

**BREADZilian**  
Cheese Bread



**FROZEN CHEESE BREAD**

## COMPANY



We are more than a frozen food industry: we produce French bread, sweet bread, specialty bread and a complete line of cheese breads that strengthen businesses and delight consumers.

With tradition, rigor in the process and high quality ingredients, we guarantee products that unite flavor, confidence and happiness in every batch.



We are a company with 26 years of history. Founded by Rodrigo Nogueira Manoel, a native of Minas Gerais who arrived in Mato Grosso with courage, family recipes and the will to undertake, Pão & Arte Frozen Bread was born intuitively.



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## PRODUCTS

**NCM 1901.20.00**



Brazilian cheese bread was recognized in 2025 by the Taste Atlas ranking as one of the ten best breads in the world. With its unique flavor and versatility that conquers different palates, it stands out for its practicality, as it is easy to prepare and serve, making it ideal for consumption at home as well as in hotels, cafeterias, coffee shops and kiosks at large events.

The excellence of the Breadzilian brand, as well as all of Pão & Arte Alimentos' products, is proven by international certifications that attest to their quality and safety. These include FSSC 22000, which ensures compliance with the strictest global standards of food safety and legal compliance, and Halal Certification, which meets the specific requirements for products intended for the Muslim public. Our production is distinguished by the careful selection of raw materials, strict quality control and traceability at every stage of the process. This high standard is the result of continuous work in research, development, innovation and technology, elements that are part of Pão & Arte Alimentos' DNA.



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



Monthly production exceeds 3,000 tons. Deep-freezing technology preserves the product's original texture, moisture and flavor. This freezing process also eliminates the use of chemical preservatives in our products.



## CERTIFICATIONS



BRAZIL

Mato Grosso

**PÃO E ARTE**

City: Cuiabá  
State: Mato Grosso  
Brazil

Realization:

**agrobr**  
O sabor de ir mais longe

Promoted by:

apexBrasil

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DESENVOLVIMENTO,  
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CNA

SEBRAE