

1121 BASMATI RICE



1121 Basmati Rice has the world's longest grain, before as well as after cooking and gives 30% more volume than any other Basmati variety. 1121 Basmati Rice grade is known worldwide for its long length, excellent cooking qualities, unique aroma, special sweet taste and high nutritional value.

India is very famous for its traditional food and when it comes to basmati rice, people just feel blessed to be a part of this country. India has a variety of basmati rice to serve people with a delicate taste. Every basmati rice is different from others and has unique qualities. Some rice has longer grain, some has an amazing aroma and some are just more than the beauty. But all basmati rice has one thing in common – Taste. Whether you eat any brand, any grain of rice, the rich taste will be the same.

When it comes to the longest grain and fine dining, people always choose 1121 basmati rice. No matter if you are a biryani lover or Italian foodie, your plate and your stomach will be incomplete without a bowl of 1121 basmati rice. Here we describe some of the great features which make this basmati rice top choice among rice lovers:

- This variety of rice is very light and easy to digest by anyone. People who are suffering from chronic constipation and heartburn always prefer this variety in their plate.
- 1121 Basmati Rice always serves delicious taste in every bite. As per a survey, children mostly love to have this rice variety.
- It's easy to cook process is loved by house makers, as it does not require any specific time or method.





1121 BASMATI RICE

(RAW, STEAM, SELLA, GOLDEN SELLA)

RICE SPECIFICATIONS

Purity	95.00%
Natural Admixture	5.00%
Average Grain Length	8.35 MM (Raw, Steam & Sella) , 8.30 MM (Golden Sella)
Moisture	12.5% Max.
Broken Grain	1% Max.
Damage/Discolour Grain	1% Max.
Immature Grain	1% Max.
Foreign Matter	Nil
Packaging Type	Jute bag, PP bag, Non-woven bag or as per buyer's choice.
Supply Ability	2000 tons Per Week
Main Export Market(S)	Europe, Middle East, America, Asia
Delivery Time	15 Days

1718 BASMATI RICE



A new basmati variety, called 1718 is an improved version of the iconic pusa 1121. It is a modified rice seed of the PUSA 1121 basmati variety which is resistant to bacterial leaf blight and prevents flattening of crop during rain, hailstorm or strong wind. The yield is also comparatively higher and ripening of the seed also take lesser time than other basmati varieties.





1718 RAW BASMATI RICE (RAW, STEAM, SELLA, GOLDEN SELLA)

RICE SPECIFICATIONS

Purity	95.00%
Natural Admixture	5.00%
Average Grain Length	8.40 MM (Raw, Steam & Sella) , 8.35 MM (Golden Sella)
Moisture	12.5% Max.
Broken Grain	1% Max.
Damage/Discolour Grain	1% Max.
Immature Grain	1% Max.
Foreign Matter	Nil
Packaging Type	Jute bag, PP bag, Non-woven bag or as per buyer's choice.
Supply Ability	2000 tons Per Week
Main Export Market(S)	Europe, Middle East, America, Asia
Delivery Time	15 Days

1509 BASMATI RICE



1509 Basmati Rice variety has the longest grain, which can go up to 8.5 mm. 1509 rice is cheaper in comparison to 1121 rice variety because 1509 rice's cultivation time is less and produces higher yield as compared to 1121 rice. Upon cooking, the grains exhibit great elongation, excellent fluffiness, are non-sticky and have a pleasant aroma.





1509 BASMATI RICE (STEAM, STELLA, GOLDEN STELLA)

RICE SPECIFICATIONS

Purity	95.00%
Natural Admixture	5.00%
Average Grain Length	8.40 MM (Steam & Sella) , 7.70 MM (Golden Sella)
Moisture	12.5% Max.
Broken Grain	1% Max.
Damage/Discolour Grain	1% Max.
Immature Grain	1% Max.
Foreign Matter	Nil
Packaging Type	Jute bag, PP bag, Non-woven bag or as per buyer's choice.
Supply Ability	2000 tons Per Week
Main Export Market(S)	Europe, Middle East, America, Asia
Delivery Time	15 Days

1401 BASMATI RICE



1401 is an improved version of aromatic hybrid Basmati Rice. It is the first early maturing basmati rice variety & has high yield.

Experience the fine taste and the mouth-watering aroma of the 1401 Basmati Rice. Behold! These are not the only qualities associated with this newly developed variety of rice. It's each and every grain cooks to perfection and the mere sight and smell make it hard to resist the urge to taste it. This variant of rice is an improved version of the hybrid aromatic basmati rice with an average grain length of 7.3 mm.

This variety of rice is relatively newer and hence, much better than others. Our experts go the extra mile during the production of the 1401 Basmati Rice. Order it now to taste the newly develop variety of rice, which also ranks among the best, and relish a taste like never before.





1401 BASMATI RICE (STEAM, SELLA, GOLDEN SELLA)

RICE SPECIFICATIONS

Purity	95.00%
Natural Admixture	5.00%
Average Grain Length	7.70 MM (Steam & Sella) , 7.65 MM (Golden Sella)
Moisture	12.5% Max.
Broken Grain	1% Max.
Damage/Discolour Grain	1% Max.
Immature Grain	1% Max.
Foreign Matter	Nil
Packaging Type	Jute bag, PP bag, Non-woven bag or as per buyer's choice.
Supply Ability	2000 tons Per Week
Main Export Market(S)	Europe, Middle East, America, Asia
Delivery Time	15 Days

PUSA BASMATI RICE



Pusa Basmati Rice is a hybrid variety of Basmati rice that boasts qualities like long grains, aromatic fragrance and non-stickiness after cooking. Its distinctive taste and enticing aroma has made Long Grain Pusa Basmati Rice highly acclaimed in the international market and the Pusa Basmati rice we provide is 100% pure.

India is basically famous for basmati rice and Pusa basmati rice is the top quality rice variety among all. Long grain makes people happy and its aromatic fragrance makes them hungrier. As a survey, it is stated that pusa basmati rice gives 30% more volume after cooking. And one more thing which makes this variety more popular is its sweet taste. Experts say that every person should eat basmati rice daily to maintain a healthy lifestyle. This variety is also known as pusa sella rice, which is a hybrid type of basmati rice. Its long grains make it more acclaimed in the Indian as well as international market. Some of the most appealing grains in pusa basmati rice are:



PUSA BASMATI RICE



- Pusa Basmati Rice Sella White
- White Pusa Raw Basmati Rice
- Golden 1509 Basmati Rice
- Pusa Creamy Sella Basmati Rice

No-one can deny from these below mentioned facts about pusa sella rice:

- Fully Polished Pusa Basmati Rice
- Exquisite aroma, rich taste and silky texture makes it more popular.
- This variety of rice is low in fat which is preferred by people who want to maintain their health.
- It contains all 8 essential amino acids and folic acid which helps the body produce new cells.
- This variety of rice is non allergic to people so everyone can have this food on their plate.

There are many more facts about pusa basmati rice which makes people fall for this grain. After reading all the above mentioned facts, you will crave for basmati rice for sure. And for the same, just connect with the SKRM India and grab the tasty basmati rice. We are just a call away from eating those tasty grains and appreciating SKRM India for their hassle-free services.





PUSA BASMATI RICE

(RAW, STEAM, SELLA, GOLDEN SELLA)

RICE SPECIFICATIONS

Purity	95.00%
Natural Admixture	5.00%
Average Grain Length	7.45 MM (Raw, Steam & Sella) , 7.40 MM (Golden Sella)
Moisture	12.5% Max.
Broken Grain	1% Max.
Damage/Discolour Grain	1% Max.
Immature Grain	1% Max.
Foreign Matter	Nil
Packaging Type	Jute bag, PP bag, Non-woven bag or as per buyer's choice.
Supply Ability	2000 tons Per Week
Main Export Market(S)	Europe, Middle East, America, Asia
Delivery Time	15 Days

TRADITIONAL BASMATI RICE



In the world of rice, Traditional Basmati Rice is believed to be of Premium Quality. This original basmati rice has the best authentic flavor & aromatic fragrance. After cooking, the length of all grains become almost double and it comes out to be non-sticky and separate from each other.

There is much basmati rice on this earth, but traditional basmati rice has its worth in the hearts of people. It's a very great feeling to see basmati rice in your meal, but what if you know that it's – Traditional basmati rice. Yes! That is amazing and counts as a perfect meal. The sweet fragrance of those un-sticky rice grains can make anyone happy.

India introduced basmati rice to the world. It is made up of two words – “bas” and “Mati” which simply means aromatic. Most countries enjoy this rice as they are very healthy. Not like other rice, but traditional basmati rice has vitamins, minerals, fiber, carbs, and



TRADITIONAL BASMATI RICE



protein which makes it a healthy meal. People with dieting and having medical issues prefer this rice in their meal. It is a very good option for people who want to lose weight but are in love with rice. Here we are mentioning some great benefits of Traditional Basmati rice, which make you fall in love with them.

Benefits of Traditional Basmati Rice:

- The basmati rice has soluble fiber which promotes the material movement in your digestive system.
- This premium quality rice can prevent you from cancer diseases such as colon cancer and breast cancer.
- Rice has such nutrition which helps you in lowering blood pressure levels.
- This rice helps you to improve your concentration level and sharpens your memory.
- Traditional Basmati Rice is a special grain and needs to be treated the same. Everyone should have this filling food on their table.

Traditional Basmati Rice is the only original ancient basmati rice, rest are hybrid ones developed as per the requirement and demand by eaters





TRADITIONAL BASMATI RICE (RAW, AND SELLA)

RICE SPECIFICATIONS

Purity	95.00%
Natural Admixture	5.00%
Average Grain Length	7.30 MM (Raw & Sella)
Moisture	12.5% Max.
Broken Grain	1% Max.
Damage/Discolour Grain	1% Max.
Immature Grain	1% Max.
Foreign Matter	Nil
Packaging Type	Jute bag, PP bag, Non-woven bag or as per buyer's choice.
Supply Ability	2000 tons Per Week
Main Export Market(S)	Europe, Middle East, America, Asia
Delivery Time	15 Days