



Barshana

Production and Sale of the Best Types
of Iranian Rice





Rice

Rice has many properties and very high nutritional value. Rice is rich in carbohydrates, vitamins A, B, minerals, organic matter, fiber and natural antioxidants, phenolic and flavonoid compounds that are converted into functional energy after metabolism in the body

It promotes better brain function and immediate energy supply
 stabilizes blood sugar, lowers high blood pressure, beautifies the skin
 reduces weight, reduces the aging process and digestion, regulates digestion, strengthens the immune system, and protects against cancer and heart disease

White rice Brown rice

Calories 266 218

Protein 5 5/4

Carbohydrate 6/58 8/45

Fiber 5/0 5/3

Fat 4/0 6/1

Unsaturated fatty acid 1/6/0

Cholesterol 0 .0

It should be noted that each type of rice has its own unique taste and properties. This product has a significant variety, each of which has different uses





Shell

Each grain of rice is enclosed in a hard outer shell that must be removed before consumption. This layer is removed in all types of rice

Bran

There is a bran layer under the shell, which is different in different types of rice. The rice bran layer is often lost during the production process. The color of this nutritious part is usually tan, but depending on the color of the grain in its layers, it may be red, black or purple. This layer has a high nutritional value and the presence of pigments causes the production of rice of different colors

White rice

After separating the bran and sprouts, the rice remains white. This is the part of rice known to botanists as the endosperm (food for sprouts





Sprouts :

It is a very dense particle and contains nutrients that are placed under the top three layers. Rice sprouts are full of B vitamins, minerals and proteins

Different divisions of rice types :

Long grain rice: This rice has grains that have a grain length of at least 3 to 4 times the grain width

Medium grain rice: This rice has a medium height compared to long grain rice

Short grain rice: It has the shortest length and unlike cooking, unlike the previous two rice, it creates a sticky texture

Types of rice in terms of texture after cooking :

The texture of each rice during cooking is different from one type to another which is due to the difference in the amount of starch in different types of rice

Sticky rice :

This rice is also known as sweet rice, which is mostly grown in the southeast and east of Asia

Semi-cooked rice :

This type of rice is gelatinized and steamed by the steam pressing process before it is ground.

This process produces a grain that is light and soft during cooking

Types of rice in terms of color :

After harvesting rice is naturally brown but as soon as the bran layer is harvested, it turns white



White rice :

This type of rice does not have bran and sprouts, this layer is separated during the process, which is also known as ground rice

Brown rice :

This type of rice has no outer skin. But it has a layer of bran and sprouts and due to the presence of a layer of brown bran, it is easily recognizable
The four types of rice at the time of cooking of this rice were a little longer than white rice, yet rich in nutrients, minerals and vitamins

Forbidden rice :

This type of rice has a very high nutritional value and is known as black rice
When cooked, it becomes slightly sticky and gives food coloring

Wild rice :

This rice is a type of herbaceous, while ordinary rice is considered a type of wheat. It has protein and your food gives a special aroma and color





Iranian rice falls into 4 main groups and its sub-branches are :

Tarom Messi Tarom, Tarom Dilmani, Tarom Rashti, Ahlami Tarom, Tarom Amiri
Rashti Sard, Tarom Sang Joe Tarom

Sadri Sadri Salari, Hassan Sarai, Sadri Black Tail, White Tail Red Tail, Sadri Ali
Kazemi, Shah Pasand, Sadri Hashem

Gerd Hassani Binam Anbarbo, Champabodar, Gharib; Mohammadi, Qeshangeh
Gordeh, Qasr Al-Dashti

High yield of Caspian, Fajr, Neda, Sefidrood, Haraz, Amol Seh, Sahel, Shafaq
Kadous, Dasht, Zayandehrud

Kooh Rang, Yasuj 1, Sazandegi, Amol 2 Hybrid, Shiroodi, Cheram 3, Nemat



When transported in the rainy season, a number of grains are broken and eaten at the time of sowing, grain immaturity or rice processing. This rum can be sifted after processing the rice. And baby food is used, small grains that are mainly used for cattle and poultry feed and rice flour production Using a smart camera and an air-throwing system, each non-brass particle separates the color separately

There are many types of rice in the world, but they are generally divided into two types :

Japonica and Indica. It is a high quality rice and a grade of rice that has the appearance of a hand and there are no broken grains between the rice. Also, old rice is better than fresh rice, because fresh rice has some water in it and the drier the rice, the more water it absorbs when cooked.

The drier it is, the harder the grains are and the harder it is to eat. Due to the starch, it has a sweeter taste. The color of rice is high quality, crystalline and it has a slim and sharp appearance.

Also, the use of pesticides and fertilizers in high quality rice should not be organic. Rice is one of the most consumed grains in the world and almost half of the world's population's diet depends on this product.

For this reason, rice export has always been one of the options considered by traders and Iran has been considered by foreign buyers due to its many and high capabilities.

It is worth mentioning that because rice is prepared in bulk, it can be packaged at the customer's request in the size and design desired by the customer.



Communication routes

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