



**DONA VITA**  
— queijaria —



**DAIRY**

## COMPANY



Dona Vita cheese dairy was born out of the desire of a grandson, Marcelo de Oliveira Guimarães, who had accompanied his grandparents as dairy farmers on the Vitória farm in Limoeiro do Norte - CE since he was a child.



Because he loved cheese and wanted to make a different kind of cheese that had never been made in the state of Ceará before, he studied and trained himself and was able to develop his own recipes for matured cheeses. Cheeses that are now prized and appreciated by consumers of fine cheeses.



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## PRODUCTS

**NCM 0406.90.20**



Dona Vita Queijaria makes products with milk from its own farm, milked daily by a single dairy farmer. All the cheesemaker's products have their own formulation, i.e. developed by the cheesemaker's quality team.

After the manufacturing process, the cheeses are kept in a temperature- and humidity-controlled ripening chamber, where they are matured to reach the desired level. During the ripening process, the cheese gains color, aroma, texture and flavor. It is also responsible for eliminating lactose.

Matured cheese can be eaten by people who are lactose intolerant.

Products made with milk (type A), piped from the milking parlor directly into the cheese production/manufacturing tank, milk produced on the farm itself.

Matured for a minimum of 60 days, up to 120 days. Adjusting the ripening time is essential for each type of cheese to have its own characteristics.

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



We have no seasonality, production all year round. Capacity of 1200 liters of milk/day, with a production of 120 kg of cheese/day. We have the structure to increase milk and cheese production.



**DONA VITA QUEIJARIA**  
City: Limoeiro do Norte  
State: Ceará  
Brazil

