

NCM 1108.14.00

NCM 3505.10.00

NCM 1106.20.00

COMPANY



TECHNOAMIDO is a company specializing in cassava starch and its derivatives. Its main products are starch, flour and sour starch/modified starch.

Since 2003, it has been transforming the Brazilian food industry, using technology to produce high-quality natural foods, which are widely and diversely used, such as in the manufacture of food for humans and animals. Its aim is to offer products that promote health and meet customer expectations.



To this end, it believes that every process must be developed with excellence, always aiming for continuous improvement that adds value to the product, through our secret ingredients, which are our employees, partners and cassava.



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PRODUCTS



Starch is a versatile and nutritious ingredient, rich in carbohydrates and naturally gluten-free, making it ideal for gluten-free diets. It has a fine, smooth texture and a neutral flavor, allowing it to be used in a variety of culinary preparations. Its ability to absorb moisture makes it useful as a thickener in sauces, soups and creams. In cooking, it is widely used in recipes such as cheese bread, tapioca, cakes and cookies. It also has industrial applications, being used in the manufacture of food products such as instant desserts, as well as in adhesives and papers. Cassava starch is an essential ingredient in many cultures, especially in Brazil, due to its versatility and nutritional value.

Modified Starch/Sour Starch, derived from cassava starch, is an ingredient characterized by its lightness and fine texture, as well as being naturally gluten-free. Its neutral taste and fermentation properties make it ideal for a variety of preparations. In cooking, sour starch is widely used in the production of cheese breads, cookies and tapioca, giving it a light, crunchy texture. In addition to its applications in baking, it also serves as a thickener in recipes such as sauces and creams. Sour starch is found in processed and industrialized foods, such as snacks and confectionery.

Cassava flour is rich in carbohydrates, providing energy, and is naturally gluten-free, making it a healthy alternative in gluten-free diets. Its fine texture and neutral flavor allow it to be used in a variety of recipes. In the human diet, cassava flour is widely used in traditional recipes such as farofas, cakes, breads and porridges. It is prized for its nutritional properties and its ability to replace other flours in various preparations. For animal feed, especially for ruminants and poultry, cassava flour is an important energy source. It is used in feed, contributing to the growth and health of animals. Cassava flour thus stands out as an essential ingredient in both cooking and animal nutrition, reflecting its versatility and nutritional value.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Cassava starch production is not seasonal; the factor that impacts productivity is when there is a lot of rain or extreme drought, both of which affect the harvesting of the raw material.

- Starch production: 1,600 tons per month.
- Production of Modified Starch: 800 tons per month.
- Flour production: 1,400 tons per month.



TECHNOAMIDO
City: São Pedro do Turvo
State: São Paulo
Brazil