

OUR SOUL

We believe that Brazil has one of the richest biodiversity on earth, including biomes such as Amazonia, Mata Atlantica and Cerrado. This diversity of fruits, chili peppers and seeds are our inspiration.

- Disseminate the rich Brazilian biodiversity and its unique flavors;
- Work with natural, organic, sustainable and fair-trade ingredients;
- Introduce a new experience for condiments through the essence of the Brazilian fruits, peppers and spices.

Our purpose is to involve, to engage people interested in foster the nature and our health.

Taste the new... taste the unique...
TASTE SOULBRASIL CUISINE!











WHY WE DO, WHAT WE DO?

Care about the indigenous communities.

Our motto "Do good through delicious" goes well beyond a product. We believe in a sustainable chain of production and this is why we support small and local producers; and we prioritize the purchase of supplies from indigenous communities and cooperatives.

- Two of our products have "Origens Brasil®" seal (www.origensbrasil.org.br), that attests fair trade with indigenous and traditional communities in environmental protection areas in the Amazon rain forest;
- 10% of the profit of the BANIWA chili sauce is donated to the BANIWA, a millennial indigenous tribe in the Amazon region, where its women cultivate and harvest a blend of chili peppers used in our sauce;
- A part of our revenue is donated to SOS Vida (www.sosvida.org), an institution that shelters and supports children in vulnerable situation in Eunápolis, one of the poorest cities in the State of Bahia, Northeast of Brazil.

Chilli pepper and fruit. together to surprise you!







Mango & Fidalga Chilli Peppers Hot Sauce

Ingredients:

Organic mango, organic sugar cane vinegar, fidalga pepper, organic demerara sugar, salt.

Net Weight: 50 ml (1.7 oz) Shelf Life: 20 Months



Acai & Baniwa Chilli Peppers Hot Sauce

Ingredients:

Organic acai pulp, organic sugar cane vinegar, organic demerara sugar, baniwa pepper, salt.

Net Weight: 50 ml (1.7 oz) Shelf Life: 20 Months



hilli peppers

Chilli pepper and fruit. together to surprise you!





Acerola & Murupi Chilli Peppers Hot Sauce

Ingredients:

Organic acerola, organic sugar cane vinegar, murupi pepper, organic demerara sugar, salt.

Net Weight: 50 ml (1.7 oz) Shelf Life: 20 Months



*Indigenous Pepper



Banana & Assîsî Chilli Peppers Hot Sauce

Ingredients:

Organic banana, organic sugar cane vinegar, assisi pepper, organic demerara sugar, salt.

Net Weight: 50 ml (1.7 oz) Shelf Life: 20 Months





Guava & Bode Chilli Peppers Hot Sauce

Ingredients:

Organic guava, organic sugar cane vinegar, bode pepper, organic demerara sugar, salt.

Net Weight: 50 ml (1.7 oz) Shelf Life: 20 Months Chilli pepper and fruit. together to surprise you!





HOT

Assisi & Banana Chilli Peppers Hot Sauce

Ingredients:

Organic banana, organic sugar cane vinegar, assisi pepper, organic demerara sugar, salt.

Net Weight: 50 ml (1.7 oz) Shelf Life: 20 Months

*Indigenous Pepper

ORGANIC JAMS

Jams with Brazilian flavor to surprise you!

Available for PRIVATE LABEL!

Organic Acai & Cachaca Jam



Ingredients:

Organic acai pulp, organic demerara sugar, organic cachaca, acidulant citric acid, gelling agent pectin.

> Net Weight: 200 g (7 oz) Shelf Life: 20 Months

Organic Acai & Banana Jam



Ingredients:

Organic acai pulp, organic banana, organic demerara sugar, gelling agent pectin, acidulant citric acid.

> Net Weight: 200 g (7 oz) Shelf Life: 20 Months

Organic Acerola & Guarana Jam



Ingredients:

Organic acerola, organic demerara sugar, organic guarana powder, gelling agent pectin, acidulant citric acid.

Net Weight: 200 g (7 oz) Shelf Life: 20 Months

Organic Banana & Cocoa Jam



Ingredients:

Organic banana, organic demerara sugar, organic cocoa powder, acidulant citric acid, gelling agent pectin.

> Net Weight: 200 g (7 oz) Shelf Life: 20 Months

Available for PRIVATE LABEL!

Jams with Brazilian flavor to surprise you!

Organic Cupuacu from Amazonia Jam



Ingredients:

Organic cupuacu pulp, organic demerara sugar, gelling agent pectin, acidulant citric acid

> Net Weight: 200g (7 oz) Shelf Life: 20 Months

Organic Guava & Cumari Chilli Pepper Jam



Ingredients:

Organic guava, organic demerara sugar, cumari pepper, gelling agent pectin, acidulant citric acid.

> Net Weight: 200g (7 oz) Shelf Life: 20 Months

Organic Brazilian Mango Jam



Ingredients:

Organic mango, organic demerara sugar, acidulant citric acid, gelling agent pectin.

> Net Weight: 200g (7 oz) Shelf Life: 20 Months

ORGANIC JAMS (mini version)

Jams with Brazilian flavor to surprise you!

Available for PRIVATE LABEL!

Organic Acai & Cachaca Jam



Ingredients:

Organic acai pulp, organic demerara sugar, organic cachaca, acidulant citric acid, gelling agent pectin.

> Net Weight: 40 g (1,4 oz) Shelf Life: 20 Months

Organic Acai & Banana Jam



Ingredients:

Organic acai pulp, organic banana, organic demerara sugar, gelling agent pectin, cidulant citric acid.

> Net Weight: 40 g (1,4 oz) Shelf Life: 20 Months

Organic Acerola & Guarana Jam



Ingredients:

Organic acerola, organic demerara sugar, organic guarana powder, gelling agent pectin, acidulant citric acid.

> Net Weight: 40 g (1,4 oz) Shelf Life: 20 Months

Organic Banana & Cocoa Jam



Ingredients:

Organic banana, organic demerara sugar, organic cocoa powder, acidulant citric acid, gelling agent pectin.

Net Weight: 40 g (1,4 oz) Shelf Life: 20 Months

ORGANIC JAMS (mini version)

Jams with Brazilian flavor to surprise you!

Organic Cupuacu From Amazonia Jam



Ingredients:

Organic cupuacu pulp, organic demerara sugar, water, gelling agent pectin, acidulant citric acid.

> Net Weight: 40 g (1,4 oz) Shelf Life: 20 Months

Organic Guava & Cumari Chilli Pepper Jam



Ingredients:

Organic guava, organic demerara sugar, cumari pepper, gelling agent pectin, acidulant citric acid.

> Net Weight: 40 g (1,4 oz) Shelf Life: 20 Months

Organic Brazilian Mango Jam



Ingredients:

Organic mango, organic demerara sugar, acidulant citric acid, gelling agent pectin.

> Net Weight: 40 g (1,4 oz) Shelf Life: 20 Months

ORGANIC DRESSING MARINADE

Drawing from French cuisine is excellent with salads, fish, chicken, shrimp and grilled meats.



Organic Acai & Vinegar Dressing Marinade

Ingredients:

Organic acai pulp, sugar cane vinegar, organic banana, organic demerara sugar.

Net Weight: 250 ml (8.4 oz) **Shelf Life:** 20 Months



Organic Acerola & Vinegar Dressing Marinade

Ingredients:

Organic acerola, organic sugar cane vinegar, organic demerara sugar.

Net Weight: 250 ml (8.4 oz) Shelf Life: 20 Months



Organic Banana & Vinegar Dressing Marinade

Ingredients:

Organic banana, organic sugar cane vinegar, organic demerara sugar.

Net Weight: 250 ml (8.4 oz) Shelf Life: 20 Months

Available for PRIVATE LABEL!

ORGANIC DRESSING MARINADE

Drawing from French cuisine is excellent with salads, fish, chicken, shrimp and grilled meats.



Organic Acai & Vinegar Dressing Marinade

Ingredients:

Organic Cupuacu pulp, organic sugar cane vinegar, organic demerara sugar, water.

Net Weight: 250 ml (8.4 oz) Shelf Life: 20 Months



Organic Guava & Vinegar Dressing Marinade

Ingredients:

Organic guava, organic sugar cane vinegar, organic demerara sugar.

Net Weight: 250 ml (8.4 oz) Shelf Life: 20 Months



Organic Mango & Vinegar Dressing Marinade

Ingredients:

Organic mango, organic sugar cane vinegar, organic demerara sugar.

Net Weight: 250 ml (8.4 oz) Shelf Life: 20 Months

OUR STORY

Leticia and Peter Feddersen, founders of SoulBrasil Cuisine, love to travel around the world.

But something has always frustrated the two travelers: they have never found products that reflect the Brazilian unique socio-biodiversity in other countries.

It was because this uneasiness, coupled with Peter's passion for cooking, that SoulBrasil Cuisine was born in 2018.

They gave up their previous professional lives and created a business that unites and mixes organic, natural, unique flavors that translates as Brazilian Soul: **SoulBrasil Cuisine**.



SUSTAINABILITY IN ACTION

We are Amazonia We are Baniwa We are Origens Brasil



Is it possible to promote development and preserve nature at the same time?

We believe so.

We are part of Origens Brasil, an initiative that promotes forest conservation with guarantee of origin, transparency, traceability and ethical trade. This project was recognized in 2019 with the International Innovation Award for Sustainable Food and Agriculture by FAO (United Nations).

Through the partnership with Origens Brasil®, SoulBrasil Cuisine helps to preserve 2.8 million hectares of the forest alive, impacting directly 80 people of the local communities. Valuing the Brazilian socio-biodiversity is valuing the Rainforest alive.

Join Origens Brasil® network
#EUSOUAMAZÔNIA
#EUSOUORIGENSBRASIL
www.ORIGENSBRASIL.ORG.BR
@ORIGENSBRASIL

CERTIFICATIONS







European Organic Certification



French Certifying Agency of Organic Products



Brazilian Organic Certification

PRODUCT CHART

Product Description	Pack Content	Pack Dimension	Pack Gross Weight	Shelf Life
ORGANIC JAMS	Net Wt oz (g)	(LxHxW) cm	Net Wt oz (kg)	
Organic Acai & Cachaca Jam	12 x 7 oz (200g)	27 x 11 x 20	148 oz (4,2 kg)	20 months
Organic Acai & Banana Jam	12 x 7 oz (200g)	27 x 11 x 20	148 oz (4,2 kg)	20 months
Organic Acerola & Guarana Jam	12 x 7 oz (200g)	27 x 11 x 20	148 oz (4,2 kg)	20 months
Organic Banana & Cocoa Jam	12 x 7 oz (200g)	27 x 11 x 20	148 oz (4,2 kg)	20 months
Organic Cupuacu Jam	12 x 7 oz (200g)	27 x 11 x 20	148 oz (4,2 kg)	20 months
Organic Guava and Cumari Chilli Pepper Jam	12 x 7 oz (200g)	27 x 11 x 20	148 oz (4,2 kg)	20 months
Organic Mango Jam	12 x 7 oz (200g)	27 x 11 x 20	148 oz (4,2 kg)	20 months
ORGANIC DRESSING MARINADE	Net Wt fl oz (ml)			
Organic Acai & Vinegar Dressing Marinade	12 x 8.4 fl oz (250ml)	24 x 22 x 18	218 oz (6,2kg)	20 months
Organic Acerola & Vinegar Dressing Marinade	12 x 8.4 fl oz (250ml)	24 x 22 x 18	218 oz (6,2kg)	20 months
Organic Banana & Vinegar Dressing Marinade	12 x 8.4 fl oz (250ml)	24 x 22 x 18	218 oz (6,2kg)	20 months
Organic Cupuacu & Vinegar Dressing Marinade	12 x 8.4 fl oz (250ml)	24 x 22 x 18	218 oz (6,2kg)	20 months
Organic Guava & Vinegar Dressing Marinade	12 x 8.4 fl oz (250ml)	24 x 22 x 18	218 oz (6,2kg)	20 months
Organic Mango & Vinegar Dressing Marinade	12 x 8.4 fl oz (250ml)	24 x 22 x 18	218 oz (6,2kg)	20 months
HOT SAUCES	Net Wt fl oz (ml)			
Acai & BANIWA Chilli Pepper Hot Sauce (Medium)	24 x 1.7 oz (50ml)	24 x 14 x 16	112 oz (3,2kg)	20 months
Acai & BANIWA Chilli Pepper Hot Sauce (Hot)	24 x 1.7 oz (50ml)	24 x 14 x 16	112 oz (3,2kg)	20 months
Acerola & Murupi Chilli Pepper Hot Sauce (Medium)	24 x 1.7 oz (50ml)	24 x 14 x 16	112 oz (3,2kg)	20 months
Banana & Assisi Chilli Pepper Hot Sauce (Medium)	24 x 1.7 oz (50ml)	24 x 14 x 16	112 oz (3,2kg)	20 months
Banana & Assisi Chilli Pepper Hot Sauce (Hot)	24 x 1.7 oz (50ml)	24 x 14 x 16	112 oz (3,2kg)	20 months
Cupuacu & Dedo de Moca Chilli Pepper Hot Sauce (Mild)	24 x 1.7 oz (50ml)	24 x 14 x 16	112 oz (3,2kg)	20 months
Guava & Bode Chilli Pepper Hot Sauce (Medium)	24 x 1.7 oz (50ml)	24 x 14 x 16	112 oz (3,2kg)	20 months
Mango & Fidalga Chilli Pepper Hot Sauce (Mild)	24 x 1.7 oz (50ml)	24 x 14 x 16	112 oz (3,2kg)	20 months

CONTACTS

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