



COMPANY



Suprema Caju is part of a diversified holding company that includes Fazenda Sagrado Caju, bringing together more than 50 years of experience in cashew management and cultivation and approximately 20 years dedicated to cashew nut processing. Located in the city of Pacajus in Ceará, the state responsible for the largest concentration of coffee processing in the country, the company operates in the bulk market with a focus on quality, scale, and international standards.



We are among the five largest processing industries in the country, serving retail, distribution, and industry. We value the environment, invest in innovation, and support around 500 families of small producers, strengthening the regional economy.



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PRODUCTS

NCM 0801.32.00



Suprema Caju offers whole cashew nuts in international standard classifications (W180, W240, W320 and others), ideal for premium retail, export and industry, as well as granulated versions with different particle sizes, pieces classified by size and flour intended for industrial formulations and functional products. It also provides by-products such as shells and CNSL (cashew nut shell liquid).

Whole

Whole cashew nuts are ideal for the snack market. All the flavor, texture, and appearance of a product that is already globally known and consumed. This product is available in several varieties depending on the application requirement.

Pieces

Cashew nut pieces are ideal for a wide range of applications, including confectionery, baking, cereal bars, and more.

Granules and Flours

Cashew nut granules and flour can be used to create healthier foods, such as cakes, cookies, and pies, as they are gluten-free and rich in nutrients.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



We have monthly production capacity on an industrial scale, with rigorous batch control and constant standardization. Our products are vacuum-packed with the addition of inert gas, ensuring greater crispness and preserving the integrity of the cashew nut for up to 24 months.



SUPREMA CAJU
City: Pacajus
State: Ceará
Brazil

Realization:



Promoted by:

