



## COMPANY



Fazenda Irarema is a special place that mixes the old with the new. It all started in 2014, when the family's dream came true with the acquisition of Fazenda Irarema. Since 2015, the farm has been dedicated to olive oil production, and in 2018, in its first harvest, it won its first award, establishing itself as a benchmark in production, standing out for the exceptional quality of our oils, which are cold extracted to preserve the nutrients and freshness of the olives.



Now, expanding our portfolio is the introduction of avocado oil, maintaining our commitment to sustainable practices and excellence in production. The oil is extracted with the same care that we apply to olives, offering a healthy and delicious option. We invite you to get to know the unparalleled flavor of our oils, and to appreciate Fazenda Irarema's dedication to quality and innovation.



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## PRODUCTS

NCM 1515.90.90



Avobrado is an olive oil created by Fazenda Irarema exclusively for export.

After a rigorous process of selecting the quality of the fruit, it is cold extracted using mechanical processes in order to preserve its flavor and aromas. The process involves crushing the pulp, followed by malaxing, mixing slowly to facilitate the separation of the oil. Centrifugation is then used to separate the oil from the solid and aqueous phases, resulting in a pure, nutrient-rich oil. Avocado oil has a relatively high smoke point, around 190 to 270 °C.

Our avocado oil stands out for its originality and the use of natural ingredients, without the use of sodium, sugar or fat, containing only the nutrients found in avocados.

We aim to enhance the value of the local area, buying only from Brazilian farms and guaranteeing the quality of the products.



## DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



**THE IRAREMA FARM STANDS OUT FOR ITS PRODUCTION OF AVOCADO OIL, WITH A GROWING PRODUCTION CAPACITY, REACHING AROUND 100,000 LITERS PER YEAR.**

*The seasonal harvest takes place between March and August, when the fruit is at its peak, and so we began the process of producing avocado oil in order to compete with major exporting countries such as Mexico and Spain while maintaining a high level of quality, just like our world-renowned olive oils.*



**FAZENDA IRAREMA**  
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State: São Paulo  
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