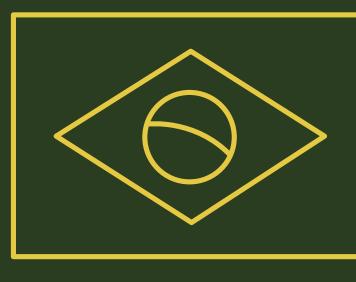
eorganic Brazilian Originals











Exporter of Brazilian products produced by female entrepreneurs

- Hospitality and Tourism
- Spas, hotels, gastronomy
- Restaurants, emporiums, markets
- Airlines and cruise companies



Denise Santos



Mylene Kemp



Catherine Bonaventure



Teresinha Shimada

The best products from Brazil in your daily life

Leorganic is a Brazilian brand that produce organic jams, organic special coffee and tea.

We represent and distribute selected high-quality products in partnership with well-positioned companies in the national and international market.

Our production capacity:

•Jams and coffee: 5 tons / month

•Tea: ½ ton / month



Organic jam

Like everything special, the story of our jams began by chance, with a Danish lady who, following the European tradition of preserving fruit during the winter, made delicious jams for the family with the fruits from her own farm.

To maintain custom and ensure quality, which is our priority, the fruits are carefully selected by our Leorganic staff.

All ingredients are 100% organic and certified, where we guarantee origin and traceability.







Organic certification

Leorganic has the ecological certificate by Ecocert®, an inspection and accrediting body founded in France in 1991 by agronomists aware of the need to develop a model agricultural based on respect to the environment and to provide recognition to producers who opt for this alternative.

Leorganic is proud to be part of this select group!



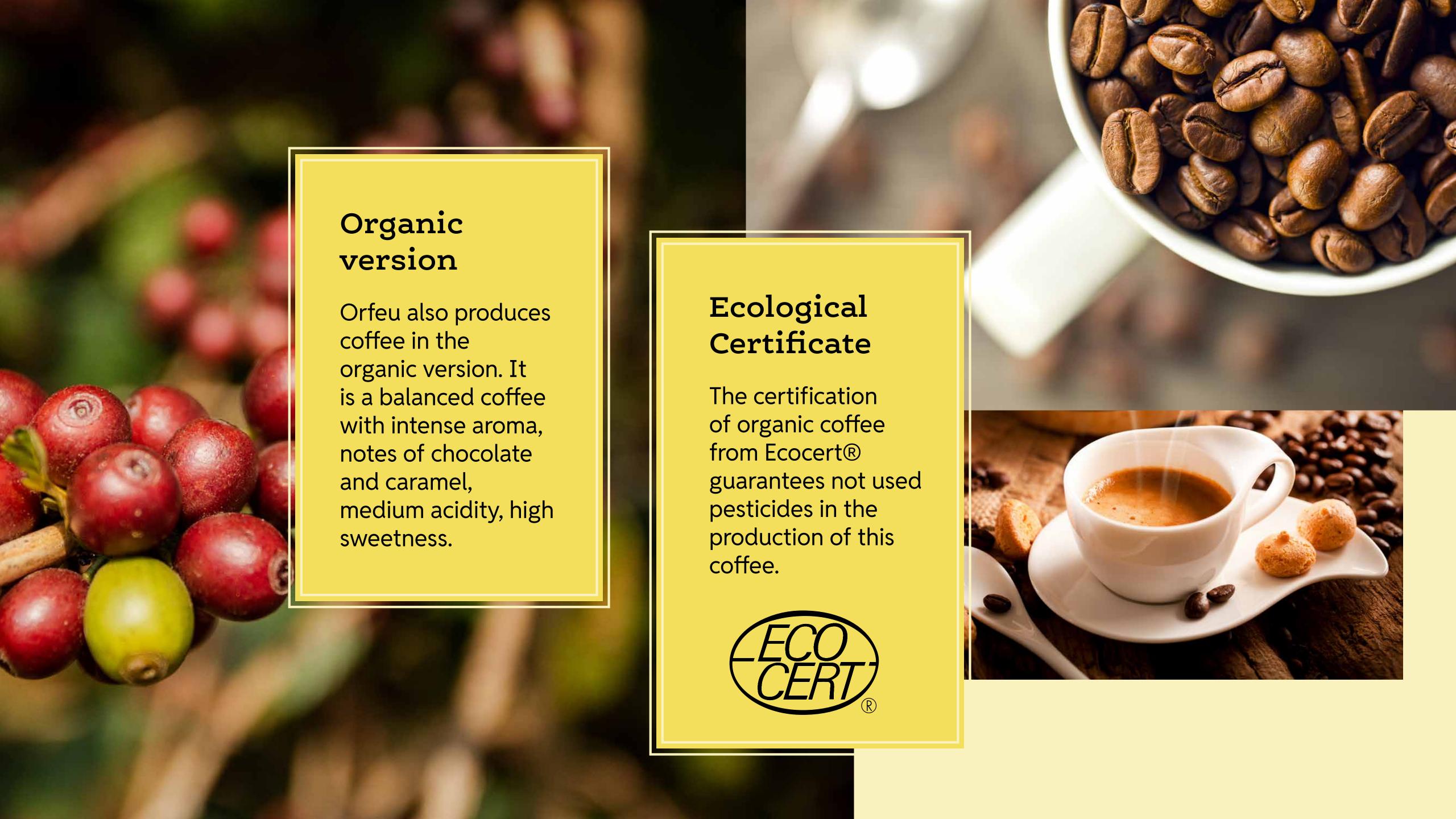




Special coffees

Orfeu Coffee is at the forefront of specialty coffee production in Brazil and has been providing the most awarded Brazilian coffee in the world for 15 years. In the incessant search for excellence, from seed to cup, the company is committed to offering the highest level of quality to consumers.

Leorganic also have the option of supplying gourmet coffees for coffee shops.



Organic black tea

The Shimada Site is a family-owned and organic farm located in Registro, São Paulo, Brazil.

For ten years, the delicious black tea of Grandmother Ume Shimada, who at the age of 84 founded the Shimada Black Tea Factory, has been produced at this site.

Black Tea is produced in an orthodox handcrafted way and the leaves are harvested manually.

It is a longer production process where only the sprout and two newer leaves are used. This noble selection of leaves is known as Orange Pekoe. In the industrialized process the leaves are crushed.





The history of Black tea

Black tea is a type of oxidized tea with a more strong taste, made of Camellia Sinensis shrub.

Discovered in China in the mid-17th century, the Black Tea was the first type of tea to be introduced in Europe and the East Middle. In the present days, the tea is the second drink more consumed in the world just losing to water.



Additional information:

- Products without refrigeration.
- Volume and rolls suitable as per demand.
- Jams in fully recyclable tube of 30g (single dose) and 110g, glass pots of 40g, 180g, 210g and 600g.
- Jams options:
 strawberry, grape,
 mango, pineapple,
 blackberry, ginger,
 passion fruit, guava,
 banana, pepper,
 tomato with pepper
 and sicilian lemon.
- Packaging for FOOD SERVICE (5kg).
- Coffee in recyclable capsules, with 10 units.
- Tea in boxes of 50g,100g and 500g.

Leonganic Brazilian Originals

Denis

Denise Santos

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