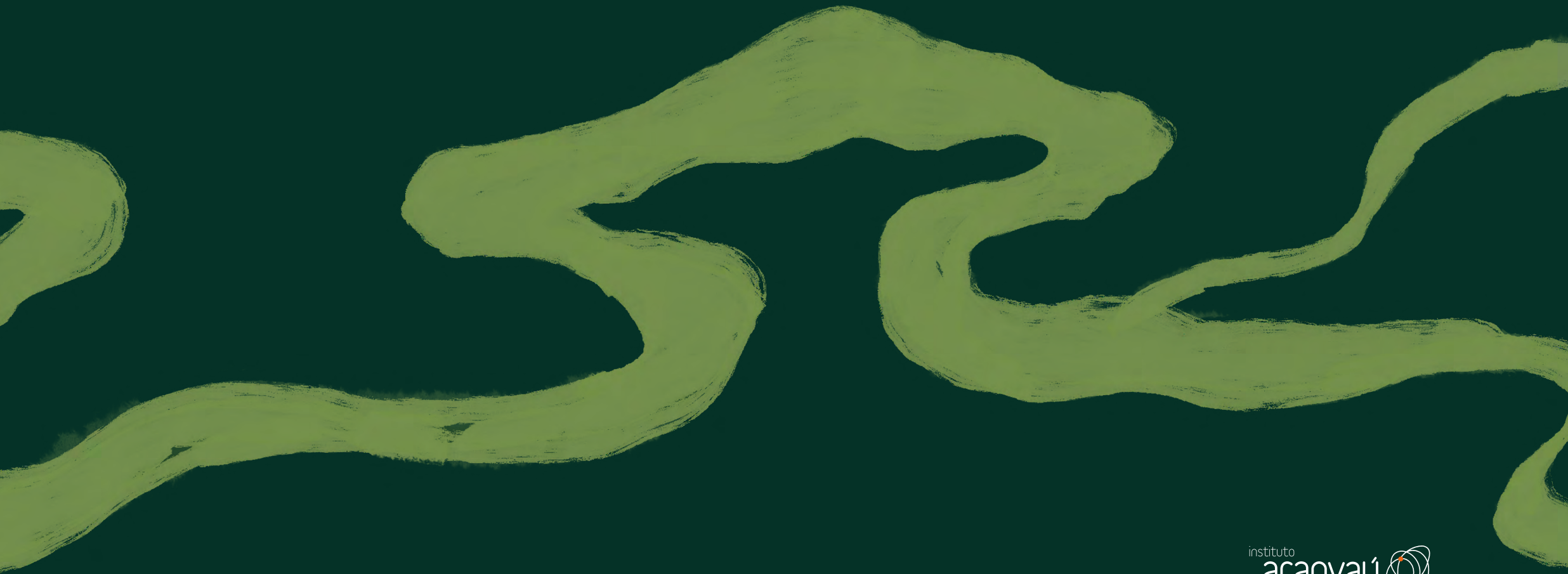


# Amazon by Word of Mouth

Ingredients, People,  
and Forests



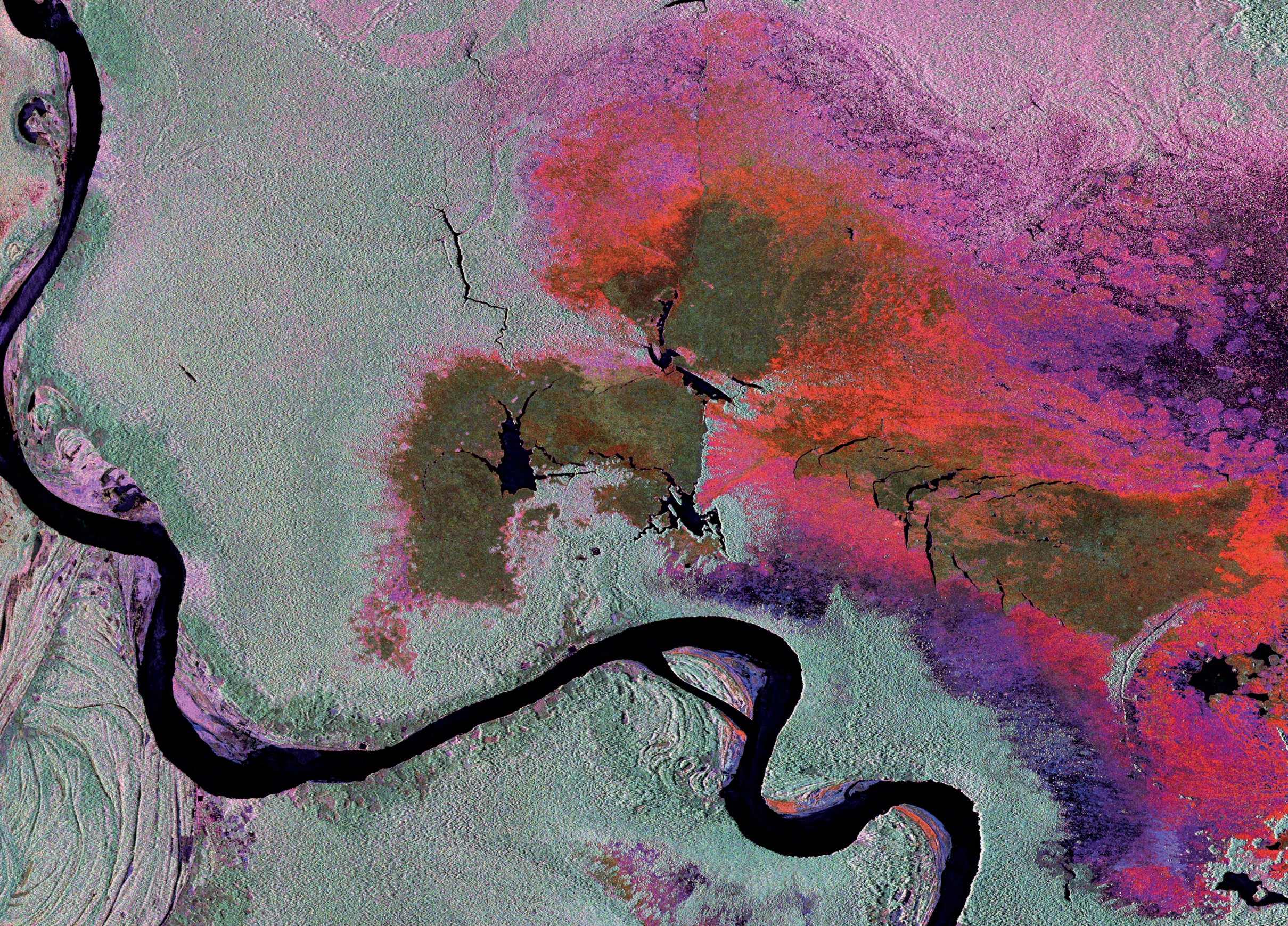


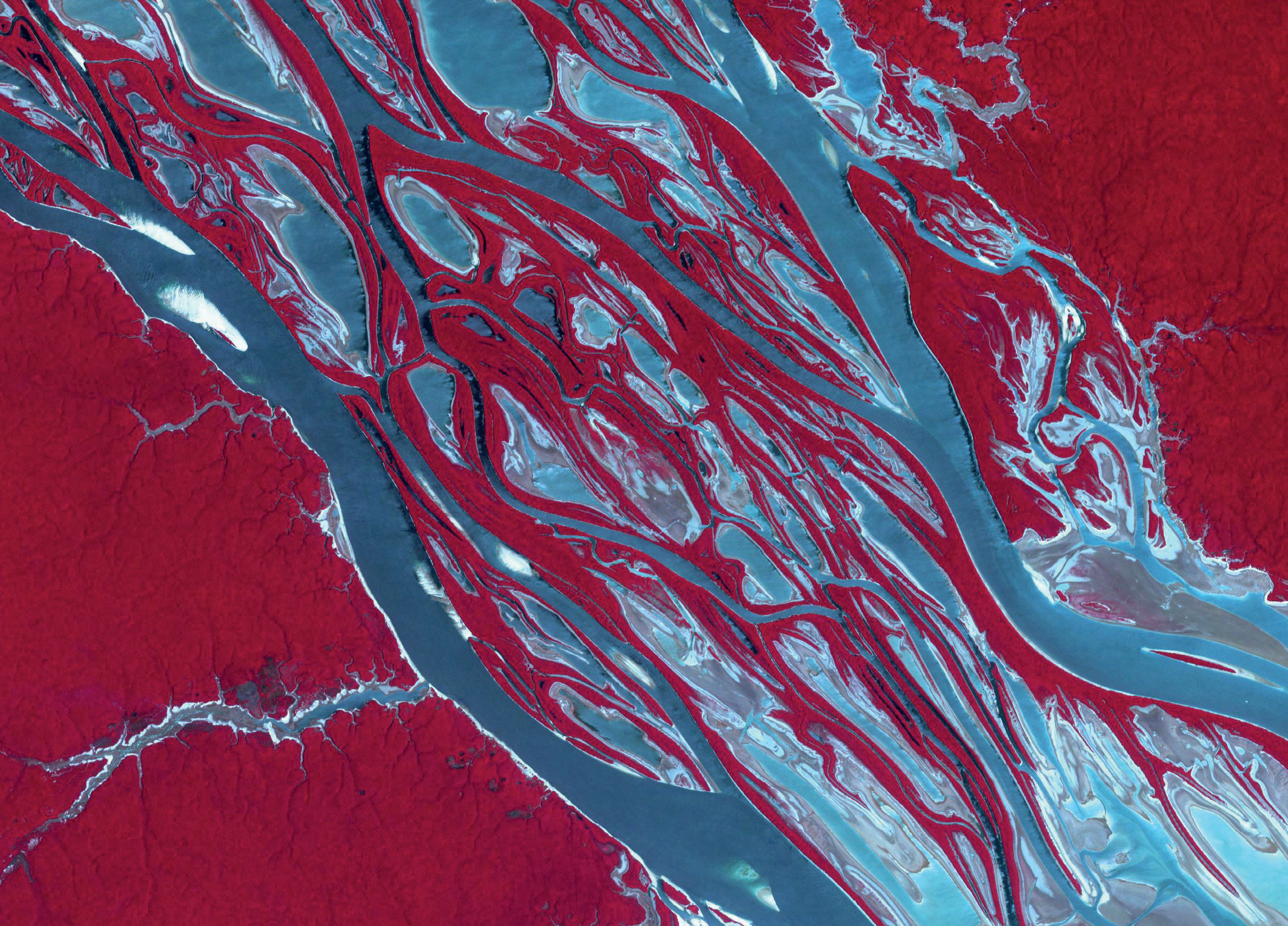
Brazil Nut /// Cajá (Yellow Mombin) /// Taperebá (Yellow Mombin) /// Palm Hearts  
/// Cacao /// Chili Pepper /// Cupuaçu /// Passion Fruit ///  
Açaí /// Babassu /// Pineapple /// Tucupi /// Amazon Water Lily ///  
Jambu Flower /// Camu-Camu /// Cassava /// Chicory /// Buriti  
/// Patauá /// Tucumã /// Fish /// Purple Yam /// Cubiu (Cocona)  
/// Green Banana /// Guaraná /// Murumuru /// Andiroba ///  
Ucuuba /// Copaiba /// Pracaxi /// Acerola /// Mulateiro ///  
Jaboticaba /// Mango /// Bacaba /// Xingu Pequi /// Mushroom ///  
Non-Conventional Food Plants (Panacs) /// Honey











# Amazon by Word of Mouth

Ingredients, People,  
and Forests

# What does the forest taste like?

It tastes like cubiu, tucupi, tambaqui, ariá, buriti, patauí, camu-camu, Pará chicory, ingá, bacaba, jambu flower, puxuri, Marajó cheese, purple yam, murici...

There are so many flavors. Yet many of us, Brazilians and non-Brazilians alike, are unfamiliar with most of them.

The Arapyaú Institute believes that bringing the country closer to these flavors also means bringing it closer to one of its most vital opportunities: the bioeconomy. That is why we have been working to strengthen forest-based value chains by connecting communities, entrepreneurs, governments, and companies.

Strengthening this agenda requires aligning supply and demand, both by supporting public policies and initiatives that expand sustainable production

The **Arapyaú Institute** is a Brazilian philanthropic organization that supports and catalyzes networks and initiatives to advance fair, inclusive, low-carbon development in Brazil. It promotes a nature-centered agenda grounded in an integrated understanding of people, the economy, and climate. The Institute mobilizes and connects civil society, philanthropy, academia, and the public and private sectors to build networks capable of implementing initiatives designed to bring systemic, scalable solutions to the country, with a primary focus on the Amazon and Southern Bahia.

and by inspiring the private sector to incorporate forest ingredients into products, menus, and business strategies in a fair and sustainable way.

Each new source of demand creates value for those whose livelihoods depend on the forest and opens pathways toward a more innovative, inclusive, and regenerative economy. This mapping of ingredients and producers within the Amazon bioeconomy presents some of the many protagonists of this transformation, along with their contacts, territories, and examples of positive impact.

With this publication, we invite you to come closer to the forest and discover its immense diversity of flavors, knowledge, and people. We want the forest to resonate everywhere, for every taste.

Enjoy the read.

RENATA PIAZZON,  
*CEO of Arapyaú Institute*

LÍVIA PAGOTTO,  
*Institutional Director of Arapyaú Institute*

VINÍCIUS AHMAR,  
*Program Director of Arapyaú Institute*

# Table of Contents

## PART 1

A New Map of the Amazon /// 19

## PART 2

The Many Amazons /// 25

## PART 3

The Amazon Is an Anti-Monotony  
Manifesto /// 31

## PART 4

Agrifood Systems of the  
Amazon Forest /// 39

## PART 5

The Connected Amazon /// 46

## INGREDIENTS

Açaí /// 49

Babassu /// 59

Brazil Nut /// 67

Tonka Bean /// 79

Cassava /// 87

Chili Peppers /// 97

# Part 1

**Untouched and unknown  
in much of its vastness  
and its truth, the Amazon  
is still being discovered.**

Thiago de Mello,  
Amazonian poet



## A New Map of the Amazon

The numbers are striking. The Amazon makes up more than half of Brazil's territory. That is around 60%, or five million km<sup>2</sup>. It also extends across seven other countries—Peru, Colombia, Bolivia, Venezuela, Ecuador, Guyana, and Suriname—as well as French Guiana. But above all, the Amazon is a shared heritage for all of us living today and for those who will live tomorrow, here on Earth.

**A heritage that is not only natural, but also cultural and historical. That is why it is vital that we turn our attention, our hearts, and our senses toward it, the largest tropical rainforest on the planet.** A forest that must pulse with life in all its diversity, because it is this diversity that safeguards climate balance and the beauty of life for all.

The Arapyau Institute is part of a networked movement in which different actors work to help offer new perspectives on the Amazon. This movement connects ideas, research, visions, and multiple forms of action to show that keeping the forest standing, with all its biodiversity, life, and culture, means keeping the economy alive.

An economy that thrives because it conserves, regenerates, and makes futures possible.

This is the guiding principle of the **bioeconomy**: an economic model that seeks to generate prosperity for all those whose lives are intertwined with the forest, through the sustainable use of biodiversity, renewable biological resources, and the knowledge associated with them. One expression of this approach is the socio-bioeconomy, which places people at the center and recognizes the value of what they already produce in harmony with the forest. It acknowledges the role of communities, Indigenous peoples, and family farmers in the conservation and regeneration of territories, turning traditional knowledge and sustainable practices into opportunities for income generation and local development.

The choice to adopt the term bioeconomy reflects the understanding that it encompasses a broader set of agendas and pathways for the country's equitable, sustainable, low-carbon development—from strengthening the Amazonian socio-bioeconomy to driving innovation in production systems.

The Amazonian **agrifood systems** are examples of the bioeconomy that this publication showcases and brings to light. Our proposal is to help these systems—led by Indigenous peoples, families,

**Bioeconomy** is a model of productive and economic development based on values of justice, ethics, and inclusion. It is capable of generating products, processes, and services efficiently, based on the sustainable use, regeneration, and conservation of biodiversity. It is guided by traditional and scientific knowledge, as well as by the innovations and technologies that emerge from them, with an eye to both production—agriculture, livestock, forests, and their respective assets—and value addition, job and income generation, sustainability, and climate balance.

CONCEPT DEVELOPED BASED ON BRAZIL'S NATIONAL BIOECONOMY STRATEGY (2024) AND THE POSITIONING OF THE BRAZILIAN COALITION ON CLIMATE, FORESTS AND AGRICULTURE (2021)

**Socio-bioeconomy** is a model of productive development based on valuing sociobiodiversity, with a focus on sustainable activities carried out by local populations and traditional communities, such as extractivism, fishing, and family-based agriculture. This approach is especially suited to better-conserved regions of the forest, where ways of life depend directly on natural resources and play an essential role in conserving biodiversity and generating local income.

[UMA CONCERTAÇÃO PELA AMAZÔNIA, 2023]

communities, and local businesses—expand, and to bring their ingredients and stories to more and more people, in a thoughtful and sustainable way.

Because the more people have access to, and knowledge of, what the Amazon gives us, the more strength we can channel back to it. Indigenous peoples, family farmers, producers, associations, and companies cultivate, extract, and produce dozens of ingredients drawing on their many forms of knowledge. These are diverse flavors for our mouths and for our lives, flavors that can help keep the forest regenerated, conserved, and standing.

That is why we have created this mapping project, which presents Amazonian ingredients and connects potential buyers with producers, shedding light on the socio-environmental impact of these value chains. A map that will guide readers through the varied types of crops, the different ingredients, and the vast Amazonian culture that surrounds them. And one that, with each journey and each ingredient, will continue to renew itself.

**A new way of seeing the Amazon, one that broadens our horizons, enriches our palates, brings us closer to the great forest, and inspires us to embark on new journeys toward it.**

**Agrifood systems** are interconnected networks of people, practices, products, policies, infrastructure, and values that encompass every stage of the production, aggregation, processing, distribution, consumption, and disposal of food products originating from agriculture, forestry, or fishing. They also include non-food agricultural products that support livelihoods. These systems operate across multiple scales—from local to global—and are intrinsically linked to environmental, economic, social, health, and political systems, both influencing and being influenced by them.

REPORT OF THE COUNCIL OF FAO – HUNDRED AND SIXTY-SIXTH SESSION: 26 APRIL – 1 MAY 2021. ROME, CL 166/REP.

## Part 2

**The Amazon is not a forest; it is a universe.**

Roberta Carvalho,  
visual artist from Pará



## The Many Amazons

There is the Amazon of forests. Flooded forests, upland forests, forests that are wetter, forests that are drier, and forests that remain conserved—largely thanks to the people who have been there and remain there.

There is the deforested Amazon, with farms and vacant public lands, some productive, others not so much.

There is the degraded Amazon, suffering from illegal mining and timber extraction, and living under intense pressure.

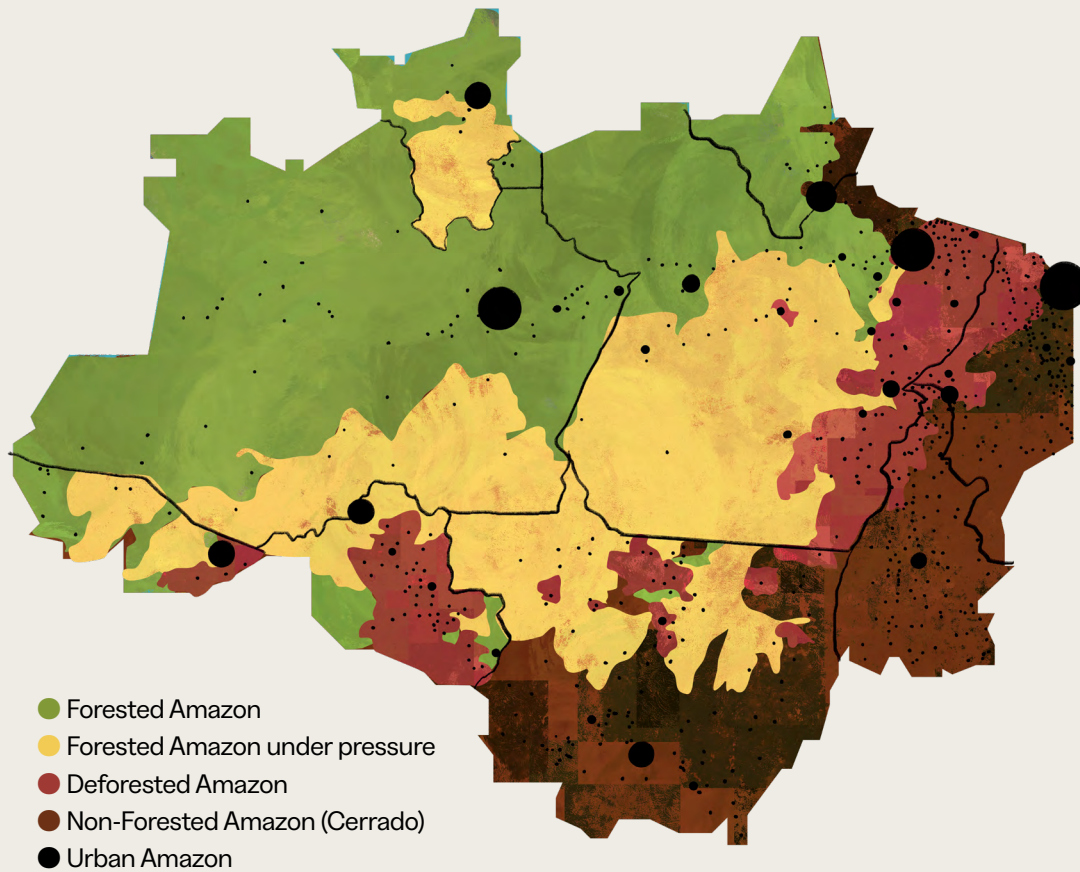
There is also the urban Amazon, of markets, festivals, and cities that pulse with a culture all their own, deeply musical, and where a large share of the population lives.

There is the aerial Amazon, the Amazon of flying rivers, formed by the vapor that rises from the trees and creates currents of water in the atmosphere.

There is the Amazon beneath the surface, of Amazonian Dark Earth, or Terra Preta de Índio—an extremely fertile type of soil found in patches across the Amazon. Archaeological research indicates that it was formed through agricultural practices and the disposal of organic waste by populations who have lived in the Amazon from as far back as six thousand years ago to the present day. The Amazon of Terra Preta reveals that the forest is not only “natural,” but also cultural, shaped by the actions of Indigenous peoples.

And so many others.

**Each Amazon is a journey. A territory that expands with every gaze, with every perspective.**



SOURCE: AMAZÔNIA 2030 — [HTTPS://AMAZONIA2030.ORG.BR/WP-CONTENT/UPLOADS/2024/03/AMZ2030-LIVRO.PDF](https://amazonia2030.org.br/wp-content/uploads/2024/03/AMZ2030-LIVRO.PDF)  
 THERE ARE OTHER WAYS TO CLASSIFY AMAZONIAN TERRITORIES, SUCH AS THE FOUR TYPES DEVELOPED BY UMA  
 CONCERTAÇÃO PELA AMAZÔNIA, 2022: CONSERVED AREAS, TRANSITION AREAS, CONVERTED AREAS, AND CITIES.

## Conserving the Amazon means caring for the climate

The Amazon rainforest is deeply connected to the climate, as it is one of the planet's main climate regulators. And this happens for three main reasons:

### The forest removes carbon from the air.

Its trees and soils store billions of tons of CO<sub>2</sub>. When the forest is cut down and/or burned, this carbon is released into the atmosphere, intensifying the greenhouse effect.

### The forest keeps water moving.

Every day, the forest pumps billions of liters of water into the atmosphere. This moisture generates rainfall that irrigates much of Brazil and parts of neighboring countries. Without the forest, there is no water. Without water, there is a risk of savannization—that is, the loss of humid forest to drier vegetation.

### The forest helps sustain the balance of the planet as a whole.

The forest's sociobiodiversity is a powerful example of climate resilience. Its hundreds of traditional peoples and thousands of animal and plant species ensure genetic diversity and ecosystem resilience. The loss of this sociobiodiversity reduces the planet's ability to adapt to climate change.

## Standing forest, living economy

We can increase the value of the standing forest through new business models centered on sociobiodiversity, such as agrifood systems, generating both tangible and symbolic value not only for the trees and their fruits, and for the rivers and their waters, but also for the peoples and their ways of being and knowing.

But for these businesses to thrive, it is essential to underscore the importance of command-and-control, security, health, and education policies—which will strengthen civil society, curb deforestation, and encourage a living economy rooted in the standing forest.

## Part 3

**In the language of  
the forest, everything  
has a voice: the river,  
the stone, the tree.  
We must learn to  
listen to them.**

Márcia Wayna Kambeba,  
Amazonian poet



## The Amazon Is an Anti-Monotony Manifesto

A flight over the largest rainforest on Earth reveals an immense green world, made up of approximately 390 billion trees across 16,000 species\*; and a plunge into that green reveals colors, sounds, people, fruits, rivers, streams, cities, festivals, boats, markets, fish, birds, wild cats, and crops.

**An environment of such abundant life teaches us that promoting and valuing diversity is the great solution for our times.**

Including food diversity. As professor and scientist Ricardo Abramovay states in an article published in *Folha de S.Paulo*, “Humanity knows more than seven thousand edible products, of which 400 are cultivated. Yet 75% of our diet comes from just six products: soy, corn, wheat, sugarcane, rice, and potatoes.” And we have hundreds of fruits, legumes, grains, and other foods available to us in the forests.

\* SOURCES: INPA/PPBIO AND RICARDO ABRAMOVAY.

An anti-monotony menu.  
That is what fills us with wonder,  
what regenerates us.

Keeping the food, historical, cultural, social, and environmental diversity of the Amazons alive and pulsing. Keeping the greatest biodiversity on the planet alive and pulsing.

The traditional communities of the Amazon are groups with their own forms of social organization, that occupy and use territories and natural resources for their cultural, social, religious, ancestral, and economic reproduction.

**They are the greatest guardians of the forests,  
of climate regulation, of respect for biodiversity,  
and of the continuity of life.**

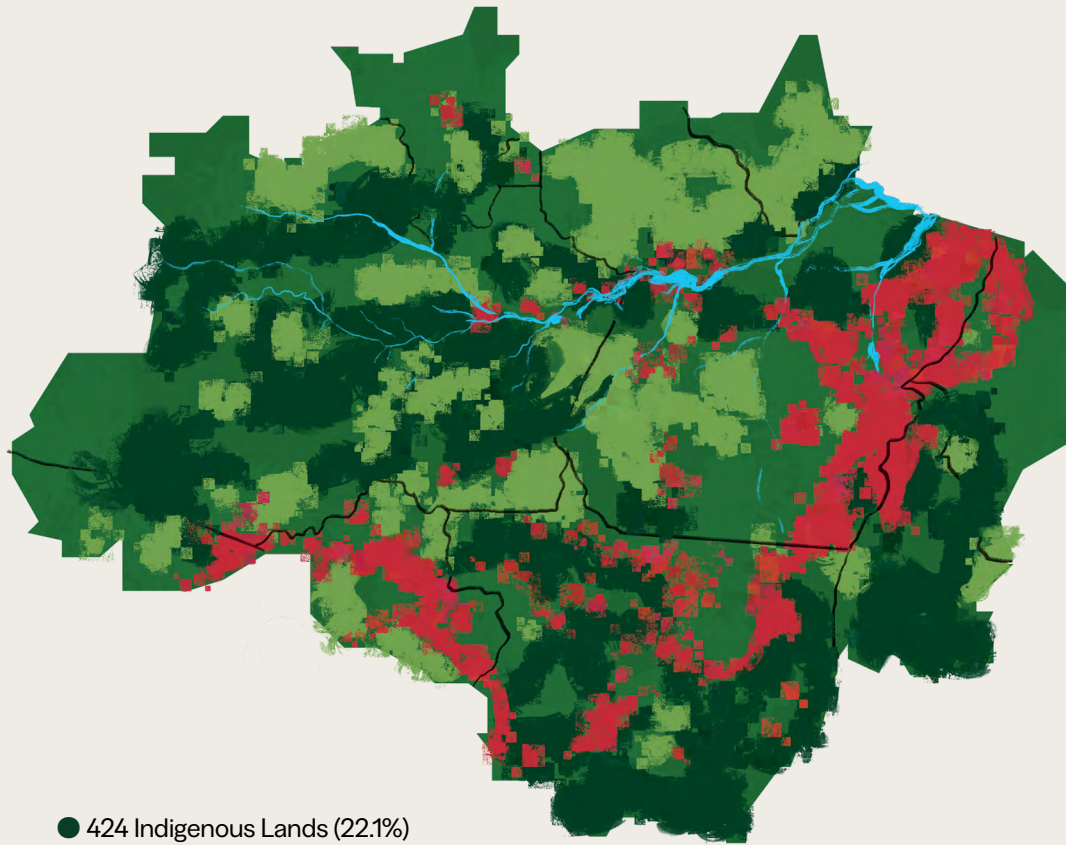
The Legal Amazon is home to approximately 26 million people\*, who speak around 270 languages\*\*. Most of them live in cities. Although they are not the only ones, the main guardians of the large areas of still-conserved forest are the people who live along the rivers or within the forest, working with the land and its fruits, and using ancestral management technologies. They are the ones who help conserve the Amazon through the production of diverse foods.

\*SOURCES: AMAZÔNIA 2030  
\*\* SOCIOAMBIENTAL INSTITUTE (ISA)

An Amazon of peoples.

Andiroba harvesters /// Everlasting  
flower gatherers /// Traditional  
healers /// Caboclos /// Caiçaras ///  
Mangaba gatherers /// Catingueiros  
/// Vine gatherers /// Fundo e Fecho  
de Pasto communities ///  
Quilombola communities ///  
Extractivists /// Coastal and marine  
extractivists /// Faxinalenses ///  
Geraizeiros /// Ilhéus /// Morroquianos  
/// Pantaneiros /// Artisanal fishers ///  
Pomeranian people /// Romani  
peoples /// Indigenous peoples ///  
Babassu coconut breakers ///  
Raizeiros /// Retireiros do Araguaia ///  
Riverine communities /// Vazanteiros  
/// Veredeiros /// Terreiro  
communities /// Afro-Brazilian  
religious communities...

**Where there are traditional communities, there is standing forest.**  
Marcelo Salazar



- 424 Indigenous Lands (22.1%)
- 338 Conservation Units (25.7%)
- Deforested areas

SOURCE: MAP: INPE, 2018 / ISA, 2019 / IBGE, 2015. AREAS SHOWN IN RED HAVE BEEN COMPLETELY CLEARED; DARK GREEN AREAS ARE INDIGENOUS LANDS, AND LIGHT GREEN AREAS ARE CONSERVATION UNITS ESTABLISHED BY LAW, MOST OF WHICH ARE HOME TO TRADITIONAL POPULATIONS — INDIGENOUS PEOPLES, RIVERINE COMMUNITIES, AND QUILOMBOLA COMMUNITIES.

## An Amazon of Ingredients

The Amazon is home to around 16,000 tree species. Yet only 227 species—1.4% of the total—account for 50% of all individual trees in the forest\* and play an essential role in its ecological dynamics, including fruit production, carbon sequestration, and nutrient cycling.

These are known as hyperdominant species and were domesticated by Indigenous peoples 12,000 years ago through ancestral forest-management technologies.

**Of these 227 species, this publication will focus on a selection, presenting their forms of cultivation, their territories of origin, and the positive socio-environmental impact their production generates for people, for forests, and for the climate of the entire planet.**

**We need to create new imagery of the Amazon**  
Eduardo Neves, archaeologist

\* THE AMAZON IS AN ANTI-MONOTONY MANIFESTO

## Part 4

**In the Amazon, every  
root is a vein of the  
earth, every leaf a  
breath of eternity.**

Astrid Cabral,  
Amazonian poet.



© CAROL QUINTANILHA / ISA

## Agrifood Systems of the Amazon Forest

The ingredients included in this mapping are harvested and produced by different kinds of people and producer profiles, through a range of production models. Whether by producers, family farmers, Indigenous peoples, riverine communities, or Quilombola communities, in associations, cooperatives, and companies, within Conservation Units, along riverbanks, on smallholdings or in backyards, through agroecological models or agroforestry systems—known as SAFs in Portuguese—each ingredient has its own form of management, its own kind of relationship.

## Swidden Production Systems

The traditional swidden system of Indigenous peoples, riverine communities, or Quilombola communities, generally carried out through *coivara*—a slash-and-burn technique—is not merely an agricultural practice, but a socioecological system that brings together culture, biodiversity management, and the sustainable use of the forest. The swidden system is a space of collective work and knowledge transmission.

It operates in cycles of cultivation and fallow, when the land is left to rest. The area is cleared—generally in *capoeira*, or secondary forest—where the vegetation is cut and burned, releasing nutrients back into the soil. After cultivation for one or two years, the area is left fallow to regenerate for four to eight years, while other areas come into use.

This cycle keeps the forest alive and allows the soil to recover, forming a mosaic of forests at different stages of regeneration.

There are Short-Cycle swidden fields, using slash-and-burn. These are where cassava varieties, chili peppers, bananas, taro, yams, pineapple, watermelon, and other species are cultivated. And there are Long-Cycle fields, with orchards or permanent plots, where cacao, *cupuaçu*, açai, peach palm, *guaraná*, and others are grown.

## Forest-based production systems (extractivism)

Sustainable extractivism in the Amazon shows that it is possible to generate income, social inclusion, and forest conservation at the same time. In this system, the area may be larger, depending on the resource being managed, and may reach up to 500 hectares of forest.

Unlike predatory extractivism—cutting down trees to remove hardwood or indiscriminate hunting—the sustainable model follows a harvesting calendar that considers the forest’s natural regeneration time and the traditional knowledge of the peoples of the region.

There are also management plans and community-based processing practices, often carried out in Extractive Reserves—RESEX. Extractive species and resources include: Brazil nut, açai, *bacaba*, *pequi*, rubber, *bacuri*, *camu camu*, *patauá*, game among others.

### Reference Experiences

#### **Extractive Reserves — RESEX**

These are territories dedicated to the sustainable and collective use of the forest. They were created through the struggle of rubber tappers led by Chico Mendes in the 1980s.

#### **Terra do Meio Cantinas Network**

The Terra do Meio Network, based in Altamira, in Pará, is an initiative involving the work of more than three thousand people connected to Indigenous peoples, riverine communities, and family farmers in the middle Xingu region. Organized through over 30 local community structures—cantinas, storage houses, and small processing units—they promote the economy of sociobiodiversity by working with around 20 products, gathered and processed in the forest, through the “Vem do Xingu” brand. The Terra do Meio Network reaches institutional and private markets and has commercial partnerships with over 50 companies, cooperatives, and institutes in Brazil.

## Agroforestry systems (SAFs)

Agroforestry systems are forms of land use that combine agricultural crops with different forest species, and can be found on small, medium-sized, and large rural properties.

These systems can be used both for the conservation of existing forests and for the restoration of degraded areas, while also producing a range of ingredients, such as cacao, açai, tonka bean, banana, Brazil nut, among others. They are a more resilient and biodiverse alternative to monoculture.



Brazil Nut /// Cajá (Yellow Mombin) ///  
Taperebá (Yellow Mombin) /// Palm Hearts ///  
Cacao /// Chili Pepper /// Cupuaçu /// Passion  
Fruit /// Açaí /// Babassu /// Pineapple /// Tucupi  
/// Chicory /// Jambu Flower /// Camu-Camu  
/// Honey /// Cassava /// Buriti /// Patauá ///  
Tucumã /// Fish /// Purple Yam /// Cubiu  
(Cocona) /// Amazon Water Lily /// Guaraná ///  
Mango /// Pracaxi /// Non-Conventional Food  
Plants (PANCs) /// Xingu Pequi /// Murumuru ///  
Green Banana /// Andiroba /// Jaboticaba ///  
Ucuuba /// Copaiba /// Acerola /// Mulateiro ///  
Bacaba /// Mushroom

## Part 5

**A tomato sauce  
that helps keep the  
Amazon standing—  
what a wonder.**

Eduardo Ourivio,  
entrepreneur and  
founder of Grupo Trigo.

# The Connected Amazon



The main mission of this publication is to connect those who produce sustainably with those who can scale this production to other parts of Brazil and the world.

Through word of mouth, this can take, for example, the Brazil nut from RECA, a cooperative in Porto Velho, Rondônia, to many people's tables. Or allow the tonka bean, known as the Amazon's vanilla, to gain new interpretations in recipes and drinks by contemporary chefs.

Each recipe can help local producers continue cultivating and harvesting the fruits of the land with care, vitality, and prosperity. Keeping their dreams, their families, and the forest standing.

**Each ingredient has its own story, its own mode of production, and its own body of symbolic and cultural knowledge. And navigating these forms of knowledge helps us better understand the complexity and the wonders of the Amazon.**

This printed publication presents six ingredients; another 40 are available on the Arapyaú Institute Agrifood Systems website. There are many other ingredients still to be addressed, as well as many other suppliers. We are only at the beginning of a mapping that we hope will continue to grow, with more ingredients and more people from our forest.

You can view the map with other ingredients on the Arapyaú website. ↗ [arapyau.org.br/sistemas-agroalimentares](http://arapyau.org.br/sistemas-agroalimentares)

**Açaí** is already famous. It is one of the most common species in the forest and one that, along with its fame, holds many stories.

**Babassu**, with its oil, its kernel, and its flour, tells us so many new things.

**Brazil nut**, an icon, has already traveled the world, carrying a little of the Amazon to so many places.

**Tonka bean**, the Amazon's vanilla, is intensely aromatic, already part of perfumery, and now entering the flavors and aromas of cuisine.

**Cassava**, which is a world unto itself, with the entire repertoire that surrounds it. We speak of the differences between bitter cassava and sweet cassava, of yellow and black tucupi, and of the queen of the Amazonian diet: cassava flour.

**Chili peppers**—the Baniwa Jiquitaia and the WaiWai Assisi—speak to us of heat and ancestral knowledge.

**The Arapyaú Institute hopes this publication will help create new, diverse, and regenerative routes for Earth's great forest.**

## A reference example: Grupo Trigo

A 100% Brazilian-owned holding company, with more than 600 restaurants and nearly 40 million meals served in 2024 alone, Grupo Trigo is helping bring more Amazonian ingredients into its recipes. With the support of the Arapyaú Institute and in partnership with local entrepreneurs, it is researching and introducing ingredients such as *cubiu*, a close cousin of the tomato, into its sauces; babassu flour in place of cornstarch and coloring agents; tucupi molasses in teriyaki sauce; black tucupi as an alternative to soy sauce; and *puxuri* in white sauce, replacing nutmeg. This initiative brings what sustainable producers in the Amazon need: demand at scale. It is scale, combined with innovation in how ingredients are used and new business models, that will help us establish the bioeconomy as a solution for regenerating the Amazon.



*Euterpe oleracea* **Açaí**

### **Açaí Flavor**

Holy fruit, martyr fruit  
You have the gift of being abundant  
Where so many have nothing  
Some call you the açai palm  
Others call you juçara  
Add tapioca  
Add cassava flour  
Add sugar  
Add nothing at all  
Or drink me as a juice  
For I am far more than a fruit  
I carry the flavor and soul of Marajó  
I carry the flavor and soul of Marajó

**Nilson Chaves** (1951 -)

Composer and instrumentalist from Belém, Pará

## This is the home of Açaí

A fruit of a palm tree that grows along riverbanks, in the wetlands of the great forest, açaí left the Amazon—where, for millennia, it has been part of the diet and daily life of Indigenous peoples—to become a flavor sensation around the world.

Açaí is a fundamental symbol of Amazonian culture. Indigenous peoples have used it for millennia as an energy-rich food and as traditional medicine, to treat and strengthen the body. Its pulp is the base of most Indigenous preparations. It is extracted from the fruit and mixed with water, resulting in a thick paste, similar to porridge. The pulp is also mixed with cassava flour to make *pirão*.





## Name Origin

Açaí is a Tupi-Guarani name derived from the word *iwasai*, which means “fruit that cries,” in reference to the liquid released from the fruit’s pulp.

Another origin story is associated with a very popular legend in Pará. It tells the story of a young woman named Iaçá, who died of sorrow at the foot of an açaí palm. The fruit then came to be called “açaí” in her honor, as if the fruits were crying along with her.

## Açaí on the Table

Açaí can be used in both savory delicacies and sweet preparations. In Brazil, its consumption varies greatly from region to region.

In the North and Northeast, it pairs well with cassava flour or tapioca. It is also used to prepare a kind of *pirão* that accompanies fish and shrimp dishes. In addition, açaí is commonly used to make a type of purée or *farofa* served with dried, salted beef.

In Brazil’s Central-West, Southeast, and South regions, people mix açaí with guaraná syrup, granola, fruit, condensed milk, *paçoca*, and other ingredients.



# Açaí Map 2025 DATA

## 1 COOPERVEKALA | COOPERATIVE

➤ [www.instagram.com/coopervekala/](https://www.instagram.com/coopervekala/)

+ (69) 9254-0063

fresh/unprocessed

Ji-Paraná Indigenous Land | RO

Supports families of the Gavião Indigenous People through sustainable extractivism in the Igarapé Lourdes Indigenous Land, in Rondônia.

● Indigenous peoples

## 2 DUKARIA | ASSOCIATION

+ (69) 9 9292 5969 / (69) 9 8120 171

fresh/unprocessed

Kwazá do Rio São Pedro Indigenous Land | RO

Supports Indigenous families through sustainable extractivism in Rondônia.

● Indigenous peoples

## 3 KARO PAYGAP ASSOCIATION

+ (69) 9 9375 4526

fresh/unprocessed

Igarapé Lourdes Indigenous Land | RO

Supports families of the Arara Indigenous People through sustainable extractivism in Rondônia.

● Indigenous peoples

## 4 DOA TXATO | COOPERATIVE

+ (69) 03641258

fresh/unprocessed

Alta Floresta D'Oeste Indigenous Land | RO

Supports Indigenous families through sustainable extractivism in Rondônia.

● Indigenous peoples

## 5 ITERAP | MAROKAROPAP ASSOCIATION (ITERAP VILLAGE)

+ (69) 99381 6346

fresh/unprocessed

Ji-Paraná Indigenous Land | RO

Supports families of the Arara Indigenous People through sustainable extractivism in Rondônia.

● Indigenous peoples

## 6 WAIPA | ASSOCIATION

+ (69) 9 9255 5079

◆ [Wayp2005@gmail.com](mailto:Wayp2005@gmail.com)

➤ [@Waipa2005](https://www.instagram.com/Waipa2005)

fresh/unprocessed and whole berries

Rio Branco Indigenous Land | RO

Impacts Indigenous families through the conservation of 300,000 hectares of forest.

● Indigenous peoples

## 7 OITAIBIT | INDIGENOUS RIVER ASSOCIATION

+ (69) 9 9996 7549 / (69) 9 9245 0856

fresh/unprocessed

Alta Floresta D'Oeste Indigenous Land | RO

Production and commercialization of sustainable forest products, obtained through extractive practices that preserve the standing forest, ensuring a source of income for the Indigenous communities of the region.

● Indigenous peoples

## 8 FAZENDA BACURI | COMPANY

+ (91) 8702-8680

açaí liqueurs and jellies

Private Rural Property, Augusto Corrêa | PA

Family-run agroindustry that works with fruits from Amazonian biodiversity, including bacuri, açaí, cupuaçu, genipap, and buriti, as well as products such as artisanal jellies, awarded 2nd place for best artisanal jelly in Brazil by the CNA.

● Family farmers

## 9 SOUL BRASIL | COMPANY

➤ [www.soulbrasil.com.br/](https://www.soulbrasil.com.br/)

jellies and chili peppers

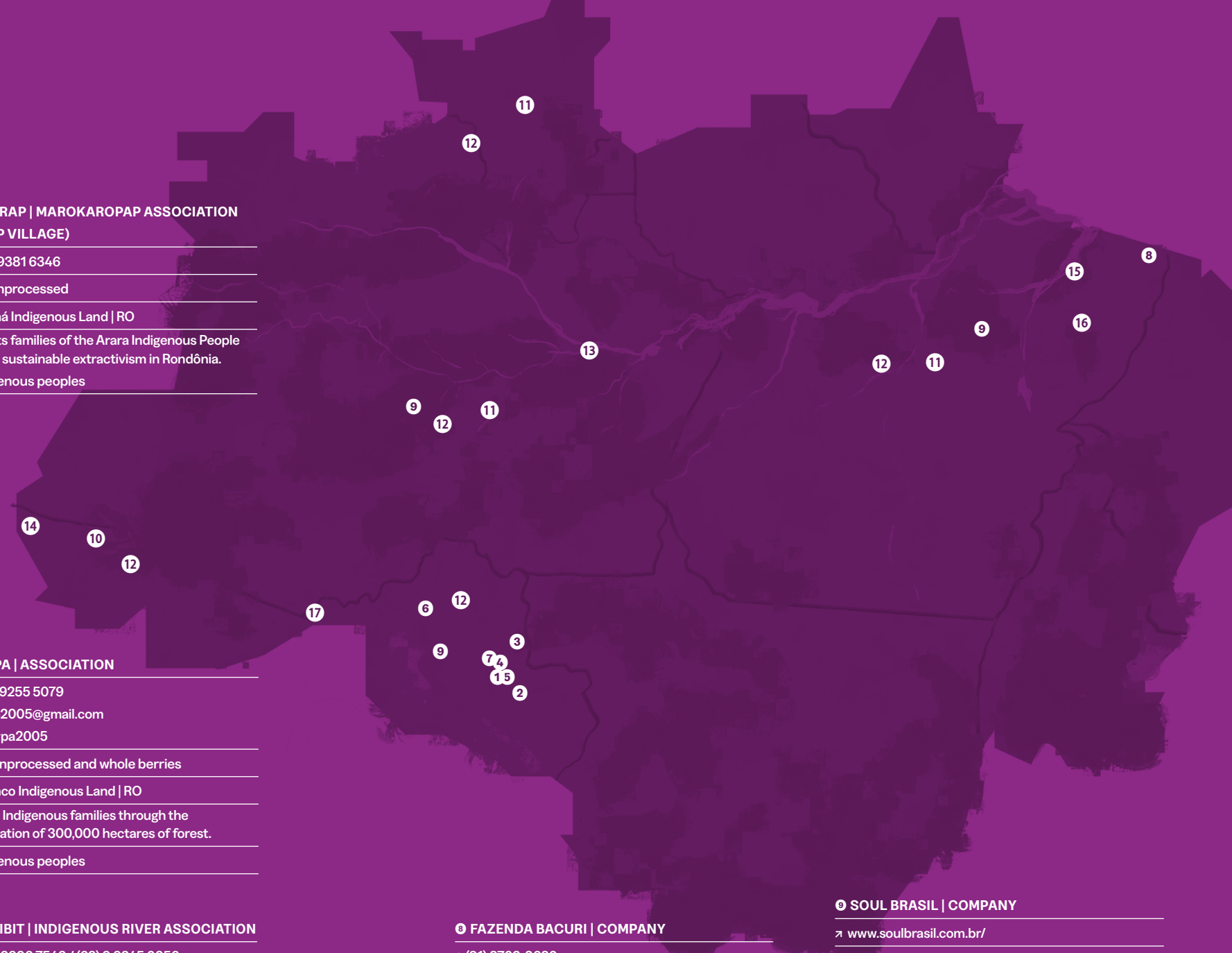
Traditional and Indigenous Communities | AM | PA | RO

Transforms native ingredients from sociobiodiversity into jellies and chili peppers, in partnership with traditional and Indigenous communities and with positive socio-environmental impact.

● Family farmers

● Riverine communities

● Indigenous peoples



# Açaí Map 2025 DATA

## 10 ALQUIMIA DA FLORESTA | COMPANY

➤ [www.instagram.com/alquimiadafloresta/](https://www.instagram.com/alquimiadafloresta/)

açaí root kombucha

Rodrigues Alves Indigenous Land | AC

Family-run company of the Puyanawa Indigenous People. Produces kombucha, essential oils, tonics, flower essences, and tinctures from agroforestry bioinputs and directly from the forest.

● Indigenous peoples

## 11 AMAZONIA SMART FOOD | COMPANY

➤ [www.amazoniasmartfood.com](https://www.amazoniasmartfood.com)

açaí burgers, sausages, and meatballs,  
plant-based protein

Riverine Communities | AM | PA | RR

Food biotechnology company that develops alternative proteins with Amazonian bioactives, as well as freeze-dried products such as açaí.

● Family farmers

## 12 100%AMAZÔNIA | COMPANY

➤ [100amazonia.com](https://100amazonia.com)

oil | freeze-dried

Extractive Reserves — RESEX, Indigenous Land | Riverine Communities, Family Farmers in various regions of the Amazon

Supports extractivist families in Amazonas through the sustainable management of forest products.

● Family farmers

● Quilombola communities

● Riverine communities

● Indigenous peoples

## 13 TERRAMAZONIA | COMPANY

➤ [www.terramazonia.co](https://www.terramazonia.co)

powder

Riverine Communities, Manaus | AM

Company specializing in the production of phytocosmetics and nutraceuticals, using bioactives sourced from Amazonian biodiversity.

● Extractivists

## 14 COOPFRUTOS | COOPERATIVE

➤ [www.instagram.com/coopfrutos\\_/](https://www.instagram.com/coopfrutos_/)

pulp | oil

Riverine Communities, Mâncio Lima | AC

Promotes the union and pooling of resources and efforts among Native Fruit Pulp Producers of the Juruá Valley in Acre.

● Extractivists

## 15 COFRUTA | COOPERATIVE

➤ [www.instagram.com/cofrutadobrasil/](https://www.instagram.com/cofrutadobrasil/)

pulp | oil

Quilombola Territory and Settlements

Abaetetuba / Lower Tocantins | PA

COFRUTA's extractivist families regularly promote the replanting of fruit trees and the restoration of degraded areas where extractivism is practiced.

● Family farmers

● Extractivists

● Quilombola communities

## 16 CAMTA — MIXED AGRICULTURAL COOPERATIVE OF TOMÉ-AÇU

➤ [www.camta.com.br/index.php](https://www.camta.com.br/index.php)

pulp

Tomé-Açu | PA

CAMTA adopts sustainability practices — soil conservation, reforestation, and the promotion of crop diversity.

● Family farmers

## 17 RECA PROJECT | COOPERATIVE

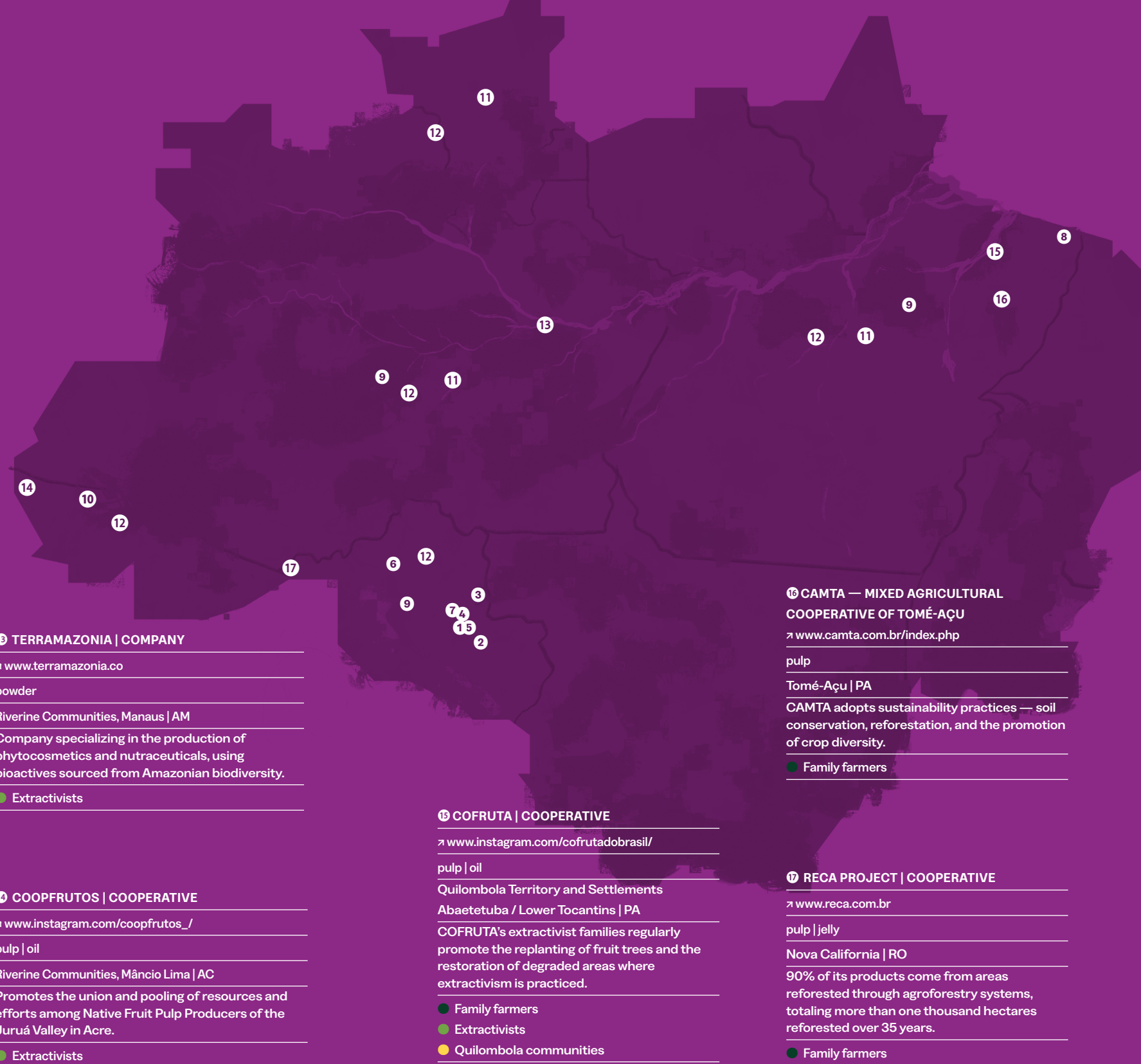
➤ [www.reca.com.br](https://www.reca.com.br)

pulp | jelly

Nova California | RO

90% of its products come from areas reforested through agroforestry systems, totaling more than one thousand hectares reforested over 35 years.

● Family farmers





*Attalea speciosa*

# Babassu

## Babassu Coconut

My land has magic, babassu, and cotton  
Whoever wants to be Brazilian  
must go to Maranhão  
Must go to Maranhão  
to crack babassu coconuts, crack coconuts  
Babassu coconut, crack coconuts,  
babassu coconuts  
crack coconuts, babassu coconuts.

**Dilu Melo** (1913-2000)

Composer and researcher of Brazilian folklore.  
Born in Viana, Maranhão.

## A large fruit, known by many names

“Babassu” comes from Old Tupi: “ybá-basu.” “Ybá” means fruit; “basu”, or “baassu”, means large. It is also called bauaçu, baguaçu, auaçu, aguaçu, guaguaçu, gebara-uçu, monkey coconut, palm coconut, naiá coconut, pindoba coconut, and white straw.

## Nothing from the babassu palm goes to waste

The straw is used to make baskets. The leaves become roofs for houses. The trunk is used to produce fertilizer; the shell, charcoal. From the kernels come oil, soap, and milk with nutritional properties similar to human milk. From the mesocarp, the layer of the fruit between the shell and the kernel, a flour is extracted: babassu powder, which can replace cornstarch in many recipes.

It takes nine months for the bunch of coconuts to fall. And when they do, the babassu coconut breakers set to work. They are women, guardians of an ancestral practice that involves gathering, breaking, and making full use of babassu fruits.

Babassu is a palm tree that can reach up to 30 meters in height. Considered sacred by many Indigenous peoples, it is a pillar of sustenance, nutrition, medicine, culture, and spirituality. More than a plant, it is a sacred symbol of connection to the land.



# Babassu Coconut Breakers

*A craft that became part of Brazil's Intangible Cultural Heritage.*

In 2007, the “craft of the babassu coconut breakers” was officially declared intangible heritage by the National Historical and Artistic Heritage Institute, IPHAN. This recognition is highly significant, as these women play a fundamental role in the culture, local economy, and environmental preservation of the regions where they live.

**In some communities, the sound of breaking babassu coconuts is considered a language; older women can identify the age or skill of the coconut breaker simply by the rhythm of the strike.**



## Babassu on the Table

Babassu oil is used in Indigenous cuisine as a natural fat. Its kernel is eaten raw or roasted. Mesocarp flour, in turn, is an energy-rich food that can be cooked as porridge or used in cakes and breads.

Today, the flour, the oil, and the milk from the kernel also appear in contemporary recipes. Such as shrimp risotto with babassu oil and milk, or vinaigrette with mesocarp flour. These are new interpretations of an ingredient that, for many, many years, has been part of the food and soul of the Amazon.

# Babassu Map 2025 DATA

## 1 REDE TERRA DO MEIO | ASSOCIATION

➤ @vemdoxingu/  
➤ linktr.ee/VEMDOXINGU

flour | oil

Terra do Meio, Altamira | PA

Forest conservation, income improvement, productive diversity, and food security. Benefits around 4,000 people across approximately 10 million hectares of protected areas in Terra do Meio.

- Indigenous peoples
- Extractivists

## 2 100%AMAZÔNIA | COMPANY

➤ 100amazonia.com

oil

Extractive Reserves — RESEX and Riverine Communities | PA and Maranhão

Income improvement, productive diversity. Fosters sociobiodiversity and babassu processing, impacting women in Pará and Maranhão.

- Family farmers

## 3 AMIDO MATO | COMPANY

➤ eduardo.roxo@amidomato.com.br

babassu starch

Maranhão

Creation of a babassu starch value chain, benefiting babassu coconut breakers at scale.

- Family farmers
- Babassu coconut breakers

## 4 APOENA | COMPANY

➤ www.apoena.ind.br/

oil | mesocarp | flour | charcoal

Quilombola Territory | Coroatá Settlement | MA, Alto Paraguai | MT, Porto Velho | RO

Income improvement and productive diversity for babassu coconut breakers.

- Family farmers
- Babassu coconut breakers
- Quilombola communities

## 5 CENTRAL DO CERRADO | COOPERATIVE

➤ www.centraldocerrado.org.br/

flour | oil

Riverine Communities, Cerrado

Fosters sociobiodiversity and babassu processing, impacting hundreds of farming families in the Brazilian Cerrado.

- Family farmers
- Extractivists





*Bertholletia excelsa*

# Brazil Nut

## Amazon Brazil Nut Tree

In the bountiful basket, a Brazil nut husk  
Hand of pestle, pounded pestle  
The juice, the milk, and the bread  
The harvest in the forest  
Sharp-edged machete  
I am a Brazil nut gatherer from the Amazon  
With the Brazil nut fruit  
The family is raised  
Woman, old man, and child  
Pound the pestle, pound the pestle  
It's June and the cold arrives  
Rain falls on my yard  
It's my sustenance  
It's my blessing  
Pound the pestle, pound the pestle

## Boi Caprichoso

One of the two Bois-Bumbás that lead the Parintins Folklore Festival. Founded in 1913.

# The Journeys of the Brazil Nut

Brazil nut, Amazon nut, Bolivian nut, Acre nut, tocari, tururi, sapucaia, juvia. Many names for one of the Amazon's most emblematic flavors: the Brazil nut.

Since the arrival of Europeans in South America, the tree of the botanical family Lecythidaceae, native to the Amazon rainforest, has appeared in the accounts of travelers, missionaries, and naturalists. And long before that, it was already known to Indigenous peoples, who used its nutritional, medicinal, and symbolic properties in their diet, culture, and rituals.

Between the eighteenth and nineteenth centuries, there was great demand in Europe for “exotic” products from the Americas, among them the Brazil nut, sold as a “rare nut from the tropical forest” and admired by European elites. English botanists, too, were fascinated by that magnificent tree. They undertook scientific expeditions and even tried to cultivate the Brazil nut tree in their botanical gardens, though it rarely bore fruit outside the Amazon.

In the late nineteenth and early twentieth centuries, the United States began to take an interest in the Amazonian nut, which it called the Brazil nut. And in 1933, an import association was created: the Brazil Nut Association. The group purchased, distributed, and managed advertising in major media outlets.



# The Brazil Nut Tree and the World of the Forest

The Brazil nut became popular in recipes, cosmetic uses, and the imagination. For many years, especially in the 1920s and 1930s, it ranked first as the most important product of the Amazon.

The Brazil nut tree was responsible for sustaining the economy of Pará and Amazonas after the decline of the rubber boom.

After a period of decline, mainly because of forest deforestation the Brazil nut is now finding a new way to be in the world through sustainable extractivism, which keeps the forest standing and sustains thousands of harvesters who, for generations, have lived with the Brazil nut and from the Brazil nut.

The Brazil nut tree is majestic. It can reach 60 meters in height, measure more than five meters in diameter, and live for an astonishing 800 years. Native to upland forests, the Brazil nut tree is widely found throughout the Amazon, which, according to ethnobotanists, may point to a history of domestication that began thousands of years ago among Paleo-Indigenous peoples.

Its pollination system is highly complex. The flowers of the Brazil nut tree need an external pollinators. And only large, strong bees found exclusively in the Amazon are able to open the flower to collect its nectar. In doing so, these bees become covered in pollen, which is carried to another flower through cross-pollination. This is how fertilization occurs and the fruits—Brazil nut pods—are formed.

The Brazil nut tree cannot be cultivated like an ordinary agricultural plant; it depends on the native forest and on natural pollinators. That is why it is considered a symbol of sustainable extractivism and of the importance of preserving biodiversity for a prosperous economy, today and tomorrow.

**For the Brazil nut tree to remain alive,  
it needs the world of the forest around it.  
So do we.**

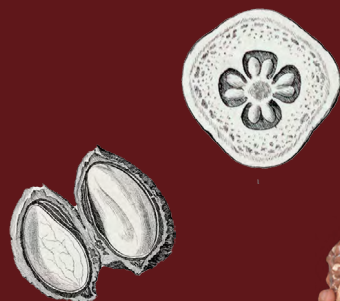


# Brazil Nut on the Table

Brazil nuts are eaten raw or roasted, and are widely enjoyed as a snack.

Their flour is used in cakes, breads, and pasta. When crushed raw and mixed with water, they yield a highly nutritious milk, rich in selenium and omega-3, which can replace cow's milk in a variety of preparations. Brazil nut milk is even given to babies among peoples who live in the forest.

Brazil nuts are also used to extract an oil, light in color and pleasant in flavor, which can be used to make savory dishes, cakes, and salad dressings. There is also Brazil nut pie, a popular dessert made with crushed nuts, incorporating ingredients typical of the region, such as cupuaçu and tonka bean.



# Brazil Nut Map 2025 DATA

## 1 COOPAVAM | COOPERATIVE

↗ [coopavam.org.br](http://coopavam.org.br)

fresh/unprocessed | oil | flour | Brazil nut bar

Indigenous Land and Jurueña Settlement | MT

Sustainable Brazil nut management impacts 300 extractivist families, with a focus on the inclusion of women.

● Family farmers

## 2 COOPERACRE | COOPERATIVE

↗ [www.cooperacre.com](http://www.cooperacre.com)

processed Brazil nuts

Rio Branco Extractive Reserve — RESEX | AC

Twelve cooperatives supply the raw material to the central processing unit. All are part of Cooperacre's central structure.

● Family farmers

● Extractivists

## 3 VEM DO XINGU | ASSOCIATION

↗ [linktr.ee/VEMDOXINGU](http://linktr.ee/VEMDOXINGU)

Partner: Socioambiental Institute

Fresh/unprocessed and processed Brazil nuts (dehydrated)

Indigenous Land and Settlement

The Terra do Meio Cantinas Network is made up of 20 associations—15 Indigenous, 4 extractivist, and 1 agroextractivist—bringing together around 1,250 families, or more than 5,000 people. It operates across more than 10 million hectares of protected areas, encompassing 3 Extractive Reserves, 10 Indigenous Lands, 1 Ecological Station—ESEC—and 1 Agroextractivist Rural Settlement.

● Indigenous peoples

## 4 AGRICULTURAL AND FORESTRY COOPERATIVE OF THE RECA PROJECT

↗ [@reca.coop](http://@reca.coop)

fresh/unprocessed | vacuum-packed Brazil nuts for consumption and oil

Porto Velho | RO

Works with family farmers from Porto Velho (RO). The program maintains 1,200 ha of SAFs and 4,000 ha of forest as carbon stock. The program impacts more than five thousand families.

● Family farmers

## 5 COOPSUR | COOPERATIVE

+ (69) 9311-1754 - Anderson Uraan  
+ (69) 9 9935-1002

fresh/unprocessed

Sete de Setembro Indigenous Land  
Cacoal | RO

Indigenous cooperative that protects and values the forest of the Paiter Suruí People through the sale of Brazil nuts, coffee, and other forest ingredients.

● Indigenous peoples

## 6 GARAH ITXA | COOPERATIVE

+ (69) 99223 6511 - Celso

↗ [www.instagram.com/celsosurui](http://www.instagram.com/celsosurui)

fresh/unprocessed

Sete de Setembro Indigenous Land  
Cacoal | RO

Impacts Indigenous families of the Paiter Suruí People in Rondônia, strengthening sustainable production chains and protecting the forest.

● Indigenous peoples

## 7 COOPERVEKALA | COOPERATIVE

+ (69) 9254-0063

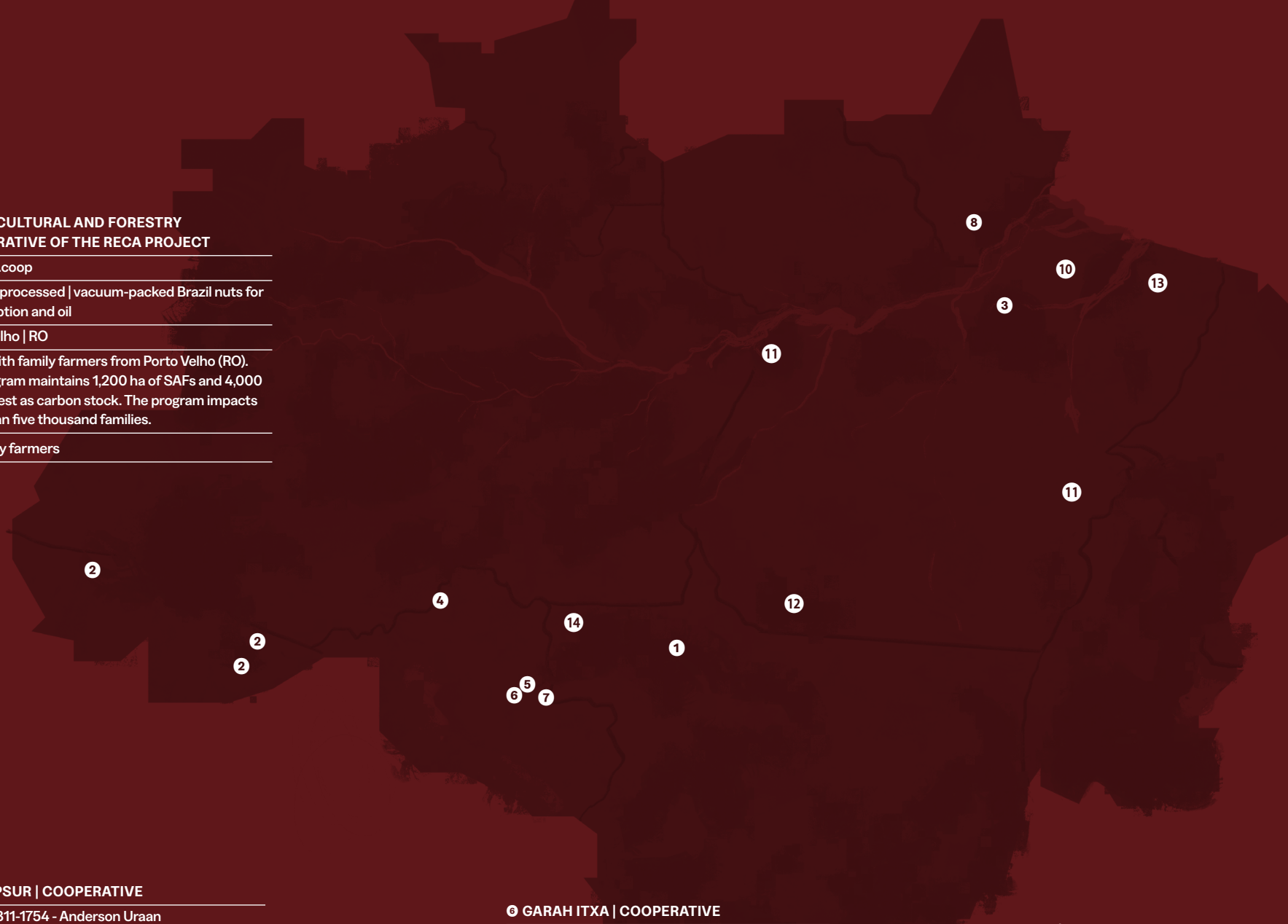
↗ [www.instagram.com/coopervekala/](http://www.instagram.com/coopervekala/)

fresh/unprocessed

Ji-Paraná Indigenous Land | RO

Supports families of the Gavião Indigenous People through sustainable extractivism in the Igarapé Lourdes Indigenous Land, in Rondônia.

● Indigenous peoples



# Brazil Nut Map 2025 DATA

## 8 COMARU | COOPERATIVE

↗ [www.cooperativacomaru.com](http://www.cooperativacomaru.com)  
 ♦ [comaru.iratapuru@gmail.com](mailto:comaru.iratapuru@gmail.com)

fresh/unprocessed, oil, flour, and dehydrated Brazil nuts.

Rio Iratapuru Sustainable Development Reserve, Laranjal do Jari | AP

Brings together extractivists from the RDS. Its membership is composed of 101 cooperative members, representing 86 families.

● Extractivists

## 9 TERRAMAZONIA | COMPANY

↗ [www.terramazonia.co/](http://www.terramazonia.co/)

powder | plant-based milk

Riverine Communities, Manaus | AM

Company specializing in the production of nutraceuticals, using bioactives sourced from Amazonian biodiversity. Açaí, Brazil nut, guaraná, camu camu, tonka bean, and cupuaçu powder.

● Extractivists

## 10 100%AMAZÔNIA | COMPANY

↗ [100amazonia.com](http://100amazonia.com)

oil

Extractive Reserve — RESEX, Quilombola Land, Indigenous Land, Riverine Communities — Belém | PA

Supports extractivist families in Amazonas through the sustainable management of forest products.

● Family farmers

## 11 D'AMAZÔNIA ORIGENS | COMPANY

↗ [www.guaranademaues.com.br/](http://www.guaranademaues.com.br/)

flour | extra-virgin oil | oil

Riverine Communities, Maués | AM

Geographical Indication, organic certification.

● Family farmers

## 12 KABU INSTITUTE | ASSOCIATION

↗ [www.kabu.org.br/instituto-kabu/](http://www.kabu.org.br/instituto-kabu/)

fresh/unprocessed

Indigenous Land | Novo Progresso

Supports Kayapó Indigenous families across 4 million hectares, preserving their lands and commercializing native products. The Kabu Institute is an Indigenous organization that brings together 18 affiliated villages in the Baú, Menkragnoti, and Panará Indigenous Lands, in southern Pará.

● Indigenous peoples

## 13 ZENO NATIVO | COMPANY

↗ [sites.google.com/view/zeno-nativo/home](https://sites.google.com/view/zeno-nativo/home)

fresh/unprocessed | shelled and dehydrated

Private Rural Area, Acará | PA

Supports 350 families through the production of origin-sourced Brazil nuts, with a strong commitment to socio-environmental preservation and positive environmental impact across 35,000 hectares.

● Family farmers

● Extractivists

## 14 COOPERAPIZ | COOPERATIVE | ZORÓ INDIGENOUS LAND

+ (69) 9341-6715 - Alexandre Zoró

↗ [www.instagram.com/cooperapiz\\_oficial/](https://www.instagram.com/cooperapiz_oficial/)

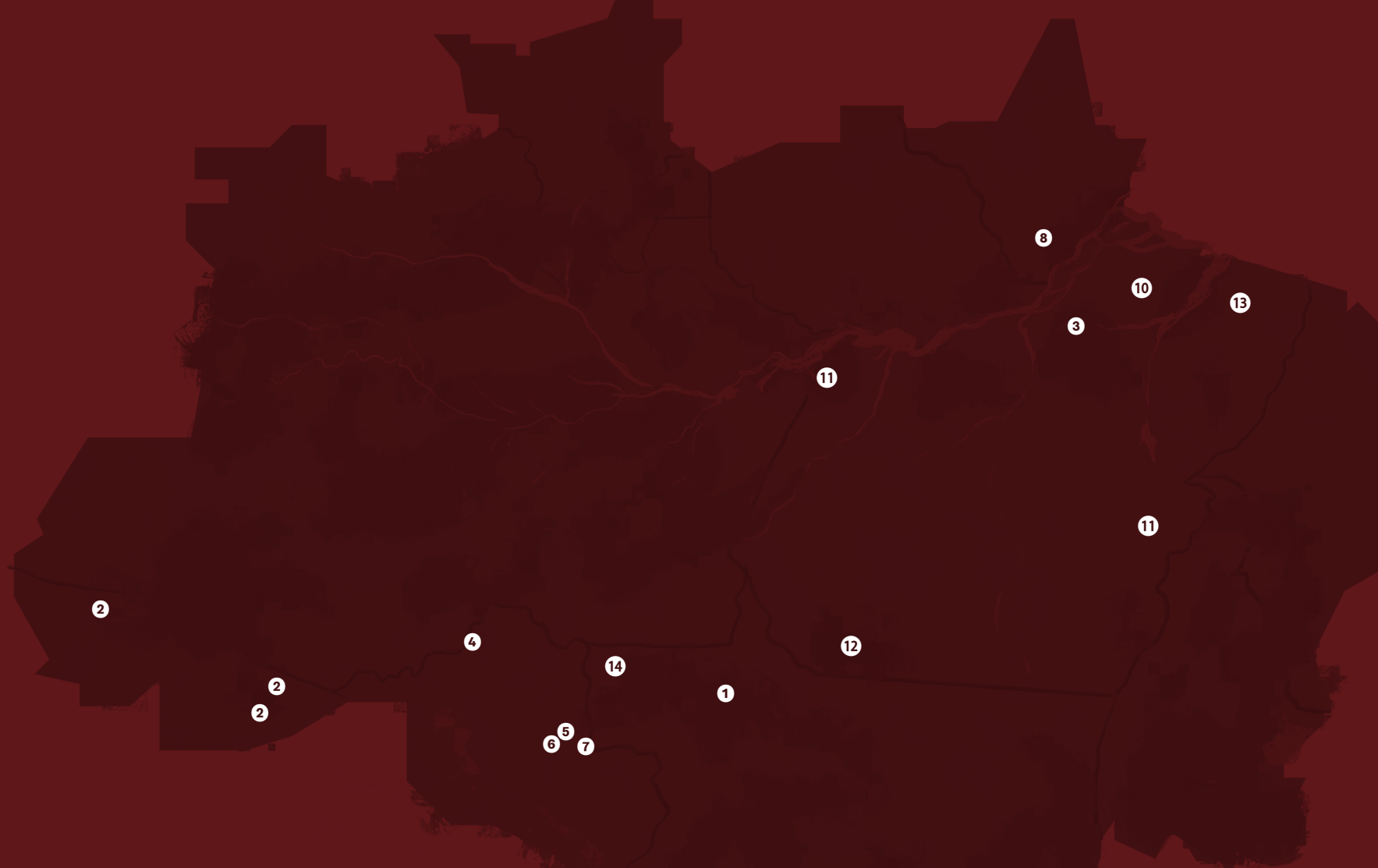
↗ [www.instagram.com/apiz.zoro\\_oficial/](https://www.instagram.com/apiz.zoro_oficial/)

processed

Rondolândia Indigenous Land | MT

COOPERAPIZ is a cooperative linked to the Zoró Indigenous People's Association—APIZ — responsible for commercializing processed Brazil nuts from the Zoró Indigenous territory, as well as other family-farming products, such as handicrafts, dehydrated Brazil nuts, and copaiba oil. They work with 250 families.

● Indigenous peoples





*Dipteryx odorata*

# Tonka Bean

## The Seed of the Enchanted Ones

In a village on the banks of a deep Amazonian river, there stood a tall tree, deep brown in color, whose seeds gave off a sweet fragrance, a mystery. It was the tonka bean tree, which bore fruit only on full-moon nights. The elders said that this tree was a gift from the enchanted beings of the forest—guardian spirits who protected the woods and rivers. Each time a seed fell to the ground, it was a message left there by one of the enchanted ones.

Origin legend from the oral traditions of Indigenous peoples living in the upper Rio Negro and middle Solimões regions.

# Tonka bean, the Amazon's Vanilla

Tonka bean is the fruit of the tonka bean tree, a native tree belonging to the Fabaceae family, found in nearly all upland forests of Pará, Venezuela, and Guyana.

The hard, heavy wood of its trunk is widely used in shipbuilding. When ripe, its fruit releases an oily-textured seed known as the tonka bean.

It has a sweet, powerful aroma, reminiscent of vanilla, which is likely the reason why tonka bean became so renowned beyond the forest.

Among Indigenous peoples, tonka bean has always held a deeply important role. It was used in protection rituals and as traditional medicine. It was prepared in baths for fever, in remedies for snakebites, bruises, coughs, rheumatism, and even as shampoo.

There are also accounts of culinary use. In some traditions,

tonka bean was added to coffee or cachaça to lend aroma. It was also grated and added to ritual or festive preparations.



TONKA BEAN



**It is called vanilla,  
it smells like vanilla,  
it tastes like vanilla,  
but it is not vanilla.**

While vanilla comes from the pod of an orchid, tonka bean is a legume with an oily, potent seed. Both are used in cooking to perfume a variety of recipes, especially desserts, but tonka bean is considered more powerful and can be used in smaller amounts.

**A single tonka bean seed can  
flavor 10 to 15 puddings.**



## Tonka Bean on the Table

The dried seeds of Tonka Bean, also known as tonka beans, are traditionally grated or infused to flavor foods. In addition to vanilla, their flavor recalls cinnamon, clove, and almond. Besides being used especially in sweets, liqueurs, teas, ice creams, and puddings, they can also be used with game meats and alcoholic beverages.

It is a sweet and mysterious note that deepens the flavor of many recipes.



# Tonka Bean 2025 DATA

## 1 100%AMAZÔNIA | COMPANY

↗ [100amazonia.com](https://100amazonia.com)

fresh/unprocessed, powder

Extractive Reserve — RESEX, Indigenous Land |  
Riverine Communities | Floodplain and Upland  
Communities | AM

Supports 200 extractivists in Amazonas through the  
sustainable management of forest products.

- Family farmers
- Riverine communities

## 2 JUCAREPA | COMPANY

↗ [jucarepa.com.br](https://jucarepa.com.br)

dried tonka bean seed | tonka bean salted caramel |  
tonka bean powder | tonka bean extract — coming soon

Extractive Reserve, Belém, Oriximiná, Óbidos,  
Alenquer, Santarém, Santa Bárbara | PA

Research and Development. Ecosystem preservation.  
Support for Traditional Communities. Sustainable  
Production, Biodiversity Conservation, Cultural  
Appreciation, Low-Carbon Economy, Indication of  
Source or Designation of Origin, Nursery.

- Extractivists

## 3 KABU INSTITUTE | ASSOCIATION

↗ [www.kabu.org.br/instituto-kabu/](https://www.kabu.org.br/instituto-kabu/)

fresh/unprocessed

Indigenous Land, Novo Progresso | PA

Supports 600 Kayapó Indigenous families across 4  
million hectares, preserving their lands and  
commercializing native products. The Kabu Institute is  
an Indigenous organization that brings together 12  
affiliated villages in the Baú and Menkragnoti Indigenous  
Lands, in southern Pará, where 193 families live.

- Indigenous peoples

## 4 VEM DO XINGU | ASSOCIATION

↗ [linktr.ee/VEMDOXINGU](https://linktr.ee/VEMDOXINGU)

fresh/unprocessed

Indigenous Land, Altamira | PA

The Terra do Meio Cantinas Network is made up of 14  
associations of Indigenous and riverine communities,  
involving more than 600 families. It works with more  
than 15 products and has established 30 commercial  
relationships.

- Indigenous peoples





*Manihot esculenta*

# Cassava

## Tipiti

Pull up the cassava  
Put it in the aturá  
Prepare the sororoca  
There's cassava to grate  
In the swaying of the sieve  
In the game of the tipiti  
Out comes the crueira  
And the delicious tucupi  
Water flour, tapioca flour  
There are vitamins in the cassava root  
Water flour, tapioca flour  
There are vitamins in the cassava root

**Dona Onete** (1939 -)  
Singer and composer from Pará

# Cassava, a pleasure to meet you

But you may also call it macaxeira, aipim, castelinha, uaipi, cassava, yuca, guatamota, kalidzaka, caapuera, dahsé, báseti, kumadi, walipako, pitinga, horowe, maimasi, puruma, tapi'iat, karok, onohariri, shinkareni...

In Brazil alone, there are hundreds of names for the local varieties of cassava, preserved by Indigenous and riverine communities. For Amazonian peoples, each type—sweet, bitter, early-maturing, large-rooted — has its own name, and these names vary from one community to another.

In the Upper Rio Negro, researchers have recorded more than 200 words that name Indigenous varieties of cassava.

These names hold ecological knowledge, because they indicate which variety is more resistant to drought, which performs better in sandy soil, which is good for flour or for fermented drinks.

**In other words: the Indigenous names of cassava are a library of traditional knowledge.**



# Cassava, the Heart of Amazonian Cuisine

An ancestral food, cultivated and consumed in Brazil for approximately ten thousand years, cassava was domesticated in the southwestern Amazon by several Indigenous peoples. They developed diverse techniques for planting, processing, and consuming the root, which were passed down from generation to generation. It was one of the first foods domesticated in the Americas and spread to Africa, Asia, and Oceania after the colonial period. Today, it is one of the ten most consumed foods in the world. It is estimated that more than four thousand types or varieties of cassava have been cataloged.

In the Amazon, cassava is divided into two main categories:

## **Bitter cassava**

Contains a higher level of hydrocyanic acid, HCN, which is toxic, and therefore must undergo traditional detoxification processes: grating, pressing, squeezing, and roasting. It is the basis of cassava flour, tapioca starch, tucupi, and maniva, the cooked leaves of bitter cassava, used in maniçoba.

## **Sweet cassava**

Has a low cyanide content and can be cooked and eaten directly. It is used in simpler preparations, such as boiled, fried, or in cakes.

Cassava is at the heart of Amazonian cuisine, as the main agricultural crop of the rural Amazon, providing food for people and income for communities through the sale of cassava flour, tapioca, and tucupi in regional markets.



## Cassava on the Table

**Maniçoba**, a typical dish from Pará, made with the leaves of bitter cassava, maniva, cooked for days to eliminate toxins.

**Beiju**, the bread of the Amazon. Of Indigenous origin, it is made with tapioca, the starch extracted from cassava, usually granulated, spread over a hot griddle or skillet.

**Yellow tucupi**, extracted from bitter cassava, is a golden, aromatic liquid that serves as the base for several dishes, such as duck in tucupi, tacacá, and special versions such as **black tucupi**. The latter is obtained after long cooking, acquiring a darker color and a more intense flavor.

**Cassava flour**: a staple food, served with almost every Amazonian meal. It may be farinha d'água, dry, yellow, white, or ovinha flour, each with its own roasting techniques.

**Cauim**: a fermented cassava drink used in Indigenous rituals.

# Cassava Flours

More than just flours, these are products with cultural, historical, and territorial identity. Those from Uarini, in Amazonas, and from Bragança, in Pará, are recognized as Cultural Heritage products and hold Geographical Indication status, a quality seal that certifies artisanal production using traditional regional techniques. This seal protects origin and quality, valuing local know-how and the relationship with the territory.

## Uarini Flour

Known as “ovinha” and made from bitter cassava, it is finer and resembles small egg-shaped granules. It can be used to make farofa or pirão, or beaten plain, served with fried, roasted, or cooked fish, meats, and even mixed with beans.

## Bragança Flour

A variety of farinha d'água made from fermented cassava dough. It has a yellowish color and hard, crunchy flakes. It is eaten with every meal, served with fruit, fish, and açaí.



# Cassava 2025 DATA

## 1 DEVERAS | COMPANY

↗ [www.deverasamazonia.com.br](http://www.deverasamazonia.com.br)

Tucupi & chili pepper liqueur | Tucupi jelly  
Tucupi & chili pepper jelly

Private Rural Area, Santarém | PA

Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies, women in family farming, and encourages responsible production practices. In addition, it contributes to the preservation of 800 hectares of Amazon rainforest, promoting the conservation and appreciation of biodiversity.

- Family farmers
- Extractivists

## 2 ALFREDO BANIWA | ASSOCIATION

◆ [pimentabaniwa@gmail.com](mailto:pimentabaniwa@gmail.com)  
◆ [wetsuneto40@gmail.com](mailto:wetsuneto40@gmail.com)

Partner: Socioambiental Institute

Bitter cassava | sweet tucupi

Rio Negro | Içana Basin | AM

Wetsu Neto Alfredo Baniwa and his brother, Armindo Feliciano Miguel Braz, an Indigenous researcher in sweet tucupi production, produce it to order.

- Indigenous peoples

## 3 UARINI GRÃOS DOURADOS | COMPANY

↗ [www.uarinigraosdourados.com/](http://www.uarinigraosdourados.com/)

Partner: Socioambiental Institute

Bitter cassava | fermented cassava flour

Traditional Community, Uarini | AM

Uarini Flour received Certification of Origin and Geographical Indication—GI—from INPI in 2019. It currently benefits 20 families.

- Traditional Community

## 4 VEM DO XINGU | ASSOCIATION

↗ [linktr.ee/VEMDOXINGU](https://linktr.ee/VEMDOXINGU)

Partner: Socioambiental Institute

Cassava | dry cassava flour

Indigenous Land, Altamira | PA

The Terra do Meio Cantinas Network is made up of 20 associations—15 Indigenous, 4 extractivist, and 1 agroextractivist—bringing together around 1,250 families, or more than 5,000 people. It operates across more than 10 million hectares of protected areas, encompassing 3 Extractive Reserves, 10 Indigenous Lands, 1 Ecological Station—ESEC—and 1 Agroextractivist Rural Settlement.

- Indigenous peoples

## 5 MANIOCA | COMPANY

↗ <https://maniocabrasil.com.br/>

Bitter cassava | yellow tucupi | black tucupi

Private Rural Area, Belém | PA

Supports family-farming families in Pará through the production of flours and cassava derivatives, promoting agroecology.

- Family farmers

## 6 KABU INSTITUTE | ASSOCIATION

↗ [www.kabu.org.br/instituto-kabu/](http://www.kabu.org.br/instituto-kabu/)

Cassava

Indigenous Land | Novo Progresso

Supports 600 Kayapó Indigenous families across 4 million hectares, preserving their lands and commercializing native products. The Kabu Institute is an Indigenous organization that brings together 12 affiliated villages in the Baú and Menkragnoti Indigenous Lands, in southern Pará, where 193 families live.

- Indigenous peoples

## 7 FISH MARIA

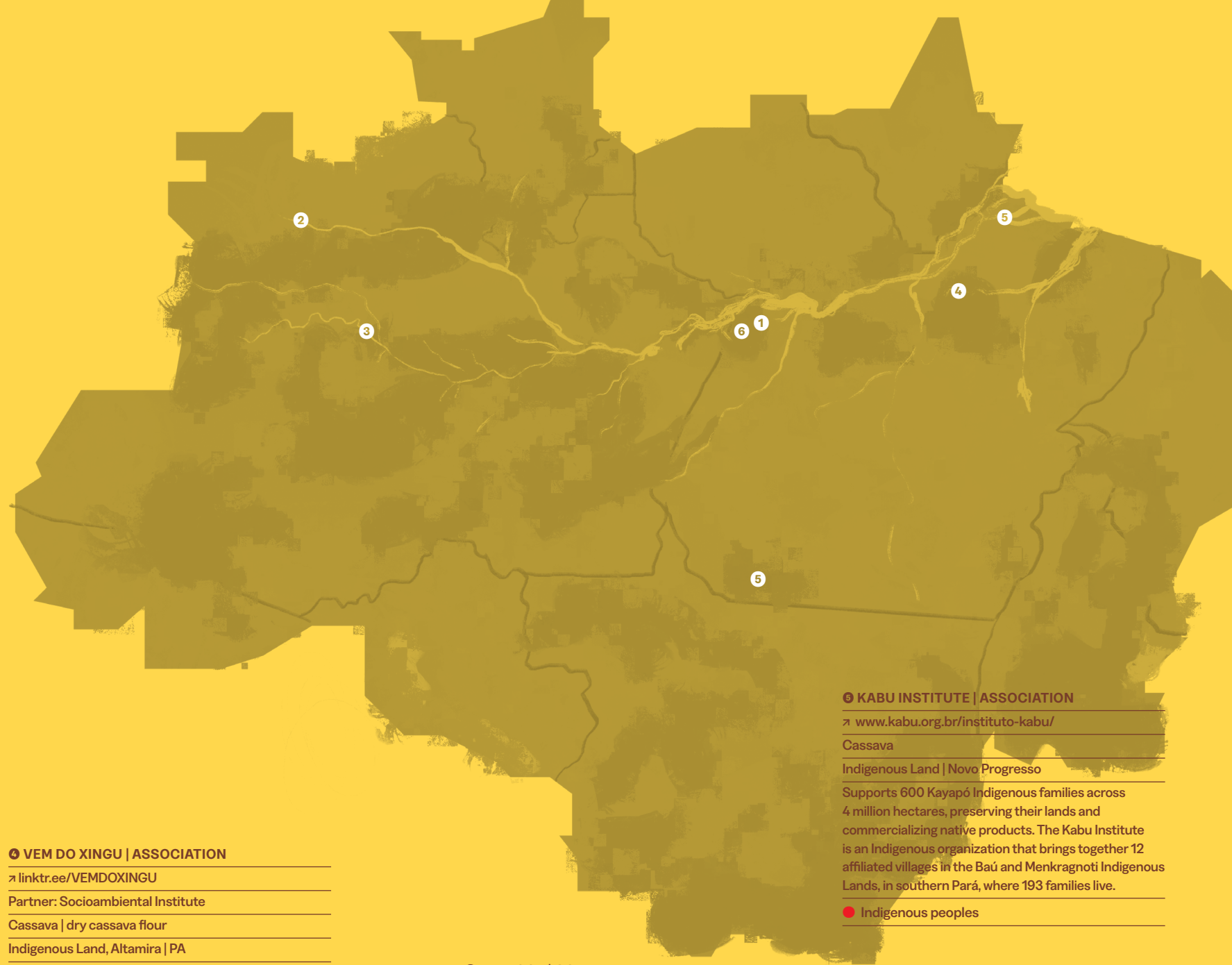
(92) 98171-1882 (contact: Paulo Fortunato)

↗ [@fishmariaamazonia](https://www.instagram.com/fishmariaamazonia)

Yellow Tucupi and Tucupi Molasses

Production carried out by riverine communities from Lake Janauacá | AM

- Riverine communities



# Chili Peppers

*Baniwa and Assisi*

“(Chili pepper) works as a shield-sword, an invisible power-adornment, protecting against the aggression of spirits that cause illness.”

**Adeilson Lopes da Silva**, ecologist, on the importance of chili pepper in the initiation rituals of young Baniwa Indigenous people.



# Baniwa Pepper

*Blend of Capsicum frutescens chili peppers.*

## The Baniwa Legend of Chili Pepper

When the world was still young, a wise woman of the Baniwa people, Walimanai, dreamed of forest spirits who revealed to her secrets of life and healing. In one of her dreams, the spirits showed her a plant with small, red, fiery fruits, saying:

**“This is the plant of fire. It burns the tongue, but strengthens the spirit.”**

When Walimanai awoke, she searched for the plant through the forest until she found it hidden near a sacred stone. She gathered it with reverence and took it back to the village.

When she prepared the chili pepper and offered it to the elders, they felt the heat in their mouths, but also a new energy moving through their bodies. From then on, it began to be carefully cultivated and used in rituals, celebrations, and everyday food.

According to the Baniwa, chili pepper is a gift from the spirits, and each variety has a purpose: some for the health of the body, others to strengthen the spirit, and some to protect against evil.

## The Chili Pepper Is Female

Among the Baniwa, the cultivation of swidden fields is a millennia-old practice, entrusted above all to women. And it is their cultivation of Jiquitaia pepper that is transforming the reality of an entire region. Located in the Alto Rio Negro Indigenous Land, in Amazonas, the Baniwa hold chili pepper as part of their people’s identity, rooted in ancestral foundations.

It is part of their daily life, their food, and their cosmology.

The cultivation of Baniwa pepper is part of the Traditional Agricultural System of the Rio Negro, declared part of Brazil’s intangible heritage in 2010 by the National Historical and Artistic Heritage Institute, IPHAN. The cultivation of more than 78 registered varieties to create the exclusive Baniwa blend helped build an enterprise that generates income and contributes to the quality of life of the Baniwa community.



Jiquitaia is an Amazonian ant whose sting has a sharp burn; that is where the pepper takes its name.

To make the original jiquitaia, Baniwa women use several Amazonian chili peppers, from a universe of 74 types of the species *Capsicum frutescens*.

They are harvested, split open, and left to dry in the sun for up to five days. Then they are pounded and ground into a powder, to which a small amount of salt is added, around 10%.

The result is an extremely bold flavor.



## Baniwa Pepper on the Table

So many and so diverse, chili peppers are part of the Baniwa people's daily diet in dishes such as quinhapira, the Nheengatu name for pepper + fish: a powerful, colorful stew; and in smoked game, pounded with dehydrated chili pepper.

The heat of Jiquitaia is strong but brief. And according to the Baniwa, it lifts the spirits.



# Assisi Chili Pepper

## Assisi Chili Pepper and the Tchatchas

Assisi is a blend of 23 chili pepper varieties produced in the Nhamundá-Mapuera Indigenous Land, in the Calha Norte region of the Amazon River, in the far north of Pará. The *tchatchas*, elder women from the WaiWai villages, play a central role in its production.

Guardians of traditional knowledge, the tchatchas hold deep expertise in the planting, management, and artisanal processing of local chili pepper plants. These women lead the entire process, passing down ancestral techniques and preserving the tradition of the Indigenous community.

The chili pepper plants are planted, cultivated, harvested, and processed mainly in backyards near the homes in the villages. Cultivation is carried out in a traditional way and requires specialized knowledge, as it demands specific care in handling the plants, which can cause discomfort and burning when they come into contact with the skin.

Assisi chili pepper brings flavor and seasoning to Indigenous foods and dishes, while also offering a series of health benefits, as it contains antioxidant compounds, such as capsaicin, anti-inflammatory properties, and is rich in vitamin C and essential minerals.

## Assisi Chili Pepper on the Table

Used as a seasoning for meats, game, and fish by traditional communities. Also used in contemporary preparations such as mango chutney.

Mixed with olive oil and vinegar, it can become a salad dressing or a seasoning base for meats. It can be sprinkled on at the time of serving, adding extra flavor to dishes.



## 1 BANIWA OIBI | ASSOCIATION

➤ [redeartesol.org.br/rede/oibi/](http://redeartesol.org.br/rede/oibi/)

Baniwa pepper

Rio Negro Indigenous Land / Içana Basin | AM

Pepper produced by Indigenous women of the Baniwa people in swidden fields and home gardens along the Içana River and its tributaries. Processing takes place at the Casa da Pimenta, where the peppers are dried and ground.

● Indigenous peoples

## 2 SOUL BRASIL | COMPANY

➤ [www.soulbrasil.com.br/](http://www.soulbrasil.com.br/)

Baniwa pepper hot sauce

Traditional Communities

Rio Negro / Içana Basin | AM

Baniwa pepper: 10% royalties. Preservation of the standing forest. Income generation for Traditional and Indigenous Communities. Empowerment of Indigenous Women.

● Family farmers

● Extractivists

## 3 SOUL BRASIL | COMPANY

➤ [www.soulbrasil.com.br/](http://www.soulbrasil.com.br/)

Assisi pepper hot sauce

Novo Progresso Indigenous Land | PA

Ethnic groups living along the Trombetas River region in the Calha Norte region.

● Indigenous peoples

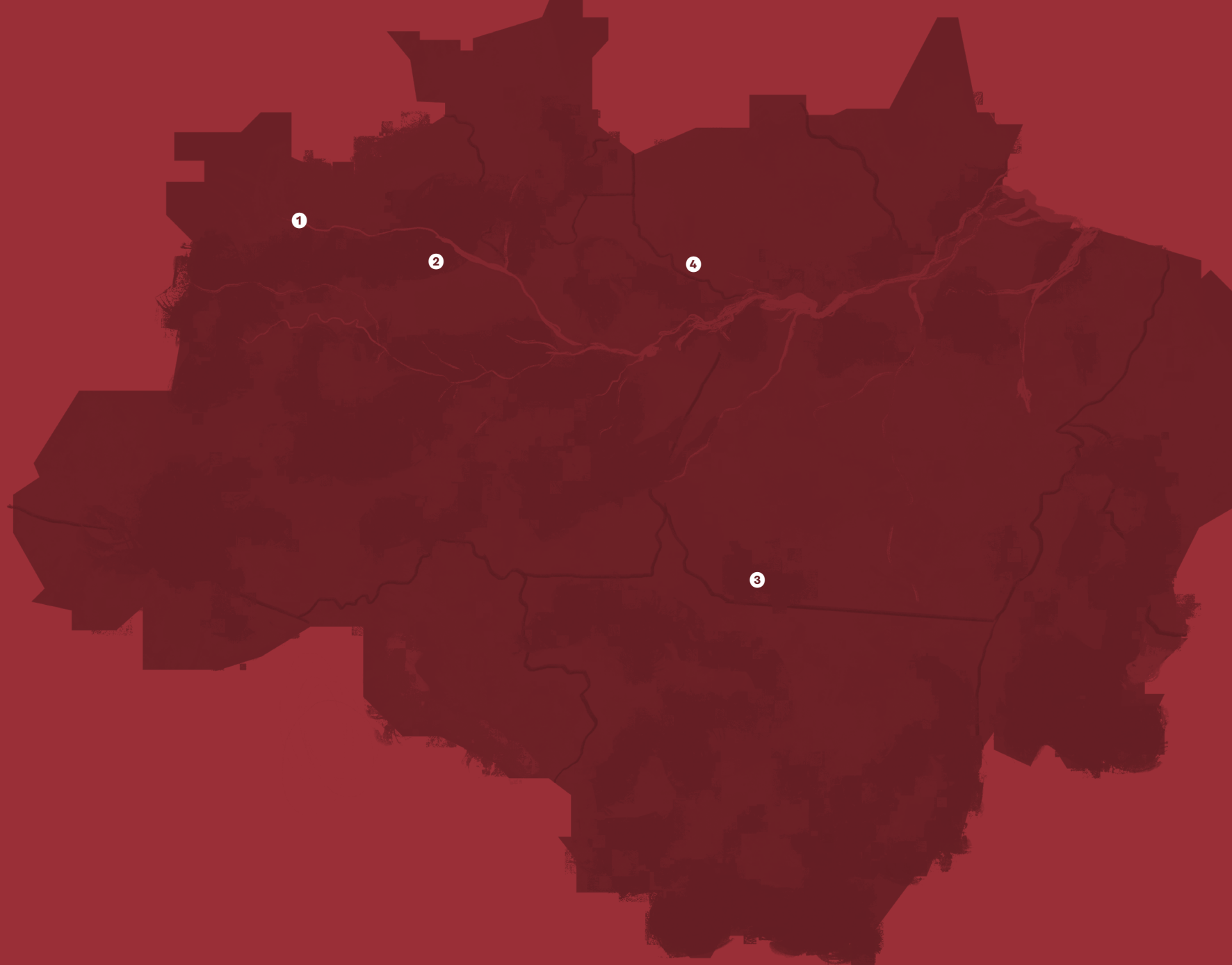
## 4 COOPAFLORA

Assisi pepper powder

Nhamundá-Mapuera Indigenous Land, Pará

Produced by WaiWai women.

● Indigenous peoples



## OPENING PHOTOS

Mouth of the Amazon River, Brazil. ISS/NASA

The Amazon River and its tributaries, seen from the International Space Station. ISS/NASA

The confluence of the Amazon and Negro rivers in Manaus, Brazil. ASTER/NASA.

Flood-prone areas of the Amazon rainforest. Black indicates open water; grayish green is tropical rainforest; dark green is low or floating vegetation; and red and pink are two different types of flooded vegetation. NISAR SATELLITE/NASA.

Image captured by a satellite that tracks wetland flooding to study how these carbon-rich ecosystems respond to climate change. NISAR SATELLITE/NASA.

## CONSULTED SOURCES

Embrapa

IBGE - Brazilian Institute of Geography and Statistics

Ministry of the Environment and Climate Change

Ministry of Agriculture and Livestock

UESB - Southwest Bahia State University

ISA - Socioambiental Institute

National Geographic

Amazônia 2030.org

Desafio Conexus.org

Painel da Floresta.org

Mamirauá Institute for Sustainable Development

Jucarepa

Inaflorea

WRI Brasil.org

Nature Positive.org

*Culture in Quotation Marks*, by Manuela Carneiro da Cunha

*Indigenous Peoples, Traditional Peoples, and Conservation in the Amazon*,

by Manuela Carneiro da Cunha and Mauro W. B. de Almeida.

*Amazonian Riverine Communities: Ways of Life and Use of Natural*

*Resources*. Edited by Therezinha de Jesus Pinto Fraxe, Henrique dos

Santos Pereira, Antônio Carlos Witkoski

*The Brazil Nut in the Amazon, Between Extractivism and Domestication*,

by José Jonas de Almeida

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# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Pineapple</b>	PROJETO RECA	Cooperative	<a href="http://www.projettoreca.com.br">↗ www.projettoreca.com.br</a>	Fruit pulp	Impacts 400 families in Rondônia through agroforestry systems, supporting women and youth; PNAE; 1,000 hectares of intercropped planting implemented, with more than 40 fruit, timber, and medicinal species cultivated together.	Porto Velho, RO	Riverine communities	Family farmers
<b>Açaí</b>	CAMTA Cooperativa Agrícola Mista de Tomé Açu	Cooperative	<a href="http://www.camta.com.br">↗ www.camta.com.br</a>	Fruit pulp, sorbets	Impact Type: Geographical Indication; agroforestry. Founded in 1931, CAMTA is a model of cooperativism that implements sustainable agricultural practices, focusing on agroforestry systems (SAFs) that integrate cacao production with other crops while preserving local biodiversity. CAMTA is widely recognized for adopting sustainability practices, including soil conservation, reforestation, and the promotion of crop diversity, in addition to generating positive social impact in the region. It works with certifications such as: UTZ Certified, a certification that ensures sustainable agricultural practices and traceability; Rainforest Alliance, a certification that attests to a commitment to environmental conservation, workers' rights, and local communities; Fair Trade, which promotes fair working conditions and supports agricultural communities. Families benefited: 1800. Hectares: 10,000 ha conserved.	Tomé Açu, PA	Riverine communities and settlements	Family farmers
<b>Açaí</b>	PROJETO RECA	Cooperative	<a href="http://www.projettoreca.com.br">↗ www.projettoreca.com.br</a>	Fruit pulp	90% of products come from reforested areas with agroforestry systems, totaling more than 1,000 hectares reforested over 35 years.	Porto Velho, RO	Riverine communitie	Family farmers
<b>Açaí</b>	PROJETO RECA	Cooperative	<a href="http://www.projettoreca.com.br">↗ www.projettoreca.com.br</a>	Jam	Impacts 400 families in Rondônia through agroforestry systems, supporting women and youth; PNAE; 1,000 hectares of intercropped planting implemented, with more than 40 fruit, timber, and medicinal species cultivated together.	Porto Velho, RO	Riverine communitie	Family farmers
<b>Açaí</b>	COFRUTA	Cooperative	<a href="https://www.instagram.com/cofrutadobrasil/">↗ www.instagram.com/cofrutadobrasil/</a>	Fruit pulp	COFRUTA's extractivist families regularly promote the replanting of fruit trees and the recovery of degraded areas where extractivism is practiced.	Abaetetuba, Baixo Tocantins, PA	Quilombola territory and settlement	Extractivists, Quilombolas, Family farmers
<b>Açaí</b>	COFRUTA	Cooperative	<a href="https://www.instagram.com/cofrutadobrasil/">↗ www.instagram.com/cofrutadobrasil/</a>	Oil	COFRUTA's extractivist families regularly promote the replanting of fruit trees and the recovery of degraded areas where extractivism is practiced.	Abaetetuba, Baixo Tocantins, PA	Quilombola territory and settlement	Extractivists, Quilombolas, Family farmers
<b>Açaí</b>	Coopfrutos	Cooperative	<a href="https://www.instagram.com/coopfrutos_/">↗ www.instagram.com/coopfrutos_</a>	Oil and pulp	Promotes the union and pooling of resources and efforts among producers of pulp from native fruits in the Juruá Valley, Acre	Mancio Lima, AC	Riverine communitie	Extractivists
<b>Açaí</b>	Terramazonia	Company	<a href="http://www.terramazonia.co">↗ www.terramazonia.co</a>	Powder	A company specializing in the production of phytocosmetics and nutraceuticals, using bioactives sourced from Amazonian biodiversity.	Manaus, AM	Riverine communitie	Extractivists
<b>Açaí</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Oil	Benefits extractivist families in Amazonas through the sustainable management of forest products.	Several regions of the Amazon	RESEX, Indigenous Land, and riverine communities	Family farmers, Riverine communitie, Indigenous peoples, Quilombolas

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Açaí</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Freeze-dried	Benefits extractivist families in Amazonas through the sustainable management of forest products.	Several regions of the Amazon	Indigenous Land and riverine communities	Family farmers, riverine communities, Indigenous peoples, Quilombolas
<b>Açaí</b>	Amazonia Smart Food	Company	<a href="http://www.amazoniasmartfood.com/">↗ www.amazoniasmartfood.com/</a>	Burger (plant-based protein)	Amazonia Smart Food generates positive socio-environmental impact by strengthening traditional communities, Indigenous peoples, riverine communities, family farmers, and extractivists, benefiting 150 families, conserving 2,500 hectares of forest, and increasing average income by R\$350 per month per family.	AM, PA and RR	Riverine communities	Family farmers
<b>Açaí</b>	Amazonia Smart Food	Company	<a href="http://www.amazoniasmartfood.com/">↗ www.amazoniasmartfood.com/</a>	Açaí sausage (plant-based protein)	Amazonia Smart Food generates positive socio-environmental impact by strengthening traditional communities, Indigenous peoples, riverine communities, family farmers, and extractivists, benefiting 150 families, conserving 2,500 hectares of forest, and increasing average income.	AM, PA and RR	Riverine communities	Family farmers
<b>Açaí</b>	Amazonia Smart Food	Company	<a href="http://www.amazoniasmartfood.com/">↗ www.amazoniasmartfood.com/</a>	Açaí meatballs (plant-based protein)	Amazonia Smart Food generates positive socio-environmental impact by strengthening traditional communities, Indigenous peoples, riverine communities, family farmers, and extractivists, benefiting 150 families, conserving 2,500 hectares of forest, and increasing average income by R\$350 per month per family.	AM, PA and RR	Riverine communities	Family farmers
<b>Açaí</b>	Amazonia Smart Food	Company	<a href="http://www.amazoniasmartfood.com/">↗ www.amazoniasmartfood.com/</a>	Freeze-dried açaí	Amazonia Smart Food generates positive socio-environmental impact by strengthening traditional communities, Indigenous peoples, riverine communities, family farmers, and extractivists, benefiting 150 families, conserving 2,500 hectares of forest, and increasing average income by R\$350 per month per family.	AM, PA and RR	Riverine communities	Family farmers
<b>Açaí</b>	Alquimia da Floresta	Company	<a href="http://www.instagram.com/alquimia.dafloresta/">↗ www.instagram.com/alquimia.dafloresta/</a>	Açaí root liqueur	A family-run company of the Puyanawa Indigenous People. Production of kombucha, essential oils, tonics, flower essences, and tinctures from agroforestry bioinputs and directly from the forest.	Rodrigues Alves, AC	Indigenous Land	Indigenous peoples
<b>Açaí</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">↗ www.soulbrasil.com.br/</a>	Jam	Two suppliers: one in Castanhal, PA, which promotes a social program with the riverine population, and another in Vila Nova Califórnia, Porto Velho, RO, a cooperative (RECA) that fosters family farming through agroforestry.	São Paulo, SP - Factory	Riverine communities and settlements	Family farmers, Riverine communities and Indigenous peoples
<b>Açaí</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">↗ www.soulbrasil.com.br/</a>		The pepper is purchased directly from the Baniwa People, an ancient Indigenous ethnic group located in the Upper Rio Negro region, in the far northwest of the state of Amazonas, near the border with Colombia. 10% of the profit from the sale of Baniwa pepper sauce with açaí is passed on to the Baniwa, who use these resources to invest in additional pepper houses, where these delicacies are processed.	São Paulo, SP – Factory	Indigenous Land	Family farmers, riverine communities, and Indigenous peoples
<b>Açaí</b>	Coopervekala	Cooperative	<a href="http://www.instagram.com/coopervekala/">↗ www.instagram.com/coopervekala/</a> (69) 9254-0063	Fresh	Benefits families of the Gavião Indigenous People through sustainable extractivism in the Igarapé Lourdes Indigenous Land, in Rondônia.	Ji-Paraná, RO	Indigenous Land	Indigenous peoples

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Açaí</b>	Dukaria	Association	TI Kwazá do Rio São Pedro: (69) 99292 5969 / (69) 98120 171	Fresh	Benefits Indigenous families through sustainable extractivism in Rondônia.	Parecis, RO	Indigenous Land	Indigenous peoples
<b>Açaí</b>	Karo Paygap	Association	<a href="http://www.instagram.com/karo_paygap/">www.instagram.com/karo_paygap/</a> (69) 99375 4526	Fresh	Benefits families of the Arara Indigenous People through sustainable extractivism in Rondônia. Joint actions support Indigenous health, Indigenous school education, the Brazil nut harvesting process, and the Pacto das Águas Project.	Ji-Paraná, RO	Indigenous Land	Indigenous peoples
<b>Açaí</b>	Doa Txato	Cooperative	<a href="https://sites.google.com/view/doaai-tradio-e-sabor/sobre-n%C3%B3s">sites.google.com/view/doaai-tradio-e-sabor/sobre-n%C3%B3s</a> (69) 03641258	Processed pulp (Do'acai)	Contributes to income generation for Indigenous families from the Rio Branco Indigenous Land, promotes the autonomy of young people involved in the value chain, and ensures the preservation of natural resources.	Alta Floresta D'Oeste, RO	Indigenous Land	Indigenous peoples
<b>Açaí</b>	Iterap	Association	<a href="http://www.instagram.com/iteraparara/">www.instagram.com/iteraparara/</a> (69) 99381 6346	Fresh	Benefits families of the Arara Indigenous People through sustainable extractivism in Rondônia. Joint actions support Indigenous health, Indigenous school education, the Brazil nut harvesting process, and the Pacto das Águas Project, among others	Ji-Paraná, RO	Indigenous Land	Indigenous peoples
<b>Açaí</b>	Waipa	Association	<a href="http://www.instagram.com/waypa2005">www.instagram.com/waypa2005</a> Wayp2005@gmail.com (69) 99255 5079	Fresh and grains	Impacts Indigenous families through the conservation of 300,000 hectares of forest.	Alta Floresta D'Oeste, RO	Indigenous Land	Indigenous peoples
<b>Açaí</b>	Oitaibit, Oitaibit Indigenous River Association	Association	(69) 99996 7549 (69) 99245 0856	Fresh	The Otabit Indigenous River Association, located in Alta Floresta D'Oeste (RO), engages Indigenous communities in the production and sale of sustainable forest products. Items produced include vegetable oils, such as copaíba and andiroba oil, as well as Brazil nuts, natural latex rubber, and handicrafts. These products are obtained through extractivist practices that preserve the standing forest, ensuring a sustainable source of income for the region's Indigenous communities.	Alta Floresta D'Oeste, RO	Indigenous Land	Indigenous peoples
<b>Açaí</b>	Fazenda Bacuri	Company	<a href="http://www.fazendabacuri.com.br/">www.fazendabacuri.com.br/</a> (91) 8702-8681	Açaí liqueurs and jam	A family-run agro-industry that works with fruits from Amazonian biodiversity: bacuri, açaí, cupuaçu, genipap, and buriti, in addition to products such as artisanal jams, including the second-best artisanal jam in Brazil, according to the CNA award.	Augusto Corrêa, PA	Private Rural Area	Family farmers
<b>Açaí</b>	Raízes do Açaí	Company	<a href="http://home.raizesdoacai.com.br/">home.raizesdoacai.com.br/</a>	Açaí coffee	A family-run business located on Ipanema Island, in the municipality of Afuá, Marajó, Pará, that generates income for traditional communities that sell açaí seeds, strengthening families' livelihoods.	Marajó, PA	Traditional community	Family farmers
<b>Açaí</b>	Mazô Maná Nutrição da Floresta	Company	<a href="http://www.mazomana.com.br">www.mazomana.com.br</a> <a href="https://www.instagram.com/mazo.mana">@mazo.mana</a>	Functional powdered ingredient mix, including açaí, Brazil nuts, pepper, and others	Seeks to enhance the value of ingredients and socio-environmental services across 10 territories, with 219 families.	Altamira, PA	RESEX, Indigenous Land, and riverine communities	Family farmers, riverine communities, Indigenous peoples, Quilombolas

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Acerola</b>	PROJETO RECA	Cooperative	<a href="http://www.projettoreca.com.br/">↗ www.projettoreca.com.br/</a>	Fruit pulp	Impacts 400 families in Rondônia through agroforestry systems, supporting women and youth; PNAE; 1,000 hectares of intercropped planting implemented, with more than 40 fruit, timber, and medicinal species cultivated together.	Porto Velho, RO	Riverine communities	Family farmers
<b>Acerola</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Freeze-dried	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém – PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Traditional community
<b>Andiroba</b>	CODAEMJ (includes Amaru, Asmamj, Mabe, Instituto Juruá, and Memorial Chico Mendes)	Cooperative	<a href="http://codaemj.com.br/">↗ codaemj.com.br/</a>	Oil	Income generation, strengthening of the solidarity economy, improved quality of life, appreciation of culture, forest conservation, sustainable management, and work to strengthen the seed and oil value chain, benefiting more than 2,652 riverine families and 286,954.81 hectares.	Carauari, AM	Extractivists	Family farmers, riverine communities, and Indigenous peoples
<b>Andiroba</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Vegetable fat	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém – PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Babassu</b>	Vem do Xingu	Association	<a href="http://linktr.ee/VEMDOXINGU">↗ linktr.ee/VEMDOXINGU</a>	Cake mix with cacao	Vem do Xingu is a product brand of the Rede Terra do Meio network, which offers more than 15 products and is formed by 20 associations of Indigenous and riverine communities. It benefits more than 530 families, around 4,000 people, across approximately 10 million hectares of protected areas in Terra do Meio.	Altamira, PA	RESEX, Indigenous Land, and riverine communities	Indigenous peoples and extractivists
<b>Babassu</b>	Vem do Xingu	Association	<a href="http://linktr.ee/VEMDOXINGU">↗ linktr.ee/VEMDOXINGU</a>	Flour	Vem do Xingu is a product brand of the Rede Terra do Meio network, which offers more than 15 products and is formed by 20 associations of Indigenous and riverine communities. It benefits more than 530 families, around 4,000 people, across approximately 10 million hectares of protected areas in Terra do Meio.	Altamira, PA	RESEX, Indigenous Land, and riverine communities	Indigenous peoples and extractivists
<b>Babassu</b>	Vem do Xingu	Association	<a href="http://linktr.ee/VEMDOXINGU">↗ linktr.ee/VEMDOXINGU</a>	Oil	Vem do Xingu is a product brand of the Rede Terra do Meio network, which offers more than 15 products and is formed by 20 associations of Indigenous and riverine communities. It benefits more than 530 families, around 4,000 people, across approximately 10 million hectares of protected areas in Terra do Meio.	Altamira, PA	RESEX, Indigenous Land, and riverine communities	Indigenous peoples and extractivists

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Babassu</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Oil	Improves income and productive diversity, fosters sociobiodiversity and babassu processing, impacting women in Pará and Maranhão.	Belém – PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Babassu</b>	AMIDO MATO	Company	<a href="mailto:eduardo.roxo@amidomato.com.br">eduardo.roxo@amidomato.com.br</a>	Industrial babassu	Creation of a babassu starch value chain, benefiting babassu coconut breakers at scale.	Maranhão	Private rural area	Family farmers and babassu coconut breakers
<b>Babassu</b>	APOENA	Company	<a href="https://www.instagram.com/apoenaesg">@apoenaesg</a>	Extra-virgin babassu oil	Women babassu coconut breakers, extractivist communities, and families settled by INCRA, for whom babassu is a source of income, autonomy, and forest preservation. Works with 38 supplier families, 105 hectares of preserved babassu groves, and 262 tons of fully processed babassu coconuts, ensuring full use of the fruit and strengthening sustainable local economies.	Coroatá, MA; Alto Paraguai, MG (in implementation); Porto Velho, RO	Quilombola territory and settlement	Traditional community
<b>Babassu</b>	APOENA	Company	<a href="https://www.instagram.com/apoenaesg">@apoenaesg</a>	Mesocarp	Women babassu coconut breakers, extractivist communities, and families settled by INCRA, for whom babassu is a source of income, autonomy, and forest preservation. Works with 38 supplier families, 105 hectares of preserved babassu groves, and 262 tons of fully processed babassu coconuts, ensuring full use of the fruit and strengthening sustainable local economies.	Coroatá, MA; Alto Paraguai, MG (in implementation); Porto Velho, RO	Quilombola territory and settlement	Traditional community
<b>Babassu</b>	APOENA	Company	<a href="https://www.instagram.com/apoenaesg">@apoenaesg</a>	Babassu kernel flour	Women babassu coconut breakers, extractivist communities, and families settled by INCRA, for whom babassu is a source of income, autonomy, and forest preservation. Works with 38 supplier families, 105 hectares of preserved babassu groves, and 262 tons of fully processed babassu coconuts, ensuring full use of the fruit and strengthening sustainable local economies.	Coroatá, MA; Alto Paraguai, MG (in implementation); Porto Velho, RO	Quilombola territory and settlement	Traditional community
<b>Babassu</b>	APOENA	Company	<a href="https://www.instagram.com/apoenaesg">@apoenaesg</a>	Endocarp and epicarp (biomass)	Women babassu coconut breakers, extractivist communities, and families settled by INCRA, for whom babassu is a source of income, autonomy, and forest preservation. Works with 38 supplier families, 105 hectares of preserved babassu groves, and 262 tons of fully processed babassu coconuts, ensuring full use of the fruit and strengthening sustainable local economies.	Coroatá, MA; Alto Paraguai, MG (in implementation); Porto Velho, RO	Quilombola territory and settlement	Traditional community
<b>Babassu</b>	Central do Cerrado	Cooperative	<a href="http://www.centraldocerrado.org.br/">↗ www.centraldocerrado.org.br/</a>	Babassu oil and flour	Fosters sociobiodiversity and babassu processing, impacting hundreds of farming families in the Brazilian Cerrado.	Riverine communities, Cerrado	Riverine communities	Extractivists and family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Bacuri</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Vegetable fat	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém – PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Extractivists
<b>Buriti</b>	COFRUTA	Cooperative	<a href="https://www.instagram.com/cofrutadobrasil/">↗ www.instagram.com/cofrutadobrasil/</a>	Fresh	COFRUTA's extractivist families regularly promote the replanting of fruit trees and the recovery of degraded areas where extractivism is practiced.	Abaetetuba, Baixo Tocantins, PA	Quilombola territory and settlement	Extractivists and Quilombolas
<b>Buriti</b>	COFRUTA	Cooperative	<a href="https://www.instagram.com/cofrutadobrasil/">↗ www.instagram.com/cofrutadobrasil/</a>	Oil	COFRUTA's extractivist families regularly promote the replanting of fruit trees and the recovery of degraded areas where extractivism is practiced.	Abaetetuba, Baixo Tocantins, PA	Quilombola territory and settlement	Extractivists and Quilombolas
<b>Buriti</b>	Coopfrutos	Cooperative	<a href="https://www.instagram.com/coopfrutos_/">↗ www.instagram.com/coopfrutos_/</a>	Oil	Promotes the union and pooling of resources and efforts among producers of pulp from native fruits in the Juruá Valley, Acre.	Juruá Region, AC	Riverine communities	Extractivists
<b>Buriti</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Oil	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém – PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Cacao</b>	CAMTA Cooperativa Agrícola Mista de Tomé Açú	Cooperative	<a href="http://www.camta.com.br/index.php">↗ www.camta.com.br/index.php</a>	Cacao beans	Geographical Indication; agroforestry. CAMTA is widely recognized for adopting sustainability practices, including soil conservation, reforestation, and the promotion of crop diversity, in addition to generating positive social impact in the region. It works with certifications such as: UTZ Certified, a certification that ensures sustainable agricultural practices and traceability; Rainforest Alliance, a certification that attests to a commitment to environmental conservation, workers' rights, and local communities; Fairtrade, promotes fair working conditions and supports agricultural communities. Families benefited: 1,800. Hectares: 10,000 ha conserved.	Tomé Açú, PA	Riverine communities and settlements	Family farmers
<b>Cacao</b>	Deveras Amazônia	Company	<a href="http://www.deverasamazonia.com.br/">↗ www.deverasamazonia.com.br/</a>	Nibs	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies and women in family farming, and encourages responsible production practices. It also contributes to the preservation of 800 hectares of Amazon rainforest, promoting conservation and the appreciation of biodiversity.	Santarém-PA; Belterra-PA; Oriximiná-PA; Altamira-PA	Private rural area	Family farmers, riverine communities, and Indigenous peoples

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Cacao</b>	Sattva	Company	<a href="http://sattvasuperalimentos.com.br/">sattvasuperalimentos.com.br/</a>	Cacao nibs	<p>Preservation of the Amazonian ecosystem.</p> <p>Support for traditional communities.</p> <p>Sustainable production.</p> <p>Reduction of carbon emissions.</p> <p>Certifications and seals.</p> <p>Conservation of Amazonian biodiversity.</p> <p>Cultural appreciation, agriculture, and family-based plant extractivism, including riverine and cooperative-based production.</p> <p>Low-carbon economy.</p> <p>Indication of Origin or Denomination of Origin: Tomé-Açu, São Félix do Xingu, and along the Transamazonian Highway.</p>	Tomé-Açu, São Félix do Xingu, cities around the Transamazonian Highway, Mocajuba, PA	Traditional community	Traditional community
<b>Cacao</b>	Sattva	Company	<a href="http://sattvasuperalimentos.com.br/">sattvasuperalimentos.com.br/</a>	Cupuaçu and Cacao Butter Spread	<p>Preservation of the Amazonian ecosystem.</p> <p>Support for traditional communities.</p> <p>Sustainable production.</p> <p>Reduction of carbon emissions.</p> <p>Certifications and seals.</p> <p>Conservation of Amazonian biodiversity.</p> <p>Cultural appreciation, agriculture, and family-based plant extractivism, including riverine and cooperative-based production.</p> <p>Low-carbon economy.</p> <p>Indication of Origin or Denomination of Origin: Tomé-Açu, São Félix do Xingu, and along the Transamazonian Highway.</p>	Tomé-Açu, São Félix do Xingu, cities around the Transamazonian Highway, Mocajuba, PA	Traditional community	Traditional community
<b>Cacao</b>	Sattva	Company	<a href="http://sattvasuperalimentos.com.br/">sattvasuperalimentos.com.br/</a>	Pure cacao paste	<p>Preservation of the Amazonian ecosystem.</p> <p>Support for traditional communities.</p> <p>Sustainable production.</p> <p>Reduction of carbon emissions.</p> <p>Certifications and seals.</p> <p>Conservation of Amazonian biodiversity.</p> <p>Cultural appreciation, agriculture, and family-based plant extractivism, including riverine and cooperative-based production.</p> <p>Low-carbon economy.</p> <p>Indication of Origin or Denomination of Origin: Tomé-Açu, São Félix do Xingu, and along the Transamazonian Highway.</p>	Tomé-Açu, São Félix do Xingu, cities around the Transamazonian Highway, Mocajuba, PA	Traditional community	Traditional community
<b>Cacao</b>	Sattva	Company	<a href="http://sattvasuperalimentos.com.br/">sattvasuperalimentos.com.br/</a>	Cacao powder	<p>Preservation of the Amazonian ecosystem.</p> <p>Support for traditional communities.</p> <p>Sustainable production.</p> <p>Reduction of carbon emissions.</p> <p>Certifications and seals.</p> <p>Conservation of Amazonian biodiversity.</p> <p>Cultural appreciation, agriculture, and family-based plant extractivism, including riverine and cooperative-based production.</p> <p>Low-carbon economy.</p> <p>Indication of Origin or Denomination of Origin: Tomé-Açu, São Félix do Xingu, and along the Transamazonian Highway.</p>	Tomé-Açu, São Félix do Xingu, cities around the Transamazonian Highway, Mocajuba, PA	Traditional community	Traditional community

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Cacao</b>	Sattva	Company	<a href="http://sattvasuperalimentos.com.br/">↗ sattvasuperalimentos.com.br/</a>	Cacao butter	Preservation of the Amazon ecosystem. Support for traditional communities. Sustainable production. Reduction of carbon emissions. Certifications and seals. Conservation of Amazonian biodiversity. Cultural appreciation, agriculture, and family-based plant extractivism, including riverine and cooperative-based production. Low-carbon economy. Indication of Origin or Denomination of Origin: Tomé-Açu, São Félix do Xingu, and along the Transamazonian Highway.	Tomé-Açu, São Félix do Xingu, cities around the Transamazonian Highway, Mocajuba, PA	Traditional community	Traditional community
<b>Cacao</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Vegetable fat	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém – PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Cacao</b>	D'Amazônia Origens	Company	<a href="http://www.toiro.com.br/">↗ www.toiro.com.br/</a>	Chocolate with tonka bean, chocolate with powdered guaraná, white chocolate	Geographical Indication; Organic Certification	Maués, AM	Riverine communities	Family farmers
<b>Cacao</b>	Coopaiter	Cooperative	<a href="http://www.instagram.com/coopaiter_romt/">↗ www.instagram.com/coopaiter_romt/</a> <a href="mailto:info@coopaiter.org">info@coopaiter.org</a> (69) 999307576	Fermented cacao beans	Made up of approximately 200 cooperative members, 40% of whom are women, across 25 villages in the Sete de Setembro Indigenous Territory, located in a border region extending from northern Cacoal (RO) to the municipality of Aripuanã (MT), covering approximately 240,000 hectares.	Cacoal, RO	Indigenous Land	Indigenous peoples
<b>Cacao</b>	Coopsur	Cooperative	(69) 9311-1754 - Anderson Uraan (69) 99935-1002	Fermented cacao beans	Indigenous cooperative that protects and values the forest of the Paiter Suruí People through the sale of Brazil nuts, coffee, and other forest ingredients.	Cacoal, RO	Indigenous Land	Indigenous peoples
<b>Cacao</b>	Garah Itxa	Cooperative	<a href="http://www.instagram.com/garah.itxa/">↗ www.instagram.com/garah.itxa/</a> (69) 99223 6511 - Celso	Fermented cacao beans	Impacts Indigenous families of the Paiter Suruí People in Rondônia, strengthening sustainable value chains and protecting the forest.	Cacoal, RO	Indigenous Land	Indigenous peoples
<b>Cacao</b>	De Mendes (native cacao)	Company	<a href="http://www.demendes.com.br/">↗ www.demendes.com.br/</a>	Yanomami chocolate	Amazonian terroir	Yanomami Indigenous Land	Indigenous Land	Indigenous peoples
<b>Cacao</b>	Luisa Abram Chocolates (native cacao)	Company	<a href="http://luisaabram.com/">↗ luisaabram.com/</a>	Chocolate bar	The brand stands out for its use of wild cacao from the Amazon, purchased from riverine communities at above-market prices, promoting economic development and biodiversity conservation.	Purus River region (AM), Juruá (AM), Lower Tocantins (PA), Acará, Guajará (PA), Iaco (AC), Tarauacá River (AC), and Muru River (AC)	Riverine communities	Extractivists and family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Cacao</b>	CEPOTX	Cooperative	<a href="https://www.instagram.com/cooperativacepotx/">www.instagram.com/cooperativacepotx/</a> (93) 3515-1453 marcelcontabilidade@gmail.com	Cacao and artisanal chocolate	CEPOTX's productive strategy has the following objectives: to foster integration, guidance, and coordination among its member organizations, organizing programs for the exchange of services, interests, and information; to encourage the development of rural and urban communities through participatory and collective actions grounded in the principles of sustainable development; to promote work organization and solidarity through activities, organizations, and cooperatives; to promote education, training, and qualification actions in areas considered essential for socio-environmental and community development; and to provide technical assistance to members through agreements and partnerships with public or private entities, nationally or internationally.	Transamazonian Highway and Xingu, Altamira, PA	Indigenous Land	Indigenous peoples
<b>Cacao</b>	Na'kau Chocolates	Company	<a href="http://www.nakau.com.br/loja">www.nakau.com.br/loja</a>	Cacao nibs; chocolate bars with pepper, coffee, tonka bean, puxuri, and cupuaçu	We are a social impact company founded to solve commercialization challenges involving raw materials and processed products from the Amazon. We have more than 10 years of experience in the fine chocolate market and other products, we co-produce cacao, cupuaçu, and other crops with more than 120 riverine families in the Amazon.	Madeira, Solimões, and Amazon Rivers, AM	Riverine communities	Traditional and Indigenous community
<b>Cacao</b>	Nicolas Chocolate do Belga	Company	<a href="https://www.instagram.com/olaschocolatbeantobar">www.instagram.com/olaschocolatbeantobar</a>	Chocolate bar	Small farmers from the Amazon region.	Amazonas	Riverine communities	Family farmers
<b>Cacao</b>	Warabu	Company	<a href="http://www.warabu.com.br/">www.warabu.com.br/</a>	Chocolate bar	Participant profile: traditional communities, family farmers, extractivists, and Indigenous peoples of the Amazon, especially communities such as São José das Onças, Caiapé Village, and Novos Prazeres. Summary of the business impact: Warabu produces organic and sustainable chocolates from native cacao and Amazonian ingredients, valuing traditional knowledge and strengthening the economy of local communities. The company operates across the entire value chain, from community-based cultivation and fermentation to the production of premium chocolates with organic and vegan certification for Brazil, the United States, and Europe. Its socio-environmental impact is centered on fair income generation, standing forest conservation, and the promotion of regenerative practices through community-based agroforestry systems, with a focus on traceability, fair trade, and technological innovation applied to the forest.	Madeira Rivers region, AM		Agroextractivist communities
<b>Cacao</b>	Gaudens Chocolate	Company	<a href="http://www.gaudens.com">www.gaudens.com</a>	Chocolate bar	A brand that values creativity and artisanal techniques in its chocolate production. It holds the National Family Farming Seal (SENAF). Amazon Candy is an initiative by Gaudens Chocolate that promotes social change by empowering women in situations of vulnerability in Pará, Brazil. The project trains these women in the production of artisanal bonbons, using techniques taught by renowned chefs, while also offering training in marketing and financial planning.	Belém, PA		

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Cacao</b>	Cacauaré		<a href="http://Cacaoareamazonia.com">↗ Cacaoareamazonia.com</a>	Cacao paste	Cacauaré is the fourth generation of native cacao producers in Mocajuba. It revives the ancestral and ritualistic dimension of cacao as a sacred food, promoting health and spirituality. It values sustainable value chains in the Amazon, such as the production of artisanal peppers made by the Wai Wai Indigenous people, bringing together tradition, nature, and well-being.	Mocajuba, PA	Traditional community	Extractivists and family farmers
<b>Cacao</b>	Cacaoway	Company	<a href="http://www.Cacaoway.com.br/">↗ www.Cacaoway.com.br/</a>	Artisanal chocolate, nibs	Cacaoway is a social impact business. We generate income for 40 family-farming cooperative members who produce high-quality cacao.	Transamazonian Highway	Settlement and Private rural area	Extractivists and family farmers
<b>Cajá/taperebá</b>	Cooperacre	Cooperative	<a href="http://cooperacre.com/sobre-nos/">↗ cooperacre.com/sobre-nos/</a>	Fruit pulp	Certifications, such as Fairtrade; 2,500 families impacted; 14 consolidated cooperatives, five of which are part of Cooperacre's central cooperative.	Rio Branco, AC	RESEX	Extractivists and family farmers
<b>Cajá/taperebá</b>	CAMTA Cooperativa Agrícola Mista de Tomé Açu	Cooperative	<a href="http://www.camta.com.br/index.php">↗ www.camta.com.br/index.php</a>	Fruit pulp, Sorbets	Geographical Indication; agroforestry. Founded in 1931, CAMTA is a model of cooperativism that implements sustainable agricultural practices, focusing on agroforestry systems (SAFs) that integrate cacao production with other crops while preserving local biodiversity. CAMTA is widely recognized for adopting sustainability practices, including soil conservation, reforestation, and the promotion of crop diversity, in addition to generating positive social impact in the region. It works with certifications such as: UTZ Certified, a certification that ensures sustainable agricultural practices and traceability; Rainforest Alliance, a certification that attests to a commitment to environmental conservation, workers' rights, and local communities; Fairtrade, promotes fair working conditions and supports agricultural communities. Families benefited: 1800. Hectares: 10,000 ha conserved.	Tomé Açu, PA	Riverine communities and settlements	Family farmers
<b>Cajá/taperebá</b>	COFRUTA	Cooperative	<a href="http://www.instagram.com/cofrutadobrasil/">↗ www.instagram.com/cofrutadobrasil/</a>	Fruit pulp	COFRUTA's extractivist families regularly promote the replanting of fruit trees and the recovery of degraded areas where extractivism is practiced.	Abaetetuba, Baixo Tocantins, PA	Quilombola territory and settlement	Extractivists and Quilombolas
<b>Cajá/taperebá</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Fruit pulp	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	Extractivists	Family farmers
<b>Cajá/taperebá</b>	Amazonique	Company	<a href="http://www.instagram.com/amazoniquebr/">↗ www.instagram.com/amazoniquebr/</a>	Juices made with passion fruit, cashew fruit, cupuaçu with pitaya, cupuaçu, guava, taperebá, and acerola	Production of juices and beverages made with Amazonian fruits. They offer a variety of flavors, such as passion fruit and cupuaçu with pitaya.	Ananindeua	Private rural area	Family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Camu Camu</b>	Deveras Amazônia	Company	<a href="http://www.deverasamazonia.com.br/">↗ www.deverasamazonia.com.br/</a>	Liqueur	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies and women in family farming, and encourages responsible production practices. It also contributes to the preservation of 800 hectares of Amazon rainforest, promoting conservation and the appreciation of biodiversity.	Santarém, PA; Belterra, PA; Oriximiná, PA; Altamira, PA	Private rural area	Family farmers, riverine communities, and Indigenous peoples
<b>Camu Camu</b>	Terramazonia	Company	<a href="http://www.terramazonia.co">↗ www.terramazonia.co</a>	Powder	A company specializing in the production of phytocosmetics and nutraceuticals, using bioactives sourced from Amazonian biodiversity.	Manaus, AM	Riverine communities	Extractivists
<b>Camu Camu</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Freeze-dried	Benefits 200 extractivists in Amazonas through the sustainable management of forest products	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Sugarcane</b>	Indiazinha Destilaria de Cachaça da Amazônia	Company	<a href="http://cachacaindiazinha.com.br/">↗ cachacaindiazinha.com.br/</a> (91) 9 8542-2977	Cachaça	Produces cachaças under the Indiazinha brand, using traditional methods that respect the sugarcane cycle, with sugarcane grown without pesticides and harvested by hand.	Abaetetuba, PA	Private rural area	Family farmers
<b>Brazil nut</b>	COOPAVAM	Cooperative	<a href="http://coopavam.org.br">↗ coopavam.org.br</a>	Fresh	Sustainable Brazil nut management impacts 300 extractivist families, with a focus on women's inclusion.	Juruena, MT	Indigenous Land and settlement	Family farmers
<b>Brazil nut</b>	COOPAVAM	Cooperative	<a href="http://coopavam.org.br">↗ coopavam.org.br</a>	Brazil nut oil	Sustainable Brazil nut management impacts 300 extractivist families, with a focus on women's inclusion.	Juruena, MT	Indigenous Land and settlement	Family farmers
<b>Brazil nut</b>	COOPAVAM	Cooperative	<a href="http://coopavam.org.br">↗ coopavam.org.br</a>	Flour	Sustainable Brazil nut management impacts 300 extractivist families, with a focus on women's inclusion.	Juruena, MT	Indigenous Land and settlement	Family farmers
<b>Brazil nut</b>	COOPAVAM	Cooperative	<a href="http://coopavam.org.br">↗ coopavam.org.br</a>	Brazil nut bar	Sustainable Brazil nut management impacts 300 extractivist families, with a focus on women's inclusion.	Juruena, MT	Indigenous Land and settlement	Family farmers
<b>Brazil nut</b>	Cooperacre	Cooperative	<a href="http://www.cooperacre.com/">↗ www.cooperacre.com/</a>	Processed raw Brazil nuts	Certifications, such as Fairtrade; 2,500 families impacted; 14 consolidated cooperatives, five of which are part of Cooperacre's central cooperative.	Rio Branco, AC	RESEX	Extractivists and family farmers
<b>Brazil nut</b>	Cooperacre	Cooperative	<a href="http://www.cooperacre.com/">↗ www.cooperacre.com/</a>	Oil	Twelve cooperatives supply the raw material to the central cooperative for processing; all are part of Cooperacre's central cooperative.	Rio Branco, AC	RESEX	Extractivists and family farmers
<b>Brazil nut</b>	Cooperacre	Cooperative	<a href="http://www.cooperacre.com/">↗ www.cooperacre.com/</a>	Flavored sliced Brazil nuts	Twelve cooperatives supply the raw material to the central cooperative for processing; all are part of Cooperacre's central cooperative.	Rio Branco, AC	RESEX	Extractivists and family farmers
<b>Brazil nut</b>	COMARU	Cooperative	<a href="http://www.cooperativacomaru.com/">↗ www.cooperativacomaru.com/</a> (96) 99136-0673	Oil, fresh, dehydrated, and flour	Brings together extractivists from the Rio Iratapuru Sustainable Development Reserve (RDS). Its membership is composed of 101 cooperative members, representing 86 families	Laranjal do Jari	RESEX	Extractivists

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Brazil nut</b>	Vem do Xingu	Association	<a href="https://linktr.ee/VEMDOXINGU">linktr.ee/VEMDOXINGU</a>	Dehydrated	Vem do Xingu is a product brand of the Rede Terra do Meio network, which offers more than 15 products and is formed by 20 associations of Indigenous and riverine communities. It benefits more than 530 families, around 4,000 people, across approximately 10 million hectares of protected areas in Terra do Meio.	Altamira, PA	RESEX, Indigenous Land, and riverine communities	Indigenous peoples and extractivists
<b>Brazil nut</b>	Vem do Xingu	Association	<a href="https://linktr.ee/VEMDOXINGU">linktr.ee/VEMDOXINGU</a>	Fresh	Vem do Xingu is a product brand of the Rede Terra do Meio network, which offers more than 15 products and is formed by 20 associations of Indigenous and riverine communities. It benefits more than 530 families, around 4,000 people, across approximately 10 million hectares of protected areas in Terra do Meio.	Altamira, PA	RESEX, Indigenous Land, and riverine communities	Indigenous peoples and extractivists
<b>Brazil nut</b>	Vem do Xingu	Association	<a href="https://linktr.ee/VEMDOXINGU">linktr.ee/VEMDOXINGU</a>	Oil	Vem do Xingu is a product brand of the Rede Terra do Meio network, which offers more than 15 products and is formed by 20 associations of Indigenous and riverine communities. It benefits more than 530 families, around 4,000 people, across approximately 10 million hectares of protected areas in Terra do Meio.	Altamira, PA	RESEX, Indigenous Land, and riverine communities	Indigenous peoples and extractivists
<b>Brazil nut</b>	PROJETO RECA	Cooperative	<a href="http://www.projetoreca.com.br/">www.projetoreca.com.br/</a>	Oil and fresh	Impacts 400 families in Rondônia through agroforestry systems, supporting women and youth; PNAE; 1,000 hectares of intercropped planting implemented, with more than 40 fruit, timber, and medicinal species cultivated together.	Porto Velho, RO	Riverine communities	Family farmers
<b>Brazil nut</b>	Terramazonia	Company	<a href="http://www.terramazonia.co">www.terramazonia.co</a>	Powder	A company specializing in the production of phytocosmetics and nutraceuticals, using bioactives sourced from Amazonian biodiversity.	Manaus, AM	Riverine communities	Extractivists
<b>Brazil nut</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">100amazonia.com</a>	Oil	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém – PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Brazil nut</b>	D'Amazônia Origens	Company	<a href="http://www.guaranademaues.com.br/">www.guaranademaues.com.br/</a>	Flour and oil	Geographical Indication; Organic Certification.	Maués, AM	Riverine communities	Family farmers
<b>Brazil nut</b>	Coopaiter	Cooperative	<a href="https://www.instagram.com/coopaiter_romt/">www.instagram.com/coopaiter_romt/</a> <a href="mailto:info@coopaiter.org">info@coopaiter.org</a> (69) 999307576	Processed	Made up of approximately 200 cooperative members, 40% of whom are women, across 25 villages in the Sete de Setembro Indigenous Territory, located in a border region extending from northern Cacoal (RO) to the municipality of Aripuanã (MT), covering approximately 240,000 hectares.	Cacoal, RO	Indigenous Land	Indigenous peoples
<b>Brazil nut</b>	Garah Itxa	Cooperative	<a href="https://www.instagram.com/garah.itxa/">www.instagram.com/garah.itxa/</a> (69) 99223 6511 - Celso	Fresh	Impacts Indigenous families of the Paiter Suruí People in Rondônia, strengthening sustainable value chains and protecting the forest.	Cacoal, RO	Indigenous Land	Indigenous peoples

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Brazil nut</b>	Coopervekala	Cooperative	<a href="https://www.instagram.com/coopervekala/">↗ www.instagram.com/coopervekala/</a>	Fresh	Benefits families of the Gavião Indigenous People through sustainable extractivism in the Igarapé Lourdes Indigenous Land, in Rondônia.	Ji-Paraná, RO	Indigenous Land	Indigenous peoples
<b>Brazil nut</b>	APIZ/COOPERAPIZ	Cooperative	<a href="https://www.instagram.com/apiz.zoro_oficial/">↗ @apiz.zoro_oficial/</a> <a href="https://www.instagram.com/cooperapiz_oficial/">↗ @cooperapiz_oficial/</a> (69) 99385-8042	Processed	The sale of Brazil nuts contributes to the security and sustainability of the Indigenous community, which protects its area through extractivist activities.	Rondolândia, MT	Indigenous Land	Indigenous peoples
<b>Brazil nut</b>	Instituto KABU	Association	<a href="http://www.kabu.org.br/instituto-kabu/">↗ www.kabu.org.br/instituto-kabu/</a>	Brazil nuts	Supports 600 Kayapó Indigenous families across 4 million hectares, promoting the preservation of their lands and the commercialization of native products. Instituto Kabu is an Indigenous organization that brings together 12 affiliated villages in the Baú and Menkragnoti Indigenous Lands, in southern Pará, where 193 families live	Novo Progresso, PA	Indigenous Land	Indigenous peoples
<b>Brazil nut</b>	COMARU	Cooperative	<a href="http://www.cooperativacomaru.com/">↗ www.cooperativacomaru.com/</a>	Fresh	Brings together extractivists from the Rio Iratapuru Sustainable Development Reserve (RDS). Its membership is composed of 101 cooperative members, representing 86 families.	Laranjal do Jari, AP	RESEX	Extractivists
<b>Brazil nut</b>	AMZ Tropical	Company	<a href="http://www.amzgin.com.br/">↗ www.amzgin.com.br/</a>	Gin with jambu, gin with Brazil nuts, and a ready-to-drink tonic water and gin with jambu beverage: Jambu Tônica	Created the first jambu gin, using botanicals from the Amazon.	Belém, PA	Private rural area	Family farmers
<b>Brazil nut</b>	Cuíca	Company	<a href="http://www.cuicabrasil.com">↗ www.cuicabrasil.com</a> (11) 99478.8281	Brazil nut milk	The brand's first product is Brazil nut milk. The company plans to expand its portfolio to include nutritious beverages, snacks, specialty flours, and cereals, always with a focus on innovation and sustainability. It purchases Brazil nuts from Cooperacre.	São Paulo, SP	Extractivists	Extractivists and family farmers
<b>Brazil nut</b>	Taberna da Amazônia - Produtos da floresta	Company	<a href="https://www.instagram.com/tabernadaamazonia/">↗ @tabernadaamazonia/</a>	Artisanal cookies	Taberna da Amazônia is a small family-run company that operates in the Brazil nut value chain, a forest resource of great cultural, ecological, and economic importance to Brazil's North region. It is an endemic species whose harvesting depends on extractivist work carried out by traditional riverine communities. Its raw material comes from a managed area of approximately 4,000 hectares of preserved forest belonging to the Piagaçu-Purus Conservation Unit, located in the municipality of Beruri, in the interior of the state of Amazonas. In addition, during the Brazil nut harvest season, around 30 families living in this area benefit from the purchase of their production.	Beruri, AM	Riverine communities	Extractivists and family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Brazil nut</b>	Taberna da Amazônia - Produtos da floresta	Company	<a href="#">@tabernadaamazonia/</a>	Whole Dehydrated Brazil Nuts	Taberna da Amazônia is a small family-run company operating in the Brazil nut production chain, a forest resource of great cultural, ecological, and economic importance to Brazil's northern region. It is an endemic species whose harvesting depends on extractivist work carried out by traditional riverine communities. Our raw material comes from a managed area of approximately 4,000 hectares of preserved forest, part of the Piagaçu-Purus Conservation Unit, located in the municipality of Beruri, in the interior of the state of Amazonas. In addition, during the Brazil nut harvest season, around 30 families living in this area benefit from the purchase of their production.	Beruri, AM	Riverine Communities	Extractivists and Family Farmers
<b>Brazil nut</b>	Zeno Nativo	Company	<a href="https://sites.google.com/view/zeno-nativo/home">sites.google.com/view/zeno-nativo/home</a>	Unprocessed	Supports 350 families through the production of origin-traceable Brazil nuts, with a strong commitment to socio-environmental preservation and a positive environmental impact across 35,000 hectares.	Acará, PA	Private rural area	Extractivists and Family Farmers
<b>Brazil nut</b>	Zeno Nativo	Company	<a href="https://sites.google.com/view/zeno-nativo/home">sites.google.com/view/zeno-nativo/home</a>	Dehydrated Brazil Nuts	Supports 350 families through the production of origin-traceable Brazil nuts, with a strong commitment to socio-environmental preservation and a positive environmental impact across 35,000 hectares.	Acará, PA	Private rural area	Extractivists and Family Farmers
<b>Brazil nut</b>	Mazô Maná Nutrição da Floresta	Company	<a href="http://www.mazomana.com.br">www.mazomana.com.br</a> <a href="#">@mazo.mana</a>	Functional powdered ingredient mix, including açai, Brazil nut, pepper, and others	Seeks to enhance the value of socio-environmental ingredients and services across 10 territories, working with 219 families	Altamira, PA	RESEX, Indigenous Land, and Riverine Communities	Family Farmers, Riverine Communities, Indigenous Peoples, Quilombola Communities
<b>Pará chicory</b>	Deveras	Company	<a href="http://www.deverasamazonia.com.br/">www.deverasamazonia.com.br/</a>	Liqueur	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies, women in family farming, and responsible production practices. In addition, it contributes to the preservation of 800 hectares of Amazon forest, promoting the conservation and enhancement of biodiversity.	Santarém, PA; Belterra, PA; Oriximiná, PA; Altamira, PA	Private rural area	Family Farmers, Riverine Communities, and Indigenous Peoples
<b>Mushroom</b>	Fazenda Bacuri	Company	<a href="http://www.fazendabacuri.com.br/">www.fazendabacuri.com.br/</a> (91) 8702-8680	Dried <i>Lentinula raphanica</i>	We are at the beginning of our Amazonian mushroom production project. It is an organic and sustainable family-farming initiative that uses ancestral techniques of Japanese origin. Just to clarify, we are not interested in producing massive quantities, as that is not our focus at the moment, especially because we are still studying the mushrooms' production patterns.	Augusto Corrêa, PA	Private rural area	Family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Copaíba</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Oleoresin	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in várzea and terra firme areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Cumari pepper</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">↗ www.soulbrasil.com.br/</a>	Jelly	Organic guava and Pará cumari pepper. It is a company that works with Brazilian biodiversity.	São Paulo, SP - Factory	Traditional community	Extractivists and family farmers
<b>Tonka bean</b>	Terramazonia	Company	<a href="http://www.terramazonia.co">↗ www.terramazonia.co</a>	Powder	A company specializing in the production of phytocosmetics and nutraceuticals using bioactives sourced from Amazonian biodiversity	Manaus, AM	Riverine communities	Extractivists
<b>Tonka bean</b>	Jucarepa	Company	<a href="http://jucarepa.com.br/">↗ jucarepa.com.br/</a>	Dried/dehydrated seeds	Research and development, ecosystem preservation, support for traditional communities, sustainable production, biodiversity conservation, cultural valorization, low-carbon economy, indication of source or designation of origin, nursery.	Belém/Oriximiná/ Óbidos/Alenquer/ Santarém/Santa Bárbara, PA	Extractivists	Extractivists
<b>Tonka bean</b>	Jucarepa	Company	<a href="http://jucarepa.com.br/">↗ jucarepa.com.br/</a>	Powder	Research and development, ecosystem preservation, support for traditional communities, sustainable production, biodiversity conservation, cultural valorization, low-carbon economy, indication of source or designation of origin, nursery.	Belém/Oriximiná/ Óbidos/Alenquer/ Santarém/Santa Bárbara, PA	Extractivists	Extractivists
<b>Tonka bean</b>	Jucarepa	Company	<a href="http://jucarepa.com.br/">↗ jucarepa.com.br/</a>	Caramel	Research and development, ecosystem preservation, support for traditional communities, sustainable production, biodiversity conservation, cultural valorization, low-carbon economy, indication of source or designation of origin, nursery.	Belém/Oriximiná/ Óbitos/Alenquer/ Santarém/Santa Bárbara, PA	Extractivists	Extractivists
<b>Tonka bean</b>	Vem do Xingu	Association	<a href="http://linktr.ee/VEMDOXINGU">↗ linktr.ee/VEMDOXINGU</a>	Fresh	Vem do Xingu is a product brand of Rede Terra do Meio, which offers more than 15 products. It is formed by 20 associations of Indigenous and riverine communities, benefiting more than 530 families, around 4,000 people, across approximately 10 million hectares of protected areas in Terra do Meio	Altamira, PA	Indigenous Land	Indigenous peoples
<b>Tonka bean</b>	Instituto KABU	Association	<a href="http://www.kabu.org.br/instituto-kabu/">↗ www.kabu.org.br/instituto-kabu/</a>	Tonka bean	Supports 600 Kayapó Indigenous families across 4 million hectares, preserving their lands and commercializing native products. Instituto Kabu is an Indigenous organization that brings together 12 affiliated villages in the Baú and Menkragnoti Indigenous Lands, in southern Pará, where 193 families live.	Novo Progresso, PA	Indigenous Land	Indigenous peoples
<b>Tonka bean</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Fresh/powdered	Benefits 200 extractivists in Amazonas through the sustainable management of forest products	RESEX, Indigenous Land, riverine communities in floodplain and upland forest areas (AM)	RESEX, Indigenous Land, and riverine communities	Family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Cupuaçu</b>	CAMTA Cooperativa Agrícola Mista de Tomé Açu	Cooperative	<a href="http://www.camta.com.br/index.php">↗ www.camta.com.br/index.php</a>	Butter	Geographical Indication; agroforestry. Founded in 1931, CAMTA is a model of cooperativism that implements sustainable agricultural practices, focusing on agroforestry systems (SAFs) that integrate cacao production with other crops, preserving local biodiversity. CAMTA is widely recognized for adopting sustainability practices, including soil conservation, reforestation, and the promotion of crop diversity, while also generating positive social impact in the region. It holds certifications such as UTZ Certified, which guarantees sustainable agricultural practices and traceability; Rainforest Alliance, which attests to its commitment to environmental conservation, workers' rights, and local communities; and Fairtrade, which promotes fair working conditions and support for farming communities. Benefited families: 1,800. Hectares: 10,000 ha conserved.	Tomé-Açu, PA	Riverine communities and settlements	Family farmers
<b>Cupuaçu</b>	CAMTA Cooperativa Agrícola Mista de Tomé Açu	Cooperative	<a href="http://www.camta.com.br/index.php">↗ www.camta.com.br/index.php</a>	Press cake	Geographical Indication; agroforestry. Founded in 1931, CAMTA is a model of cooperativism that implements sustainable agricultural practices, focusing on agroforestry systems (SAFs) that integrate cacao production with other crops, preserving local biodiversity. CAMTA is widely recognized for adopting sustainability practices, including soil conservation, reforestation, and the promotion of crop diversity, while also generating positive social impact in the region. It holds certifications such as UTZ Certified, which guarantees sustainable agricultural practices and traceability; Rainforest Alliance, which attests to its commitment to environmental conservation, workers' rights, and local communities; and Fairtrade, which promotes fair working conditions and support for farming communities. Benefited families: 1,800 Hectares: 10,000 ha conserved.	Tomé-Açu, PA	Riverine communities and settlements	Family farmers
<b>Cupuaçu</b>	PROJETO RECA	Cooperative	<a href="http://www.projettoreca.com.br/">↗ www.projettoreca.com.br/</a>	Butter, pulp, sweets and jellies, and cupulate (initial)	Impacts 400 families in Rondônia through agroforestry systems, supporting women and young people; PNAE; 1,000 hectares of conscious planting established, intercropping more than 40 fruit, timber, and medicinal species.	Porto Velho, RO	Riverine communities	Family farmers
<b>Cupuaçu</b>	Deveras	Company	<a href="http://www.deverasamazonia.com.br/">↗ www.deverasamazonia.com.br/</a>	Cupulate powder from cupuaçu seed kernels	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies, women in family farming, and responsible production practices. In addition, it contributes to the preservation of 800 hectares of Amazon forest, promoting the conservation and enhancement of biodiversity.	Santarém, PA; Belterra, PA; Oriximiná, PA; Altamira, PA	Private rural area	Family farmers, riverine communities, and Indigenous peoples

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Cupuaçu</b>	Sattva	Company	<a href="http://sattvasuperalimentos.com.br/">↗ sattvasuperalimentos.com.br/</a>	Cupuaçu butter	Preservation of the Amazon ecosystem; support for traditional communities; sustainable production; reduction of carbon emissions; certifications and seals; conservation of Amazonian biodiversity; cultural valorization, family-based agriculture, and plant extractivism by riverine communities and cooperatives; low-carbon economy; indication of source or designation of origin: Tomé-Açu, São Félix do Xingu, and areas along the Transamazonian Highway.	Tomé-Açu, São Félix do Xingu, cities around the Transamazonian Highway, Mocajuba, PA	Traditional community	Traditional community
<b>Cupuaçu</b>	Sattva	Company	<a href="http://sattvasuperalimentos.com.br/">↗ sattvasuperalimentos.com.br/</a>	Cupuaçu and cacao butter for baking and confectionery, and cupuaçu with sunflower	Preservation of the Amazon ecosystem; support for traditional communities; sustainable production; reduction of carbon emissions; certifications and seals; conservation of Amazonian biodiversity; cultural valorization, family-based agriculture, and plant extractivism by riverine communities and cooperatives; low-carbon economy; indication of source or designation of origin: Tomé-Açu, São Félix do Xingu, and areas along the Transamazonian Highway.	Tomé-Açu, São Félix do Xingu, cities around the Transamazonian Highway, Mocajuba, PA	Traditional community	Traditional community
<b>Cupuaçu</b>	Sattva	Company	<a href="http://sattvasuperalimentos.com.br/">↗ sattvasuperalimentos.com.br/</a>	Cupuaçu butter for baking and confectionery	Preservation of the Amazon ecosystem; support for traditional communities; sustainable production; reduction of carbon emissions; certifications and seals; conservation of Amazonian biodiversity; cultural valorization, family-based agriculture, and plant extractivism by riverine communities and cooperatives; low-carbon economy; indication of source or designation of origin: Tomé-Açu, São Félix do Xingu, and areas along the Transamazonian Highway.	Tomé-Açu, São Félix do Xingu, cities around the Transamazonian Highway, Mocajuba, PA	Traditional community	Traditional community
<b>Cupuaçu</b>	Terramazonia	Company	<a href="http://www.terramazonia.co">↗ www.terramazonia.co</a>	Powder	A company specializing in the production of phytocosmetics and nutraceuticals using bioactives sourced from Amazonian biodiversity.	Manaus, AM	Riverine communities	Extractivists
<b>Cupuaçu</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Vegetable fat	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Cupuaçu</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Lyophilized	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Cupuaçu</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">↗ www.soulbrasil.com.br/</a>	Jelly	Organic cupuaçu jelly. It is a company that works with Brazilian biodiversity.	São Paulo, SP - Factory	Traditional community	Extractivists and family farmers
<b>Cupuaçu</b>	Na'kau Chocolates	Company	<a href="http://www.nakau.com.br/loja">↗www.nakau.com.br/loja</a>	Cupulate and cupuaçu gummies	We are a social impact company founded to solve problems related to the commercialization of raw materials and processed products from the Amazon. We have more than 10 years of experience in the cacao value chain and other products, and we co-produce cacao, cupuaçu, and other crops with more than 120 riverine families in the Amazon.	Madeira, Solimões, and Amazonas rivers, AM	Riverine communities	Traditional and Indigenous community
<b>Manteiguinha bean</b>	MANIOCA	Company	<a href="http://maniocabrasil.com.br/">↗ maniocabrasil.com.br/</a>	Manteiguinha bean	It is a company that celebrates Amazonian cuisine, offering natural and authentic products from the region.	Belém and surrounding areas, PA	Private rural area	Family farmers
<b>Fermented products</b>	Elevar	Company	<a href="https://twitter.com/elevaramazonia/">↗ @elevaramazonia/</a>	Kombucha	It specializes in fermented flavors from the forest, focusing on sustainability, innovation, and flavor.	Manaus, AM		Family farmers
<b>Jambu flower</b>	Deveras	Company	<a href="http://www.deverasamazonia.com.br/">↗ www.deverasamazonia.com.br/</a>	Preserved fresh	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies, women in family farming, and responsible production practices. In addition, it contributes to the preservation of 800 hectares of Amazon forest, promoting the conservation and enhancement of biodiversity.	Santarém, PA; Belterra, PA; Oriximiná, PA; Altamira, PA	Private rural area	Family farmers, riverine communities, and Indigenous peoples
<b>Jambu flower</b>	Deveras	Company	<a href="http://www.deverasamazonia.com.br/">↗ www.deverasamazonia.com.br/</a>	Liqueur	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies, women in family farming, and responsible production practices. In addition, it contributes to the preservation of 800 hectares of Amazon forest, promoting the conservation and enhancement of biodiversity.	Santarém, PA; Belterra, PA; Oriximiná, PA; Altamira, PA	Private rural area	Family farmers, riverine communities, and Indigenous peoples
<b>Jambu flower</b>	Meu Garoto	Company	<a href="http://meugaroto.com.br/">↗ meugaroto.com.br/</a>	Cachaça with jambu	Impacts approximately 60 families engaged in family farming activities, including vegetables and peppers, with 30 benefited directly and another 30 indirectly. The company works with cooperatives to purchase regional fruits for the production of liqueurs.	Belém and Ananindeua, PA	Private rural area	Family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Jambu flower</b>	Jambuzera	Company	<a href="http://www.jambuzera.com.br">↗ www.jambuzera.com.br</a>	Cachaça	Values the culture and diversity of the Amazon through the production of authentic beverages. Benefits 10 families from Santa Isabel do Pará.	São Paulo, SP	Private rural area	Family farmers
<b>Assorted fruits</b>	Blaus sorvetes e picolés	Company	<a href="http://www.blaus.com.br">↗ www.blaus.com.br</a> <a href="https://www.instagram.com/blaussorvetes">@blaussorvetes</a>	Ice creams and popsicles	A company that transforms regional fruits into ice creams and popsicles, sourcing from producers in Pará and Maranhão. It works with riverine communities and family farmers through partnerships with 1 riverine community and 11 family-farming groups, strengthening sociobiodiversity value chains and local income.	Belém, PA	Riverine communities	Family farmers
<b>Assorted fruits</b>	Carne de Jaca	Company	<a href="https://www.instagram.com/carne.dejaca/">↗ @carne.dejaca/</a>	Jackfruit meat	Benefits around 25 local families, strengthens the circular bioeconomy, promotes the preservation of hectares of Cerrado, and generates income through the full use of the fruit.	Taquaruçu and surrounding areas, TO	Private rural area	Family farmers
<b>Assorted fruits</b>	Meu Garoto	Company	<a href="http://meugaroto.com.br/">↗ meugaroto.com.br/</a>	Regional fruit liqueurs	Impacts approximately 60 families engaged in family farming activities, including vegetables and peppers, with 30 benefited directly and another 30 indirectly. The company works with cooperatives to purchase regional fruits for the production of liqueurs.	Belém and Ananindeua, PA	Private rural area	Family farmers
<b>Guava</b>	PROJETO RECA	Cooperative	<a href="http://www.projettoreca.com.br/">↗ www.projettoreca.com.br/</a>	Fruit pulp	Impacts 400 families in Rondônia through agroforestry systems, supporting women and young people; PNAE; 1,000 hectares of conscious planting established, intercropping more than 40 fruit, timber, and medicinal species.	Porto Velho, RO	Riverine communities	Family farmers
<b>Soursop</b>	PROJETO RECA	Cooperative	<a href="http://www.projettoreca.com.br/">↗ www.projettoreca.com.br/</a>	Fruit pulp	Impacts 400 families in Rondônia through agroforestry systems, supporting women and young people; PNAE; 1,000 hectares of conscious planting established, intercropping more than 40 fruit, timber, and medicinal species.	Porto Velho, RO	Riverine communities	Family farmers
<b>Guaraná</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Powder/seed	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities Participant Profile: Traditional community	Traditional community
<b>Guaraná</b>	Terramazonia	Company	<a href="http://www.terramazonia.co">↗ www.terramazonia.co</a>	Powder	A company specializing in the production of phytocosmetics and nutraceuticals using bioactives sourced from Amazonian biodiversity.	Manaus, AM	Riverine communities	Extractivists
<b>Guaraná</b>	D'Amazônia Origens	Company	<a href="http://www.guaranademaues.com.br/">↗ www.guaranademaues.com.br/</a>	Powder	Geographical Indication. Certified organic.	Maués, AM	Riverine communities	Extractivists and family farmers
<b>Jabuticaba</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">↗ www.soulbrasil.com.br/</a>	Jelly	A company that works with Brazilian biodiversity.	São Paulo, SP - Factory	Traditional community	Extractivists and Family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Buffalo milk</b>	Fazenda Mironga	Company	<a href="#">↗ @queijodomarajomironga/</a>	Marajó cheese	Geographical Indication/Fazenda Mironga – Known for its artisanal production of Marajó cheese, this farm uses traditional methods that preserve the product's authenticity and are aligned with sustainable practices and animal welfare.	Soure, PA	Private rural area	Family farmers
<b>Cassava</b>	FISH MARIA	Company	<a href="#">↗ @fishmariaamazonia/</a>	Several types of flours and farofas	Fish Maria strengthens local income and ethical trade through traceability of cassava harvested and processed on the same day, the use of traditional varieties, and purchases from neighboring plots (up to 30 ha/year) under rotational floodplain management.	Manaus, AM	Riverine communities	Riverine communities
<b>Cassava</b>	Vem do Xingu	Association	<a href="#">↗ linktr.ee/VEMDOXINGU</a>	Dried cassava flour	Vem do Xingu is a product brand of Rede Terra do Meio, which offers more than 15 products. It is formed by 20 associations of Indigenous and riverine communities, benefiting more than 530 families, around 4,000 people, across approximately 10 million hectares of protected areas in Terra do Meio	Altamira, PA	Indigenous Land	Indigenous peoples
<b>Cassava</b>	Instituto KABU	Association	<a href="#">↗ www.kabu.org.br/instituto-kabu/</a>	Tapioca	Supports 600 Kayapó Indigenous families across 4 million hectares, preserving their lands and commercializing native products. Instituto Kabu is an Indigenous organization that brings together 12 affiliated villages in the Baú and Menkragnoti Indigenous Lands, in southern Pará, where 193 families live.	Novo Progresso, PA	Indigenous Land	Indigenous peoples
<b>Bitter cassava</b>	Deveras	Company	<a href="#">↗ www.deverasamazonia.com.br/</a>	Tucupi liqueur	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies, women in family farming, and responsible production practices. In addition, it contributes to the preservation of 800 hectares of Amazon forest, promoting the conservation and enhancement of biodiversity.	Santarém, PA; Belterra, PA; Oriximiná, PA; Altamira, PA	Private rural area	Family farmers, riverine communities, and Indigenous peoples
<b>Bitter cassava</b>	Deveras	Company	<a href="#">↗ www.deverasamazonia.com.br/</a>	Tucupi pepper sauce	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies, women in family farming, and responsible production practices. In addition, it contributes to the preservation of 800 hectares of Amazon forest, promoting the conservation and enhancement of biodiversity.	Santarém, PA; Belterra, PA; Oriximiná, PA; Altamira, PA	Private rural area	Family farmers, riverine communities, and Indigenous peoples
<b>Bitter cassava</b>	Baniwa - OIBI	Association	<a href="#">↗ redeartesol.org.br/rede/oibi/pimentabaniwa@gmail.com</a>	Black tucupi	Wetsu Neto Alfredo Baniwa and his brother, Armindo Feliciano Miguel Braz, an Indigenous researcher specializing in the production of sweet tucupi, produce it to order.	Rio Negro/Içana Basin, AM	Indigenous Land	Indigenous peoples
<b>Bitter cassava</b>	Baniwa - OIBI	Association	<a href="#">↗ redeartesol.org.br/rede/oibi/pimentabaniwa@gmail.com</a>	Sweet tucupi	Wetsu Neto Alfredo Baniwa and his brother, Armindo Feliciano Miguel Braz, an Indigenous researcher specializing in the production of sweet tucupi, produce it to order.	Rio Negro/Içana Basin, AM	Indigenous Land	Indigenous peoples

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Bitter cassava</b>	Uarini Grãos Dourados	Company	<a href="http://redearteso.org.br/rede/oibi/">↗ redearteso.org.br/rede/oibi/</a> <a href="http://www.uarinigraosdourados.com/">↗ www.uarinigraosdourados.com/</a>	Fermented cassava flour	Cassava flour production is a significant source of employment and income for 20 families in Uarini, contributing to local economic development. Uarini flour received Certificate of Origin and Geographical Indication (GI) from INPI in 2019.	Uarini, AM	Riverine communities	Traditional community
<b>Bitter cassava</b>	MANIOCA	Company	<a href="http://maniocabrasil.com.br/">↗ maniocabrasil.com.br/</a>	Yellow tucupi	Supports family-farming families in Pará through the production of cassava flours and derivatives, promoting agroecology.	Belém, PA	Private rural area	Family farmers
<b>Bitter cassava</b>	MANIOCA	Company	<a href="http://maniocabrasil.com.br/">↗ maniocabrasil.com.br/</a>	Black tucupi	Supports family-farming families in Pará through the production of cassava flours and derivatives, promoting agroecology.	Belém, PA	Private rural area	Family farmers
<b>Mango</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">↗ www.soulbrasil.com.br/</a>	Jelly	A company that works with Brazilian biodiversity.	São Paulo, SP - Factory	Traditional community	Extractivists and family farmers
<b>Passion fruit</b>	CAMTA Cooperativa Agrícola Mista de Tomé Açu	Cooperative	<a href="http://www.camta.com.br/index.php">↗ www.camta.com.br/index.php</a>	Passion fruit oil	Geographical Indication; agroforestry. Founded in 1931, CAMTA is a model of cooperativism that implements sustainable agricultural practices, focusing on agroforestry systems (SAFs) that integrate cacao production with other crops, preserving local biodiversity. CAMTA is widely recognized for adopting sustainability practices, including soil conservation, reforestation, and the promotion of crop diversity, while also generating positive social impact in the region. It holds certifications such as UTZ Certified, which guarantees sustainable agricultural practices and traceability; Rainforest Alliance, which attests to its commitment to environmental conservation, workers' rights, and local communities; and Fairtrade, which promotes fair working conditions and support for farming communities. Benefited families: 1,800. Hectares: 10,000 ha conserved.	Tomé-Açu, PA		Family farmers
<b>Passion fruit</b>	PROJETO RECA	Cooperative	<a href="http://www.projetoreca.com.br/">↗ www.projetoreca.com.br/</a>	Fruit pulp	Impacts 400 families in Rondônia through agroforestry systems, supporting women and young people; PNAE; 1,000 hectares of conscious planting established, intercropping more than 40 fruit, timber, and medicinal species.	Porto Velho, RO	Riverine communities	Family farmers
<b>Passion fruit</b>	PROJETO RECA	Cooperative	<a href="http://www.projetoreca.com.br/">↗ www.projetoreca.com.br/</a>	Oil	Impacts 400 families in Rondônia through agroforestry systems, supporting women and young people; PNAE; 1,000 hectares of conscious planting established, intercropping more than 40 fruit, timber, and medicinal species.	Porto Velho, RO	Riverine communities	Family farmers
<b>Honey</b>	Ecocentro	Association	<a href="http://www.acosper.com.br/sobre-ecocentro/">↗ www.acosper.com.br/sobre-ecocentro/</a> (93) 99130-2919	Organic honey	One of its key distinguishing features is the valorization of local production and value addition, ensuring greater financial returns for communities, villages, and quilombos. In addition, the space promotes ongoing training and technical assistance, preparing farmers and extractivists in best practices for managing their resources. Since 2024, Ecocentro has received products from more than 30 communities, directly benefiting hundreds of agroextractivists. Casa do Mel holds artisanal certification granted by ADEPARÁ, which guarantees product quality and safety.	Santarém, PA	Traditional community	Family farmers, riverine communities, Indigenous peoples, Quilombola communities

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Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Honey</b>	COOP RORAIMEL	Cooperative	<a href="#">@roraimel/</a> (95) 99161-0579	Honey	Promotes sustainable beekeeping in Roraima. It supports ecological awareness and environmental preservation, especially in relation to combating fires, which put bees' lives at risk, harm honey production, and affect other products that strengthen the state's economy.	Boa Vista, RR	Settlement and Private rural area	Family farmers
<b>Honey</b>	ACOSPER Cooperativa dos Trabalhadores Agroextrativistas do Oeste do Pará	Cooperative	<a href="#">www.acosper.com.br/index.php</a> <a href="#">@acosperstmpa/</a> (93)99130-2919	Honey, andiroba oil, forest seeds, and rubber	Strengthens sustainable value chains such as meliponiculture, vegetable oil production, horticulture, and forest restoration through agroforestry systems. It has 280 cooperative members, 24% of whom are women and 12% young people; 195 members are involved in the production of honey from native stingless bees. It promotes forest restoration through agroforestry systems and seed collector networks, as well as the production of forest and fruit seedlings to strengthen agroecology in the region. It also works in community gardens across three communities and one village, ensuring food security and income.	Santarém, PA	Indigenous Land, Quilombo, and Settlement	Family farmers, riverine communities, Indigenous peoples, Quilombola communities
<b>Honey</b>	Amazônia Bee	Company	<a href="#">www.amazoniabee.com.br</a>	Honey, propolis extract	Production and commercialization of products derived from Amazonian stingless bees. The company offers native bee honey, such as jupará and urucu boca-de-renda honey. It benefits 26 riverine families and supports 32,682 hectares that are pollinated/conserved.	Manaus and Barreirinha, AM	Private rural area	Family farmers, riverine communities, and Indigenous peoples
<b>Honey</b>	Hidromel Uruçun da Amazônia	Company	<a href="#">www.hidromelurucun.com.br</a>	Mead (alcoholic beverage)	Produces a unique Amazonian beverage made with honey from native stingless bees, known as meliponines. Produced artisanally.	Belém, PA	Private rural area	Family farmers
<b>Honey</b>	Peabiru	Company	<a href="#">www.peabiruprodutos.com/</a> (91) 99208 3755	Stingless bee honey	The result of twelve years of work by the NGO Instituto Peabiru in organizing value chains in the Amazon, especially the stingless bee honey chain, Peabiru Produtos da Floresta combines local income generation with efforts to combat fires and deforestation, promoting biodiversity conservation and valuing environmental services that are essential to life in the forest, such as pollination. Producing territories: Monte Alegre, PA (subsistence crop-and-livestock farmers and fishers); Curuçá, PA (farmers and small livestock breeders for subsistence); Almeirim, PA (subsistence crop-and-livestock farmers and fishers); Itapiranga, AM (subsistence crop-and-livestock farmers and fishers); Cametá do Ramos, Barreirinha, AM (subsistence farmers and fishers).	Belém, PA	Traditional community	Extractivists and family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Mulateiro</b>	Alquimia da Floresta	Company	<a href="#">@alquimia.dafloresta/</a>	Tonic	A family business of the Puyanawa Indigenous People. Production of kombucha, essential oils, tonics, flower essences, and tinctures using agroforestry bioinputs and products sourced directly from the forest.	Rodrigues Alves, AC	Indigenous Land	Indigenous peoples
<b>Murumuru</b>	CODAEMJ (Includes Amaru, Asmamj, Mabe, Instituto Juruá e Memorial Chico Mendes)	Cooperative	<a href="#">codaemj.com.br/</a>	Butter	Income generation, strengthening of the solidarity economy, improved quality of life, cultural valorization, forest conservation, sustainable management, and work to strengthen the seed and oil value chain, benefiting more than 2,652 riverine families and 286,954.81 hectares.	Carauari, AM	Extractivists	Family farmers, riverine communities, and Indigenous peoples
<b>Murumuru</b>	100%AMAZÔNIA	Company	<a href="#">100amazonia.com</a>	Vegetable fat	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Murumuru</b>	AMARU	Association	<a href="#">amaru-am.com.br/</a> <a href="#">@associacao.amaru/</a>	Butter	Supports 200 extractivist families with a focus on andiroba oil and agroforestry products, preserving 350,000 hectares of forest. It promotes the protection of Amazonian freshwater turtles and manages the value chain of oleaginous crops, andiroba, murumuru, and ucuuba, which are currently an important source of income for communities	Carauari, AM	RDS	Traditional community
<b>Peach palm heart</b>	Cooperacre	Cooperative	<a href="#">www.cooperacre.com/</a>	Peach palm heart	Twelve cooperatives supply the raw material to the processing center, all of them within Cooperacre's central facility.	Rio Branco, AC	RESEX	Extractivists and family farmers
<b>Peach palm heart</b>	PROJETO RECA	Cooperative	<a href="#">www.projettoreca.com.br/</a>	Fresh	Impacts 400 families in Rondônia through agroforestry systems, supporting women and young people; PNAE; 1,000 hectares of conscious planting established, intercropping more than 40 fruit, timber, and medicinal species.	Porto Velho, RO	Riverine communities	Family farmers

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>PANCs - non-conventional food plants</b>	Horta da Terra	Company	<a href="https://hortadaterra.com.br/">@hortadaterra.com.br/</a>	Freeze-dried products	Syntropic Transformation: all our agricultural partners must, in some way, practice production that continuously seeks a better balance with Nature. We help farmers certify sustainable practices, share knowledge about the syntropic production system, and transfer technologies to a value chain focused on balance with Nature. Value in community wisdom: we value and promote the wisdom of traditional communities living in the Amazon forest. We map plant species with benefits recognized by the community and offer the world added value to be shared as additional income for communities. Regeneration through Biodiversity: we encourage and support the production of native Amazonian species through sustainable practices. We pay prices above local market rates to encourage the production of Amazonian species through consumption. Digital Syntropy: we will always prefer that partners interested in digital inclusion use digital platforms that support the formalization and management of activities, production quality, and transparency in agreements. Ethical Diversity: we think and act for the common good of life. We ensure that working conditions and environments are safe and promote people's health and happiness. No form of discrimination, harassment, disrespect, forced or child labor, or mistreatment of any living being will be tolerated. Legacy for Future Generations: we practice education every day. Children and adolescents receive greater attention so they can become seeds of community wisdom, build a better relationship with Nature, and have their voices amplified. Anti-Corruption: we are proactive in preventing acts of corruption and bribery, mitigating potential situations, and explaining to business partners, regardless of their revenue, the importance of ethics and transparency in negotiations, especially when government agents are involved.	AM, traditional community	Extractivists and family farmers	
<b>Patauí</b>	COFRUTA	Cooperative	<a href="https://cofrutadobrasil/">@cofrutadobrasil/</a>	Fresh	COFRUTA's extractivist families regularly promote the replanting of fruit trees and the recovery of degraded areas where extractivism is practiced.	Abaetetuba, Baixo Tocantins, PA	Quilombola territory and settlement	Extractivists and Quilombola communities
<b>Patauí</b>	Coopfrutos	Cooperative	<a href="https://coopfrutos_/">@coopfrutos_/</a>	Oil	Promotes the union and pooling of resources and efforts among native fruit pulp producers in the Juruá Valley, Acre.	Juruá Region, AC	Riverine communities	Extractivists
<b>Patauí</b>	100%AMAZÔNIA	Company	<a href="https://100amazonia.com">100amazonia.com</a>	Oil	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Fish</b>	ASPROC Associação dos Produtores Rurais de Carauari - Manuel Cunha	Association	<a href="http://asproc.org.br/">↗ asproc.org.br/</a> <a href="http://gostodaamazonia.com.br/">↗ gostodaamazonia.com.br/</a>	Managed pirarucu / loin and belly cut	Represents approximately 800 families from 55 riverine communities in the Médio Juruá region, combining income growth with environmental conservation and the valorization of local culture.	Carauari - Médio Juruá, AM	RESEX, Indigenous Land, and riverine communities	Traditional community
<b>Xingu pequi</b>	Association Floresta Protegida (AFP)	Association	<a href="http://florestaprotegida.org.br/">↗ florestaprotegida.org.br/</a> (94) 9152-5726	Fruit and seed	Conserves 1.2 million hectares of forest, benefiting 400 Indigenous families through production chains such as Brazil nuts and vegetable oils. Association Floresta Protegida (AFP) is an Indigenous organization of the Mëbêngôkre-Kayapó People, representing approximately 3,000 Indigenous people from 31 villages located in the Kayapó, Mekragnoti, and Las Casas Indigenous Lands, in southern Pará. AFP was founded in 1998 and operates through the development and execution of strategic projects across four lines of action: Culture and Knowledge, Productive Activities, and Income Generation, Environmental and Territorial Monitoring, and Institutional and Political Strengthening.	Tucumã, PA	Kayapó communities of the Capoto/Jarina Indigenous Land, Mato Grosso	Indigenous peoples
<b>Xingu pequi</b>	ATIX - Association Indigenous Land Xingu	Association	<a href="http://origensbrasil.org.br/produto/oleo-de-pequi">↗ origensbrasil.org.br/produto/oleo-de-pequi</a> <a href="http://atixassessoria.wixsite.com/atix">↗ atixassessoria.wixsite.com/atix</a> (66) 98428-1452	Oil	An association that protects more than 2.8 million hectares of Indigenous lands in the Xingu, impacting 600 Indigenous families, with a focus on valuing sociobiodiversity. The Pequi Oil of the K'isédjê People of the Xingu Territory, extracted through a traditional cold method, concentrates the flavor and nutritional power of pequi. The Hw'ín Mbê project for the production of Xingu Pequi Oil is an initiative of the K'isédjê People of the Xingu, with support from Instituto Socioambiental (ISA).	Canarana/MT	Indigenous Land	Indigenous peoples
<b>Pepper</b>	CAMTA Cooperativa Agrícola Mista de Tomé Açú	Cooperative	<a href="http://www.camta.com.br/index.php">↗ www.camta.com.br/index.php</a>	Black pepper	Geographical Indication; agroforestry. Founded in 1931, CAMTA is a model of cooperativism that implements sustainable agricultural practices, focusing on agroforestry systems (SAFs) that integrate cacao production with other crops, preserving local biodiversity. CAMTA is widely recognized for adopting sustainability practices, including soil conservation, reforestation, and the promotion of crop diversity, while also generating positive social impact in the region. It holds certifications such as UTZ Certified, which guarantees sustainable agricultural practices and traceability; Rainforest Alliance, which attests to its commitment to environmental conservation, workers' rights, and local communities; and Fairtrade, which promotes fair working conditions and support for farming communities. Benefited families: 1,800. Hectares: 10,000 ha conserved.	Tomé-Açú, PA	Riverine communities and settlements	Family farmers
<b>Pepper</b>	FISH MARIA	Company	<a href="https://www.instagram.com/fishmariaamazonia/">↗ @fishmariaamazonia/</a>	Pepper sauce and pepper powder	Fish Maria strengthens local income and ethical trade by tracing cassava harvested and processed on the same day, using traditional varieties and purchasing from neighboring farms, up to 30 hectares per year, under rotational floodplain management.	Manaus, AM	Riverine communities	Riverine communities

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Pepper</b>	Baniwa - OIBI	Association	<a href="http://redearteso.org.br/rede/oibi/pimentabaniwa@gmail.com">redearteso.org.br/rede/oibi/pimentabaniwa@gmail.com</a>	Pepper	Pepper produced by Indigenous women of the Baniwa People in gardens and backyards along the Içana River and its tributaries. Processing takes place at Casa da Pimenta, where the peppers are dried and ground.	Rio Negro/Içana Basin, AM	Indigenous Land	Indigenous peoples
<b>Pepper</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">www.soulbrasil.com.br/</a>	Fidalga pepper and mango sauce	A company that works with Brazilian biodiversity.	São Paulo/SP - Factory	Traditional community	Extractivists and family farmers
<b>Pepper</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">www.soulbrasil.com.br/</a>	Dedo-de-Moça pepper and cupuaçu sauce	A company that works with Brazilian biodiversity.	São Paulo/SP - Factory	Traditional community	
<b>Pepper</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">www.soulbrasil.com.br/</a>	Murupi pepper and acerola sauce	A company that works with Brazilian biodiversity.	São Paulo/SP - Factory	Traditional community	Extractivists and family farmers
<b>Pepper</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">www.soulbrasil.com.br/</a>	Bode pepper and guava sauce	A company that works with Brazilian biodiversity.	São Paulo/SP - Factory	Traditional community	Extractivists and family farmers
<b>Pepper</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">www.soulbrasil.com.br/</a>	BANIWA pepper and açaí sauce	Baniwa pepper: 10% royalties. Preservation of Standing Forests: Baniwa pepper is grown sustainably, promoting the conservation of forest areas. Income generation for traditional and Indigenous communities: Baniwa pepper is purchased directly from the Baniwa community, ensuring the preservation of their cultural practices and generating income. Empowerment of Indigenous women: Jiquitaia Baniwa pepper is produced by Indigenous women, strengthening their role in their communities and providing a source of income.	São Paulo, SP - Factory	Traditional community	Extractivists and family farmers
<b>Pepper</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">www.soulbrasil.com.br/</a>	Cumari do Pará pepper and jabuticaba sauce	A company that works with Brazilian biodiversity.	São Paulo/SP - Factory	Traditional community	Extractivists and family farmers
<b>Pepper</b>	Soul Brasil	Company	<a href="http://www.soulbrasil.com.br/">www.soulbrasil.com.br/</a>	ASSÍSI pepper and banana sauce	Indigenous peoples living along the Trombetas River in the Calha Norte region.	São Paulo/SP - Factory	Traditional community	Indigenous peoples
<b>Pepper</b>	Meu Garoto	Company	<a href="http://meugaroto.com.br/">meugaroto.com.br/</a>	Pepper sauce	Impacts approximately 60 families engaged in family farming activities, including vegetables and peppers, with 30 benefited directly and another 30 indirectly. The company works with cooperatives to purchase regional fruits for the production of liqueurs.	Belém and Ananindeua /PA	Private rural area	Family farmers
<b>Pepper</b>	Coopafloa	Cooperative	<a href="http://br.nesst.org/coopafloa">@coopafloa</a>	Assíssi Powder	Benefits more than 1,200 people directly and indirectly, 30% of whom are women. It works with traditional communities to sustainably collect and conserve 4.1 million hectares of protected areas, which ensure the sustainable use, conservation, and development of the forest and its natural resources and help prevent illegal activities.	PA	Indigenous Land, Quilombo and settlement	Family farmers, riverine communities, Indigenous peoples, Quilombola communities

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Pracaxi</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Oil	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Traditional community
<b>Plant-based protein</b>	Amazonika Mundi	Company	<a href="http://amazonikamundi.com.br/">↗ amazonikamundi.com.br/</a>	Plant-based protein (cashew, Assíssi pepper, patauaí oil, açai extract, sacha inchi oil)	Supports extractivists in the Amazon, promoting fair trade.	Rio de Janeiro, RJ	Extractivists	Family farmers
<b>Tucumã</b>	COFRUTA	Cooperative	<a href="https://twitter.com/cofrutadobrasil/">↗ @cofrutadobrasil/</a>	Fresh	COFRUTA's extractivist families regularly promote the replanting of fruit trees and the recovery of degraded areas where extractivism is practiced.	Abaetetuba, Baixo Tocantins, PA	Quilombola territory and settlement	Extractivists and Quilombola communities
<b>Tucumã</b>	COFRUTA	Cooperative	<a href="https://twitter.com/cofrutadobrasil/">↗ @cofrutadobrasil/</a>	Pulp oil	COFRUTA's extractivist families regularly promote the replanting of fruit trees and the recovery of degraded areas where extractivism is practiced.	Abaetetuba, Baixo Tocantins, PA	Quilombola territory and settlement	Extractivists and Quilombola communities
<b>Tucumã</b>	COFRUTA	Cooperative	<a href="https://twitter.com/cofrutadobrasil/">↗ @cofrutadobrasil/</a>	Kernel butter	COFRUTA's extractivist families regularly promote the replanting of fruit trees and the recovery of degraded areas where extractivism is practiced.	Abaetetuba, Baixo Tocantins, PA	Quilombola territory and settlement	Extractivists and Quilombola communities
<b>Tucumã</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Vegetable fat	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Tucumã</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Oil	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Tucumã</b>	Amazonia Smart Food	Company	<a href="http://www.amazoniasmartfood.com/">↗ www.amazoniasmartfood.com/</a>	Burger (plant-based protein)	Amazonia Smart Food generates positive socio-environmental impact by strengthening traditional, Indigenous, and riverine communities, family farmers, and extractivists, benefiting 150 families, conserving 2,500 hectares of forest, and increasing average income by R\$350 per month per family.	AM, PA, and RR	Riverine communities	Traditional community

# Amazon by Word of Mouth Ingredients, People, and Forests

Ingredient	Name	Legal Form	Contact	Product	Impact Type	Region of Origin	Product Origin Area	Participant Profile
<b>Tucumã</b>	Amazonia Smart Food	Company	<a href="http://www.amazoniasmartfood.com/">↗ www.amazoniasmartfood.com/</a>	Freeze-dried tucumã	Amazonia Smart Food generates positive socio-environmental impact by strengthening traditional, Indigenous, and riverine communities, family farmers, and extractivists, benefiting 150 families, conserving 2,500 hectares of forest, and increasing average income by R\$350 per month per family.	AM, PA, and RR	Riverine communities	Family farmers
<b>Tucupi</b>	FISH MARIA	Company	<a href="https://www.instagram.com/fishmariaamazonia/">↗ @fishmariaamazonia/</a>	Yellow tucupi, tucupi syrup	Fish Maria strengthens local income and ethical trade by tracing cassava harvested and processed on the same day, using traditional varieties and purchasing from neighboring farms, up to 30 hectares per year, under rotational floodplain management.	Manaus, AM	Riverine communities	Riverine communities
<b>Ucuuba</b>	CODAEMJ (includes Amaru, Asmamj, Mabe, Instituto Juruá, and Memorial Chico Mendes)	Cooperative	<a href="http://codaemj.com.br/">↗ codaemj.com.br/</a>	Oil	Income generation, strengthening of the solidarity economy, improved quality of life, cultural valorization, forest conservation, sustainable management, and work to strengthen the seed and oil value chain, benefiting more than 2,652 riverine families and 286,954.81 hectares.	Carauari, AM	Extractivists	Family farmers, riverine communities, and Indigenous peoples
<b>Ucuuba</b>	100%AMAZÔNIA	Company	<a href="http://100amazonia.com">↗ 100amazonia.com</a>	Vegetable fat	Benefits 200 extractivists in Amazonas through the sustainable management of forest products.	Belém, PA / PAE, RESEX, Quilombola Land, Indigenous Land, riverine communities, and communities living in floodplain and upland forest areas	RESEX, Indigenous Land, and riverine communities	Family farmers
<b>Victoria amazonica</b>	Deveras	Company	<a href="http://www.deverasamazonia.com.br/">↗ www.deverasamazonia.com.br/</a>	Preserved fresh	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies, women in family farming, and responsible production practices. In addition, it contributes to the preservation of 800 hectares of Amazon forest, promoting the conservation and enhancement of biodiversity.	Santarém, PA; Belterra, PA; Oriximiná, PA; Altamira, PA	Private rural area	Family farmers, riverine communities, and Indigenous peoples
<b>Victoria amazonica</b>	Deveras	Company	<a href="http://www.deverasamazonia.com.br/">↗ www.deverasamazonia.com.br/</a>	Jelly	Deveras Amazônia generates positive socio-environmental impact by working with 30 families, directly benefiting 107 people through sustainable income generation. Its work strengthens local economies, women in family farming, and responsible production practices. In addition, it contributes to the preservation of 800 hectares of Amazon forest, promoting the conservation and enhancement of biodiversity.	Santarém, PA; Belterra, PA; Oriximiná, PA; Altamira, PA	Private rural area	Family farmers, riverine communities, and Indigenous peoples



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Guayana Francesa  
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