

COMPANY



Coopersulca – Cooperativa Regional Agropecuária Sul Catarinense was founded on December 20, 1964 by 214 rice farmers from Turvo (SC) to address the challenges of low productivity and lack of efficient marketing in family farming. Since then it has grown continuously, incorporating other cooperatives and expanding its operations in southern Santa Catarina.



In 1979 it was renamed Coopersulca. Over the decades, it has invested in infrastructure for rice processing and storage, created the Arroz Fazenda brand, expanded its agricultural supply stores and SuperCooper supermarkets, and modernized its industrial park. Today it is a benchmark in technology and cooperation, contributing to the economic and rural development of the region.



+55 (48) 3525.8300
+55 (48) 9 8837.4111
coopersulca@coopersulca.com.br
www.coopersulca.com.br
@coopersulcasc

PRODUCTS



Fazenda Polido Rice is known for its high quality, selected grains, white and uniform, which guarantee loose, soft cooking and a mild flavor. It's ideal for everyday use, pairing well with a variety of Brazilian dishes, offering excellent yield and presentation on the plate. Fazenda Parboiled Rice undergoes a hydrothermal process that better preserves the grain's nutrients. It has a slightly yellowish color, doesn't get soggy, yields more, and always stays loose after cooking. It's practical, nutritious, and perfect for those seeking quality, flavor, and food safety in every meal.

Fazenda Rice offers several advantages that make it a benchmark for quality. It contains selected and standardized grains, ensuring even cooking and excellent yield. It comes out loose, flavorful, and looks great on the plate. It is produced with rigorous quality control, from the field to the packaging. Available in polished and parboiled versions, it caters to different preferences and nutritional needs. Parboiled rice preserves more vitamins and minerals, while polished rice ensures lightness and softness. It is practical, versatile for everyday use, reliable, nutritious, and the result of cooperative work, valuing the rural producer and offering food safety to the consumer.

NCM 1006.30.21 – White rice (semi-milled or milled, polished or whitened)

NCM 1006.30.11 – Parboiled rice (semi-milled or milled)

NCM 2302.40.00 – Rice bran (even in pellets)

NCM 1102.90.00 – Rice flour

NCM 1201.90.00 – Soybeans (even crushed, except for sowing)

NCM 1005.90.10 – Corn in grain (except for sowing)

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Coopersulca has a production capacity of 400,000 bales of 30 kg per month, with the possibility of immediate expansion of up to 10%, according to demand, while maintaining quality and regularity in supply.



COOPERSULCA
City: Turvo
State: Santa Catarina
Brazil



Realization:

agrobr
O sabor de ir mais longe

Promoted by: