

WHITE RICE



Long Grain White Rice
5%/ 15%/ 25%/ 50% Broken

- Broken: 5%/ 15%/ 25%/ 50% max
- Moisture: 14% - 14.5% max
- Foreign matters: 0.1% - 0.2% max
- Chalky kernel: 7% - 12% max
- Damaged kernel: 0.75% - 1.75% max
- Yellow kernel: 0.5% - 1.75% max
- Red & red streak kernel: 0.5% - 2% max
- Paddy grain: 15 - 20 grains/kg max
- Average length of grain: 6.2mm



Rice 100% Broken

- Broken: 100%
- Moisture: 14.5% max
- Foreign matters: 0.2% max
- Chalky kernel: 12% max
- Damaged kernel: 1.75% max
- Yellow kernel: 1.75% max
- Red & red streak kernel: 2% max
- Paddy grain: 22 grains/kg max



Long Grain
Parboiled Rice 5% Broken

- Broken: 5% max
- Moisture: 14.5% max
- Foreign matters: 0.2% max
- Damaged kernel: 1.75% max
- Yellow kernel: 1.75% max
- Red & red streak kernel: 1% max
- Paddy grain: 9 grains/kg max
- Average length of grain: 6.2mm

GLUTINOUS RICE



Long An Glutinous Rice

- Broken: 10% max
- Moisture: 14% max
- Foreign matters: 0.2% max
- Damaged kernel: 1.5% max
- Discolored kernel: 1.5% max
- Yellow kernel: 1.5% max
- Red & red streak kernel: 1% max
- Rice admixture: 9% max
- Paddy grain: 7 grains/kg max
- Average length of grain: 5.8mm



An Giang Glutinous Rice

- Broken: 10% max
- Moisture: 14% max
- Foreign matters: 0.2% max
- Damaged kernel: 1.5% max
- Discolored kernel: 1.5% max
- Yellow kernel: 1.5% max
- Red & red streak kernel: 1% max
- Rice admixture: 9% max
- Paddy grain: 7 grains/kg max
- Average length of grain: 5.8mm

HEALTHY

RICE



Brown Rice

Brown Rice refers to rice that is unpolished where only the hull is removed. The health promoting and protective bran and fibre is retained in brown rice.

- Broken: 10% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Damaged kernel: 1% max
- Yellow kernel: 1.5% max
- Red & red streak kernel: 1.75% max
- Green kernel: 0.5% max
- Glutinous kernel: 0.5% max
- Paddy grain: 10 grains/kg max
- Average length of grain: 6.2mm



Red Rice

Red Rice contains a variety of anthocyanins that give its bran a red/maroon colour. Anthocyanin is an anti-oxidant which protects our skin. Red rice has a earthy and beany flavour. Red rice is also very rich in essential nutrients, iron, vitamin, phosphorus and fiber.

- Broken: 10% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Damaged kernel: 1% max
- Yellow kernel: 1.5% max
- Red & red streak kernel: 1.75% max
- Glutinous kernel: 0.5% max
- Paddy grain: 10 grains/kg max
- Average length of grain: 7.0mm



Purple Rice

Beautifully hued and packed with nutrition, purple rice is an ancient heirloom rice with origins in Asia. Its grains are inky black in color when raw. As it cooks, the grains turn a deep iridescent purple. Purple rice usually has a higher iron content than brown rice.

- Broken: 10% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Damaged kernel: 1% max
- Yellow kernel: 1.5% max
- Red & red streak kernel: 1.75% max
- Glutinous kernel: 0.5% max
- Paddy grain: 10 grains/kg max
- Average length of grain: 8.1mm



Black Rice

Black Rice has a black coloured bran layer due to its unique anthocyanin combination and these anthocyanins cause black rice to turn into a deep purple colour when cooked. Anthocyanin is the same anti-oxidant that gives eggplants, and blueberries its deep purple.

- Broken: 10% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Damaged kernel: 1% max
- Yellow kernel: 1.5% max
- Red & red streak kernel: 1.75% max
- Glutinous kernel: 0.5% max
- Paddy grain: 10 grains/kg max
- Average length of grain: 6.6mm

ROUND / MEDIUM RICE



Japonica Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 3% max
- Damaged kernel: 0.5% max
- Yellow kernel: 1% max
- Red & red streak kernel: 0.8% max
- Paddy grain: 2 grains/kg max
- Average length of grain: 5.0mm
- Polished with/without oil



Calrose Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 3% max
- Damaged kernel: 0.5% max
- Yellow kernel: 1% max
- Red & red streak kernel: 0.8% max
- Paddy grain: 2 grains/kg max
- Average length of grain: 5.4mm
- Polished with/without oil



Medium Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 5% max
- Damaged kernel: 0.75% max
- Yellow kernel: 1% max
- Red & red streak kernel: 1% max
- Paddy grain: 5 grains/kg max
- Average length of grain: 5.8mm
- Polished with/without oil



Camolino Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 5% max
- Damaged kernel: 0.75% max
- Yellow kernel: 1% max
- Red & red streak kernel: 1% max
- Paddy grain: 5 grains/kg max
- Average length of grain: 5.8mm
- Polished with/without oil

GENERAL INFORMATION

Packing	Loading Capacity	Material	MOQ
1kg	20MT/20FT	PA/PE	2x20FT
5kg	24MT/20FT	PA/PE, BOPP, PP	
10kg	25MT/20FT	PA/PE, BOPP, PP	
25kg	27MT/20FT	BOPP, PP	
50kg	27MT/20FT	BOPP, PP	

RICE PAPER/ RICE VERMICELLI



Rice Paper
16-18-22-28-31 cm
Round/ Square shape

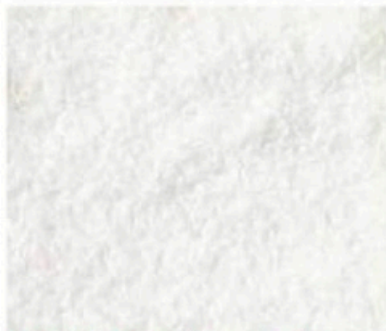


Rice Vermicelli



Rice Noodles

DESICCATED COCONUT



High/ Medium/ Low Fat
Fine Grade



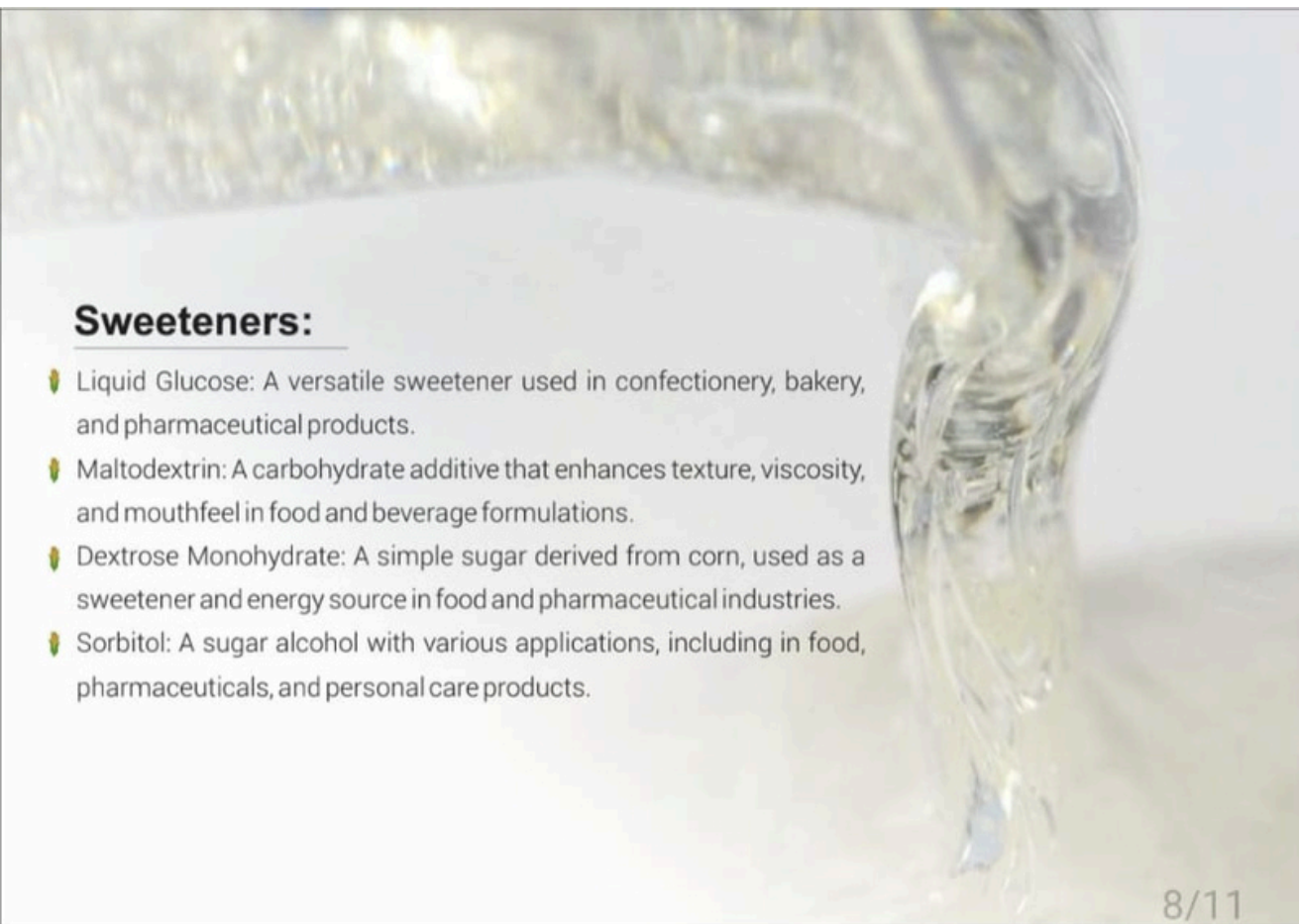
High Fat - Medium Grade



High Fat - Flake Grade



High Fat - Chip Grade



Sweeteners:

- 🌿 Liquid Glucose: A versatile sweetener used in confectionery, bakery, and pharmaceutical products.
- 🌿 Maltodextrin: A carbohydrate additive that enhances texture, viscosity, and mouthfeel in food and beverage formulations.
- 🌿 Dextrose Monohydrate: A simple sugar derived from corn, used as a sweetener and energy source in food and pharmaceutical industries.
- 🌿 Sorbitol: A sugar alcohol with various applications, including in food, pharmaceuticals, and personal care products.

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Industries We Serve

- 🌿 Paper: Starches used as additives for improved paper strength, retention, and surface properties.
- 🌿 Offset Printing: Starch-based coatings and binders for ink adhesion and gloss enhancement.
- 🌿 Press Room Chemicals: Starch formulations for printing and bindery applications.
- 🌿 Oil Well Drilling: Starches used in drilling fluids for viscosity control and fluid loss prevention.
- 🌿 Corrugation & Pasting Gums: Starch adhesives for corrugated board manufacturing and packaging applications.
- 🌿 Specialty Glues: Starch-based adhesives for various industrial and consumer applications.
- 🌿 Textile: Starches used in textile sizing, finishing, and printing applications.
- 🌿 Pharmaceutical: Starches used as excipients in tablet formulations and controlled drug release systems.
- 🌿 Adhesive: Starch-based adhesives for woodworking, packaging, and product assembly.
- 🌿 Food: Starches and sweeteners used in food processing, confectionery, bakery, and dairy products.
- 🌿 Construction Chemicals: Starch additives for mortar, plaster, and tile adhesives.
- 🌿 Foundries: Starch binders used in the casting process for improved mold strength and dimensional accuracy.



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PERFUMED RICE



Jasmine Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 3% max
- Damaged kernel: 0.5% max
- Yellow kernel: 0.5% max
- Red & red streak kernel: 0.5% max
- Paddy grain: 2 grains/kg max
- Average length of grain: 6.8mm



ST20 Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 2% max
- Damaged kernel: 0.5% max
- Yellow kernel: 0.5% max
- Red & red streak kernel: 0.2% max
- Paddy grain: 1 grains/kg max
- Average length of grain: 7.8mm



ST21 Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 2% max
- Damaged kernel: 0.5% max
- Yellow kernel: 0.5% max
- Red & red streak kernel: 0.2% max
- Paddy grain: 1 grains/kg max
- Average length of grain: 6.5mm



Hom Mali Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 2% max
- Damaged kernel: 0.5% max
- Yellow kernel: 0.5% max
- Red & red streak kernel: 0.5% max
- Paddy grain: 2 grains/kg max
- Average length of grain: 6.8mm



Fragrant Rice/Perfumed Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 3% max
- Damaged kernel: 0.5% max
- Yellow kernel: 0.5% max
- Red & red streak kernel: 0.5% max
- Paddy grain: 2 grains/kg max
- Average length of grain: 6.6mm



KDM Rice

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 2% max
- Damaged kernel: 0.5% max
- Yellow kernel: 0.5% max
- Red & red streak kernel: 0.5% max
- Paddy grain: 2 grains/kg max
- Average length of grain: 6.8mm



ST24/ST25 Rice

ST25 fragrant rice has won the World's Best Rice Award in the WORLD TECHNICAL RICE Contest, organized by THE RICE TRADER November 12, 2019 in the Philippines.

ST24/ ST25 rice are premium type of rice in the rice market with long, clear, silver-free grain and high in protein. Cooked rice has a very soft, sweet, and pineapple flavor, which is especially appealing. The rice is fragrant, so cook less water, the rice is still soft despite cooling..

- Broken: 5% max
- Moisture: 14% max
- Foreign matters: 0.1% max
- Chalky kernel: 2% max
- Damaged kernel: 0.5% max
- Yellow kernel: 0.5% max
- Red & red streak kernel: 0.2% max
- Paddy grain: 1 grains/kg max
- Average length of grain: 7.2mm

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