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The Industrial Complex in Palmeiras de Goiás/Goias - Brazil



Administrative Office in Lajeado/Rio Grande do Sul - Brazil

Goemil S.A. Food Products Industry was formed by the merger of two food industries based in the Brazilian state of Rio Grande do Sul, and it is now a joint venture controlled by the companies Baldo S.A. Industry and Bremil Food Products Industry.

The Industrial Complex, which is located in Palmeiras de Goiás/GO, began operations in July 2011. Goemil maintains an administrative office in Lajeado/RS as part of the structure.

For over a decade, the Company has dedicated its activities to the food market, processing soy and its derivatives as well as the concentrated and textured soy protein industry, serving clients in the national and international markets with products for human and animal consumption, always operating within food safety standards and with complete control over the quality of the products generated.

Focusing on the well-being of its employees as well as on customers and their needs, Goemil has become a complete company in the development of products with its unique DNA. The company's goal is to assist the food industry in achieving better results in the current consumer market by offering differentiated and high-quality products.



Mission

Deliver solutions in soy-derived products in a sustainable and transparent way.

Values

Trust: We build sincere and solid partnerships.

Ethics: We act professionally, responsibly, and honestly.

Empathy: We understand, accept, and recognize differences.

Passion: We praise the will to do - "glow in the eyes".

Respect: We establish respectful relationships with employees, customers, suppliers, society, and the environment.

Permanent Vision

To be recognized for innovation and sustainability in the manufacture of food proteins in the global market.

Purpose

Taking care of the environment's lightness while also providing profitability and sustainability in the production of healthy foods.



Food safety

With a rigorous and extremely safe internal process, we are pioneers in the certification of total separation of transgenic and conventional soy. Our structure employs various operations based on the origin of the grain, such as transport, unloading, silos, and processing and packaging machines.

Goemil's products are designed and developed under strict quality control and research systems due to our expertise in advanced industrial techniques for the conservation of natural soy assets, which converge to excellent results when delivering a healthy and quality product.



Technology in production

To meet its quality standards, Goemil is very picky about its soybean suppliers, only acquiring standardized grains of recognized origin.

The company is constantly investing in soy processing technologies with the goal of maintaining the quality of the natural protein and ensuring its product portfolio meets the market's most stringent quality standards, thus making it able to sell to both domestic and international markets.

We offer one of the most comprehensive lines of soy derivatives on the market, derived from a natural and renewable source.

Goemil Certifications





Concentrated soy protein

Concentrated soy proteins are derived from soy flour, resulting in a fine powder with a high protein content (65% to 75% on a dry basis). Widely used in the food industry, they replace meat and dairy proteins in products such as veggie burgers and soy milk. They improve texture, taste and nutritional value, as well as stabilizing foods, making them a versatile and sustainable option for modern formulations.

Tips and benefits

- Rich in vegetable protein;
- Replace animal proteins in food;
- Improve texture, stability and nutritional profile;
- Reduce costs through high yields;
- Promote a balanced or vegan diet, an alternative source for dietary restrictions.

Applicability

Widely used in processed foods such as veggie burgers, sausages and nuggets, offering a texture similar to meat. It is essential in soy-based dairy products, contributing to consistency and nutrition. It is commonly used in protein bars and supplements, improving taste and texture. In bakery and confectionery, it increases the protein content and structure of the dough. It is also present in breakfast cereals, snacks, baby foods and gluten-free products, promoting nutritional value and functionality.

Packaging

10 to 20 kg bags

Shelf life

360 days



Textured soy protein

Textured soy protein is derived from defatted soy flour, processed by extrusion to create flakes, granules or strips. Due to its hydration and water retention characteristics, it is used in the food industry as a meat substitute in versatile vegetarian and vegan dishes, mainly to reduce costs, improve texture and flavor absorption and increase the protein value of the product. Textured soy protein has protein values of over 50% on a dry basis.

Tips and benefits

- Can be used as a meat substitute;
- Increase the final product's protein content;
- Lower production costs by increasing yield;
- For vegan food or as an alternative to diets with dietary restrictions.

Applicability

Burgers, meatballs, hot-dog sausages, bologna, sausages, bakery products, pasta, chocolates, pizza toppings, meat substitute sauces, soups, farofa, cereals, granola, frozen and plant-based dishes are just a few examples.

Packaging

Material: Plastic
10 to 20 kg bags

Shelf life

360 days



Textured granulated soy protein

After being hydrated, the textured granulated soy protein has a texture similar to that of meat, and it is used to increase the juiciness, softness, and protein value of the final product.



3.5 MM NATURAL GRANULATED SOY
TEXTURIZED PROTEIN



4.8 MM NATURAL GRANULATED SOY
TEXTURIZED PROTEIN



4.8 MM CARAMEL GRANULATED SOY
TEXTURIZED PROTEIN



4.8 MM PINK GRANULATED SOY
TEXTURIZED PROTEIN



6 MM NATURAL GRANULATED SOY
TEXTURIZED PROTEIN



6 MM CARAMEL GRANULATED SOY
TEXTURIZED PROTEIN



10 MM NATURAL GRANULATED SOY
TEXTURIZED PROTEIN



10 MM CARAMEL GRANULATED SOY
TEXTURIZED PROTEIN



REF.35 NATURAL GRANULATED SOY
TEXTURIZED PROTEIN



REF.35 CARAMEL GRANULATED SOY
TEXTURIZED PROTEIN



REF.36 NATURAL GRANULATED SOY
TEXTURIZED PROTEIN



REF.36 CARAMEL GRANULATED SOY
TEXTURIZED PROTEIN

Textured soy protein powder

The textured soy protein powder is intended for use in powdered products, creams, or pastes where the shape of the protein does not need to be highlighted.



NATURAL SOYTEXTURIZED
PROTEIN POWDER



PINK SOY TEXTURIZED
PROTEIN POWDER



Pre-soy flour

Pre-soy flour is made from soybean seeds through a heat treatment process, resulting in white to creamy flakes. It is a protein-rich product with a protein content of more than 50% on a dry basis and a low-fat content.

Applicability

Soy flakes are used in the manufacturing and preparation of cookies, pasta, soups, sauces, animal feed, and pharmaceuticals.

Color

Cream

Aspect

Flakes

Packaging

1,000 kg Big Bag

Shelf life

360 days



Soy flour

It presents the nutrients and benefits of the grain in their natural state because adequate temperature control is used in its production, allowing the protein chain to remain intact and functional.

Applicability

In the bakery industry, it is used to make flour for the preparation of bread, pasta, cookies, and other similar products.

Color

Cream

Aspect

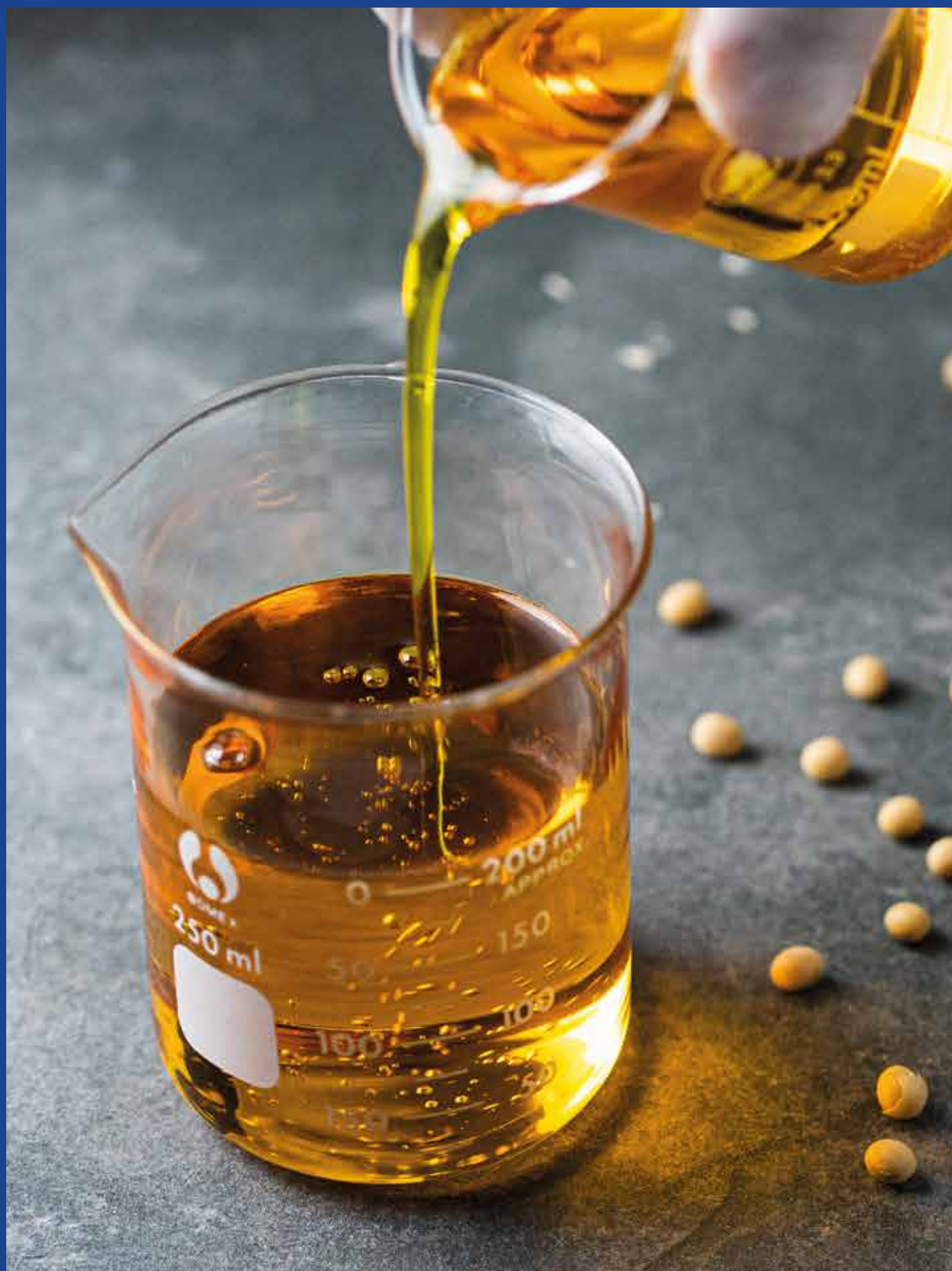
Powder - Granulated

Packaging

Big Bag up to 1,500 kg
20 kg bags

Shelf life

360 days



Degummed soybean oil

Soybean oil is produced by extracting soybean byproducts and then degumming them using centrifugation.

Applicability

Biodiesel: a renewable and biodegradable fuel for diesel engines, derived from vegetable oils and animal fats.

Human food industries: production of cooking oil, mayonnaise, margarine, and vegetable fat, among other products.

Chemical industries;

Animal feed manufacturing.

Color

Yellow

Aspect

Clear liquid

Packaging

Product sold in bulk

Shelf life

180 days



Soy lecithin

Soy lecithin is produced by centrifuging crude soy oil and is composed of phosphorus-rich organic compounds. When added to immiscible liquids such as water and oil, this product acts as a natural emulsifying agent, which is also related to wettability and dispersibility.

Applicability

It has a wide range of applications and functionality in the food, chemical, pharmaceutical, and animal feed industries.

Color

Amber

Aspect

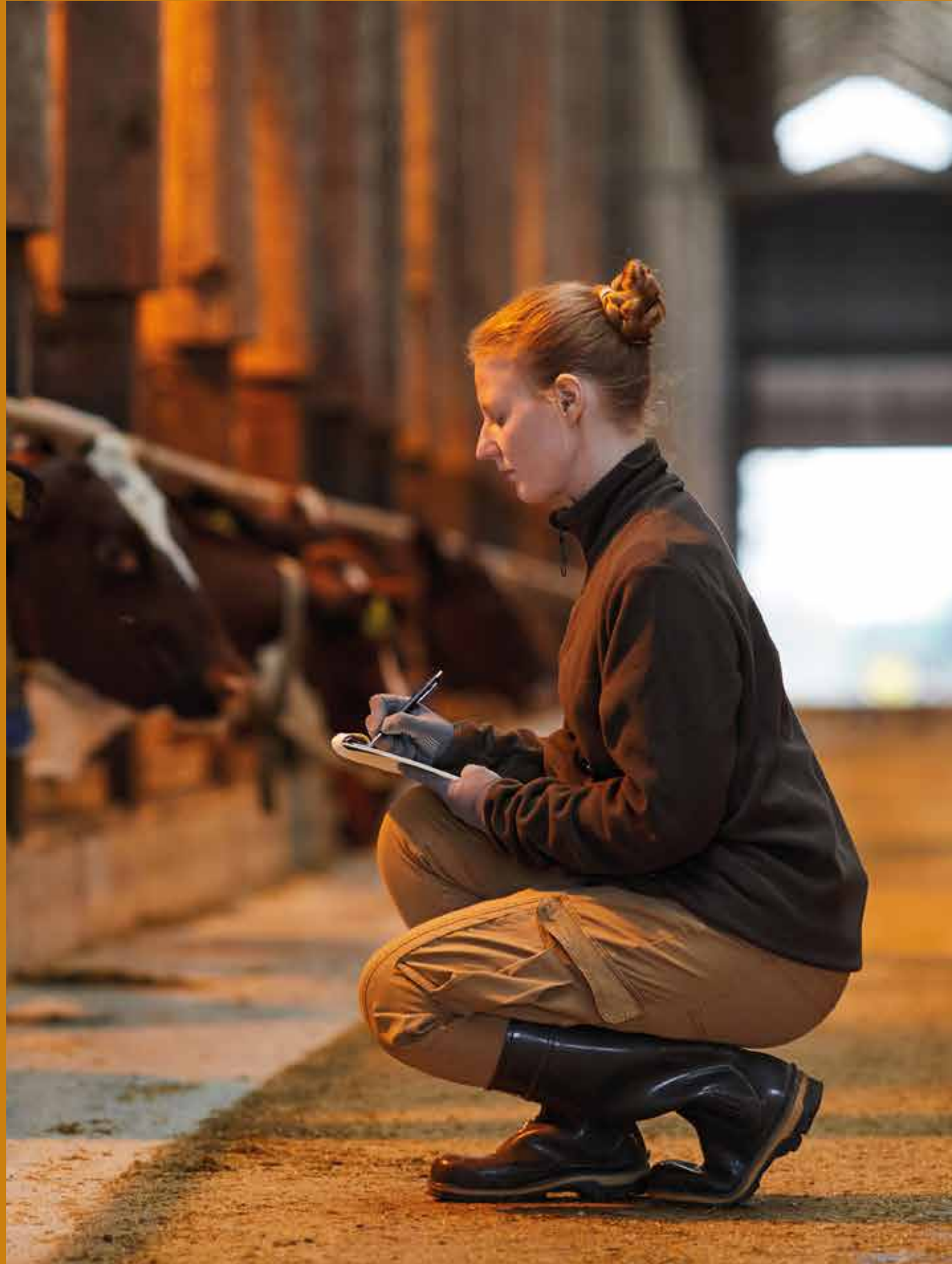
Thick liquid of homogeneous density

Packaging

In bulk
200 kg barrel
1,000 kg IBC

Shelf life

540 days



Animal nutrition



Soybean meal

Soybean meal, a byproduct of the soybean oil extraction process, is recommended for the production of animal feed rations because it contains a high level of protein conversion and provides weight gain. It ensures proper ration formulation and a large-scale animal feed supplement.

Tips and benefits

- Improved digestibility and flavor in feed;
- High energy content;
- Faster weight gain.

Color

Caramel

Aspect

Thin granulate

Packaging

Product sold in bulk

Shelf life

360 days



Soybean husk

Soybean hulls are the grain's external part, obtained through separation during the soybean processing process. It is highly suitable for animal nutrition and can be used in supplements, rations, and/or diets. It acts as a roughage potential and has a physiological role similar to fiber.



Color

Caramel



Aspect

Thin or thick granulate



Packaging

Product sold in bulk



Shelf life

360 days



Nourishing your future

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Textured soy protein:

Extension 3113 or 3114

Soybean meal and oil: Extension 3110

Soybean husk: Extension 3305

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Access our
digital catalog

