



COMPANIES FROM URUGUAY IN FOODEX 2023

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Uruguay XXI

INVESTMENT, EXPORT AND COUNTRY
BRAND PROMOTION AGENCY



Uruguay



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WEBSITE

www.colonial.com.uy

CONTACT

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General Manager

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COLONIAL

>> DIARY MILK PRODUCTS

Colonial is a dairy company with over 40 years of experience in the Uruguayan market. Since its beginning, it has been committed to a culture of quality, continuous training and investment in technology that have enabled it to meet national and international compliance standards for exporting its products to foreign markets.

Colonial is present in markets such as Brazil, Brunei, Chile, Cuba Korea, Mexico, Panama, Paraguay, Peru and United States, among others, bringing our traditional flavor to homes around the world.

The company is HACCP certified and operates under the guidelines and audits of the Uruguayan health authorities.

FEATURED PRODUCTS:

- **Dulce de Leche:** milk jam is made with milk, sugar and vanilla essence. Colonial's varieties of dulce de leche are "traditional", lactose-free and sugar-free.
- **Cheese:** line of fresh and natural cheeses are mozzarella, heavy cream cheese, semi-soft cheese, low-fat cheese and provolone. Produced in blocks and small portions in thermoformed trays.



ETOSHA

PLANT BASED FOODS

WEBSITE

etoshafoods.com

CONTACT

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ETOSHA LTD

>> PLANT BASED FOOD

We are a family business founded in 2010 in Uruguay. We prepare all the meals that you like the most but plant based. Our goal is to provide healthy and cruelty-free alternatives, prioritizing product quality and constantly innovating.

By choosing to switch from an animal-derived diet to a 100% plant-based diet, you can make a huge positive impact on animal welfare, your health, climate change, and natural resource constraints.

FEATURED PRODUCTS:

- Hamburger, Ground meat, chorizo for grilling, nuggetas, chikn milanese (Mila-grosa), seitan milanese, vegetable steaks, vegan cheese (mozzarella, cheddar, parmesan).





Uruguay



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A new experience

WEBSITE

www.infusion.com.uy

CONTACT

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IN-FUSION

>> ORGANIC TEA WITH CANNABIS

IN FUSION is the first Food company in Uruguay with a factory certified by the Public Health Ministry, as manufacturer of Food with Cannabis under the Cannabis Uruguayan legislation.

We produce premium, high quality, organic and innovative products with guaranteed traceability from its origin to the final customers. We are excited to share this groundbreaking product advancement worldwide. providing unique products with a high level of technological development.

FEATURED PRODUCTS:

Organic Teas with Cannabis (without psychoactive effects) in individual tea bags.





WEBSITE

inglebyfarms.com

CONTACT

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INGLEBY FARMS

>> MEAT

Ingleby Farms is one of the leading agricultural companies in the production of high-quality food through sustainable agriculture. As hands-on farmers and long-term owners of land, Ingleby Farms believes in farming in harmony with nature. Through regenerative farming practices, we build resilient farms, adapted to the increasingly unpredictable weather patterns. We farm with a 150-year perspective – and therefore, we are willing to invest in decisions, actions, and innovation where the value only arises after extended periods of time.

For us, it makes sense to improve our soils and nature, to minimise our impact on the climate and environment, to support local communities and to be good citizens.

Soil is the foundation of everything we do at Ingleby Farms. Healthy, living soil lies at the heart of Farming with Nature and it is the key to growing wholesome food while taking care of the environment, our teams, livestock and biodiversity.

FEATURED PRODUCTS:

We raise Aberdeen Angus cattle for beef production. Our animals spend their entire lives roaming the pastures.

Our high-quality Angus beef:

- Great flavour, tenderness and proper marbling.
- Grass-fed and open range.
- Strong nutritional properties.





FAMILIA TRAVERSA

WEBSITE

www.grupotraversa.com.uy

CONTACT

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FAMILIA TRAVERSA

>> WINE

Over the last 60 years, and 4 generations, Familia Traversa has established a reputation for producing quality wines that positively reflect their environment.

The grapes are machine-processed in cutting-edge facilities, and wines are made using the most advanced oenology technologies.

The winery, its facilities, immense vineyards, and modern oenology technologies rely on tradition and the supervision of the entire Traversa family to produce high-quality products.

Our constant attitude of dedication, development and continuous growth has meant us becoming the winery to conduct the most pressing nationwide and turned our vineyards into clear representatives of Uruguayan viticulture.

FEATURED PRODUCTS:

- Red wine.
- White wine.
- Sparkling wine.

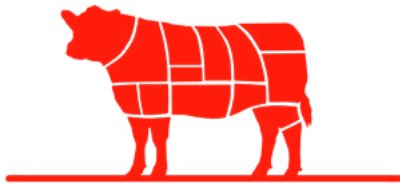




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TECHNOBEEF
MEAT EXPERTS

WEBSITE

technobeef.com

CONTACT

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TECHNOBEEF

>> SERVICES FOR THE BREEDING PROGRAMS

TechnoBeef is an Uruguayan company, founded by Dr. Vet. Gessy Druillet, with a career for more than 18 years in the area of meat quality. The company provides ultrasound services for the Breeding Programs of Wagyu, Aberdeen Angus, Hereford in Uruguay, Argentina and Brazil.

Objective carcass classification technology with images has recently been incorporated, providing solutions to the meat industry, both at the processing level and in primary production. The incorporation of this technology in South America is achieved through the strategic agreement of Technobeef and MIJ Labs of Japan, providing the "state of the art" of image interpretation technology for the purpose of improving the quality of beef.

The purpose of MIJ Lab (www.mij-labo.co.jp) is to commercialize the meat quality evaluation technology using the latest image analysis technology cultivated at Obihiro University of Agriculture and Livestock Build. In addition, we established the "Carcass Database" to provide analysis results.

FEATURED PRODUCTS:

Objective carcass classification technology with video images has recently been incorporated, providing solutions to the meat industry, both at the processing level and in primary production.



GET IN TOUCH WITH US



PABLO PEREIRA

Exports promotion

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