

Farofa de Tereza

tu farofas, nós farofamos.



FAROFA

COMPANY



Our farofas represent Brazilian cuisine. Our line of traditional products is made with ingredients from family farms that contain no preservatives and are free from chemical additives. This is where I express my passion for manioc, and for blending flavors, aromas, and textures.



Chef Tereza Paim developed her series of farofas, which are made from blends of assorted flours, introducing the world to textures, fragrances, and flavors that elevate her farofas to the status of a "gourmet accompaniment".



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PRODUCTS

NCM 19.0190. 90



Brazil and manioc flour are inseparable. After all, Native Brazilians were already quite familiar with this ingredient when the Portuguese arrived here.

Creating mixtures and coming up with new ways to eat manioc flour was the natural order, and farofas soon emerged – the authentic representatives of Brazilian culture.

• Amarelinha

Golden hued with a hint of palm oil.

• Baianinha

Revela los sabores y el picor de Bahia.

• Branquinha

Conveys the simplicity of Brazilian farofas.

• Duquesa

Complex flavors of rosemary and nuts.

• Sertaneja

A tinge of the Bahia countryside that includes licuri, a Brazilian superfood.

• Verdinha

A slight citric flavor with thyme and butter.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Our production runs throughout the year. We have facilities capable of producing up to **50,000 pouches per month**.



FOTO: LUNA GARCIA



TABULEIRO DA CHEF
City: Salvador
State: Bahia
Brazil

