





COMPANY

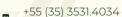


Paraíso Verde is a family-run company from Minas Gerais and our story begins more than 35 years ago, when agronomist José Carlos Gonçalves started planting avocados on one of his properties. They were years of hard work and learning. Later, with production already consolidated, there was the realization that many healthy avocados, but with characteristics that were not accepted by retailers, were being lost in the orchards in large quantities.



From there, the idea of producing Avocado Oil came up, and together with his son, also an agronomist, Carlos Alberto Pinto Gonçalves, they unraveled the mysteries of this production and faced the challenges to arrive at a product of excellence.





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PRODUCTS

NCM 1515.90.90



Avocado pulp oil is similar to olive oil. It can be used as an ingredient in functional foods because it has a high content of unsaturated fatty acids and a substantial amount of healthbenefiting compounds such as vitamins and phytosterols. The extraction of fine avocado oil using a centrifugation system,

the same used in the processing of olive oil, has already been carried out at the Experimental Field of the Agricultural Research Company of Minas Gerais -

Epamig.

Paraíso Verde Avocado Oil is a product developed and produced in São Sebastião do Paraíso-MG.

It is the result of the cold extraction of ripe avocado pulp. Because of this, several of the fruit's properties are retained in the oil. It's a clean label and vegan product.











Current production capacity depends on the variety and ripeness of the avocado, and can reach up to 800 liters of oil per shift.

The seasonality of olive oil is determined by the variety of avocado and the ripening and harvesting period of the fruit, which takes place between April





FLOR DO ABACATE

City: São Sebastião do Paraíso

State: Minas Gerais

Brazil



