

SUPER KERNEL BASMATI- BROWN



- Super Kernel Brown Rice offers a healthier alternative to white rice, retaining its bran and germ layers, providing more fiber, vitamins, and nutrients while maintaining its long grain and premium quality.
- This premium variety of brown rice is harvested from the finest paddy fields in Pakistan, specifically chosen for its rich texture, nutty flavor, and health benefits.
- Unlike white rice, Super Kernel Brown Rice retains its outer bran layer, making it a whole grain that is packed with more fiber, vitamins, and minerals essential for a balanced diet.

SPECIFICATIONS

SUPER BASMATI - BROWN	
RICE SPECIFICICATIONS	
Classification	Extra Long Grain
Length (AGL)	6.8mm – 7.2mm
Moisture Content	12% – 13% max
Color	Natural brown, unpolished
Aroma	Subtle, nutty aroma
Polishing Grade	Unpolished (bran layer retained)
Chalky Grains	6% max
Broken Grains	4% max
Foreign Matter	0.2% max
Packaging	Available in 5kg, 10kg, 25kg, and 50kg bags (custom packaging available upon request)
Usage	Ideal for health-conscious meals, including pilafs, stir-fries, and grain bowls
Shelf Life	1.5 years when stored in a cool, dry place

SUPER KERNEL BASMATI- WHITE



- Super Kernel White Rice is a premium long-grain variety known for its exceptional taste and aroma. Each grain is carefully milled to perfection, offering a soft and fluffy texture when cooked. Ideal for a wide range of dishes.
- Super Kernel White Rice is prized for its versatility and ability to absorb flavors while retaining its distinct, fragrant qualities.
- It is the perfect choice for those seeking high-quality rice that elevates any meal with its superior cooking performance and delightful presentation.

SPECIFICATIONS

SUPER BASMATI - WHITE	
RICE SPECIFICICATIONS	
Classification	Extra Long Grain
Length (AGL)	6.8mm – 7.2mm
Moisture Content	12% – 13% max
Color	Bright White
Aroma	Naturally Aromatic
Polishing Grade	Double / Finish / Silky Polish
Chalky Grains	4% max
Broken Grains	2% max
Foreign Matter	0.1% max
Packaging	Available in 5kg, 10kg, 25kg, and 50kg bags (custom packaging available upon request)
Usage	Perfect for traditional meals, biryani and premium rice dishes
Shelf Life	2 years when stored in a cool, dry place

SUPER KERNEL BASMATI- PARBOILED



- Super Kernel Parboiled Rice is a premium quality rice that undergoes a unique steaming process to retain its nutritional value and improve its texture.
- This rice is ideal for both commercial and household use due to its non-sticky nature and ability to remain firm even after cooking.
- Known for its rich aroma and fluffy grains, Super Kernel Parboiled Rice is the perfect choice for a wide range of culinary dishes.

SPECIFICATIONS

SUPER BASMATI - PARBOILED	
RICE SPECIFICICATIONS	
Classification	Extra Long Grain
Length (AGL)	6.8mm – 7.2mm
Moisture Content	12% – 13% max
Color	Golden / Silky or light yellowish hue
Aroma	Subtle, Nutty, Aromatic
Polishing Grade	Double / Creamy / Silky Polish
Chalky Grains	3% max
Broken Grains	4% max
Foreign Matter	0.5% max
Packaging	Available in 5kg, 10kg, 25kg, and 50kg bags (custom packaging available upon request)
Usage	Perfect for biryani & pulao, fried rice, catering & bulk cooking, side dishes, rice salads and meal preparations
Shelf Life	2 years when stored in a cool, dry place

SUPER KERNEL BASMATI- STEAM



- Super Kernel Steam Rice is a premium variety of long-grain rice, renowned for its delicate aroma and soft texture after cooking.
- This rice undergoes a unique steaming process that preserves the essential nutrients while enhancing its flavor and cooking characteristics.
- With grain lengths ranging from 6.8mm to 7.2mm, a maximum of 4% broken grains, and moisture content between 12% to 13%, it is a high-quality option for any meal.
- Super Kernel Steam Rice is ideal for gourmet dishes and everyday meals, offering exceptional taste and consistent quality.

SPECIFICATIONS

SUPER BASMATI - STEAM

RICE SPECIFICICATIONS

Classification	Extra Long Grain
Length (AGL)	6.8mm – 7.2mm
Moisture Content	12% – 13% max
Color	Slightly Off-White
Aroma	Aromatic
Polishing Grade	Double Polish
Chalky Grains	3% max
Broken Grains	4% max
Foreign Matter	0.5% max
Packaging	Available in 5kg, 10kg, 25kg, and 50kg bags (custom packaging available upon request)
Usage	Suitable for gourmet and daily meal preparation
Shelf Life	2 years when stored in a cool, dry place

1121 BASMATI RICE – BROWN



- 1121 Brown Rice is a premium long-grain rice variety that retains the nutrient-rich bran layer, offering a wholesome and nutritious option.
- With its nutty flavor and firm texture, it provides a rich source of fiber and essential minerals, making it a healthier alternative to white rice.
- The longer grains and natural goodness make it ideal for health-conscious individuals and those looking to incorporate more whole grains into their diet.

SPECIFICATIONS

1121 BASMATI RICE- BROWN	
RICE SPECIFICATIONS	
Classification	Extra Long Grain Basmati
Length (AGL)	8.0mm - 8.4mm
Moisture Content	12% – 13% max
Color	Natural brown, unpolished
Aroma	Subtle, nutty aroma
Polishing Grade	Non-polished, retains bran layer
Chalky Grains	2% max
Broken Grains	2% max
Foreign Matter	0.5% max
Packaging	Available in 1kg, 2kg, 5kg, 10kg, 20 kg, 25kg, 40kg and 50kg bags (custom packaging available upon request)
Usage	Ideal for health-conscious meals, including pilafs, stir-fries, and grain bowls
Shelf Life	1.5 years when stored in a cool, dry place

1121 BASMATI RICE – WHITE



- 1121 White Rice is a highly sought-after variety of long-grain rice, known for its extraordinary length and superior cooking quality.
- This rice is cherished for its non-sticky texture and exquisite taste, making it ideal for a wide range of dishes, from everyday meals to gourmet cuisines.
- Its grains expand significantly when cooked, and its delicate aroma adds to the culinary experience, making it a favorite among chefs and households worldwide.

SPECIFICATIONS

1121 BASMATI RICE- WHITE

RICE SPECIFICATIONS

Classification	Extra Long Grain Basmati
Length (AGL)	8.0mm - 8.4mm
Moisture Content	12% – 13% max
Color	Transparent, milky white,
Aroma	Highly aromatic with a subtle sweet taste.
Polishing Grade	Silky, double polished
Chalky Grains	2% max
Broken Grains	2% max
Foreign Matter	0.5% max
Packaging	Available in 1kg, 2kg, 5kg, 10kg, 20 kg, 25kg, 40kg and 50kg bags (custom packaging available upon request)
Usage	Perfect for traditional meals, biryani and premium rice dishes
Shelf Life	2 years when stored in a cool, dry place

1121 BASMATI RICE – PARBOILED

Silky Sella



Golden Sella



- 1121 Parboiled Rice is a high-quality variety of long-grain rice that undergoes a special parboiling process, which involves partially boiling the rice while it's still in its husk.
- This process locks in nutrients, enhances the rice's texture, and results in firmer, non-sticky grains that remain separate after cooking.
- The 1121 Parboiled Rice is perfect for preparing dishes that require fluffy and well-separated grains, making it ideal for pilafs, fried rice, and biryanis.

SPECIFICATIONS

1121 BASMATI RICE- PARBOILED

RICE SPECIFICATIONS

Classification	Extra Long Grain Basmati
Length (AGL)	8.0mm - 8.3mm
Moisture Content	12% – 13% max
Color	Creamy / Silky or Golden color
Aroma	Pleasant and Aromatic
Polishing Grade	Double / Creamy / Silky Polish
Chalky Grains	2% max
Broken Grains	2% max
Foreign Matter	0.5% max
Packaging	Available in 1kg, 2kg, 5kg, 10kg, 20 kg, 25kg, 40kg and 50kg bags (custom packaging available upon request)
Usage	Perfect for biryani & pulao, fried rice, catering & bulk cooking, side dishes, rice salads and meal preparations
Shelf Life	2 years when stored in a cool, dry place

1121 BASMATI RICE – STEAM



- 1121 Steam Rice is a premium long-grain variety that undergoes a unique steaming process, ensuring that the grains remain non-sticky and retain their natural nutrients and aroma.
- Known for its elongated grains and soft, fluffy texture after cooking, it is ideal for a variety of dishes, from traditional biryanis to everyday meals.
- The steaming process also enhances the rice's durability, making it less likely to break during handling or cooking.

SPECIFICATIONS

1121 BASMATI RICE- STEAM

RICE SPECIFICATIONS

Classification	Extra Long Grain Basmati
Length (AGL)	8.0mm - 8.3mm
Moisture Content	12% – 13% max
Color	Slightly Off-White, Creamy
Aroma	Aromatic / Distinct Fragrance
Polishing Grade	Double Silky Polish
Chalky Grains	2% max
Broken Grains	2% max
Foreign Matter	0.5% max
Packaging	Available in 1kg, 2kg, 5kg, 10kg, 20 kg, 25kg, 40kg and 50kg bags (custom packaging available upon request)
Usage	Suitable for gourmet and daily meal preparation
Shelf Life	2 years when stored in a cool, dry place

1509 BASMATI RICE – WHITE



- 1509 White Rice is a premium variety of Basmati rice known for its exceptional quality, extra-long grains, and aromatic fragrance. It is a hybrid variety developed from traditional Basmati strains and is widely cultivated in India and Pakistan.

SPECIFICATIONS

1509 BASMATI RICE- WHITE	
RICE SPECIFICATIONS	
Classification	Extra Long Grain Basmati
Length (AGL)	8.4mm
Moisture Content	12% – 13% max
Color	Silky White
Aroma	Subtle, nutty aroma
Polishing Grade	Double / Silky Polished
Chalky Grains	2% max
Broken Grains	2% max
Foreign Matter	0.5% max
Packaging	Available in 1kg, 2kg, 5kg, 10kg, 20 kg, 25kg, 40kg and 50kg bags (custom packaging available upon request)
Usage	Ideal for Biryani, Pulao, Fried Rice, and Daily Cooking
Shelf Life	24-36 Months (if stored properly in a cool, dry place)

1509 BASMATI RICE – PARBOILED



- 1509 Parboiled Basmati Rice is a high-quality, extra-long grain variety known for its golden-yellow hue, rich aroma, and non-sticky texture after cooking. It undergoes a parboiling process, which enhances its nutritional value, improves texture, and reduces cooking time. This variety is widely preferred for Biryani, Pulao, and large-scale catering due to its fluffy, separate grains and excellent taste.

SPECIFICATIONS

1509 BASMATI RICE- PARBOILED

RICE SPECIFICATIONS

Classification	Extra Long Grain Basmati
Length (AGL)	8.4mm
Moisture Content	12% – 13% max
Color	Golden/White Parboiled
Aroma	Subtle, nutty aroma
Polishing Grade	Double / Silky Polished
Chalky Grains	2% max
Broken Grains	2% max
Foreign Matter	0.5% max
Packaging	Available in 1kg, 2kg, 5kg, 10kg, 20 kg, 25kg, 40kg and 50kg bags (custom packaging available upon request)
Usage	Ideal for Biryani, Pulao, Fried Rice, and Bulk Cooking
Shelf Life	24-36 Months (if stored properly in a cool, dry place)

1509 BASMATI RICE – STEAM



- 1509 Steam Basmati Rice is a high-quality, extra-long grain rice known for its creamy white texture, rich aroma, and fluffy, non-sticky nature after cooking. It undergoes a steam processing method, which helps retain its natural nutrients while enhancing its taste and texture.

SPECIFICATIONS

1509 BASMATI RICE- STEAM	
RICE SPECIFICATIONS	
Classification	Extra Long Grain Basmati
Length (AGL)	8.4mm
Moisture Content	12% – 13% max
Color	Creamy White
Aroma	Natyrally Aromati
Polishing Grade	Double / Silky Polished
Chalky Grains	2% max
Broken Grains	2% max
Foreign Matter	0.5% max
Packaging	Available in 1kg, 2kg, 5kg, 10kg, 20 kg, 25kg, 40kg and 50kg bags (custom packaging available upon request)
Usage	Ideal for Biryani, Pulao, Fried Rice, and Gourmet Cooking
Shelf Life	24-36 Months (if stored properly in a cool, dry place)

PAKISTANI BASMATI RICE D 98 – WHITE



- D-98 Basmati Rice, also known as Sindhi Basmati Rice, is characterized by its rich pearl white color. This variety is notable for its extra-long grain length and highly aromatic properties, making it a popular choice among rice enthusiasts both in Pakistan and internationally.
- D-98 Basmati Rice is particularly favored in various culinary applications, especially in South Asian cuisines.
- Its appealing color and aroma make it suitable for dishes such as biryani and pulao, where presentation and flavor are essential. Additionally, it has gained demand in markets across Europe and the Middle East due to its quality and characteristics.

IRRI 6 RICE – WHITE



- IRRI-6 White Rice is a widely used, long-grain rice variety known for its versatility and affordability.
- Cultivated in the fertile fields of Pakistan, this rice is ideal for daily consumption and is a popular choice for bulk supply due to its high yield and consistent quality.
- IRRI-6 White Rice is commonly used in a variety of dishes, including traditional rice meals, stews, and stir-fries, where it delivers a satisfying texture and neutral flavor.

SPECIFICATIONS

IRRI 6 RICE - WHITE	
RICE SPECIFICATIONS	
Classification	Long Grain Rice
Length (AGL)	6.0mm – 6.8mm
Moisture Content	13% – 14% max
Color	White
Polishing Grade	Silky Polished
Chalky Grains	3% max
Broken Grains	5% - 10%-15%-20%-25% max
Foreign Matter	0.5% max
Packaging	Available in 25kg and 50kg bags (custom packaging available upon request)

IRRI 6 RICE – PARBOILED



- IRRI-6 Parboiled Rice is a long-grain rice variety that undergoes a special parboiling process to retain more nutrients and enhance the texture.
- This process makes the rice firmer, with non-sticky grains, making it a popular choice for a variety of cuisines and large-scale catering.
- Known for its ability to stay separate after cooking, IRRI-6 Parboiled Rice is ideal for pilafs, biryanis, and other dishes that require distinct, fluffy grains.

SPECIFICATIONS

IRRI 6 RICE - PARBOILED	
RICE SPECIFICATIONS	
Classification	Long Grain Rice
Length (AGL)	6.0mm – 6.8mm
Moisture Content	12% – 13% max
Color	Golden Yellow
Polishing Grade	Silky Polished / Double Polished
Chalky Grains	2% max
Broken Grains	5%-10%-15%-20%-25% max
Foreign Matter	0.5% max
Packaging	Available in 25kg and 50kg bags (custom packaging available upon request)

IRRI 6 RICE – STEAM



- IRRI-6 Steam Rice is a long-grain variety of rice that undergoes a steaming process to enhance its texture and nutritional value.
- Known for its non-sticky grains and robust quality, this rice is perfect for bulk consumption and is widely used in both domestic kitchens and large-scale catering.
- The steaming process helps retain essential nutrients while giving the rice a slightly firmer texture, making it ideal for dishes that require well-separated grains, such as fried rice and biryanis.

SPECIFICATIONS

IRRI 6 RICE - STEAM

RICE SPECIFICATIONS

Classification	Long Grain Rice
Length (AGL)	6.0mm – 6.8mm
Moisture Content	12% – 13% max
Color	Slightly Off-White, Creamy
Polishing Grade	Silky Polished
Chalky Grains	3% max
Broken Grains	5%-10%-15%-20%-25% max
Foreign Matter	0.5% max
Packaging	Available in 25kg and 50kg bags (custom packaging available upon request)

IRRI 9 RICE – WHITE



- IRRI-9 Rice is a medium-grain, non-basmati rice variety primarily cultivated in the Sindh and Punjab regions of Pakistan. It is well-regarded for its cooking qualities and is popular in various markets, including Bangladesh and parts of Africa.

SPECIFICATIONS

IRRI 9 RICE - WHITE	
RICE SPECIFICATIONS	
Classification	Medium Grain Rice
Length (AGL)	5.7mm – 6.6mm
Moisture Content	13% – 14% max
Color	White
Polishing Grade	Double / Silky Polished
Chalky Grains	4% max
Broken Grains	5%-10%-15%-20%-25% max
Foreign Matter	0.5% max
Packaging	Available in 25kg and 50kg bags (custom packaging available upon request)

PK-386 RICE (LAL 86)



- PK-386 medium grain is a non-basmati variety of rice grown in the province of Punjab. Its taste and flavor resemble that of the Super Basmati. It has a superior taste and therefore, is one of the most demanded rice in the Middle East and African markets.

SPECIFICATIONS

PK 386 RICE - WHITE

RICE SPECIFICATIONS

Classification	Long Grain Rice
Length (AGL)	6.8mm – 7.4mm
Moisture Content	12.5% – 14% max
Color	White
Polishing Grade	Double / Silky Polished
Chalky Grains	3% max
Broken Grains	2% max
Foreign Matter	0.2% max
Packaging	Available in 25kg and 50kg bags (custom packaging available upon request)

SUPER FINE



- Super Fine is a premium non-basmati variety of rice cultivated in the fertile lands of Punjab, Pakistan. Known for its delicate texture and rich aroma, Super Fine closely resembles the renowned Super Basmati in taste and quality.
- Its superior cooking characteristics, including elongation and fluffiness, make it a preferred choice for consumers seeking high-quality rice at an affordable price. Due to its excellent flavor and versatility, Super Fine enjoys strong demand in the Middle Eastern and African markets, catering to both household and commercial culinary needs.

SUPER FINE – WHITE



- Super Fine White is a high-quality non-basmati rice variety cultivated in the fertile fields of Punjab, Pakistan. It is known for its bright white color, smooth texture, and medium-sized grains. Despite being a non-basmati variety, Super Fine White closely resembles the taste and aroma of premium basmati rice, making it an excellent choice for those seeking a balance between affordability and quality.
- With its superior cooking properties, Super Fine White rice remains fluffy and non-sticky after cooking, making it ideal for a wide range of dishes, including traditional South Asian cuisine, pilafs, and everyday meals. Due to its premium taste and versatility, it enjoys strong demand in the Middle Eastern, African, and South Asian markets.

SPECIFICATIONS

SUPER FINE RICE - WHITE	
RICE SPECIFICATIONS	
Classification	Long Grain Rice
Length (AGL)	7.0mm – 7.4mm
Moisture Content	12% – 13% max
Color	Bright White
Polishing Grade	Silky Polished
Chalky Grains	2% max
Broken Grains	5%-10% max
Foreign Matter	0.5% max
Packaging	Available in 25kg and 50kg bags (custom packaging available upon request)

SUPER FINE – PARBOILED



- Super Fine Parboiled is a high-quality non-basmati rice variety that undergoes a unique parboiling process, enhancing its nutritional value and texture. Grown in the fertile lands of Punjab, Pakistan, this rice variety is known for its medium-sized grains, golden hue, and firm texture. The parboiling process helps retain essential nutrients while making the grains less prone to breakage during cooking.
- Super Fine Parboiled rice is highly valued for its non-sticky, fluffy consistency after cooking, making it an excellent choice for biryanis, pilafs, and daily meals. Its enhanced durability and extended shelf life make it a preferred option for bulk buyers, wholesalers, and international markets, especially in the Middle East and Africa. With its superior taste and health benefits, Super Fine Parboiled rice continues to be a sought-after choice for households and commercial kitchens alike.

SPECIFICATIONS

SUPER FINE RICE - PARBOILED	
RICE SPECIFICATIONS	
Classification	Long Grain Rice
Length (AGL)	7.0mm – 7.4mm
Moisture Content	12% – 13% max
Color	Light Yellow
Polishing Grade	Silky Polished / Double Polished
Chalky Grains	2% max
Broken Grains	5%-10% max
Foreign Matter	0.5% max
Packaging	Available in 25kg and 50kg bags (custom packaging available upon request)

SUPER FINE –STEAM



- Super Fine Steam is a high-quality non-basmati rice variety processed through an advanced steaming technique that enhances its texture, appearance, and cooking properties. Cultivated in the nutrient-rich fields of Punjab, Pakistan, this rice variety is known for its medium-sized, smooth, and slightly elongated grains. The steaming process locks in essential nutrients and gives the rice a firmer texture, making it a healthier and more durable option.
- Super Fine Steam rice is widely preferred for its ability to remain fluffy, separate, and non-sticky after cooking. It is ideal for a variety of dishes, including traditional South Asian meals, biryanis, pilafs, and restaurant-style cuisines. With its rich taste, superior quality, and long shelf life, Super Fine Steam rice enjoys strong demand in the Middle Eastern, African, and Asian markets, making it a popular choice among bulk buyers, wholesalers, and households.