



CAPROMAL
Cacique Produtos de Mandioca Ltda



FLOUR AND STARCH

COMPANY



The company was founded in 1986 by Rubens Silvestre. The founder, while working with cassava sales to starch factories in Minas Gerais, became enchanted by the process and brought the production to the state of São Paulo.



Since then, we have specialized in producing high-quality cassava flour and starch. At 36 years of existence, the company is already in its third generation and is currently managed by Rubens' children.



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PRODUCTS



CAPROMAL produces cassava flour, sour and sweet starch, valuing the high quality of its products, hygiene, and sustainability.

NCM 1108.19.00

Our sour starch is produced by natural fermentation of the starch, without any additives or chemicals. The drying is done by hand in the sun, which guarantees a high expansion of the mass. All this with quality and hygiene control.

Our sweet starch is unfermented, sun-dried cassava starch. This ensures better sensory properties than cassava starch, and the product is suitable for chips, cheese bread, sequins, etc.

NCM 1106.20.00

Made with selected cassava, our flour is known for its quality, under a rigorous control.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



SOUR STARCH

1,300 ton/year



SWEET STARCH

70 ton/year



CASSAVA FLOUR

2,000 ton/year



CAPROMAL CACIQUE
City: Ribeirão do Sul
State: São Paulo
Brazil