



**CASSAVA
STARCH**

COMPANY



Amidos Ponta Porã Ltda., owner of the UHETI and BRC Starch brands, has been producing and marketing starches since 2006, focusing on cassava starch.

Throughout its history, the company has established itself in the market through responsible operations, well-defined industrial processes, and a continuous commitment to the quality and standardization of its products, meeting the demands of different industrial and food sectors.



Guided by values of ethics, transparency, and excellence, Amidos Ponta Porã maintains solid and lasting relationships with clients, suppliers, and employees. This ongoing commitment to continuous improvement and the reliability of its processes reinforces its position as a benchmark company in the sector, focused on delivering consistent and sustainable results.



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DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The Amidos Ponta Porã industrial plant has the capacity to process up to 200 tons of cassava per day, with an approximate daily production of 50 tons of cassava starch. With flexible and efficient operation, the company serves everyone from the commercial market to large industries, offering packaging options from 25 kg to 1,500 kg (Big Bags), according to each client's needs.



BRC STARCH
City: Ponta Porã
State: Mato Grosso do Sul
Brazil

Realization:



PRODUCTS

NCM 1108.14.00



Our cassava starch is produced through a process that begins in the field, with planned planting, proper crop management, and harvesting at the ideal time. After harvesting, the roots are sent to the processing plant, where they undergo rigorous quality control from the moment they are received.

In the industrial stage, the roots are sorted, washed, and subjected to superficial scraping of the peel, followed by grinding and starch extraction. Next, the product undergoes purification processes in which fibers and impurities are removed, ensuring a high degree of purity. The starch is then subjected to controlled drying, preserving its functional properties, and subsequently classified and packaged, resulting in a standardized, high-performance product.

Cassava starch is a high-quality starch of vegetable origin, extracted from the tuber, recognized for its quality, versatility, and added value. Its functional characteristics make it widely used in the food industry, both in traditional applications and in formulations that require specific technical performance.

In addition to its culinary uses, cassava starch is employed in various industrial sectors, such as processed foods, paper, adhesives, biodegradable packaging, chemicals, pharmaceutical capsules, and cosmetics. Its gelling, textural, and stability properties allow it to replace other types of starch, such as corn or potato starch, in various applications. Starch can also be modified to meet specific processes, expanding its possibilities for industrial use. Naturally gluten-free, it meets the demands of markets that require purer, more functional ingredients aligned with current consumer trends.

Company approved by MAPA - Registration: Ms0023230



CERTIFICATIONS

