




TAPIOCA

COMPANY



Our starch was founded in September 2015 to meet the growing demand for tapioca in the market. From the beginning it was decided that our differential would focus on quality, and we have come a long way to achieve recognition of this differential.



We have undergone several audits to attest to our quality and recently achieved the highest certification in food safety: FSSC 22,000. This recognition was also given by big players (Pão de Açúcar and Carrefour) in the market that now have their own brand produced by us. Our quality has been recognized by major players in the market who now have their own brand produced by us.



+55 (85) 3336.4097
+55 (85) 9 8189.2714
marketing@nossagoma.com.br
www.nossagoma.com.br
@nossagoma

PRODUCTS

NCM 19.03.0000



Our product has a differentiated production process, focused on quality and food safety. A packaging that stands out with shades of blue, made of pet+pe, ensuring barriers against contaminants and greater resistance.

The ready dough for tapioca Nossa Goma is known for being the whitest, with characteristic flavor and smell of tapioca, durability and practicality approved by the consumer. It is a product made for tapioca lovers, who seek the highest quality standard in the segment.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



WE HAVE AVAILABILITY OF 50% OF THE PRODUCTIVE CAPACITY, WE CAN MEET A DEMAND OF UP TO 400,000KG/MONTH. WE HAVE AVAILABILITY ALL YEAR ROUND, BUT WITH VARIATIONS IN RAW MATERIAL COSTS IN THE SECOND SEMESTER DUE TO THE LOW SUPPLY OF CASSAVA.



NOSSA GOMA
City: Horizonte
State: Ceará
Brazil

CERTIFICATIONS

