



We offer our clients with qualitative range of Broken Rice, which is another by-product of rice milling industry. These possess same nutritional content as whole rice and have low economic value as compared to whole rice. We offer these in varied packaging sizes as per the market demands. Our personnel also make sure that these are unadulterated and in accordance with the regulatory norms of the industry.

During the milling process, the white rice grains which are broken by the milling process are classed as broken rice. These broken rice taken out and packed separately as Broken Rice. Our broken rice is best for sweet dishes, infant diets, and for rice flour.

### Characteristics

1. 100% Broken rice is used by food industry for making many baby foods, sweet dishes and cereals.
2. It is also used in other food & beverage processing, and flour processing. The rice flour industry is growing in some countries and tends to use the higher quality broken rice.

#### **White Rice 100% Broken, sorted, specific table polished:**

Moisture:	14%	Max
Small Broken of Less than 1.25mm	15%	Max
Broken of Above 1.25mm size	80%	Min
Whole Kernels	5%	Max
Chalky Grains	7%	Max
D/D/R/Yellow Kernels	3%	Max

## Broken Rice

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Foreign Matter	0.5%	Max
Whiteness Degree on Kett	39 degree	Min