



EMBAIXADORA DE PRODUTOS REGIONAIS DA BEIRA BAIXA

A BEIRÃ

Welcome to
BEIRÃ

We promise to put portuguese
products in the top of the world!

A BEIRÃ



PART 1:
BEIRÃ's mission

PART 2:
About BEIRÃ

PART 3:
Products Catalog

PART 4:
Traditional's future

PART 5:
Terms and conditions

PART 6:
Contacts

MISSION

BEIRÃ is a portuguese company that's promotes, represents and sells the best tradicional portuguese products from small producers in Beira Baixa, a region located in the centre of Portugal.

ABOUT

BEIRÃ's project was planned in 2019, but it was only in 2021 that it took off with a presence on social networks and later, with its own website, where it has a showcase of all the products available.

ABOUT

BEIRÃ works from Lisbon, where it manages all orders, in B2C and B2B profiles.

Currently, BEIRÃ offers products whose suppliers have, all together, an annual production capacity of about 900,000 units.

**WHAT WE
SUGGEST**

Unique products made by small producers who still use handmade techniques. These are products with a very strong gastronomic culture and are distinguished by their excellent quality, providing the consumer a true gastronomic experience full of flavour.

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OLIVE OIL

OLIVAL VELHO



SUPERIOR CATEGORY OLIVE OIL WITH A FRUIT SCENTS
AND A SLIGHT SPICINESS
SUPPLIER: OLIVE FARMERS CO-OP IN FUNDÃO.

NOTES:
EXTRA VIRGIN OLIVE OIL WITH AN ACIDITY
OF LESS THAN 2%.
CERTIFIED QUALITY, STRICTLY CONTROLLED AND
EXTRACTED AT LOW TEMPERATURES, TO PRESERVE THE OIL.
OBTAINED DIRECTLY FROM GENUINE OLIVES IN EXCELLENT
RIPENESS SOLELY BY MECHANICAL MEANS.
250 ML, 500ML AND 750 ML TINNED BOTTLES.

PRICES: 4.20€ ; 6.00€; 8.10€/UNIT

products
catalog

A BEIRÃ

FIDORE

products catalog



SUPERIOR CATEGORY OLIVE OIL WITH A FRUIT SCENTS
AND A SLIGHT SPICINESS
SUPPLIER: OLIVE FARMERS CO-OP IN FUNDÃO.

NOTES:
EXTRA VIRGIN OLIVE OIL WITH AN ACIDITY
OF LESS THAN 2%.
CERTIFIED QUALITY, STRICTLY CONTROLLED AND
EXTRACTED AT LOW TEMPERATURES, TO PRESERVE THE OIL.
OBTAINED DIRECTLY FROM GENUINE OLIVES IN EXCELLENT
RIPENESS SOLELY BY MECHANICAL MEANS.

500ML AND 750ML GLASS BOTTLES.
1L, 2L AND 5L TINNED OR PLASTIC BOTTLES.

PRICES: 6.00€, 8.10€; 9.90€, 15.00€; 27,50€

A BEIRÃ

products catalog

CHEESES

SHEEP'S AND GOAT'S CHEESE



MATURE CHEESE.
STRONG FLAVOUR.
SUPPLIER: SOALHEIRA.

NOTES:

AVERAGE WEIGHT: 850 GR
VACUUM-PACKED OR WRAPPED IN
VEGETABLE PAPER

PRICE/UNIT: 14.80€

A BEIRÃ

products catalog

SHEEP'S CHEESE



MATURE SOFT CHEESE.
SMOOTH AROMA AND FLAVOUR
SUPPLIER: SOALHEIRA.

NOTES:

AVERAGE WEIGHT: 850 GR
WRAPPED IN VEGETABLE PAPER.

PREÇO/UNIT: 15.00€

A BEIRÃ

products catalog

MATURE GOAT'S CHEESE



MATURE CHEESE.
STRONG FLAVOUR.
SUPPLIER: SOALHEIRA.

NOTES:

AVERAGE WEIGHT: 850 GR.
VACUUM-PACKED OR WRAPPED IN
VEGETABLE PAPER
PRICE/UNIT: 15.00€

A BEIRÃ

products catalog

SPICY CHEESE



1/2 MATURE CHEESE.
VERY STRONG SMELL AND FLAVOUR.
SUPPLIER: SOALHEIRA.

NOTES:

AVERAGE WEIGHT: 400 GR.
VACUUM-PACKED .

PRICE/UNIT: 9.70€

SMOKE MEAT

TRADICIONAL CHORIZO AND SPICY CHORIZO

BLACK PUDDING

BLOOD SAUSAGE

FARINHEIRA



TRADITIONAL SMOKEHOUSE CURING
WHICH PROVIDES A CHARACTERISTIC
FLAVOUR.

SUPPLIER: FUNDÃO

NOTES :
AVERAGE WEIGHT : 250 GR TO 350GR.

VACCUM-PACKED

PRICE/UNIT: 5.00€ A 5,40€

products
catalog

A BEIRÃ

products catalog

MARANHOS



THE MOST TRADICIONAL DYSH FROM BEIRA BAIXA
SUPPLIER: FUNDÃO

NOTES :
AVERAGE WEIGHT: 500GR TO 1000 GR.

VACCUM-PACKED

PRICE/UNIT: 13.50€ A 18.00€

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products catalog

WINES

DOC COVA DA BEIRA

RED, WHITE AND ROSÉ

DOC ALPEDRINHA

RED AND WHITE



SUPPLIER: FUNDÃO WINE COOPERATIVE

NOTES:

DOC IS THE DENOMINATION SYSTEM USED TO CERTIFY PORTUGUESE WINES, CHEESES, BUTTER AND OTHER AGRICULTURAL PRODUCTS. THIS DESIGNATION IS ATTRIBUTED TO PRODUCTS PRODUCED IN GEOGRAPHICALLY DELIMITED REGIONS THAT COMPLY WITH A SET OF RULES LAID DOWN IN SPECIFIC LEGISLATION.

GARRAFAS DE 750 ML

ALPEDRINHA PRICE: 8.10€

COVA DA BEIRA PRICE: 5.90€ AND 6.10€

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Tradicional:
prominent place in
the future

SUSTAINABILITY

Traditional products are representative of processes for obtaining foodstuffs with few additives or preservatives and with raw materials based on indigenous resources.

They contribute to the protection of nature and the environment, as well as to food safety.

GOURMET

For this reason, they satisfy several consumer's preferences for genuine products, because they offer authentic tastes and flavours.

They also can be categorised as gourmet, as their production is almost personalised, unique and based on ancestral know-how.

**WHAT
STATISTICS
TELLS US**

According to a study published in 2020 by Observador Cetelem, 49% of the Portuguese consider the consumption of national products as a "priority".

When questioned about the reasons for consuming products made in Portugal, the respondents mention: the promotion of economic development (62%), and the superior quality of the products (57%).

terms and conditions

B2B



COMERCIAL

BEIRÃ works with several suppliers, and our role is be an intermediary and representatives of this producers.



COMMITMENT

The partnership between BEIRÃ and the buyer will be exclusive to BEIRÃ, so it is BEIRÃ that will have to make all contacts with the supplier.



LOYALTY

BEIRÃ does not manipulate the products nor does it remove the labels of the brands of each product.



DROPSHIPPING

In B2B scenario, BEIRÃ receives/make the buyer's proposal in order to develop the best possible business arrangement. Then, contacts the supplier giving full details of the deal and the goods ordered, and it is the supplier that will take care of shipping to the buyer's destination.

Who is BEIRÃ?

Rita Estêvão

Project creator and manager



————— +351 932741104

————— abeira.embaixadora@gmail.com

————— www.abeira.pt

————— [@lojaabeira](http://www.facebook.com/lojaabeira)

————— Work's office
Av. Infante D. Henrique 112
2605-263 Belas, Lisboa, Portugal



Thank you!