



PRODUCT CATALOG FOR EXPORT

INDEGA S.A.



- The company has over 50 years of trajectory in both import and export.
- Locally we are dedicated to the production, distribution and commercialization of edible, agribusiness and livestock products.
- We have our own silos for the gathering, curing, processing and fractioning of Yerba Mate, fruits and grains of the country for its further export or commercialization in the national market.

MAIN EXPORT PRODUCTS

INDUSTRIAL

Tung Oil
Horns and hooves Flour
Concentrated oxgall



FOOD PRODUCTS

Yerba Mate
Corned Beef
Cassava starch
Wheat flour
Corned Beef

TUNG OIL

TUNG OIL



- The Tung oil is a drying oil along with the linseed, poppy seed, safflower seed, nut, soy, oiticica and other oils.
- The tung oil is of a relatively pale color free of phosphatides, mucilaginous substances and other breakdown products.
- The tung oils has a slightly golden color and it is composed above all of eleostearic, eleomargaric acid, with smaller amounts of glyceride oleic, linoleic and palmitic.
- The eleostearic acid is an isomer of the linolenic acid and constitutes about 85% of the total of fat acids of the tung oil.

TUNG OIL APPLICATIONS

Easily penetrates the wood hardens and forms a layer of very high mechanical strength. Very resistant to water. The wood retains the same look and it is not altered.

It is used as coating and finishing works of enamel and varnished, in construction, furniture, accessories, decoration, automotive and electrical industry, Textil, lithography, special inks, domestic applications, clothes, linoleum, insulating sheets, electric wires, wall coating, bags, gunpowder cartridges, papers, woods, underwater cables, cosmetic tubes, toothpaste, floor varnish, ship hulls, umbrellas, leather, caulking boats, sealings, soaps.



COMMERCIALIZATION

The tung Oil is marketed in bulk at origin in Iso Tanks, Flexitank or drums in containers, and are transported to Argentina, Brazil, Chile, Uruguay in South America to the ports of shipment destined for USA, Mexico in North America and European Union countries.



HORNS AND HOOVES FLOUR

HORNS AND HOOVES FLOUR

Horns: Are the bovine horns, separated from the skull and its inner duly dried. Their usual sources are from refrigerating plants, big factories, slaughterhouses or the countryside.

Hooves: Are the hard end (keratinous) of support of the cattle limbs, that are separated and dried for its sale.



USES AND PRESENTATION

Preparation for organic fertilizers, horns and hooves flour, with a minimum of 13% of nitrogen. Crushed (1mm to 3mm)



Presentation.

Polypropylene inner woven sacks of 50Kg net.

In a 20' container fits 20.000 net kilograms.

The production period is of 01 month and 10 days depending on the raw material availability.

YERBA MATE

YERBA MATE

Yerba Mate (*Ilex Paraguariensis*) it is obtained from the leaves and branches of the tree called “Yerba” longly stationed under strict hygiene and quality standards that grants its unique qualities in each variety.

It was used by the guarani indians, that were the first inhabitant of the Paraguay, who discover it wonderful qualities.

Through the years, its content of Vitamin C and a caffeine (that it's called “mateine”), has helped many generations to survive virtually without fruits or vegetables on their diets.



USES OF YERBA MATE



Hot Mate

It's served in a sort of cup, in common in wooden containers, earthenware and others, 3/4 of which should be filled with Yerba Mate and then add hot water (not boiled). The mate could be "bitter" (with no sugar) or "sweet mate", when it is drunk with hot water or milk, with sugar.



Cold Mate

Commonly called "Terere". It's prepared in the same way, but it is served with cold water and ice cubes. It's very refreshing in the summer time.



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YERBA MATE PRESENTATIONS



Yerba Mate Clásica

25 x 100g - 50 x 100g
 10 x 250g - 20 x 250g
 10 x 500g - 20 x 500g
 10 x 1kg - 3kg - 5kg - 20kg



Yerba Mate Especial

20 x 250g - 10 x 500g
 20 x 500g - 10 x 1kg



Yerba Mate Compuesta NATURAL

6 x 250g - 12 x 250g
 6 x 500g - 10 x 500g



Yerba Mate Compuesta NATURAL (plástico)

20 x 100g - 12 x 250g
 6 x 500g



Yerba Mate FRESCA!

6 x 250g - 12 x 250g
 6 x 500g - 10 x 500g



Yerba Mate FRESCA! (plástico)

20 x 100g - 12 x 250g
 6 x 500g



Yerba Mate En Forma

6 x 250g - 12 x 250g
 6 x 500g - 10 x 500g



Yerba Mate En Forma (plástico)

20 x 100g - 12 x 250g
 6 x 500g

YERBA MATE PRESENTATIONS



**Yerba Mate Compuesta
Menta - Boldo**

6 x 250g - 12 x 250g
6 x 500g - 10 x 500g



**Yerba Mate Compuesta
Menta - Boldo (plástico)**

20 x 100g - 12 x 250g
6 x 500g



**Yerba Mate Compuesta
Siempre Vive**

6 x 250g - 12 x 250g
6 x 500g - 10 x 500g



**Yerba Mate Compuesta
Siempre Vive (plástico)**

20 x 100g - 12 x 250g
6 x 500g



**Yerba Mate Compuesta
Manzanilla y Anís**

6 x 250g - 12 x 250g
6 x 500g - 10 x 500g



**Yerba Mate Compuesta
Manzanilla y Anís (plástico)**

20 x 100g - 12 x 250g
6 x 500g

CORNED BEEF

CORNED BEEF

Elaborated from bovine meat, the same contains approximately 17% of fat content, 22% of protein with an energetic value of 90kcal per serving of 50gr (3 tablespoons)

Presentation: box of 24 units in cans.

12-ounce pyramid can with key for opening, the can is coated internally with sanitary varnish.



USES OF CORNED BEEF

Corned beef is almost global, is often used in various gastronomies throughout the world. The cuisines or gastronomy include in some of its dishes a variant of corned beef. In some cases is often used as filling in certain preparations or merely accompanied with some garnish.



CASSAVA STARCH

CASSAVA STARCH

The flour that comes from the cassava, it is a nutritious food of gentle taste, very light and of easy digestion, used in the preparation of diet foods, especially for those intolerant to gluten.

It is recommended for intestinal disorders, such as gastroenteritis, gastritis, colitis, indigestion and excess acidity. Ideal for people with little digestive capacity.



USES AND PRESENTATION

Is consumed fresh and processed. Is and ingredient for the food industry (flour and tapioca) and food for animal and raw material for other goods.

The starch is sold in bulk in 25Kg bags. And presentations of 10 x 1Kg.



WHEAT FLOUR

WHEAT FLOUR

Wheat flour possesses constituents suitable for mass formation, within them particularly stand out protein and gluten. The latter is formed by hydration and swelling of the flour proteins the "gliadin" and "glutamine". The swelling of gluten allows the formation of a malleable and resistant mass, especially to fermentation gas produced by the yeast. Flours according to their types, are classified as: zero (0), two zeros (00), three zeros (000) and four zeros (0000). 000 flour corresponds to wheat flour, which is always used in making bread because of its high protein content allows the formation of gluten. Meanwhile the 0000 is more refined flour and whiter, having little gluten formation. Only used in pan breads and pastries..



WHEAT FLOUR PRESENTATIONS



Harina
Tipo 000
10 x 250g - 10 x 500g
10 x 1kg - 4kg - 5kg



Harina
Tipo 0000
10 x 1kg - 5kg
50kg



Harina
Leudante
10 x 1kg
50kg



Harina INDEGA
Tipo 000
25kg - 50kg

RICE

RICE PRESENTATIONS



Arroz Parbolizado
10 x 1kg - 30 x 1kg
5kg - 30kg



Arroz Tipo 1 Grano Gueso
10 x 250g - 10 x 500g
10 x 1kg - 5kg - 30kg



Arroz tipo 1 Largo Fino
10 x 250g. - 10 x 500g
10 x 1kg - 5kg - 30kg



Arroz Tipo 2 Largo Fino
20 x 250g. - 20 x 500g
10 x 500g - 10 x 1kg
5kg - 30kg



Arroz Tipo 3 Largo Fino
10 x 500g - 10 x 1kg
5kg - 30kg

BEANS

BEANS PRESENTATIONS



Poroto Negro
10 x 200g - 10 x 500g
5kg - 30kg



Poroto San Francisco
10 x 200g - 10 x 500g
5kg - 30kg



THANK YOU FOR YOUR ATTENTION

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