



**Transforming Ingredients
from Brazil's Iconic Supply Chains**

DEVELOPED FOR INDUSTRY

Cellva's ingredients are made from Brazilian Arabica coffee and Amazonian guaraná — natural bases designed to work efficiently across a variety of applications.

More than just alternatives, they are formulation bases, building flavor, color and natural energy.

- FLAVOR INTEGRITY**
- NATURAL CAFFEINE**
- INDUSTRIAL CONSISTENCY**
- SUPPLY SECURITY**

**IT'S NOT A PROMISE.
IT'S DELIVERY.**



FROM ORIGIN TO APPLICATION

An integrated system that guarantees quality, consistency, and scale.



1

CONTROLLED ORIGIN

Traceable Arabica coffee and Amazonian guaraná, with a defined quality standard.



2

CONCENTRATED EXTRACT

Proprietary process that preserves flavor and natural compounds.



3

MICROENCAPSULATION

Stable powder with high-performance consistency.



4

PRODUCTION AND DISTRIBUTION

Ready for industrial use, with structured logistics.



5

APPLIED PERFORMANCE

Guaranteed performance in food, beverages, energy and specialized nutrition.



CELLVA PORTFOLIO

Five sensory profiles. Two natural platforms.

CoffeeCoa

from the coffee fruit



CoffeeCoa Dark

More intense.
Notes of brown sugar and light toasted.



CoffeeCoa Red

Lighter.
Fruity, sweet and balanced flavor.



Coffee Fruit Extract

Complex flavor.
Fruity notes, umami and intense color.

Guaraná

from the Amazon



Guaraná - Liquid

Floral and fruity notes with concentrated caffeine.



Guaraná - Powder

Concentrated caffeine and intense profile.
Bold bitterness.

Attributes

- No added sugar
- No artificial additives
- Low fat
- Natural and vegan
- Gluten and lactose free

Industrial Performance

- Stable color and flavor
- Adjustable pH
- Good dispersion and suspension
- Standardized particle size
- Consistent processing

Certified Standards

Rainforest Alliance | Fairtrade | Organic | HACCP | GMP | ISO 9001



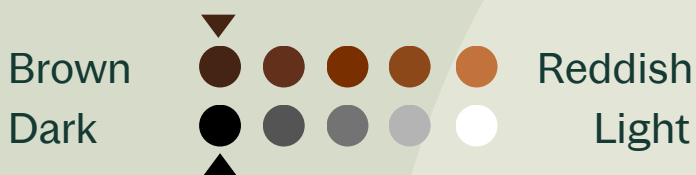
COFFEE FRUIT EXTRACT



Concentrated Extract

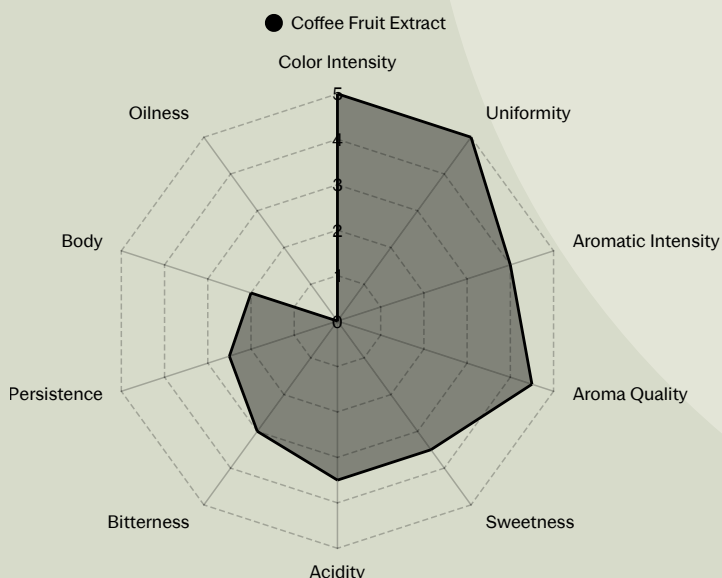
Liquid base developed for building flavor, color, and sensory identity.

Color Profile



Sensory Profile

A complex sensory bouquet. Fruity flavor, natural sweetness, umami, and characteristic acidity.



Delivers

- Ideal for use in dry, paste, or liquid bases
- For flavor building or finishing
- Natural colorant, with depth and intensity of color
- Natural caffeine: 560mg/100ml

Technical Information

pH	5.0 - 6.0 (ajustable)
Moisture	70 - 80% (max.)
Solvent	Water (100%)
Total fat	< 1.0%
Packaging	20 L
Shelflife	6 months (refrigerated)



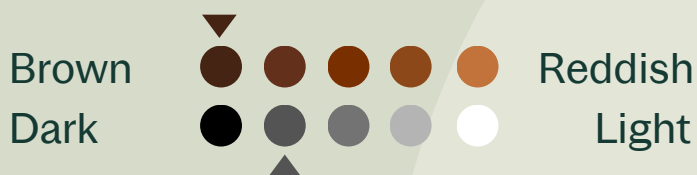
COFFEECOA™ DARK



CoffeeCoa Dark

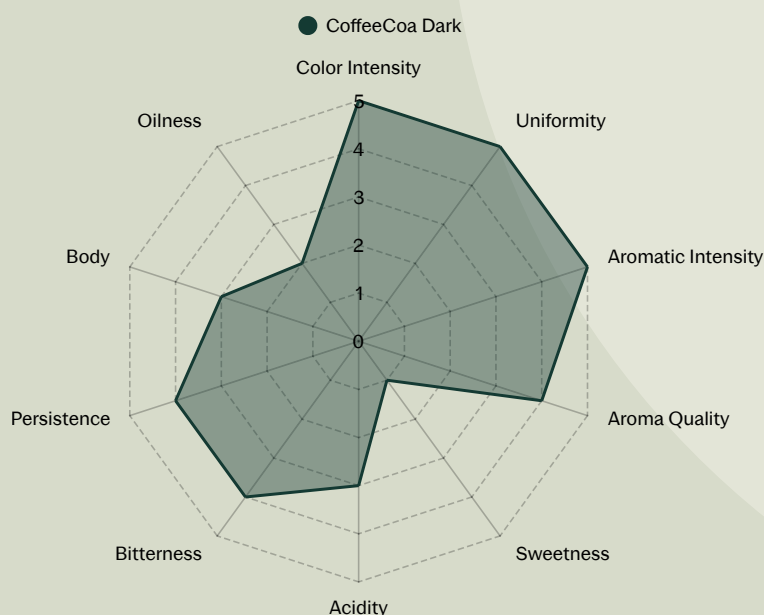
The boldest expression of the line - developed for applications that demand depth, structure and intensity.

Color Profile



Sensory Profile

Complex notes of molasses, slight bitterness, and a full-bodied texture.



Delivers

- More intense flavor
- Deeper color
- More body and structure
- Supports intensity adjustments without losing structure

Technical Information

pH	5.0 - 7.0 (ajustable)
Moisture	4.0 % (max.)
Particle size	95.0% (mín.) #100 mesh
Total fat	< 1.0%
Packaging	20 kg
Shelflife	12 months



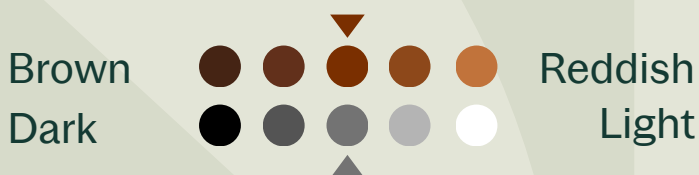
COFFEECOA™ RED



CoffeeCoa Red

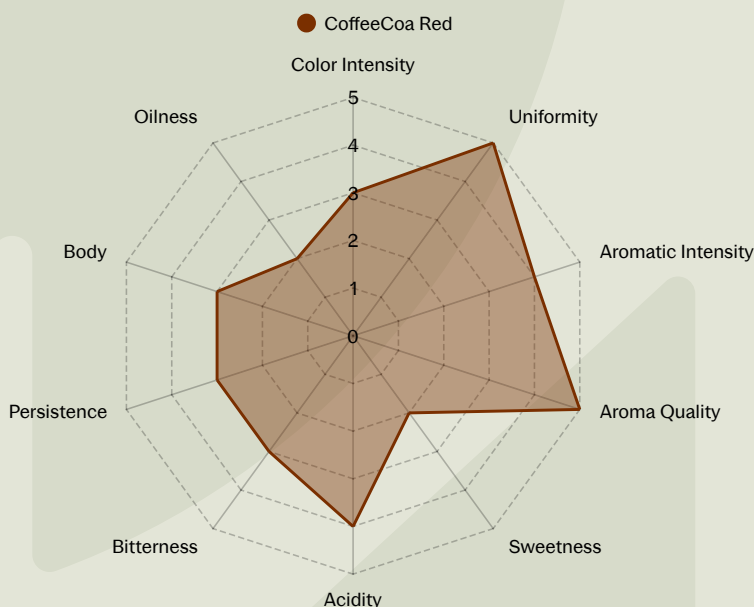
A balanced profile, designed for applications that require harmony between flavor, color, and intensity.

Color Profile



Sensory Profile

Lighter flavor, with a fruity touch, slight acidity, and a noticeable sweetness.



Delivers

- Fine-tuning of flavor
- Characteristic reddish color
- Smoother and more balanced profile
- Allows you to create lighter profiles without losing flavor presence

Technical Information

pH	5.0 - 7.0 (adjustable)
Moisture	3.7 % (max.)
Particle size	95.0% (mín.) #100 mesh
Total fat	< 1.0%
Packaging	20 kg
Shelflife	12 months



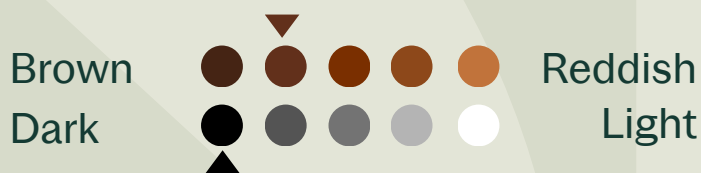
GUARANÁ EXTRACT



Guaraná extract - liquid

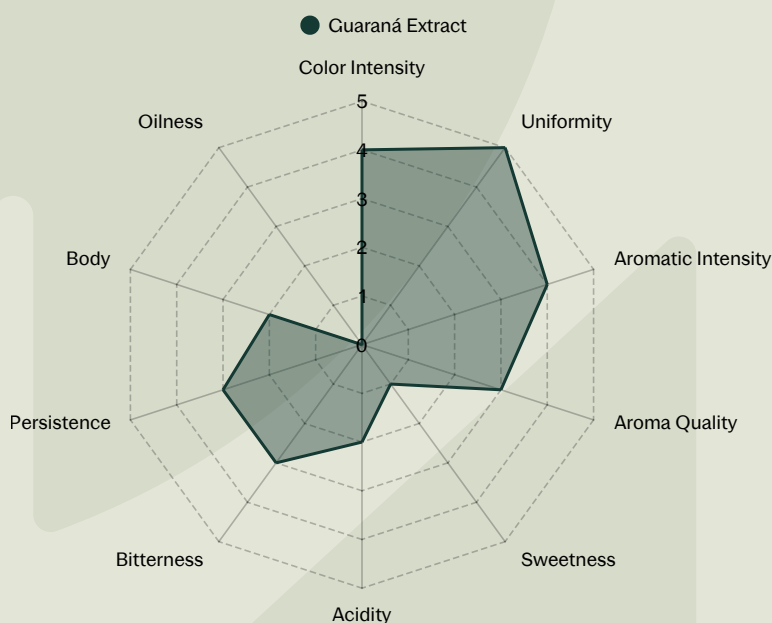
The guaraná flavor consumers recognize. Floral and fruity notes with concentrated caffeine. Ready for liquid base.

Color Profile



Sensory Profile

Characteristic aroma with a quick alcoholic note on opening. Moderate bitterness, light astringency and soft acidity.



Delivers

- Direct incorporation into liquid bases
- Natural caffeine content: 2% min.
- Practical, homogeneous dosing
- Ideal for soft drinks, energy drinks and refreshments

Technical Information

pH	5.0 - 7.0 (adjustable)
Caffeine	2% (min.)
Density	0.950–0.970 g/ml
Alcohol content	30 – 45° GL
Packaging	20 L
Shelflife	24 months



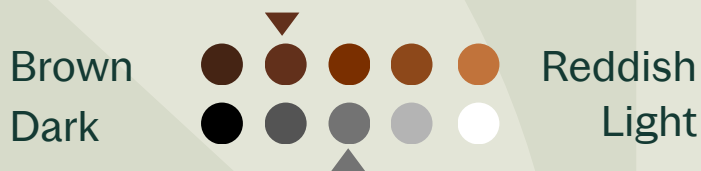
GUARANÁ POWDER



Guaraná - powder

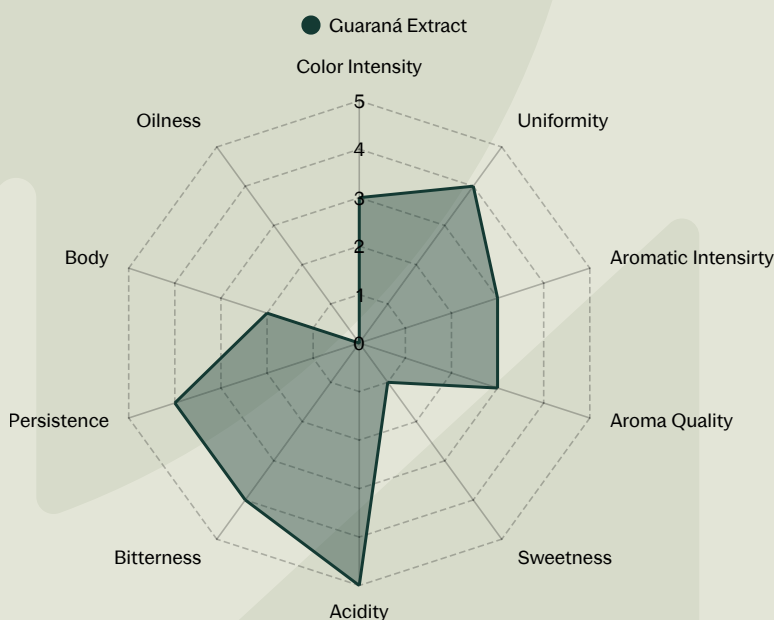
Concentrated caffeine and an intense profile. More bitterness, astringency and acidity, without the alcoholic note of the liquid version.

Color Profile



Sensory Profile

The same caffeine–tannin base as the liquid, but more intense: pronounced bitterness and astringency, with more evident acidity.



Delivers

- Higher caffeine concentration
- Easy dosing in dry blends and dispersion in water
- Versatile across food, beverages and nutraceuticals
- Suited for powdered drinks, energy drinks, ice cream and encapsulates

Technical Information

pH	3.0 - 4.0 (ajustable)
Caffeine	5% (máx.)
Moisture	6% (max.)
Particle size	40% (mín.) #80 mesh
Packaging	20 L
Shelflife	24 months



APPLICATIONS

Versatile **natural bases**, from **coffee** and **guaraná**, that let you control flavor, color, caffeine and consistency across a range of applications.

New sensory profiles. Natural energy. Functionality.

> Chocolates and Compounds



Maintains structure, shine and texture

> Cakes, Brownies and Muffins



More moisture and softness

> Cookies and Biscuits



Maintains structure and crunchiness after baking

> Creams, Fillings and Spreads



Smoother texture and easy to spread

> Instant Drinks



Mixes easily, adds body and natural caffeine

> Ice Creams and Dairy Bases



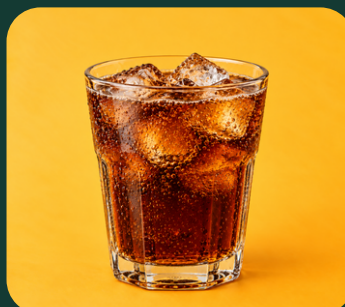
More creaminess and more stable flavor

> Supplements and Nutraceuticals



Customized functionality and natural energy at scale

> Energy and RTD Drinks



Natural caffeine and recognizable guaraná flavor



WE ARE ICONIC



Cellva is a Brazilian company building ingredient platforms from iconic agricultural supply chains such as coffee, guaraná, açai and cocoa.

By connecting **origin**, **science** and **industry**, we transform agricultural outputs into scalable food ingredients.

REBUILDING VALUE FROM CROP TO INGREDIENT

We upgrade existing crops into high-value food ingredients — creating new revenue streams for producers without expanding agricultural land.

BUILT ON A PROVEN DNA

1. **ROOTED IN PERFORMANCE.**
2. **DRIVEN BY TRACEABILITY.**
3. **BUILT FOR SCALE.**

INTEGRATED ECOSYSTEM

Cellva connects origin, science and industry to transform iconic crops into scalable ingredients — making great food more accessible for people everywhere.



- 1 **Amazon:** Development center driving R&D and proprietary technologies.
- 2 **Bahia:** Industrial partner supports applied development and scalable production.
- 3 **Minas Gerais:** Farmers ensure quality and supply stability.
- 4 **São Paulo:** Headquarters at the center of South America's financial and innovation hub.

Together, this structure delivers **traceability**, **reliability** and **scale**.





Unlock tomorrow, today.

Contact us



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