



**co.cook**

# Sonivan Cunha

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Founded in Bahia in 2020 by executive pastry chef Sonivan Cunha, CO.COOK offers a wide variety of Masalas so that any person or cook can, in a practical way, experience the dream reality of giving unique flavors to their recipes.

Our products are developed following the basic principles of healthy cooking: no addition of salt, sugar, and fats. With CO.- COOK, you can make every meal a reason to celebrate life with your friends and family.



“Spices are parts of plants richer in flavor and aroma than most other ingredients. That’s why we present to you blends used by native chefs in the streets of the countries I’ve traveled to and other blends of herbs and seeds resulting from flavors of my own creation.”

# The World of Masalas

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Many cooks are afraid of spices. Spice jars are often pushed to the depths of the kitchen cabinet, where they remain untouched for many years.

But it doesn't have to be this way because spices are the lifeblood of an endless variety of dishes, and neglecting the use of spices negatively affects culinary talents. Not long ago, trial and error were the only ways to know which spices combined well. Today, personal experience, tradition, and 100% natural products have been used to prepare our spices



# Flavors and Powdered Extracts

Co.cook offers a collection of 16 flavors of Masalas in powder form, with different origins of spices such as roots, stems, flowers, fruits, blossoms, and teas.

Refill 60g




Tin 60g



Glass Jar 80g





# Legumes, rice, salad, cereals, and kibbeh

## Masala kibbeh

### Ethiopia Flavor

INGREDIENTS: garlic, onion, oregano, coriander, peppers, cardamom, bay leaf, bell peppers, turmeric, dehydrated flowers and fruits.

## Masala rice

### Zanzibar Flavor

INGREDIENTS: garlic, onion, coriander seed, turmeric, peppers and bell peppers, coconut, ginger, dehydrated flowers and fruits.

## Masala soup

### Oman Flavor

INGREDIENTS: pepper, turmeric, garlic, onion, coriander, parsley, dehydrated flowers and fruits.

## Masala lentil

### South India Flavor

INGREDIENTS: black sesame seeds, peppers, curry, onion, bell peppers, nutmeg, fennel, dehydrated flowers and fruits.

## Masala potato

### Central India Flavor

INGREDIENTS: garlic, onion, coriander seed, turmeric, peppers and bell peppers, coconut, ginger, dehydrated flowers and fruits.

## Pilaf masala

### Africa Flavor

Ingredients: aromatic herbs, cinnamon, peppers, garlic, onion, citrus fruits.

## Masala vegetables

### Turkey Flavor

INGREDIENTS: mint, peppers, cumin, coriander, onion, sesame seeds, ginger, dehydrated flowers and fruits.

## Masala rice pudding

### Iran Flavor

INGREDIENTS: pepper, coriander, tanka, cinnamon, bell pepper, flowers and dehydrated fruits.



# Shrimp, fish, meat, and chicken



## Masala chicken

Myanmar Flavor 


INGREDIENTS: coriander, bay leaf, cardamom, cinnamon, peppers, herbs, ginger, dehydrated flowers and fruits.

## Stew masala

Georgia Flavor 

INGREDIENTS: coriander, fenugreek, peppers, bell peppers, bay leaves, garlic, onion, dill, herbs aromatics and marigold.

## Masala fish

Bangladesh Flavor 

INGREDIENTS: mustard, fennel, peppers, bell peppers, turmeric, coriander, onion, dehydrated flowers and fruits.

## Grill masala

North America Flavor 

INGREDIENTS: peppers, bell peppers, onion, garlic.

## Masala shrimp

Indonesia Flavor 

INGREDIENTS: garlic, peppers, bell peppers, coriander, parsley, flowers, dehydrated fruits, and tea.

## Masala ceviche

Sabor Peru 

INGREDIENTS: onion, peppers, garlic, vegetables, ginger and dehydrated fruits.

## Masala fish

Amazon Flavor 

INGREDIENTS: jambu, cumin, galangal, peppers, bell peppers, garlic, onion, turmeric, flowers, dehydrated fruits and tea.



# Pasta, Salads and Chimichurri



## Masala chimichurri

### Flavor Andes

INGREDIENTES: oregano, garlic, pepper, chillies, onion, herbs, flowers and fruits dehydrated.

## Masala noodle

### Italian Flavor

INGREDIENTS: garlic, onion, peppers, bell peppers, nutmeg, clove, fennel, flowers and dehydrated fruits.

## Masala noodle

### Japan Flavor

INGREDIENTS: dried fruits, flowers, pepper, sesame, garlic, sage and tea.

## Masala salad

### South Africa Flavor

INGREDIENTS: ginger, cardomom, cumin, bay leaf, cloves, coriander, cinnamon, onion, garlic, lemon, pepper, flowers and fruits dehydrated.



# Special Masalas



## Garam masala

India Flavor 

INGREDIENTS: peppers, fruits, bell peppers, aromatic herbs, vegetables, parsley, cinnamon, bay leaf, nutmeg.

## Baharat masala

Iraq Flavor 

INGREDIENTS: onion, bell pepper, garlic, vegetables, ginger, dehydrated flowers and fruits.

## Perfume masala

Iran Flavor 

INGREDIENTS: pepper, bell pepper, garlic, onion, aromatic herbs, citrus fruits.



## Masala terrine

French Flavor 

INGREDIENTS: nutmeg, pepper, bell peppers, flowers and dehydrated fruits.

## Masala duck

East China Flavor 

INGREDIENTS: garlic, bay leaves, peppers, onion, bell peppers, ginger, flowers and dehydrated fruits.

## Masala Jerk

Jamaican Flavor 

INGREDIENTS: peppers, chili peppers, paprika, onion, garlic, ginger, herbs, dehydrated flowers and fruits.



# Masala coffee and chocolate



## Chocolate masala

### Northern Brazilian Flavor

INGREDIENTS: cinnamon, tonka, ginger, pepper, cardamom, nutmeg, aromatic herbs.

## Masala coffee

### India Flavor

INGREDIENTS: cinnamon, tonka, cardomom peppers, aromatic herbs.

## Masala cold coffee

### South American Flavor

INGREDIENTS: ginger, cinnamon, tonka, pepper, cloves, nutmeg and aromatic herbs.

## Masala coffee

### Morocco Flavor

INGREDIENTS: ginger, cinnamon, tonka, pepper, cloves, walnut, cloves, nutmeg, cardamom and aromatic herbs.

## Masala chocolate

### Hawaii flavor

INGREDIENTS: cinnamon, mint, ginger, peppers, cardamom, nutmeg, aromatic herbs.

## Masala coffee

### Talin Flavor

INGREDIENTS: cinnamon, pepper nutmeg, cardamom, anise, cloves and aromatic herbs.





# Be a partner

To make our flavors reach different parts of the world more easily, we are looking for qualified partners who are willing to distribute Co.Cook spice kits.

Check out our YouTube channel, where you will find exclusive recipes made using masalas.

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