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es, endorsements, and her own cosmetics company, Trixie Cosmetic. Trixie Mattel has a net worth of \$10 million, making her one of the wealthiest drag queens in the industry.

Net Worth - How Mattel's viral success into an empire.

Mattel, who as a gay man and uses she/her pronouns in drag, is a singer, DJ, comedian, makeup

1. Nike: Neymar assinou um contrato de patrocínio com a Nike

em 2011, quando ainda estava no Santos FC.

O acordo foi renovado para 2024, com o valor estimado por mais de 1 bilhão de reais.

2. Red Bull: Neymar tornou-se embaixador da Red Bull em 2024, participando de várias atividades esportivas e de entretenimento promovidas pela empresa.

3. Puma: Em setembro de 2024, Neymar anunciou a transferência do seu tradicional patrocinador, a Nike.

para a Puma. O acordo é de longo prazo.

4. Electronic Arts (EA): Neymar é embaixador do popular jogo de futebol da EA, FIFA.

5. PokerStars: Neymar é embaixador da marca PokerStars, desde 2024, participando de torneios e promovendo a prática responsável do jogo.

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