

castanhas  
melcaju  
coopercaju



CASHEW  
NUTS

## COMPANY



**COOPERCAJU**, established on July 25th, 1991 under a cashew tree in Serra do Mel, simplified and adapted the technology for the artisanal processing of cashew nuts, allowing families to operate mini-factories in their homes. This decentralized approach promotes local participation in the production chain.



In addition, the cooperative facilitates fair marketing through its Cashew Kernel Classification Center, where the product is selected, packaged and stored for sale. **COOPERCAJU** plays a fundamental role in generating employment and income in the region.



+55 (84) 9 8653.1046  
coopercaju.sm@gmail.com  
@coopercaju

## PRODUCTS

NCM 0801.32.00



Cashew nuts are a nutrient-rich seed that is widely appreciated for its mild flavor and crunchy texture. As well as being an excellent source of healthy fats, proteins, vitamins and minerals such as magnesium and zinc, cashew nuts offer benefits for heart health, help maintain bones and improve immunity.

Widely used in snacks, culinary recipes and in the production of vegetable butters and milks, cashew nuts are prized both for their nutritional value and for their novelties in gastronomy.

Cashew nuts are processed by artisans and can be sold natural, or roasted, with or without added salt, roasted or caramelized.

Artisanal production guarantees the preservation of the cashew nut's original quality and flavor, giving consumers the best taste and enjoyment.



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



Coopercaju currently has around 100 members and a production capacity of 20 tons/month, which can be increased by up to 50% during the harvest.



**COOPERCAJU**  
City: Serra do Mel  
State: Rio Grande do Norte  
Brazil