

GAUDENS White Chocolate with Cupuaçu
This product won the Bronze Medal in the
highest award of chocolate in the world.



GAUDENS
CHOCOLATE

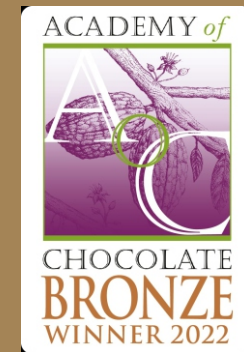


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Since 2005, the prestigious award from the London Chocolate Academy seeks to identify, recognize and show the most talented chocolate producers and the best chocolates in the world.

With great pride, we bring to the state of Pará, in Brazil, the bronze medal in the Flavored White Chocolate Bar category.

GAUDENS White chocolate with Cupuaçu is a full sensory experience, perfectly combining two native fruits from the Amazon rainforest.



THEOBROMA

Cacao *Grandiflorum*

The union of two fruits originating from same family, in asensory explosion of smells, textures and flavors from the Amazon forest.



This award-winning recipe was created by our Master Chef and Chocolatier Fábio Sicilia, inspired by one of the most admired desserts from Pará cuisine: the cupuaçu cream.

GAUDENS White Chocolate with Cupuaçu



Perfection in every piece



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