



FISH

COMPANY



The main objective of Casa do Peixe is to produce and market, in a responsible and sustainable way, freshwater fish aiming at the constant search for excellence and following strict quality standards, so it invests more and more in structure, safety and well-being of employees, thus becoming highly committed to the quality of its products and the satisfaction of its customers.



The company has modern machinery, where jointly with numerous specialized employees they can accelerate the process without losing quality, thus providing increased production capacity.



+55 (65) 3628.3200

+55 (65) 9 9251.3557



vinicius@casadopeixemt.com.br



www.casadopeixemt.com.br



@casadopeixemt

PRODUCTS

NCM 0303.89.64



It is more than 500 hectares of water line in three cities, which are able to meet all the demand for selected cuts of fish, which provides the ability to process tons of fish every day.

Fish of the species Tambaqui without viscera and frozen, individually packaged in transparent primary packaging with label, being stored several units in secondary packaging (cardboard box cut and crease/Lid and bottom).

The Tambaqui is a species from the Amazon Basin, which has a lean, tasty and very healthy meat. With the whole tambaqui it is possible to extract several different cuts to taste.

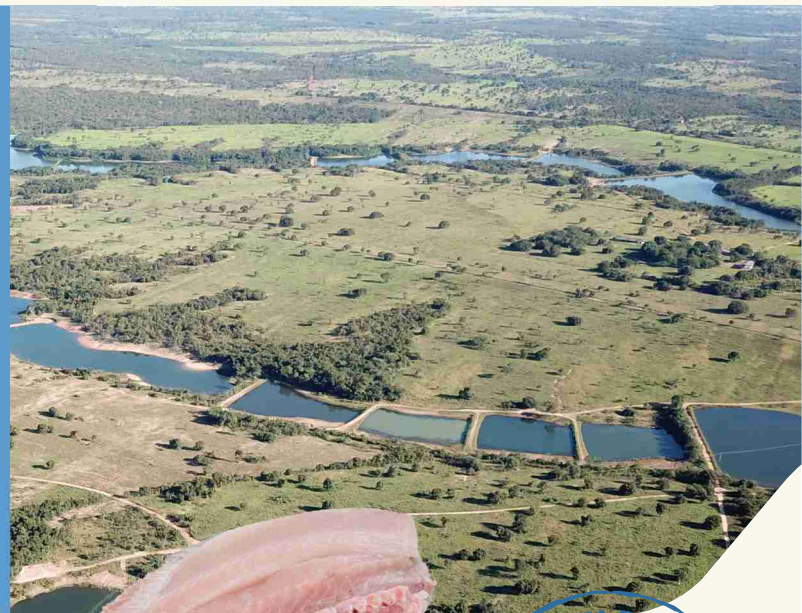


DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Currently we have a production of approximately 100 to 120 tons/month.

The seasonality of the product is accentuated in Lent and the months preceding it. That is, the demand for the product grows on average 30% in January and February, and may even double during Lent (March and April). However, soon after Lent it is common for demand to decline by up to 30% in the two months after Easter.



CASA DO PEIXE

City: Cuiabá
State: Mato Grosso
Brazil