



NCM 2007.99.10

NCM 2005.99.00

COMPANY



De la Guardia Iguarias e Especiarias was founded in Santo Ângelo, in the heart of the Missões region, in Rio Grande do Sul, with the purpose of transforming Brazilian ingredients into high-quality artisanal foods. The company develops premium jams, antipasti, sauces, condiments, and gastronomic specialties, combining artisanal production, regional identity, and innovation.



Its products highlight Brazilian fruits, spices, and flavors, creating signature combinations for the specialty food market. The brand has been gaining recognition in national and international gastronomic awards and events.



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PRODUCTS



De La Guardia is a brand of premium artisanal foods produced in Southern Brazil, recognized for the quality of its ingredients and the care taken in every stage of production. Its portfolio includes 45 products, distributed among antipasti, preserves, jams, sauces, and specialty items, developed to provide differentiated and authentic gastronomic experiences. In the antipasti line, highlights include Zucchini, Chickpea Bean Relish, Eggplant, Sweet Corn, Japanese Cucumber, and Tomato. Among the olive oil preserves, there are Chimichurri, Sun-dried Tomato, and Confit Garlic. The specialty products category features the exclusive Nut Mix with Honey and Vanilla Bean.

The premium jams include a wide variety of flavors, such as Pineapple with Pepper, Pumpkin with Orange, Black Garlic, Blackberry with Cumaru, Blackberry with Pepper, Tangerine, Tangerine, Tangerine with Cachaça, Caramelized Onion, Caramelized Onion with Pepper, Red Onion with Cabernet Sauvignon, Red Berries, Orange with Apricot, Orange with Ginger, Sicilian Lemon, Mango, Passion Fruit and Jalapeño, Mint and Pennyroyal, Blueberry, Strawberry with Passion Fruit, Strawberry with Pepper, Smoked Pepper, Pepper with Spices, Pear in Red Wine, and Ruby Grape with Fennel.

The portfolio also includes sweet and sour sauces in Chimichurri, Spicy Smoked, and Pepper flavors; pepper sauces with different intensity levels, "Dá pra Encarar" (Spicy), "Vai na Fé" (Very Spicy), "Irmão!" (Very Spicy), "Bacontente" (Super Spicy and Smoked), and "Acho Brabo" (Ultra Spicy); as well as specialty sauces, such as Barbecue and Honey Mustard. Thus, the company offers a diverse selection of artisanal products developed to meet the most varied palates and consumption occasions.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



With a production capacity of up to 2,000 units per month, De La Guardia carries out all its production in its own facility located in Santo Ângelo, Rio Grande do Sul, ensuring quality control, authenticity, and standardization in every product.



**DE LA GUARDIA
IGUARIAS E ESPECIARIAS**
City: Santo Ângelo
State: Rio Grande do Sul
Brazil



Realization:

agrobr
O sabor de ir mais longe

Promoted by:

apexBrasil

MINISTÉRIO DO
DESENVOLVIMENTO,
INDÚSTRIA, COMÉRCIO
E SERVIÇOS

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BRASIL
DO LADO DO POVO BRASILEIRO

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