

# Viveg

PLANT  
BASED

## COMPANY



Founded by Virgínia Cândida and Josi Guimarães, from Minas Gerais, Viveg is the first plant-based and artisanal cheese factory in Brazil, establishing itself as the main reference in the segment and one of the pioneers in the world. Combining tradition and innovation, its founders reinvented the art of Minas Gerais cheesemaking, taking this new concept to the international scene as well.



Since 2016, Viveg's purpose has been to offer the Brazilian market plant-based cheeses with unique flavor, aroma, and texture, preserving the artisanal essence that characterizes the best products from Minas Gerais. A pioneer and led by women, the company has transformed the family traditions of cheesemaking and livestock farming into a sustainable, ethical, and inclusive business, committed to quality and well-being.



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## PRODUCTS

NCM 2106.90.90



Viveg cheeses combine the Minas Gerais and European traditions of cheesemaking with native Brazilian ingredients, resulting in unique and original flavors that celebrate the diversity and richness of the Brazilian terroir. Handcrafted, these cheeses are fermented and matured using the same techniques as traditional cheesemaking, preserving care, flavor, and authenticity in every detail.

Made with cashew nuts, Viveg cheeses have a clean label, are probiotic, natural, and free of artificial flavors, gluten, milk, lactose, and casein. Each piece reflects the brand's commitment to quality, health, and sustainability.

Viveg has become a global benchmark, attracting visitors from all over the world who recognize its products as the best plant-based cheeses on the planet. This combination of tradition, innovation, and excellence has consolidated the brand as the leading reference in quality and authenticity in the Brazilian market.

Viveg cheeses offer a vegan, inclusive, and healthy alternative to conventional cheeses. With variations ranging from creamy to firm textures, they provide a rich and versatile gastronomic experience, ideal for preparing sandwiches, salads, charcuterie boards, desserts, and even ice cream. In addition to containing no animal products, they are nutritious, rich in protein and healthy fats, combining flavor, texture, and environmental awareness in perfect harmony.

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



Viveg has the knowledge, technology, and space to grow and increase its production capacity. Today, its production capacity is two tons of products per month.



**VIVEG QUEIJARIA**  
City: Belo Horizonte  
State: Minas Gerais  
Brazil

## CERTIFICATIONS



Realization:

**agrobr**  
O sabor de ir mais longe

Promoted by:

apexBrasil

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E SERVIÇOS

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