

# SOUL BRASIL

*cuisine*



## Brazilian chilli peppers, vinegars and jams

Introducing a new experience for condiments,  
through the essence of Brazilian fruits and chilli peppers.  
All authentic, without complication.

**We introduce the rich biodiversity and culture  
that are part of Brazil's amazing culinary traditions.**

✓ ORGANIC    ✓ NATURAL    ✓ VEGAN    ✓ NON GMO    ✓ ALLERGEN FREE



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



## Fruit vinegars

250 ml

- Açaí
- Acerola
- Guava
- Ubá Mango



## Culinary jams

200 g

- Açaí and Cachaça
- Acerola and Guaraná
- Guava and Cumari do Pará Chilli Pepper
- Ubá Mango and Fava Tonka



## Brazilian hot sauces

50 ml

- Jiquitaia Baniwa Chilli Pepper and Açaí
- Amazonian Murupi Chilli Pepper and Acerola
- Bode Chilli Pepper and Guava
- Fidalga Chilli Pepper and Ubá Mango

Do you think vinegar is just for salad dressing and you never imagined that chilli pepper and fruit mix could work? Get ready to revisit your culinary concepts and (best of all!) discover how easy it is to give a chef's delicious touch to your recipes with **SoulBrasil Cuisine** products.



**Difundindo Brasilidade**