





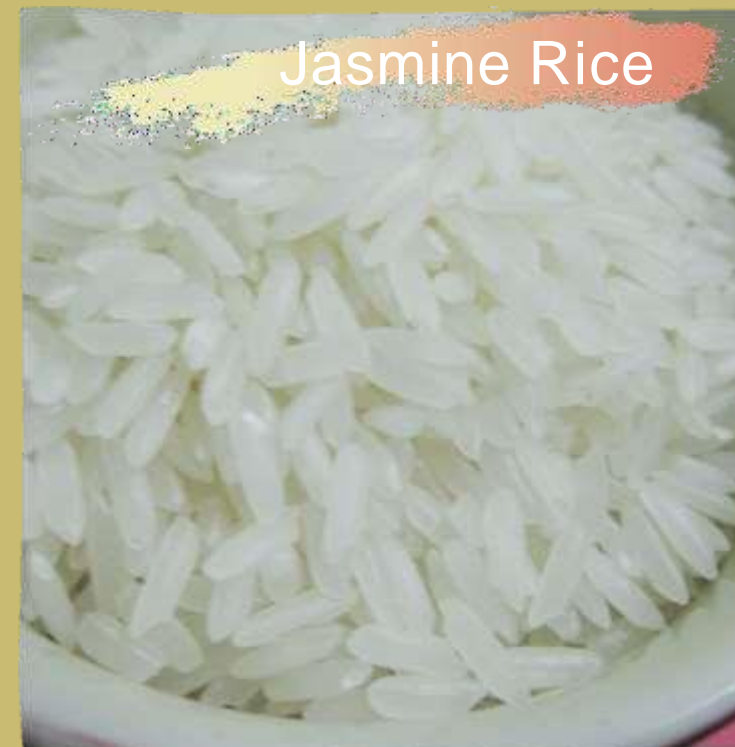
White Rice



brown rice



glutinous rice



Jasmine Rice

RICE

White rice is milled rice that has had its husk, bran, and germ removed. This alters the flavor, texture and appearance of the rice and helps prevent spoilage and extend its storage life. ... The bran in brown rice contains significant dietary fiber and the germ contains many vitamins and minerals.

Brown rice is a whole grain rice with the inedible outer hull removed. White rice is the same grain without the hull, the bran layer, and the cereal germ. Red rice, gold rice, and black rice are all whole rices with differently pigmented outer layers.

Glutinous rice is a type of rice grown mainly in Southeast and East Asia, Northeastern India and Bhutan which has opaque grains, very low amylose content, and is especially sticky when cooked. It is widely consumed across Asia.

Jasmine rice is one of our major products categories to satisfy the growing demand of customer. According our research, our grains contain 70% of protein (Not complete but when it combines with other nuts or seeds) and various vitamins such as Calcium, phosphorus, potassium, iron, B1 and B3.



KDM Rice



ST20 Rice



Broken Rice



parboiled rice

KDM is grown in the border areas of Vietnam and Cambodia, namely An Giang and Cambodia. The growth period of KDM rice varieties lasts 6 months / season, so there is usually only one crop per year and harvest in the spring.

The ST20 provides elongated, slender grains, pointy head shape, little curve at the end. When cooked, it is soft, has fragrance of pineapple and green sticky rice. Characteristics Natural flavors, light aromatic Mild sweetness, aromatic, soft plastic magic .The rice is still malleable, delicious once it cool

Due to the different size and shape of the grains, broken rice has a different, softer texture from "unbroken" rice, and absorbs flavours more easily. It cooks faster, using less fuel, and can be used to make rice porridges and congees, which need long cooking times.

Parboiled rice might sound like it's precooked, but it's not. ... The resulting grain is cooked and served just as you would white or brown rice. However, because of the special processing, parboiled rice is a better source of fiber, calcium, potassium and vitamin B-6 than regular whiterice.

KDM rice, when cooked, gives tender, naturally fragrant jasmine flavored rice, with a sweet taste, especially still sticky after cooling. KDM rice is well known in countries like China, Malaysia, Indonesia, Europe, America and Africa.



COCOA

COCOA BEANS ARE PRIMARILY USED IN THE PRODUCTION OF CHOCOLATE, COCOA POWDER AND COCOA BUTTER FOR CONSUMPTION. COCOA BUTTER IS ALSO USED IN COSMETIC INDUSTRY.



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