

Foundation













Gusto Brazil was founded in 2016 by Brazilian entrepreneurs Carlos Cavalcanti and Rogerio Vertamatti. After arriving in the USA in 2011 with a dream of starting their own business, the two friends launched Gusto Brazil from the kitchen of Carlos' home.

With their passion for sharing Brazilian culture and flavors, they created a unique and versatile product that has since become one of the biggest players in the Brazilian Cheese Bread market.

MULTIPURPOSE DOUGH

Company Overview













At Gusto Brazil, our unwavering passion is to introduce the diverse and vibrant flavors of Brazilian cuisine to customers throughout the United States. Since our inception in 2016, we have strived to transform Brazilian traditions into an American passion, as evidenced by our SQF Certified plant in Salt Lake City, UT.

Today, we are delighted to be the primary supplier of restaurant chains and retail stores across more than 35 states, offering our signature Cheese Bread dough, which is naturally gluten-free and crafted from tapioca flour and real cheese. Our bread is not only a culinary delight but also a nutritional powerhouse, appealing to both health-conscious individuals and culinary enthusiasts. Its versatility makes it a favorite choice for those seeking to experiment with unique flavor combinations.

Products :. Cheese Bread Dough











LTIPURPOSE DOUGH

At the core of our offerings lies our multi-functional cheese bread dough, renowned for its exceptional qualities - it is GLUTEN-FREE, non-GMO, sugar-free, trans fat-free, all natural, and low in carbs. Our dough, which is infused with the goodness of mozzarella and parmesan cheese, not only provides unparalleled nutrition but also unmatched versatility. Whether it's tortillas, waffles, or scrumptious pizzas, our dough can be transformed into a range of delectable creations, requiring no additional ingredients.

With our dough, consumers can make not just delicious rolls, but also tortillas, waffles, and even pizza crust - all GLUTEN-FREE and without the addition of any other ingredient! Our Cheese Bread is the perfect choice for health-conscious consumers looking for a nutritious and versatile ingredient to add to their kitchen.



CHEESE BREAD DOUGH















Products :. Cassava Flour (NEW)











Continuing within the realm of VERSATILITY, we are thrilled to unveil our newest addition - CASSAVA FLOUR. This flour can effortlessly substitute wheat flour in almost any recipe, providing a gluten-free alternative with an end result that is nearly indistinguishable from its wheat-based counterpart. To use, simply replace each portion of wheat flour with 3/4 portion of cassava flour.

Cassava flour is derived from the cassava plant, also known as yuca or manioc. The process of making cassava flour involves peeling, grating, drying, and finely grinding the starchy root vegetable into a powder. The flour has a neutral taste and is gluten-free, making it a popular choice in grain-free and gluten-free baking. Cassava flour is a staple food in many regions of the world, especially in Africa, Asia, and South America, where cassava is a primary crop. It is utilized in numerous dishes, including bread, cakes, noodles, and dumplings.



CASSAVA FLOUR















- 1 LBS BAG
- 5 PACK CASE
- •1 YEAR SHELF LIFE
- ORGANIC
- NON-GMO
- GLUTEN FREE
- WHEAT FLOUR REPLACEMENT







Products :. Cheese Breadstick











LTIPURPOSE DOUGH

We also offer Gusto Cheese Breadsticks, which are a perfect complement to pasta, soup, salad, or even fresh black coffee. Our cheese breadsticks are an all-natural bread made with non-GMO ingredients, GLUTEN-FREE, and come in three flavors: Traditional, Bacon, and Jalapeno. Made with mozzarella and parmesan cheese, our cheese breadsticks are the perfect size and consistency, and are even more delicious when enjoyed hot, minutes after baking.

We cater to both Food Service and Retail sectors, ensuring our products are accessible to all.

To see our products in action, check out our video https://drive.google.com/file/d/1k0uk4n2N2U4mGSWLqRt_gUHMOTrg rUAW/view?usp=share_link



CHEESE BREAD STICK















Contact Information











For multimedia assets, such as product photos and videos, contact:

marketing@gustobrazil.com

