

NCM 0406.90.20

NCM 0406.90.10

COMPANY



We are an artisanal cheese factory that has been in business since 2019. We are located at Fazenda Paraíso do Rio Verde, in the extreme southwest of Goiás. Our mission is to produce artisan cheeses, striving for quality and customer satisfaction, with social and environmental responsibility.



All our cheeses have the Arte no Brasil Seal, which is a certificate of identity and quality that enables the national trade of handmade food products.



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PRODUCTS



We believe that cheese deserves to be removed from a biased and restrictive view, as it is an ancient and millenary food, in which each piece is a microcosm rich in meaning and infinite possibilities in its rawness and wild nature.

ARTISANAL CHEESES: As this is a handmade product, its weight may change.

- Paradise Cheese
- Tropical cheese
- Alvorada cheese
- Paiol cheese
- Moonlight Cheese
- Cheese Beyond Paradise



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



The dairy is registered for a maximum processing capacity of 600L of milk/day, at an average conversion rate of 10%, i.e. a production of 60kg/day. Production is currently 300 liters of milk per day.



LEITERIA QUEIJOS ARTESANAIS
 City: Caçu
 State: Goiás
 Brazil

