



O sabor da Amazônia

Historical

The first Japanese immigrants arrived in Tomé-Açu in 1929 and dedicated themselves to the cultivation of vegetables, rice and cocoa. To overcome the adversities of the forest, they founded a Cooperative Pioneer in the Amazon. The colony experienced great difficulties and was reborn through the union formed by only seventeen producers, who implemented extensive areas of black pepper monocultives. The Cooperativa Agrícola Mista de Tomé-Açu - CAMTA, after World War II, consolidated a pioneering market for black pepper exports, elevating Brazil to the level of the world's largest exporter. The decay of the black pepper monoculture, decimated by the fusariosis disease, triggered a new crisis that was overcome with the development of the Tomé-Açu Agroforestry System - SAFTA, an international reference for sustainable agriculture in the Amazon. Currently the plan is in polyculture through the Agroforestry System. The production of black pepper in grains (black and white) has tradition and quality guarantee with recognition international. Unique flavor that surprises the most refined palate. Healthy and Natural, produced with fruit CAMTA pulps.

Awards

The CAMTA and its members invest in the development of sustainable of cocoa beans, and have served the most demanding markets of the world's chocolate industry, with reconjection and Excellence Award from Cocoa Awards International Paris in 2010.



+55 (91) 3734-1352
 +55 (91) 3734-1319
 +55 (91) 99110-3001



camta@camta.com.br
 www.camta.com.br



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