

Fruits

CABRUCA members integrate a wide variety of native and exotic fruits into their organic agroforestry systems.

Jack-Fruit

Papaya

Sale of fresh fruites is limited to the local and regional market due to the limited quantities still available and the costs and risks of transport. In small processing units organic CABRUCA fruits are transformed in frozen fruit pulp, jams, and sweets under the trademark CABRUCA®. These products are certified organic by IBD and also certified by the legally required Ministry of Health or Ministry of Agriculture.

Dried Fruits:

Since 2003 CABRUCA offers a mix of dried fruit in packages of 70 g, ready for the consumer. The mix contains banana, papaya, and coconut.

In 2007 various fruits of our traditional agroforestry systems have been tested for drying. Dried Cupuaçu, Jack-Fruit, Genipapo, and Cooking Banana already can be supplied and the cooperative is testing new mixes. Sale of small quantities of loose dried fruits of these species are already being sold.

Jams and sweets:

One processing unit for organic jams and sweets is already installed, a second being built. Products:

- Cacau-Ginger-Jam
- Cacau-Pepper-Jam
- Dried Bananas
- Dried Jack-Fruit

- Home made Chocolate of crispy cocoa

Frozen Pulp:

Fruit pulps from organic agriculture and processing guarantee to the consumer to get rich and healthy nutrition in places and regions where he cannot get fresh fruit. Our processing units supply frozen fruit pulp for smoothies and juice in units from 100 g to 5 kg (for industrial use and ice-cream making).