



DAIRY

COMPANY



Company founded in August 1981, located in the semi-arid region of Rio Grande do Norte, focused on the production of cheeses derived from buffalo milk and farmyard eggs, with operations in all the capitals of the Northeast and also in the Midwest.



The products are mainly burrata and mozzarella ball in various sizes. The production system is based on animal welfare, environmental balance, and respect for employees and customers, which provides safe, healthy, tasty, and superior quality products.



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PRODUCTS



PRODUCT: BURRATA **NCM 0406.90.90**

Cheese originally created in Southern Italy, consisting of a mozzarella wrapper, filled with heavy cream and strips of the same cheese.

This composition results in a mixture of different textures that causes an explosion of flavors in the mouth.

PRODUCT: MOZZARELLA **NCM 0406.10.10**

Cheese originally created in Southern Italy, produced exclusively with the purest milk from buffaloes from the semi-arid region of the state of Rio Grande do Norte.

It is a stringy cheese with a high moisture content that is widely used in salads and snacks.

Cheese with its own terroir of the semi-arid region of Rio Grande do Norte, produced in an environmentally balanced way and with high animal welfare.



DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



We produce all year round and our current processing capacity is 12 tons/month for burrata and 20 tons/month for mozzarella.



TAPUIO AGROPECUÁRIA
 City: Taipu
 State: Rio Grande do Norte
 Brazil

