

 **DAIRY PRODUCTS**

## COMPANY



AGUBEL – The Association for the Management of the Dairy Processing Plant, founded in 2004, manages the goat milk processing plant in the municipality of Sumé, in the Cariri region of Paraíba. Over the years, the institution has established itself as a strategic partner of goat breeders' associations, ensuring an organized, safe production process aligned with best practices in the sector.



Working in conjunction with family farming, AGUBEL processes milk produced by approximately 150 farmers, processing an average of 80,000 liters per month. In this way, it strengthens the regional production chain, boosts local development, and contributes to the sustainable valorization of goat milk production in the region.



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## PRODUCTS



Agubel goat milk curd cheese is made with high-quality raw materials from a unique terroir in the Cariri region of Paraíba. Its naturally lighter composition offers better digestibility and is rich in calcium and iron, resulting in a nutritious and distinctive product. With a distinctive flavor, firm texture, and aromas that reflect goat farming in the Caatinga biome, this cheese expresses authenticity and tradition. Each stage of the production process combines responsibility, appropriate techniques, and meticulous care, guaranteeing purity and a superior sensory experience.

Agubel curd cheese stands out for three essential differentiators. Distinctive origin: produced exclusively with goat's milk from the Cariri region of Paraíba, it carries a unique regional identity and an authentic flavor profile. Nutritional quality: it has a lower lactose content, is gluten-free, and has superior digestibility, making it ideal for consumers seeking lighter and healthier options. Sustainable and artisanal production: developed in partnership with family farmers, it combines traditional practices with rigorous quality control, ensuring freshness, traceability, and a positive social impact throughout the production chain.

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



Monthly production of approximately 80,000 liters of milk, ensuring a continuous and consistent flow of high-quality raw material. From this volume, we carry out the continuous production of cheeses, maintaining regularity in supply, standardization in processes, and excellence in the final result.



**AGUBEL**  
City: Sumé  
State: Paraíba  
Brazil

Realization:



Promoted by:

