

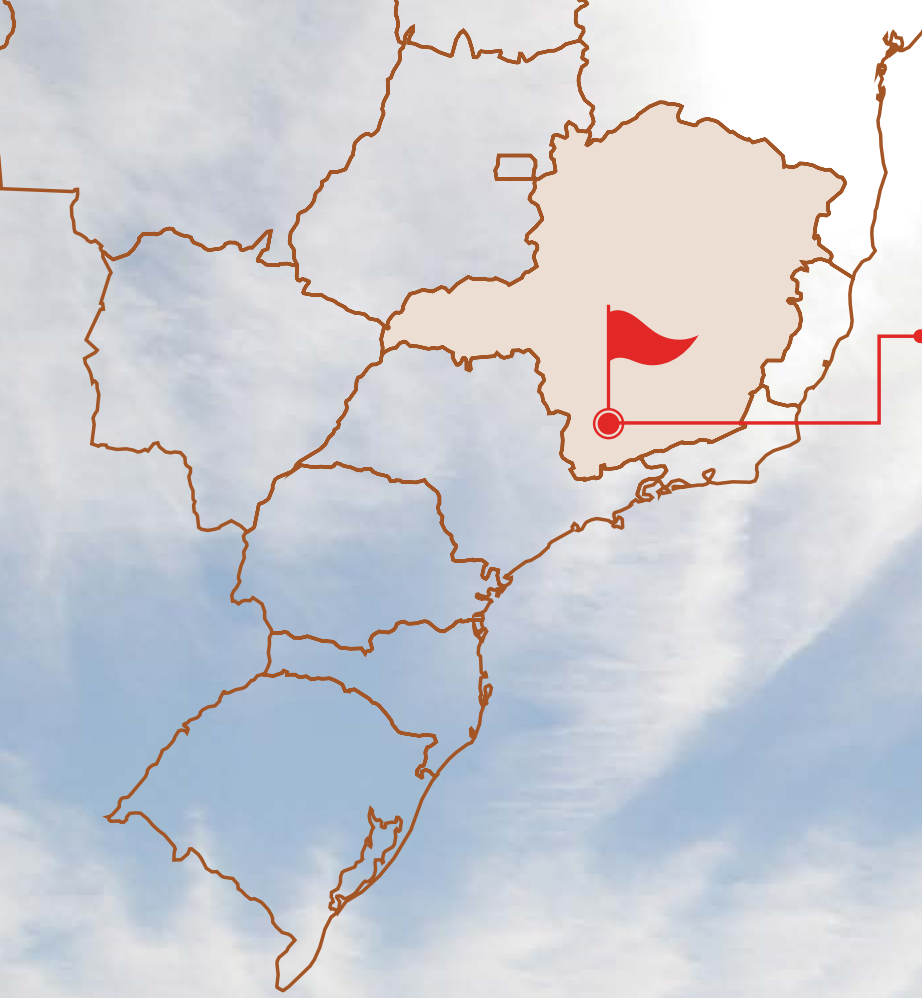


FROM OUR FAMILY TO YOUR FAMILY'S TABLE, SINCE 1948

*A family's passion for the tradition
and for the producing of the finest quality
products with good care and responsibility,
marked by merging tradition with innovation
is our trademark*

It all started back in early 20th century, with Mr. João Ribeiro de Carvalho's pioneering spirit. He had the insight of developing the skills and machinery needed to convert the traditional way of extracting starch from the cassava roots into a commercial possibility, simply by observing the region's native inhabitants habits and by taking advantage of a typical brazilian root, generously and permanently grown in the soil of our homeland. After decades of hard work and dedication, **Tupguar** is proud to be a top of mind brand in brazil when it comes to **naturally processed tapioca flour**.





OUR HOMELAND

Conceição dos ouros is located in the **Mantiqueira range of mountains**, in the southernmost part of Minas Gerais state, one of the cultural and historically rich parts of Brazil. Our privileged position due to our proximity to the Rio-São Paulo axis grants easy access to the main ports and airports in the country for our products. That added to the natural vocation of Minas Gerais to gastronomy and to developing high-quality products for the food industry in Brazil makes us proud to be “mineiros” and to contribute for so many years to the economic, social and environmental development of our region.



QUALITY & CONSISTENCY

Polvilho is the name we give to tapioca flour in Brazil. Our more than **70 years of history** have given us the expertise to produce the finest quality products with consistency over the years and we take it very seriously in all steps of our production chain allowing us to always find & keep solid partnerships in the food & beverages chain.

In the recent years, we have been taking a deep and focused look into where we can do even better. We have been redesigning, updating and upgrading our methods, devices and practices in order to keep up with both national and international standards for work security, hygiene and quality.



GET TO KNOW ABOUT OUR PRODUCTS

Our products keep their identity since the origin of our company: they're 100% natural, have a consistent quality standard, remarkable flavor and aroma, crafted carefully and sundried.

Tupguar's products are: **Polvilho Azedo (sour starch)**, **Polvilho Doce (sweet starch)**, **Polvilho Especial para Pão de Queijo (brazilian cheese roll base starch)** and **Tupmix** – our exclusive and practical cassava starch that doesn't require blanching.

They are the basis of various traditional recipes from Brazil, like pão de queijo (cheese rolls) or biscoito de polvilho (polvilho crackers). But they can be used for much more...



TUPGUAR

THE REAL BRAZILIAN POLVILHO



POLVILHO DOCE: an all-natural substitute for cornstarch. It can be used to thicken soups, stews, broths, syrups, hot-chocolates and any kind of liquid preparation that needs to have a bit more structure. When properly hydrated, polvilho doce turns into a typical brazilian wonder: tapioca. A gluten-free kind of crepe, that can receive all kinds of toppings.

POLVILHO AZEDO: its main attribute is that this starch goes through a carefully controlled spontaneous fermentation process, which brings very rich flavors and aromas, and results in a great expansion potential. It's a good option to use in gluten-free bread and biscuits flour mixes, adding an exquisite touch to the taste and texture of these recipes



TUPMIX: our most practical option when talking about baking pão de queijo or any other gluten-free breads or biscuits, because it doesn't require the blanching process, needed when using the traditional polvilho azedo or even the polvilho especial para pão de queijo.



POLVILHO ESPECIAL PARA PÃO DE QUEIJO: our exclusive product is the perfect basis for baking one of the most well-known and loved brazilian treats: pão de queijo (cheese rolls). Its fermentation is lighter than the polvilho azedo's, and results in the perfect dough.

