

A close-up photograph of a baker's hands in a blue long-sleeved shirt, dusting flour over a round loaf of bread on a wooden surface. The scene is warmly lit, and a rolling pin is visible in the foreground. The Silbas Foods logo is overlaid in the center.

**Silbas**<sup>®</sup>  
FOODS

# WELCOME WE ARE SILBAS FOODS.

We are in the Brazilian market since 2005 focused on frozen and bake ready products, becoming a reference in the food industry in the mid-west of Brazil.

In 2019 our company endeavour in the foreing trade market, exporting to China, and now looking for new markets.



## MISSION

DEVELOP, PRODUCE AND  
DELIVER FLAVORS TO MEET THE  
EXPECTATIONS AND TO SATISFY  
PEOPLE'S TASTE

## VISION

TO BE A REFERENCE COMPANY IN  
FROZEN FOOD, TRUSTWORTHY AND  
INNOVATIVE FOR SATISFYING PEOPLE

## VALUES

TRANSPARENCY  
LIABILITY  
RESPECT  
FAMILY  
SINCERITY  
LOVE/COMPASSION  
COMMITMENT





**THE FOUR**  
**PILLAR OF**  
*the company*

QUALITY

STRUCTURE

PEOPLE

SERVICES

A warm, orange-toned photograph of a woman and a young child wearing chef hats and aprons, smiling as they mix ingredients in a glass bowl. The scene is set in a kitchen with various items like a jar, a pitcher of milk, and eggs visible on the counter. The overall mood is joyful and collaborative.

**COMPANY'S**  
*purpose*

SATISFY  
PEOPLE

# THE COMPANY'S COLORS MEANING



## BLACK

IT IS A POWERFUL  
COLOR THAT IS  
SYNONYM OF  
LUXURY,  
SOPHISTICATION.  
ALSO EXPRESSES ITS  
GOURMET SIDE.

## ORANGE

VIBRANT COLOR  
AND FULL OF  
ENERGY. IT IS SIGN  
OF JOY. IT IS  
ASSOCIATED WITH  
FOOD AND  
STIMULATES THE  
APPETITE.

## WHITE

IT IS CONSIDERED AS  
THE COLOR OF  
PERFECTION. IT MEANS  
SINCERITY, PURITY,  
CLEANING AND ALSO  
THE COLOR OF  
OBJECTIVITY.



MEANING  
*logo*



SMILE  
SATISFACTION

PEOPLE  
CHEF

# RAW MATERIAL CHEESE



WE USE PARMESAN, MUZZARELLA AND HALF RIPENED CHEESE



# INDUSTRIAL PRODUCTION



# PREMIUM LINE

- Brazilian Cheese Bread
- Biscuit Cheese Bread





# PRODUCTION CAPACITY PREMIUM LINE

DAILY 25 TONS

MONTHLY 600 TONS



# Premium Biscuit Cheese Bread

Product with a soft and smooth texture, they are slightly buttery with a thick taste crust that crumbles. It has an authentic and delicious mozzarella cheese flavor and it can be served at any time.

The recipe is from the region of Mato Grosso State, which there is three ecosystems Amazon, Cerrado and Pantanal.

The product contains:

90% sweet cassava powder (polvilho); This ingredient helps to retain humidity and softness for much longer. The baked product has a moisture loss between 12 to 14%.

10% sour cassava powder (polvilho). This ingredient helps in the product expansion and growth while being baked;

32% mozzarella cheese, which has more than 30 day-maturation;

The product should not be baked too much. Its texture should become a light gold yellow;

Can be served with coffee, tea, juices and soft drinks;

There is not cassava starch (fécula) in the recipe, avoiding stomach discomfort like stomach heartburn;

Its half-moon shape brings refinement and explosion of flavors and aromas.



# Premium Brazilian Cheese Bread

Product with a soft and smooth texture, they are slightly buttery with a thick taste crust. It has an authentic ripened cheese flavor from Pantanal region and it can be served at any time, during breakfast or as a snack.

The recipe is from the region of Minas Gerais State, where Brazilian Cheese Bread were created, and was adapted to our ripened cheese from Pantanal region, which is stronger, spicier and there is low sodium content.

The product contains:

80% sweet cassava powder (polvilho); This ingredient helps to retain humidity and softness for much longer. The baked product has a moisture loss between 16 to 18%.

20% sour cassava powder (polvilho). This ingredient helps in the product expansion and growth while being baked;

26% ripened cheese, which has more than 45 day-maturation;

The product should not be baked too much. Its texture should become a light gold yellow;

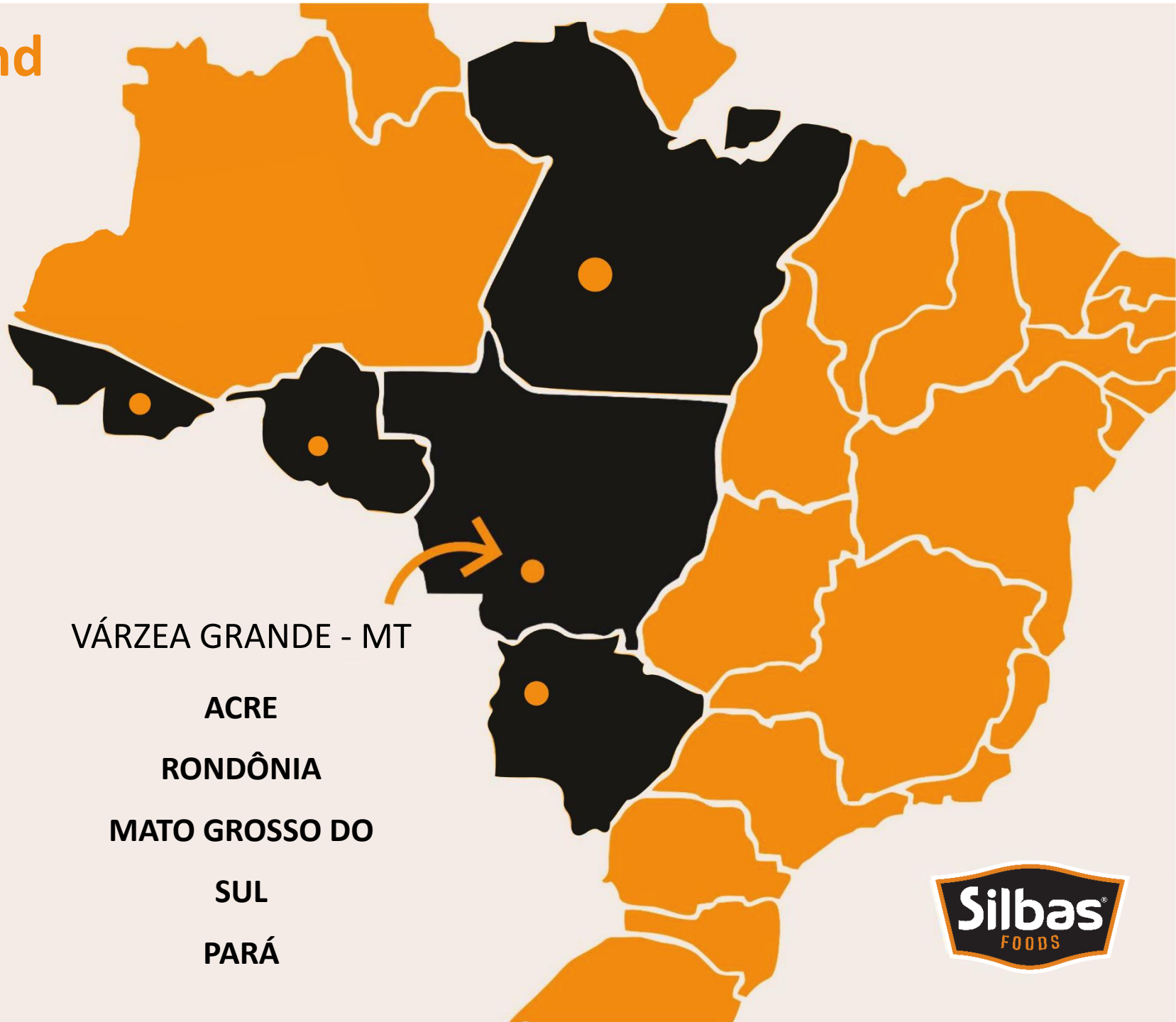
Can be served with coffee and tea;

There is not cassava starch (fécula) in the recipe, avoiding stomach discomfort like stomach heartburn;

Its rounded shape brings refinement and explosion of flavors and aromas.



# Where you can find our PRODUCTS



VÁRZEA GRANDE - MT

ACRE

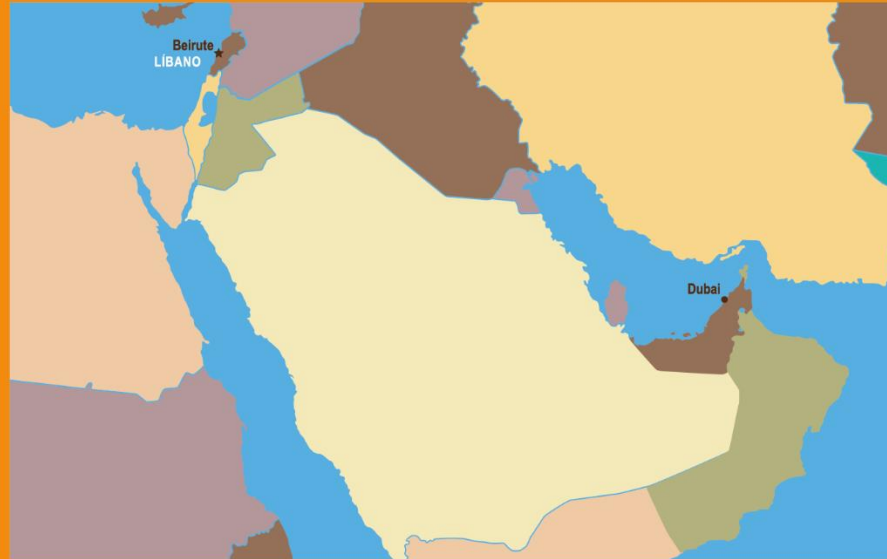
RONDÔNIA

MATO GROSSO DO

SUL

PARÁ





## EXPORT TO CHINA, ASIA AND MIDDLE EAST STATES

FUJIAN - SHANGHAI - MACAU

TAIWAN - BEIJIN - PEQUIM

DUBAI - BEIRUTE - LÍBANO



# INSTITUCIONAL VIDEO



<https://www.youtube.com/watch?v=eWpGV2S53QE>







# FOR A TASTIER LIFE

