free, no sugar (sweetened with maltitol and stevia.)

Only with 4 ingredients:

Cocoa Mass (70%), maltitol sweetener and steviol glycosides and sunflower lecithin emulsifier.

Gluten free, dairy free, free of flavorin.





Chocolate 61% Cocoa Zero sugar 35g:

About product

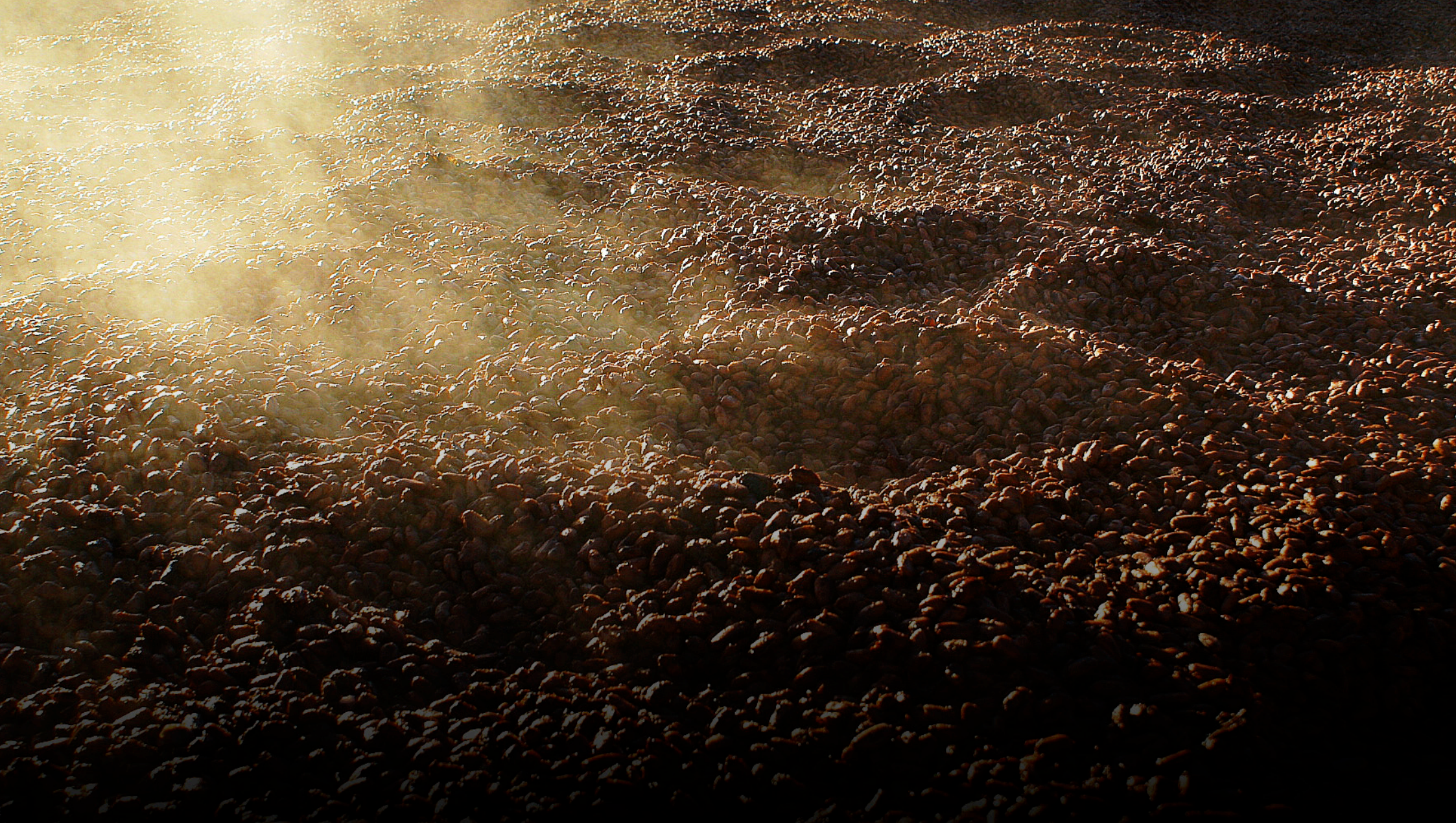
This label was created for who loves chocolate but cannot consume sugar. Sweetened with maltitol a sweetener 100% natural, this chocolate bar is vegan, gluten free, dairy free and sugar free.

Only with 4 ingredients:

Cocoa Mass (70%), maltitol sweetener, cocoa butter (15%) and sunflower lecithin emulsifier.

Gluten free, dairy free, free of flavorings and preservatives.





Imported by:

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 Espirito
Cacao

