

CATALOGUE 2026

Tribê®

THE NATIVE FOOD



Join the Tribe



Tribe

Since 2016, Globaltribe has been introducing the world to the authentic flavours of the Amazon region, offering proven health benefits and unparalleled indulgence. Globaltribe has partnered with local producers who practice chemical-free cultivation and harvesting, in accordance with the traditional agricultural methods of the region's natives.

More than just business partners, partners for a better and more sustainable world.



*Together we protect habitats
and preserve cultures!*

Nature provides,
Tribe improves



We keep healthy,
what is healthy!

Mission

Our mission is to transform fruits with high nutritional values into sorbets while promoting sustainability, driven by a passion for the exotic and a commitment to health.



Vision and Values

Our goal is to become a leading player in both national and international markets, known for the quality and excellence of our products.

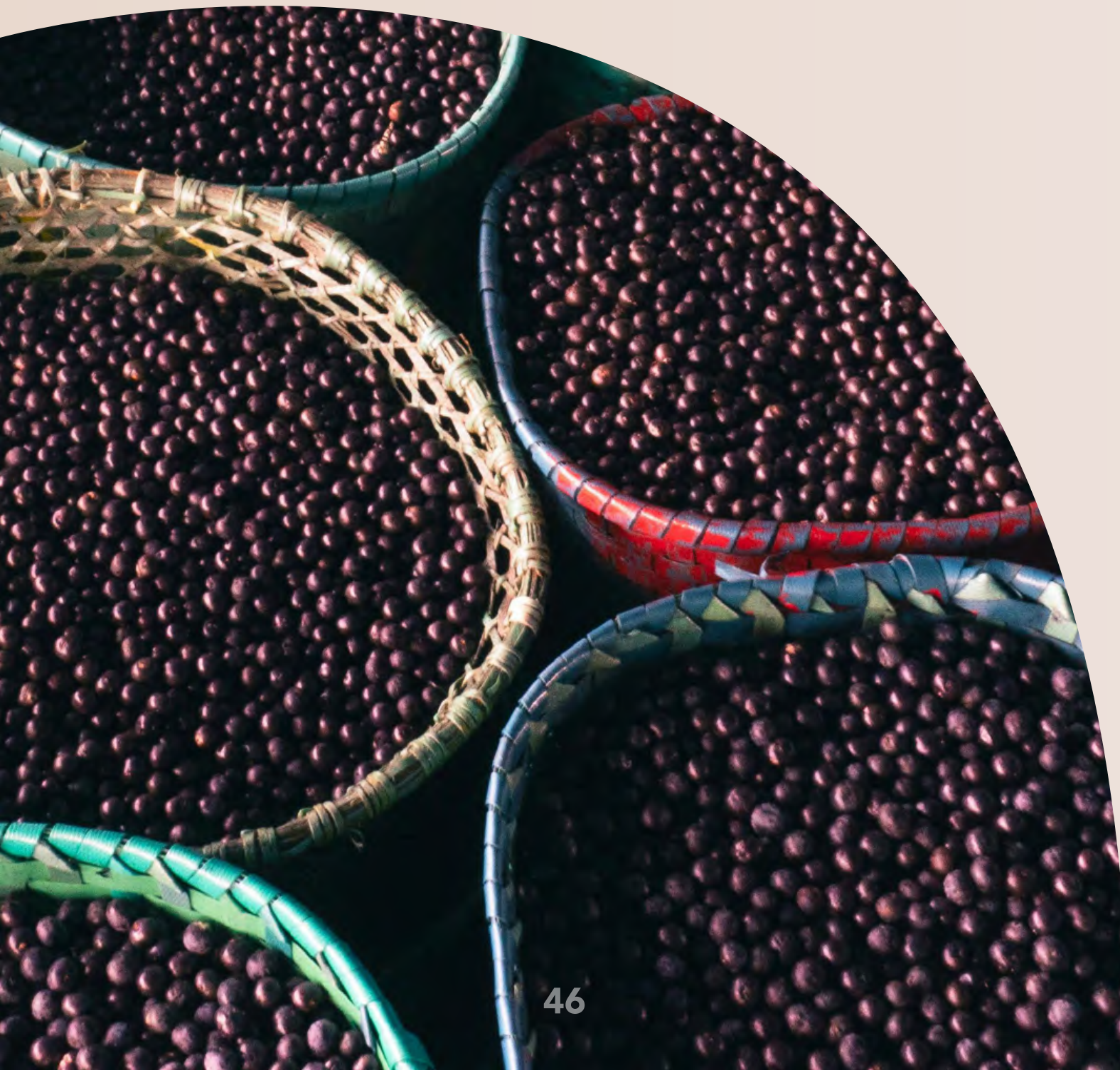
We are guided by our values of passion, transparency, quality, innovation, social responsibility, and sustainability, which reflect our vision.



Organic Products



Organic Açai Sorbet



Tribe's organic açai sorbet was created from a natural and simple recipe and stands out for being **organic certified**. Produced with sustainably sourced, controlled ingredients from responsible harvests that ensure the conservation of the forest and the sustainability of the local ecosystem, it is a superior quality product that aligns with new consumer trends.

The combination of **50% organic açai pulp**, water, **organic demerara sugar**, xanthan gum and citric acid results in a clean-label and healthy sorbet.

Does not contain: dyes, preservatives or synthetic additives, and is free from GMOs and synthetic pesticides.

Tribe's organic açai sorbet is ready to eat and a **versatile, high-value choice** that will enhance the quality and differentiation of your offering.



PT-BIO-03
Agricultura não-UE



Organic Freeze-dried Açaí

Lyophilisation is a process that involves the **sublimation of water** from a product. It is also called the noble process of dehydration, as it is the **most technological** procedure available.

Unlike heat or air drying processes, which alter the structure of the product, this process allows all the water present in a medium to be removed **without the item losing its properties**.

Tribe's organic freeze-dried açaí preserves all the characteristics of this superfood, including vitamins, minerals, and anthocyanins, which give it its high antioxidant content and strong, dark purple colour.



PT-BIO-03
Agricultura não-UE



Tribe's organic freeze-dried açaí is perfect for adding to smoothies, yoghurt, fruit bowls, desserts and other dishes.

Versatile and practical, **Tribe's organic freeze-dried açaí** allows you to enjoy the nutritional benefits of açaí and enhance your recipes quickly and easily.

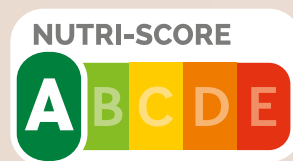
Organic Açaí Pulp

Tribe's organic açaí pulp is produced from açaí berries harvested by hand in the Amazon rainforest using sustainable practices that respect the natural rhythm of the palm tree and the balance of the local ecosystem.

Rich in anthocyanins, fibre and lipids, it is an excellent source of **antioxidants**, omegas and vitamins, as well as containing good amounts of phosphorus, iron and calcium.



BR-BIO-154
Brazil Agriculture



It is a **100% natural and certified organic product**, processed and frozen to preserve all the fruit's characteristics. Highly versatile and nutritious, it is the perfect base for smoothies, bowls, desserts, sorbets and much more.

Unleash your creativity!

Tribe®

THE NATIVE FOOD

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