



FRUITS AND VEGETABLES

COMPANY



Founded in 2020, Quintal de Alice began its work with the production of fresh strawberries. Over time, the company evolved into the frozen fruit segment and fell in love with the process, always looking for innovations for the continuous growth of the company and its employees.



Our aim is to give our customers the best and tastiest experience with our strawberries. Practicality, taste, nutrition and quality are what we deliver.



+ 55 (54) 9 9632.2296

quintaldealice@gmail.com

@quintaldealice

PRODUCTS

NCM 0811.10.00



The strawberries picked at Quintal de Alice are selected by our employees, undergo an ozone sanitization process and are known for their excellent taste and ripeness.

We offer two lines of frozen strawberries:

Food Line: IQF standard frozen whole strawberries, available in 12 kg and 1 kg packages, ideal for jams, jellies, juices and teas.

Premium Line: Whole strawberries in 100g bags, packed in cartons that stand out on supermarket shelves. Ideal for whey portions, smoothies, vitamins and juices.

Our fruit follows the IQF freezing standard and is sanitized using an advanced ozone system. Ozone has the ability to clean fruit thoroughly, significantly reducing pesticide residues and making it healthier to eat.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



We have a production capacity of 26 tons of fruit, with deliveries available all year round.



QUINTAL DE ALICE

City: Caxias do Sul
State: Rio Grande do Sul
Brazil