




# PEPPERS

## COMPANY



TAR & TAR was launched in February of 2015 with the mission of providing more flavor and quality to consumers' homes with a standardized production of sauces and seasonings.



Our products are made from natural, specially selected and high-quality ingredients.



+55 (67) 3045.6438  
+ 55 (67) 9 9238.4000  
andreluizcav@gmail.com  
[www.taretar.com.br](http://www.taretar.com.br)  
@taretarbr

## PRODUCTS



The Chef was inspired by the high-end cuisines from French, Italian, American and Thai cooking. In addition to making an effort to use fresh ingredients, our chef adds special touches inspired by heartfelt cuisine to produce sauces and jams like grandma used to make.

So, we invite you to come try TAR & TAR.

Our line of sauces features traditional products that are reinterpreted in the style of Comfort Food.

### NCM 2103.90.11

Thai pepper, pepper mousse, chipotle cream, barbecue, spicy mustard, Orient Express, Bangkok trip, smoke hub, pepper jelly, hot pepper and pineapple chutney.

### NCM 2103.20.10

Guava handmade ketchup.

### NCM 2501.00.20

Parrillera, parrillera with chumichurri, parrillera with pepper, parrillera with fine herbs and salt from the Pantanal.

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



Our production capacity is **40,000 units per month**, and this can be doubled according to demand. All of our products are produced year-round.

Our products are distinctive due to the artesanal way we prepare them, focused highly on maintaining quality.



**TAR&TAR**  
City: Campo Grande  
State: Mato Grosso do Sul  
Brazil

