



GRANJA LEITEIRA DE CABRAS  
VALE DAS AMALTHEIAS - RJ

## COMPANY



Nice to meet you, we're Capriana. A project created by people passionate about the countryside and goats, who create unique experiences of flavor and life.

We have taken care of every detail to make Brazil's first goat dairy farm possible, giving consumers the guarantee that all Capriana-branded dairy products are produced with fresh milk from animals raised on our property, respecting a strict quality control process.



Today, we are making Capriana a benchmark for quality goat products.



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## PRODUCTS



**NCM 0406.10.90**

**Fresh cheese of French origin**, made with goat's milk from an acidic fermentation, immersed in a marinade with olive oil seasoned with pink peppercorns, allspice, rosemary, fine herbs and bay leaves. **Boursin cheese** is light and seasoned just

right. As well as enjoying the cheese, you can use the marinade made with olive oil, fine herbs, mustard seeds, pepper and rosemary in salads or other preparations. Ideal for entertaining friends in style or enjoying while preparing your meal.

Hard, **cooked cheese of Italian origin**, made from goat's milk and matured at a controlled temperature for between 8 and 12 months. It has sweet notes and a characteristic spiciness. **Caprino Romano cheese** has a hard paste, similar to Grana Padano cheese, is crumbly and perfect for lovers of cheeses with intense flavors. Caprino Romano cheese has a special maturing treatment and spends 8 to 12 months in cold rooms where it is carefully turned and washed every two days. It can be grated over pasta and goes very well with red wine or whisky.

**NCM 19011.90.20**

**Argentinian goat's milk jam** made from concentrated goat's milk with added sugar and vanilla.

To make **Doce de Leite do Argentino**, we've revived Abuela Nana's best recipe and added a special detail: fresh milk from the Capriana farm's goats. We can't reveal the recipe, but we'll let you in on a secret: the strong flavor, creamy texture and darker color come from slow cooking with just the right amount of vanilla beans. Our traditional Argentine recipe is free of colorings and preservatives and has a taste that will surprise you!

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



**Production capacity  
2000 liters per day**

Our quality process includes traceability of the raw material and commitment to the production chain.



**CAPRIANA GRANJA LEITEIRA**

City: Sapucaia  
State: Rio de Janeiro  
Brazil



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