



**CASHEW NUT**

## COMPANY



Coopercaju is a cooperative from Rio Grande do Norte formed to strengthen cashew producers and expand opportunities throughout the fruit's supply chain. It was created with the purpose of valuing the work of cooperative members, guaranteeing fair income, and promoting innovation in the full utilization of the cashew fruit, from the kernel to its derivatives.



It operates in the agricultural, industrial, and social markets, developing products, empowering families, and driving regional development. Their mission is to transform cashew nuts into a source of economic growth and positive impact for Rio Grande do Norte.



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## PRODUCTS

**NCM 0801.32.00**



The cashew nuts produced by the cooperative undergo a rigorous selection, processing, and manufacturing process, conducted with technical rigor to ensure a high standard of quality, purity, and flavor. After harvesting, the chestnuts undergo controlled drying, sorting, and roasting processes, carried out with appropriate equipment that preserves their natural characteristics, maintaining the product's nutrients, aroma, and crispness.

Among its main characteristics are a uniform quality standard, a distinctive natural aroma, and the absence of preservatives, resulting in a purer and healthier food. Nutritionally, cashew nuts are known to be rich in protein, healthy fats, and essential minerals, contributing to a balanced and nutritious diet.

Another important differentiating factor is the sustainable and traceable origin of the production. The raw material comes from working directly with local producers organized in cooperatives, which strengthens the regional economy, promotes social responsibility, and ensures transparency throughout the production chain. This production model values each stage of the process, from cultivation to the final product.

Furthermore, the production process incorporates modern drying and roasting technologies, developed to preserve the freshness and nutritional properties of the cashew nut, ensuring greater crispness, reduced losses, and superior standardization. As a result, the cooperative delivers a premium, safe, nutritious, and reliable product to the market, combining quality, sustainability, and traceability at every stage of production.

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



Average annual production capacity of 120 tons of processed cashew nuts, with standardized processes that guarantee consistent quality, control at all stages, and complete production traceability.



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



Realization:



Promoted by: