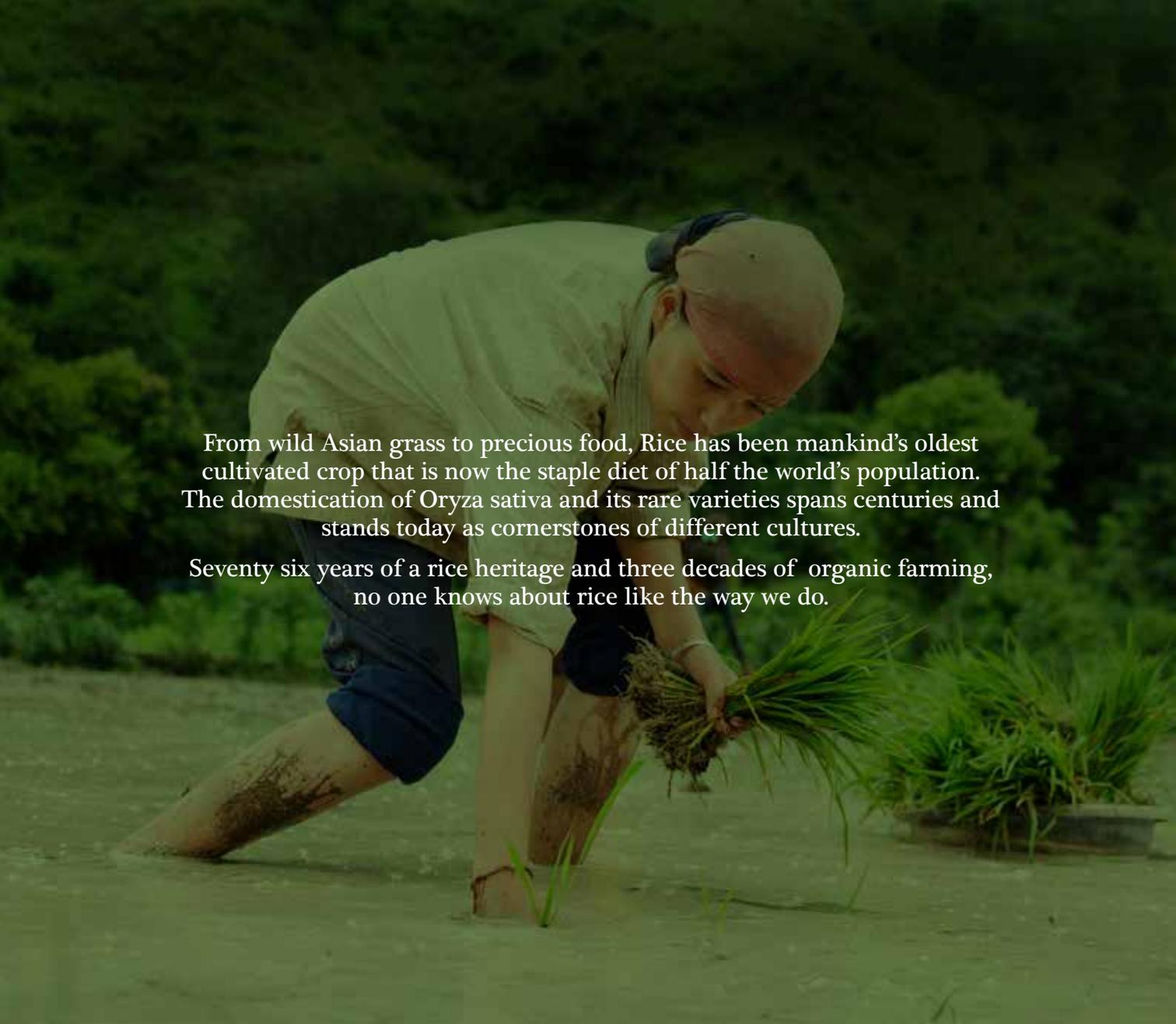


THE BOOK OF ORGANIC
RARE SPECIALITY RICE



From wild Asian grass to precious food, Rice has been mankind's oldest cultivated crop that is now the staple diet of half the world's population. The domestication of *Oryza sativa* and its rare varieties spans centuries and stands today as cornerstones of different cultures.

Seventy six years of a rice heritage and three decades of organic farming, no one knows about rice like the way we do.

Nature Bio Foods, Europe sources organic rice from places around the globe known for producing the finest and rarest rice. NBF brings you authentic organic rice from the lush green Himalayan foothills and Gangetic plains of India, the fertile Indus valley basin of Pakistan, to the sun-soaked fields of Thailand, Vietnam and the Mediterranean fields of Turkey and Italy.

From there, NBF processes the organic rice through multiple levels of checks in order to establish its authenticity. From in-house testing labs to organic accredited international laboratories like Neutron and Eurofins, organic rice is meticulously scrutinised to ensure its organic integrity. Nature Bio Foods then through its robust multi-modal supply chain model bring the organic produce rice safely to the Port of Rotterdam, where through its State-of-the-art rice processing facility the produce is again cleaned and safely stored in modern warehouses. The factories have dedicated zones, equipment and utensils for different ingredients to prevent cross-contamination. The company's in-house high-pressure CO₂ cleaning facility ensures the produce is free from infestation.

The company provides full traceability for the organic rice produce starting from seed to cultivation, harvest to processing, packaging to handling. The company's integrated supply chain is designed to meet all customer needs, delivering orders from a single pallet to a full container Just-in-Time throughout Europe.

Nature Bio Foods believes in nurturing the *rarity of taste, speciality of aroma* and *goodness of organic* to the world of consumers.

Organic Traditional Basmati Rice

VARIETY: TRADITIONAL

COUNTRY OF ORIGIN: INDIA

PROCESS: WHITE / BROWN / PARBOILED

Organic Traditional Basmati Rice is world-famous premium basmati rice grown in contract farms of Nature Bio Foods in the foothills of the Himalayas, nourished with pure glacier water, complying with international organic food standards. The word Basmati roots from two Sanskrit words “vasay” connoting aroma and “mati” for mayup meaning ingrained from the origin. Organic Basmati Rice is grown in conditions that are unique to Indo-Gangetic region, which is known to provide the best micro climatic suitable for growing “traditional” Basmati varieties. Organic Basmati Rice is naturally blessed with high amylose and low Glycemic Index making its long slender grains look puffy and separate after cooking. The company’s organic traditional basmati rice is rightfully aged to ensure that you get a long, fluffy grain every single time.

LENGTH



AROMA



TASTE



APPEARANCE



*Properties based on white rice

Characteristics (WHITE RICE)	Values
Pre-cook Parameters	
Length	≥ 7 mm
Admixture	≤ 7%
Post-cooking Parameters	
Length After cooking	≥ 13.8 mm
Elongation Ratio	≥ 1.95



Organic 1121 Basmati Rice

VARIETY: PUSA 1121

COUNTRY OF ORIGIN: INDIA

PROCESS: WHITE / BROWN

LENGTH



AROMA



TASTE



APPEARANCE



Organic 1121 Basmati Rice is versatile, fine, long-grained, and perfectly textured natural rice. It is the secret for all gourmet and Mediterranean recipes like Risotto, Pulav, Paella. Nature Bio Foods offers Pusa 1121 Basmati Rice is grown in fertile organic land under the guidance of NBF's Organic Agri experts. This variety heralded a Basmati rice revolution in India and became a majorly exported rice variety from India.

Pusa 1121 is unpolished rice which has high fiber making it more nutritious. This Rice is a great source of protein, calcium and iron. This organic rice has an exceptionally highly cooked kernel elongation ratio with a cooked kernel length of up to 21 mm.



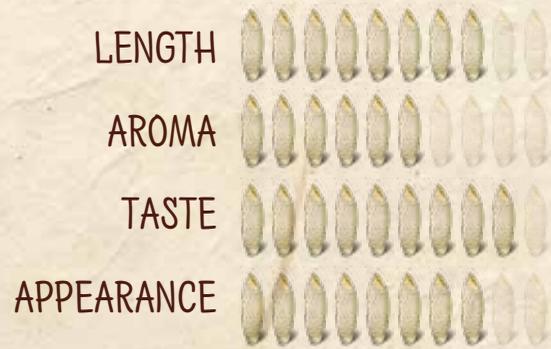
*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 8.1 mm
Admixture	$\leq 7\%$
Post-cooking Parameters	
Length After cooking	≥ 21 mm
Elongation Ratio	≥ 2.6



Organic PUSA Basmati Rice

VARIETY: PUSA BASMATI 1
COUNTRY OF ORIGIN: INDIA
PROCESS: WHITE / BROWN



The organic PUSA Basmati Rice is first semi-dwarf, high yielding Basmati rice variety. It possesses excellent grain and cooking quality with soft texture and pleasant aroma. It takes 135-140 days to maturity with an average yield of 5-5.5 t/ha.

This variety of rice is sown starting May to 3rd week of June in the Himalayan foothills. Organic Pusa Basmati 1 has creamy white, extra-long, slender grains that are aromatic and have a high yield since the cooked rice elongates by four times its normal size. Due to its long grain, this rice is usually served at weddings, parties, and special occasions.



*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 7.2 mm
Admixture	$\leq 7\%$
Post-cooking Parameters	
Length After cooking	≥ 14.5 mm
Elongation Ratio	≥ 2



Organic Jasmine Rice

VARIETY: HOM MALI

COUNTRY OF ORIGIN: THAILAND

PROCESS: WHITE / BROWN

LENGTH



AROMA



TASTE



APPEARANCE



Nature Bio Foods' Organic Jasmine Rice, also known as Thai fragrant rice, is popular long-grain rice that has an jasmine flower fragrance, with notes of freshly made popcorn as well as the exotic pandan leaves. NBF select premium quality and grade of the "Thai Hom Mali" breed which is also known as the Queen of Rice for its natural pandan-like aroma. To make sure you get the authentic organic jasmine rice, NBF through precise sorting process source 100% organic Thai Jasmine rice from Thailand.



Jasmine rice is known for its floral aroma reminiscent of jasmine flowers; however, its fragrance is inherent and not from the white aromatic flowers. With a floral scent and buttery flavor, Jasmine Rice is practically irresistible. Its long-grain clings together when cooked but isn't sticky, so you can serve it in Thai curries, pilafs, and desserts that call for distinct kernels and fluffy textures.

*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 7 mm
Admixture	≤ 8%



Organic Thai Pathum Thani Rice

VARIETY: PATHUM THANI

COUNTRY OF ORIGIN: THAILAND

PROCESS: WHITE / BROWN

LENGTH



AROMA



TASTE



APPEARANCE



Nature Bio Foods also offers Organic Thai Pathum Thani Fragrant Rice which is a new variety of Thai fragrant rice. Organic Pathumthani rice is the new strain of Thai Fragrant rice, which is also sweet-smelling and soft, and developed in Pathumthani, Thailand. Organic Pathum Thani can be cultivated at the beginning of planting season and can be sown in the general irrigation area, which makes it a price-value alternative for those who enjoy soft, scented rice. It retains authentic natural fragrant, soft texture but with softer aroma and shorter grain, organically sourced from Thailand.



Pathum Thani Rice can be harvested three times a year, thus, reducing the overall cost of these grains. It has become very popular around the world due to its fine quality in comparison to Jasmine rice making it the perfect alternative to Thai Hom Mali Rice.

*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 7mm
Admixture	≤ 20%



Organic Super Basmati Rice

VARIETY: SUPER BASMATI

COUNTRY OF ORIGIN: PAKISTAN

PROCESS: WHITE / BROWN

LENGTH



AROMA



TASTE



APPEARANCE

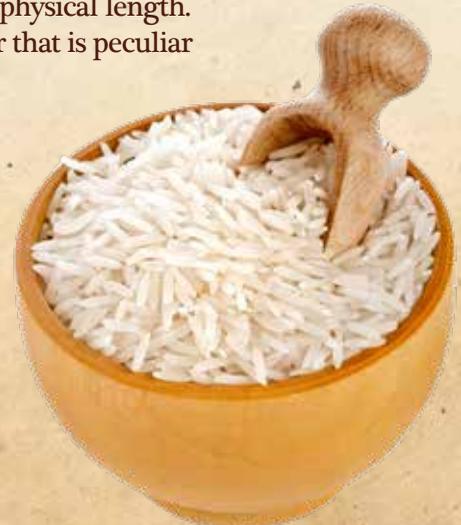


Nature Bio Foods has added another premium variety of Basmati in their product portfolio called Organic Super Basmati. This organic super basmati rice is sourced from selected fertile land of Pakistan. Distinct aroma of this organic rice variety is enhanced by the fact that NBF naturally age its basmati to perfection before milling. This unique rice is grown just one crop a year under natural organic vegetation found only in Pakistan. The Punjab region in the Himalayan foothills is home to this Super Kernel Basmati rice. Rice of this variety has become an essential part of Arab, Persian, Pakistani, Bangladeshi, European, and other cuisines. The Europeans have developed a special pallet for Super Basmati rice due to its post-cooking length which is more than double of this rice's physical length. Organic Super Basmati carries natural aroma and delicate nutty flavor that is peculiar to this variety. It is also called perfume rice in certain local languages.



*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 7.2 mm
Admixture	≤ 7%
Post-cooking Parameters	
Length After cooking	≥ 7.2 mm
Elongation Ratio	≥ 1.95



Organic Long Grain Rice

VARIETY: NON BASMATI

LONG GRAIN RICE

COUNTRY OF ORIGIN: INDIA

PROCESS: WHITE / BROWN

LENGTH



AROMA



TASTE



APPEARANCE



Long Grain Rice is four to five times more in length than any other non-basmati rice in the world. Light and versatile, Long Grain Organic Rice is subtle in flavor and remains distinct when cooked. This pantry staple is the perfect canvas for any culinary creation—from every day to the adventurous.



Featuring long, slender grains, this Organic Long Grained Rice has a mildly sweet flavor and a breadly aroma. As compared to most short-grain varieties, it cooks lighter and fluffier. Hence its name, it grows long, slender grains that are three to four times longer than they are wide.

*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 6.3 mm
L/B Ratio	≥ 3.2
chalky	≤ 7%
Broken	≤ 5%
Damage Discoloure	≤ 1%
Admixture	≤ 7%
Post-cooking Parameters	
Length After cooking	≥ 12 mm
Elongation Ratio	≥ 1.93



Organic Red Rice

VARIETY: RED RICE

COUNTRY OF ORIGIN: INDIA

LENGTH



AROMA



TASTE



APPEARANCE



A deep-water paddy known as Bao-Dhan (Red Rice) is an integral part of the food habits of the state of Assam in the northeastern part of India. It contains iron, protein, vitamins, magnesium, phosphorus, selenium, thiamine, niacin and manganese, as well as a red pigment called anthocyanin, which gives it its red color. Red rice has ten times more antioxidants than brown rice.

Red Rice is rich in iron and vitamins, which are vital for good skin health as an applicator and to protect from premature aging. Red rice also helps people with diabetes and thus can be used as an organic food ingredient for people with health disorders.

Organic red rice is usually eaten unhulled or partially hulled and has a red husk, rather than the more common brown. Compared to polished rice, it has the highest nutritional value of rice eaten with the germ intact.



Characteristics

Values

Pre-cook Parameters

Length	≥ 5.5 mm
Red Grains	$\geq 95\%$
Brownish Grain	$\leq 5\%$



Organic Black Rice

VARIETY: BLACK RICE

COUNTRY OF ORIGIN: INDIA

LENGTH



AROMA



TASTE



APPEARANCE



“Black Rice” or “forbidden rice” or “longevity rice,” commonly grown in the northeastern part of India and in different parts of Asia such as in Thailand, China, and Indonesia. One of the rarest varieties of rice, organic black rice is full of antioxidants called anthocyanin and contains more protein than even brown rice. Black Rice varieties can be glutinous or aromatic.

In ancient China, black rice was considered so superior and rare, it was reserved exclusively for the emperor and royalty. The common people were forbidden from growing or eating it, earning its very popular label – forbidden black rice.

Black Rice is exotic, nutty flavored and a superfood, which can lower the risk of cancer, heart disease, as well as premature aging and thus can be used as a food ingredient for people with health concerns.

In black rice, the bran hull also retains a significant amount of Vitamin E, which boosts the immune system and prevents free radical damage to cells and tissues.



Characteristics

Values

Pre-cook Parameters

Length	≥ 6.5 mm
Blackish Grain	≥ 95%
Brownish Grain	≤ 5%

Organic Short Grain Rice

VARIETY: SONA MASOORI

COUNTRY OF ORIGIN: INDIA

PROCESS: WHITE / BROWN

Nature Bio Foods sources organic short grain rice mainly from the Indian states of Andhra Pradesh, Telangana and Karnataka. Organic short-grain rice is a light, fluffy and aromatic that is packed with many nutrients and is very popular in South Indian cuisine, known as the “Pearls of South India”.

Organic Short-grain rice, or Sona Masoori, contains more starch than long-grain. Their grains are plump and shorter, and tend to stick together when cooked. It is popular throughout Asia and eaten on the side or used in making sushi. It is also a good rice for making rice puddings, due to its starch content.

Short-grain rice has a higher glycaemic index (GI) and a higher carbohydrate content compared to wholegrain and long-grain rice. Short grain rice is the sweetest of all rice varieties with full flavor. A pantry staple, Short Grain Rice clings together when cooked which makes it perfect for rice bowls. The organic grown rice is famous for its nutrition. It is naturally whole grain rice with nothing, but the husk removed, making it a rich source of whole-grain goodness.

*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 5.1 mm
Post-cooking Parameters	
Length After cooking	≥ 8 mm
Elongation Ratio	≥ 1.6 mm

LENGTH



AROMA



TASTE

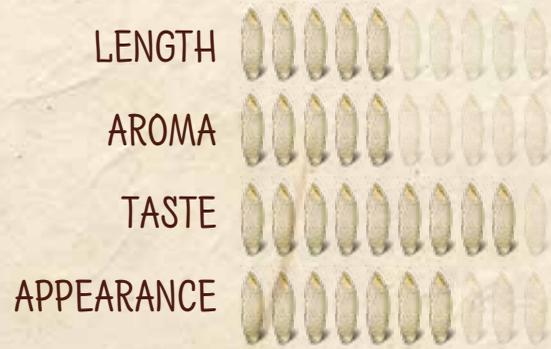


APPEARANCE



Organic Medium Grain Rice

VARIETY: MOTI MASOORI
COUNTRY OF ORIGIN: INDIA
PROCESS: WHITE / BROWN



Nature Bio Foods's Organic medium grain rice, grown organically in Northern India, is full of nutrients. The world of medium-grain rice is vast and varied. It includes both whole-grain rice, like black and brown rice, as well as white rice, like Arborio and Calrose.

When cooked, medium-grain rice tends to be moist, tender, and slightly chewy, and instead of a fluffy, separate texture, the grains usually stick together a bit because they release more starch than long-grain rice. Medium-grain rice is typically used in making risotto and paella, the traditional Spanish dish.



*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 5.3 mm
Post-cooking Parameters	
Length After cooking	≥ 8 mm
Elongation Ratio	≥ 1.5 mm



Organic Baby Food Rice

COUNTRY OF ORIGIN: INDIA

PROCESS: WHITE / BROWN

LENGTH



AROMA



TASTE



APPEARANCE



Organic Baby Food Rice is the cereal most used for producing baby food and other formulation for babies and toddlers. This type of organic rice is grown by our farming families in the Himalayan foothill region of India. Due to the regions geographical proximity with the Himalayas the fields of the region's rice growing farm receives pristine glacier water for irrigation. This rice is most appropriate to be use in baby food because it contains almost no traces of harmful heavy metals and other contaminations.



Using a scientific approach, our team of researchers worked for years in mapping heavy metal content across the world and growing non-basmati rice through Geo-Tagging of soil. This periodic geo-tagging is done in order to be compliant with EU baby food products standards and each batch of produce must undergo testing in EU laboratories and follow an SOP (Standard Operating Procedure) without fail, ensuring all guidelines are followed.

*Properties based on white rice

Contaminant	MRL	Unit
Nitrate	< 200	ppm
Aflatoxin B1	< 0.1	ppb
Ochratoxin A	< 0.5	ppb
Deoxynivalenol	< 200	ppb
Zearalenone	< 20	ppb
Fumonisin Sum of B1 and B2	< 200	ppb
Lead	< 0.02	ppm
Cadmium	< 0.04	ppm
Inorganic Arsenic	< 0.1	ppm



Organic Italian Medium Grain Rice

VARIETY: ARBORIO, SANT ANDREA, RIBE

COUNTRY OF ORIGIN: ITALY

PROCESS: WHITE / BROWN

LENGTH



AROMA



TASTE



APPEARANCE



Nature Bio Foods organic Italian Medium grain rice or Arborio Rice is a typical Italian rice variety which have a round or oval shape. This rice also contains a structural deformity that preserves its firm center, even as it cooks, and the surrounding starch breaks away. This keeps the rice intact, creating an al dente chewiness prized by Italian chefs.

This variety provides a delicious, tender, and slightly chewy texture to your rice dishes, making it perfect for a wide variety of Italian home-cooked meals like Risotto and Rice Balls. It can also be used to enhance a rich and creamy rice pudding.

This medium grain rice has a higher starch content which means it absorbs liquids and flavors more easily and results in a naturally more luscious texture. While cooking, the starch from the rice is released to make the granules more compact and plump. A variety of organic Italian medium-grain rice from Italy demonstrates our ability to source various types of rice globally and serve it right for you.



*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 5.2 mm
L/B Ratio	≥ 1.8



Organic Sticky Rice

VARIETY: INDIAN JAPONICA
COUNTRY OF ORIGIN: INDIA

LENGTH



AROMA



TASTE



APPEARANCE



Nature Bio Foods's organically grown sticky rice also known as *Oryza Sativa* offers a wide array of health benefits and culinary delicacies. Also known as sweet rice, sticky rice is grown mainly in Southeast and East Asia and is used in many traditional Asian dishes, desserts, and sweets. When cooked, sticky rice is especially sticky and is often ground into rice flour.

Sushi, a worldwide favorite Japanese dish, has its main component as sticky rice. Sticky rice health benefits include increased bone density, decreased inflammation, and improved heart health. Organic Sticky Rice Flour is an excellent ingredient for baking gluten-free muffins, bread, pastries, and cakes. Also used in making rice noodles. It is a superb thickener for soups, sauces, and gravies.



*Properties based on white rice

Characteristics	Values
Pre-cook Parameters	
Length	≥ 5 mm



Organic Round Grain Rice

VARIETY: ROUND GRAIN
COUNTRY OF ORIGIN: INDIA

LENGTH



AROMA



TASTE



APPEARANCE



Nature Bio Foods is the first to grow Organic Round Grain Rice in India. These rice grains are rounder, thicker, and harder, compared to longer, thinner, and fluffier indica rice grains. It is also stickier due to the higher content of amylopectin.

Consumed on a large scale especially in Europe for making RISOTTO, this rice is in high demand in the global market. Organic Round Grain (Non-Basmati) Rice is known for its round grain size and natural aroma. When cooked it abundantly absorbs water and that is why it becomes creamy and dense, ideal for soups, soufflés, rice pudding, and desserts.



Characteristics

Values

Pre-cook Parameters

Length ≥ 5.4 mm

Post-cooking Parameters

Length After cooking ≥ 8 mm

Elongation Ratio ≥ 1.5 mm



Organic Baby Basmati Rice

VARIETY: GOBIDOBHOG

COUNTRY OF ORIGIN: INDIA

LENGTH



AROMA



TASTE



APPEARANCE



Organic Baby Basmati Rice has several names like Gobindo Bhog Rice or Jeera rice. In addition to hotels, restaurants, and residential kitchens, this rice is used in every home to make various tempting dishes and desserts. There is no doubt that it has a soothing aroma, and it's very easy to digest. It's also extremely tender and easily absorbs flavors. Baby Basmati Rice is lighter and fluffier than regular long grain basmati rice and has a more delicate, nutty flavor.

Its white, unsticky long grains cook up faster than regular basmati and stay separate and fluffy. This variety is rich in protein, fiber, and antioxidants. Baby Basmati Rice makes a delicious substitute in dishes such as lentil dishes, spicy curries, stir-fry, coconut milk dishes, stews, and fresh vegetable soups.



Characteristics

Values

Pre-cook Parameters

Length ≥ 4 mm

Post-cooking Parameters

Length After cooking ≥ 8 mm

Elongation Ratio ≥ 1.9 mm



Certifications

Nature Bio Foods' rice not only meets global organic standards, but also adheres to the top organic food certification bodies. Prestigious certificates from international bodies like EU Organics, USDA, Bio-Suisse, Naturland, Demeter, Fair-Trade, BRC, etc stand testimony to NBF's authenticity commitment. The company provide full traceability of its global sourcing and integrated supply chain. We believe in not just providing ethically sourced organic ingredients but also growing sustainably with farmers.

ORGANIC AND SOCIAL CERTIFICATION



FOOD SAFETY CERTIFICATION



FOOD SAFETY DECLARATION



“Nature Bio Foods’ organic rare speciality rice are both a celebration of hospitality, generosity and a taste of organic goodness delivered responsibly across the EU.”



In the last 27 years
we have grown into a family
that is 75,000 farming families strong.
We have gone far and wide
and found ourselves on global shores.
Today we look ahead to the next 27 years
and for everyone in this family
we are working towards

GROWING THE FUTURE.

Growing
the Future



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