

COMPANY



Argo Foods Brasil Ltda was born with the mission of bringing the name of Brazilian producers to Brazil and the world. We seek to expand our presence in international markets, strengthening partnerships and contributing to the economic development of the regions in which we operate. With extensive experience in foreign trade, Argo helps to take good AGRO products to international markets.



Foreign and domestic market demands.



+55 (44) 9 9765.4202
 comercial@argofoods.com.br
www.argofoods.com.br
 @argofoodsbrasil

PRODUCTS



Cassava starch:

Cassava starch is a product extracted from the cassava root, composed mainly of starch. It has various technological applications, acting as a thickener in high-temperature processes. It is used in the manufacture of cheese breads, cakes and cookies due to its ability to expand.

Artisanal starch:

Artisanal sour starch is a product created by fermenting cassava starch and drying it in sunlight.

The starch has some characteristics such as a sharp acidic taste and a relatively strong smell, due to the generation of acids generated by fermentation.

It is recommended for use in the production of products that need to rise, such as breads, cakes and cookies. Due to its high acidity, sour starch gives products a distinctive flavor.

Cassava Starch

NCM 1108.14.00

Corn starches

NCM 1108.12.00

Potato starch

NCM 1108.13.00

Sour Corn

NCM 3005.10.00

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Capacity of 1,000 tons of finished products per month. Based on longer-term contracts with real partners.



ARGO FOODS
 City: Nova Londrina
 State: Paraná
 Brazil

