



Green Business Initiative LLP

Transforming Local Products into Global Markets.





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Basmati Rice



Basmati is a variety of long, slender-grained aromatic rice which is traditionally grown in India, Nepal and Pakistan. The roots of the word "Basmati" are Sanskrit vas (aroma) and mayup (ingrained). In combination, mayup changes to mati, giving vasmati. Basmati has been spelled differently at times, and has been written as bans-matti, bansumutti, bansmatti, bansumutte, basmatte.

Basmati rice is believed to have been cultivated in the Indian subcontinent for centuries. India accounts for over 70% of the world's basmati rice production. A small portion of that is being grown organically. Basmati rice has a typical pandan-like (*Pandanus amaryllifolius* leaf) flavor caused by the aroma compound 2-acetyl-1-pyrroline.

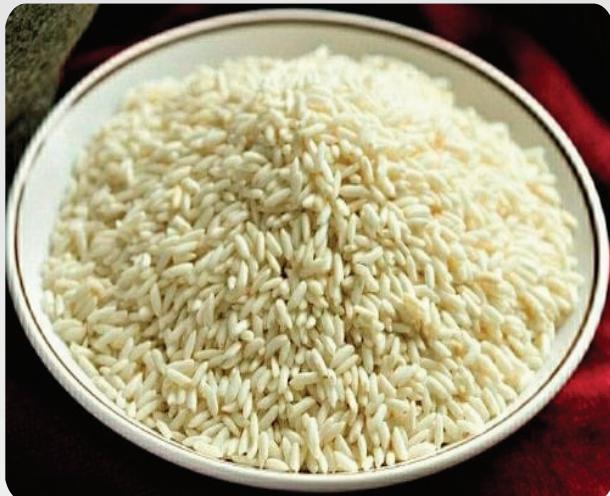
India is the world's second-largest producer of rice, and the largest exporter of rice in the world. GBI welcomes you to explore the vast range of our rice with awesome taste, alluring aroma and delectable flavor.





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Rice Varieties



STICKY RICE (GONDI BEROIN)



STICKY RICE (KAKI BEROIN)



HARI NARAYAN RICE



KALIJIRA RICE



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Basmati Rice



1121 RAW



1121 STEAM



1121 WHITE SELLA



PUSA BASMATI RISE



1121 GOLDEN SELLA



1509 RAW



1509 STEAM



1509 BASMATI RISE



1509 WHITE SELLA



1509 GOLDEN SELLA



PUSA RAW



SUGANDHA BASMATI RISE



PUSA STEAM



PUSA WHITE SELLA



1401 BASMATI RISE



1121 BASMATI RISE



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Basmati Rice 1121 White Sella

1121 White Sella Basmati Rice is a premium long-grain variety celebrated for its rich aroma, delicate flavor, and fluffy texture. This parboiled rice undergoes a special steaming process that enhances its nutritional value while ensuring the grains remain separate and non-sticky after cooking.

Ideal for a variety of dishes, including biryanis, pulaos, and fried rice, 1121 White Sella adds a touch of authenticity to your meals. Its exceptional cooking.

Features

Damage & Discolored Grains: Below 1%

Broken Grains: 1-2% max (actually NIL)

Immature Grains: Below 1%

Foreign Matter: NIL

Paddy Grains: NIL

Free of Weevils and Insects: NIL



Other Variety of 1121 Basmati



1121 Steam
Basmati Rice



1121 Raw
Basmati Rice



1121 Golden Sella
Basmati Rice



Key Features

Origin - India

Quality - 100% Sortex, Well Clean Rice Premium

Purity - 95% (Only Field Admixture)

Average Grain Length - 8.3 - 8.35 mm min. before cooking

Packing Material Option - Non-Woven Fabric Bag, Jute Bag, PP bag, BOPP Bag, Pouch etc. (As per client requirement)

Packing Size - 50Kg, 40Kg, 35-39Kg, 25Kg, 20Kg, 10Kg, 5Kg, 3Kg, 2Kg, 1Kg (As per client requirement)

Sales Preferred Export Market (Worldwide), Shipping to many Countries



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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Basmati Rice 1509 Golden Sella

1509 Golden Sella Basmati Rice is a premium variety known for its unique flavor, aroma, and long, slender grains. This parboiled rice undergoes a special steaming process that enhances its nutritional value and ensures it remains fluffy and separate when cooked.

With a golden hue, this rice is perfect for biryanis, pulao, and other traditional dishes, offering a delightful taste and aroma that elevates any meal. Rich in fiber and essential nutrients, it provides a wholesome dining experience while being easy to prepare. Whether for festive occasions or everyday meals, 1509 Golden Sella Basmati Rice is a must-have for rice lovers seeking quality and authenticity.

Key Features

Origin - India

Quality - 100% Sortex, Well Clean Rice Premium

Purity - 95% (Only Field Admixture)

Moisture - 12% max.

Average Grain Length - 8.3 - 8.35 mm min. before cooking.

Other Variety of 1509 Basmati



*1509 Basmati
White Sella*



*1509 Basmati
Steam Rice*



Features

Quality: 100% Sortex, Well Clean Rice

Broken Percentage: 1-2% max.
(Actually NIL)

Damage & Discolor Grain:
Below 1%

Immature Grain: Below 1%

Foreign Matter: NIL

Paddy Grains: NIL

Free of Weevils and Insects:
NIL

Loading Capacity per Container: 17 - 26 Tons (depending on packing material/size/destination port)

Export Market: Worldwide



Specifications

Sales Preferred Export Market (Worldwide), Shipping to many Countries

Minimum Order Quantity - 1 X 20FT Container

Loading per 20Ft Container - 17 - 26 Tons (Depending on Packing Material/ Packing Size/ Destination port or delivery place/ Shipping Line)

Shipment Preparation Time - 15 - 20



Minimum Order Quantity - 1 X 20FT Container

Export Market: Preferred in worldwide markets



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Basmati Rice (PUSA 1718)

Authentic Premium Quality Basmati. GBI presents PUSA Basmati Rice (1718) – a hallmark of excellence. Renowned for its extra-long, slender grains (up to 9.00 mm) and its exceptional cooked kernel elongation ratio of 2.5, this premium rice ensures a perfect cooking experience every time. Carefully aged for 12-24 months, GBI Basmati Rice is known for its aromatic fragrance, unique flavor, and fluffy texture—making every meal special value.

Rich in protein, carbohydrates, and fiber, GBI Basmati Rice is not only delicious but also highly nutritious. Its gluten-free and easy-to-digest nature makes it perfect for everyone.

Key Features

Extra Long Grains

Pre-cook Length: 8.10 mm

Post-cook Length: 19.24 mm

Perfect for Biryani's

Longer Time Holding

Original Rich Aroma

Non-Sticky Texture

Softer and Tasty

Hygienically Packed



Features

- Extra-Long Grains:** Up to 22 mm when cooked
- Exceptional Quality:** Volume expands 4 times during cooking
- Aromatic Flavor:** Adds richness to your meals
- Versatile:** Ideal for biryanis, pulao, jeera rice, and gourmet recipes
- Organic & Pure:** Grown without synthetic pesticides or chemicals

Specifications

- Farm-to-Plate:** Directly sourced from certified organic farms in Punjab.
- State-of-the-Art Processing:** Ensures the finest, uniform grains in every pack.
- Aged to Perfection:** Enhanced aroma and taste.
- Naturally Caffeine-Free & Gluten-Free.**
- Product packaging may vary.** Always read labels and directions before use.
- GBI Premium Basmati Rice**—bringing royal luxury to your dining table every day!



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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Sugandha Basmati Rice

Sugandha Basmati Rice is celebrated for its aromatic fragrance, elongated grains, and culinary attributes that make it a preferred choice in various culinary traditions.

Culinary Uses: Widely used in traditional Indian dishes, biryanis, pulao, risottos, and as an accompaniment to curries and meats. Its fragrance and texture make it a versatile and valued Basmati variety.



Other Variety of Sugandha Basmati Rice



1509 Basmati
White Sella



1509 Basmati
Steam Rice



1509 Basmati
Golden Sella



Benefits

Aromatic Excellence: Elevates dish flavor with its unique fragrance.

Versatility: Perfect for pilafs, biryanis, and other rice-based dishes.

Culinary Preference: Premium quality enhances both everyday meals and special occasions.

Key Attributes

Distinctive Aroma: Pleasant nutty or floral notes that intensify during cooking, enhancing the sensory experience.

Long, Slender Grains: Retain their separate identity after cooking, adding visual appeal.

Non-Sticky Texture: Cooked grains remain fluffy and non-sticky, ideal for diverse dishes.

Features

Type: Basmati Rice

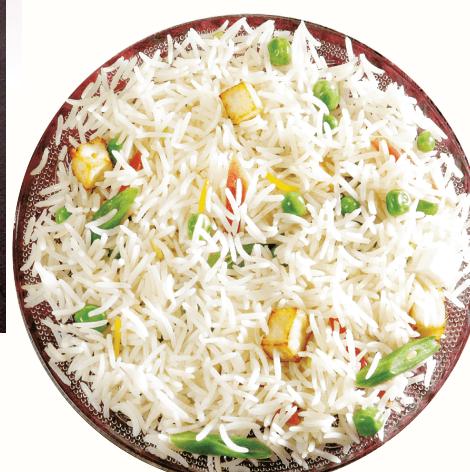
Aroma: Nutty and floral fragrance

Grain Length: Long and slender grains

Cooking Texture: Non-sticky and fluffy

Cuisine Adaptability: Suitable for Indian, Middle Eastern, and various global cuisines

Packaging: Available in 1kg, 5kg, and 25kg packs



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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Basmati Rice 1401

Introducing 1401 Basmati Rice, the height of great flavour and fragrance. Any meal is taken to a whole new level when using 1401 Basmati Rice because of its aromatic scent and fluffy texture when cooked, this premium variety of basmati rice is carefully sourced to ensure the highest quality and unparalleled taste. With long, slender grains, 1401 Basmati Rice not only enhances the visual appeal of your dishes but also elevates every culinary experience with its distinctly aromatic scent and fluffy texture when cooked. Ideal for a variety of dishes including biryani, Pulao and as a side for curries, 1401 Basmati Rice promises to transform any meal into an exquisite dining experience.

Key Features

Purity - 95%

Average grain length - 7.70mm

Admixture - 5% max

Moisture - 12.5%

Broken - 1% max

Damaged/Discolour - 1% max

Foreign Matter - Nil

Supply capacity - 4000 Tons/ week



Key Attributes

Exceptional Flavor: Fragrant and flavorful, ideal for various cuisines.

Long Grain Length: Remains fluffy and separate when cooked, enhancing presentation.

Aromatic Profile: Distinct aroma that enriches the dining experience.

Versatile Usage: Perfect for biryanis, pilafs, and as a side dish for curries.

Quality Assurance: Responsibly sourced from top Basmati cultivation regions.

Features

Product Type: 1401 Basmati Rice

Grain Length: Long grain, typically over 7mm

Texture: Fluffy and non-sticky when cooked

Packaging: Available in bulk packaging suitable for restaurants and catering services.

Aroma: Subtle nutty flavor and rich fragrance characteristic of premium basmati.



Other Variety of 1401 Basmati



1401 Steam
Basmati Rice



1401 Raw
Basmati Rice



1401 Golden Sella
Basmati Rice



1401 White Sella
Basmati Rice

Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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Basmati Rice GBI XXXL (Long Grain)

The GBI XXXL Rice Steam Basmati Naturally Aromatic offers premium quality, long-grain rice that is perfect for making the most flavorful and aromatic biryani. This steamed rice is carefully processed to retain its natural aroma making it ideal for biryani. This Basmati rice enhances the overall flavor and presentation of your meals. Packaged in a resealable zipper pouch for extra freshness.



Other Variety GBI XXXL Basmati



**GBI XXXL Basmati
Steam Rice**



**GBI XXXL Basmati
Golden Rice**



Key Features

Origin - India

Quality - 100% Sortex, Well Clean Rice Premium

Purity - 95% (Only Field Admixture)

Moisture - 12% max.

Average Grain Length - 9.3 to 9.35 mm min. before cooking.

Features

Grain Type: Long Grain Basmati

Processing Method: Steamed

Shelf Life: Long-term storage due to resealable packaging

Processing Method: Steamed

Cuisine Type: Indian, Middle-Eastern

Uses: Ideal for biryani, pilaf, and side dishes

Quality: 100% Sortex, Well Clean Rice

Broken Percentage: 1-2% max. (Actually NIL)

Damage & Discolor Grain: Below 1%

Immature Grain: Below 1%

Foreign Matter: NIL

Paddy Grains: NIL

Free of Weevils and Insects: NIL

Loading Capacity per Container: 17 - 26 Tons (depending on packing material/size/destination port)

Export Market: Worldwide

Specifications

Quality: Premium quality steam basmati rice

Aroma: Naturally aromatic for enhanced flavor

Grain Size: XXXL long grain for superior cooking

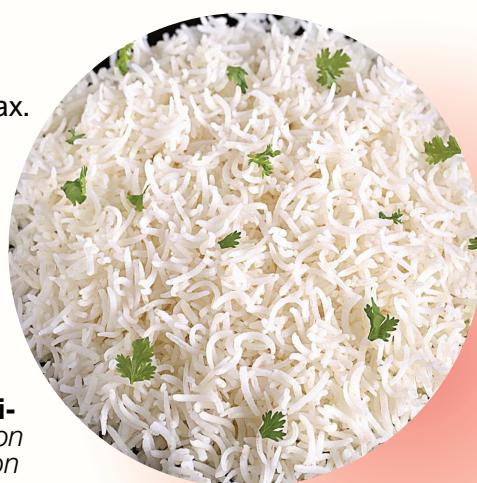
Origin: Product of India, authentically grown

Additives: No artificial colors, flavors, or preservatives

Nutritional Value: Rich in nutrients for a healthy meal

Cooking Time: Easy and quick to cook

Packaging: Resealable zipper pouch for freshness



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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Basmati Rice 1718

1718 Basmati Rice is renowned for its exquisite aroma, long grains, and fluffy texture, making it the perfect choice for culinary enthusiasts and professionals alike. Sourced directly from the fertile fields of the Himalayan region, this premium rice variety guarantees authenticity and culinary excellence. Ideal for a variety of dishes including biryanis, pilafs, and fried rice, the 1718 Basmati Rice retains its distinct flavor and aroma even after cooking. Its unique characteristics can elevate any dish, offering a delightful dining experience. Whether you're a chef wanting to impress your clientele or a home cook aiming for a gourmet meal, 1718 Basmati Rice is your go-to rice choice for any occasion.

Feature

Purity - 95%

Average grain length - 8.40mm

Admixture - 5% max

Moisture - 12.5%

Broken - 1% max

Damaged/Discolour - 1% max

Foreign Matter - Nil

Supply Capacity - 4000 Tons/ week

Other Variety of Non-Basmati Rice 1718



Basmati 1718
White Sella



Basmati 1718
Golden Sella



Basmati 1718
Steam Sella



Specifications

Product Type: Basmati Rice

Variety: 1718 Basmati

Quality: Premium grade, sorted and cleaned

Approximate Grain Length: 23mm before cooking

Packaging: Available in 1kg, 5kg, and 10kg bags

Shelf Life: 12 months from the date of packaging

Cooking Time: 15-20 minutes



**Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets**



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Non-Basmati Rice



PR11 RAW



PR11 WHITE SELLA



PR11 STEAM



PR11 GOLDEN SELLA



KALIJIRA RICE



KAKI BERONI



GONDI BERONI



HARI NARAYAN RICE



KALI MUKRI



GOBINDOBHOG RICE



IR64 RICE



SHARBATI RAW



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Premium Quality Gobindobhog Rice

Gobindobhog Rice, cultivated for over 300 years in Bengal's fertile fields, is a cherished heritage, known as the 'Prince of Rice'. With its sweet aroma, creamy texture, and unmatched flavor, it's the perfect choice for traditional Bengali dishes like Payesh, Basanti Pulao, and Khichuri. GBI Gobindobhog Rice is GI-tagged for its cultural significance and offers a sweet, nutty flavor with buttery richness. Grown using eco-friendly, chemical-free methods, it provides farm-fresh quality and a soft, slightly sticky texture, making it ideal for both savory dishes and desserts.

Cultivated for over 300 years in the fertile fields of Bengal, Gobindobhog rice is more than just food; it's heritage on your plate. Known as the 'Prince of Rice', its sweet aroma, creamy texture, and unparalleled flavor make it a premium choice for traditional Bengali dishes like Payesh, Basanti Pulao, Khichuri, and many more.



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



Key Features

1. Aromatic Excellence: Naturally fragrant, GI-tagged rice from West Bengal.
 2. Nutty & Buttery Flavor: Perfect for both festive and everyday meals.
 3. Soft, Sticky Texture: Ideal for traditional delicacies and modern recipes.
 4. Hygienically Packed: Sealed for freshness, untouched by hand.
1. Rinse the rice thoroughly.
 2. Use the absorption method for best results.
 3. Cook on medium heat for 10-15 minutes.
 4. Pair with a drizzle of ghee or your favorite curries for an authentic experience.

Key attributes

Authentic Bengal Heritage: GI-tagged for its cultural significance. Unmatched Aroma & Taste: Sweet, nutty flavor with a buttery richness.

Farm-Fresh Quality: Grown using eco-friendly methods without chemicals.

Perfect Texture: Soft and slightly sticky, suitable for desserts and savory dishes alike.





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Non Basmati Rice PR11

PR11 Non-Basmati Rice is ideal for making amazing biryanis, pulao, fried rice, and other delightful dishes because of its aroma and flavour.

PR11 Non-Basmati Rice is the perfect choice for creating amazing biryanis, pulao, fried rice, and a variety of other delightful dishes. Renowned for its aromatic fragrance and rich flavor, this rice adds a distinct taste to every recipe. The grains cook up fluffy and separate, making it ideal for both elaborate and simple meals. Whether you're preparing a festive biryani or a quick stir-fried rice, PR11 Non-Basmati Rice ensures a satisfying and flavorful dining experience every time.



Key attributes

Quality: Premium PR11 grade non-basmati rice.

Aroma: Rich fragrance that enhances the cooking experience.

Grain Texture: Grains cook fluffy and remain separate.

Versatility: Perfect for biryanis, pulao, and fried rice.

Flavor: Distinct taste that complements a variety of dishes.

Cooking Time: Quick-cooking variety, ideal for fast-paced kitchens.

Key Features

Type: Non-Basmati Rice - PR11

Packaging: Available in 25 kg and 50 kg bags

Origin: Sourced from reputable rice-growing regions.

Shelf Life: Up to 12 months if stored properly.

Cooking Method: Can be cooked on stove or in rice cooker.

Color: White to slightly off-white grains.

Feature

Purity - 95%

Average grain length - 6.90mm

Admixture - 5% max

Moisture - 12.5%

Broken - 2% max

Damaged/Discolour - 2% max

Foreign Matter - Nil

Supply capacity - 4000 Tons/ week



Other Variety of Non-Basmati Rice PR11



Non-Basmati
PR11 Raw



Non-Basmati
PR11 Sella



Non-Basmati
PR11 Steam



Non-Basmati
PR11 Golden Sella

**Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets**



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Kalijira Rice (Aromatic Fragrant)

Kalijira Rice, a rare and premium variety grown in the fertile fields of Assam and Bangladesh, offers a delicate aroma and rich flavor that transforms any meal. Perfect for pulao, biryani, khichuri, and desserts like payesh, it delivers a buttery taste that elevates every dish. Kalijira Rice stands out for its subtle fragrance, nutritional richness, and health benefits. It's low in calories, high in fiber and protein, and packed with essential vitamins and minerals. It supports digestion, weight management, diabetes prevention, and promotes bone and heart health. Naturally gluten-free, sun-dried, and parboiled with no polishing or slicing, it retains its authentic goodness. Grown using sustainable methods by local farmers, it's the ideal choice for nutritious, flavorful meals.



Key Features

1. Pulao, biryani, and khichuri.
2. Everyday meals with an exotic twist.
3. Sweet treats like payesh and other desserts.



Features

1. Naturally gluten-free, medium-sized grains.
2. Sun-dried, parboiled, and processed traditionally.
3. Grown by local farmers using sustainable methods.
4. Packed with care to retain its aroma and freshness.
5. Supports digestion and prevents constipation.
6. Helps in weight management and diabetes prevention.
7. Promotes bone and heart health.

Specifications

Aromatic Excellence: Delivers a subtle fragrance and buttery flavor.

Nutritional Richness: Low in calories, rich in fiber and protein, with essential vitamins and minerals.

Naturally Processed: No polishing, no slicing—just pure, authentic goodness.

Glycemic Index: Lower than ordinary rice, making it a healthy choice.



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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Sticky Rice (Kaki Beroin)

Its rich aroma, nutty flavor, and delicate texture make it a staple for traditional Assamese and Bengali dishes like Jolpan, Polaw, and Pitha. This red sticky rice is a short-grain, gluten-free variety perfect for savory and sweet recipes.

Enjoy this rich and aromatic rice with fried fish, meat, kebabs, or desserts like Payesh, Rasmalai and Chunga Pitha. Diabetic-friendly with low glycemic properties (consult your healthcare provider).

Key Features

1. Naturally Gluten-Free
2. Aromatic with a Nutty Flavor
3. Rich in Minerals, Vitamins, and Fiber
4. No Preservatives or Chemical Additives



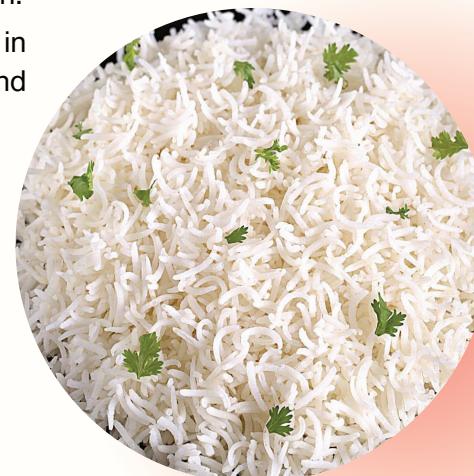
Features

- 1. Health Benefits:** High in minerals, vitamins, and fiber. Diabetic-friendly with low glycemic properties (consult your healthcare provider).
- 2. Naturally Cultivated:** Grown using traditional farming methods with no chemical fertilizers or pesticides. Procured from local vendors, retaining its authentic taste and essence.
- 3. Versatile Usage:** Ideal for Rice Pudding, Risotto, Thai Sticky Rice, and Japanese Donburi Bowls. Perfect for Assamese festive delicacies like Pitha and Jolpan.
- 4. Eco-Friendly:** Cultivated in the highlands of Assam and Sylhet, ensuring sustainability.



Specifications

1. Enjoy this rich and aromatic rice with fried fish, meat, kebabs, or desserts like Rasmalai and Chunga Pitha.
2. **Don't Rinse:** Keeps the starch intact for a perfect sticky texture.
3. **Soak:** Cover with water and soak for 4–24 hours to soften grains.
4. **Steam:** Place above boiling water, cover, and steam for 15 minutes until fluffy.



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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White Sticky Rice (Gondi Beroin)

Its rich aroma, nutty flavor, and delicate texture make it a staple for traditional Assamese and Bengali dishes like Jolpan, Polaw, and Pitha. This red sticky rice is a short-grain, gluten-free variety perfect for savory and sweet recipes.

Enjoy this rich and aromatic rice with fried fish, meat, kebabs, or desserts like Payesh, Rasmalai and Chunga Pitha. Diabetic-friendly with low glycemic properties (consult your healthcare provider).

Key Features

1. Naturally Gluten-Free
2. Aromatic with a Nutty Flavor
3. Rich in Minerals, Vitamins, and Fiber
4. No Preservatives or Chemical Additives



Features

- 1. Health Benefits:** High in minerals, vitamins, and fiber. Diabetic-friendly with low glycemic properties (consult your healthcare provider).
- 2. Naturally Cultivated:** Grown using traditional farming methods with no chemical fertilizers or pesticides. Procured from local vendors, retaining its authentic taste and essence.
- 3. Versatile Usage:** Ideal for Rice Pudding, Risotto, Thai Sticky Rice, and Japanese Donburi Bowls. Perfect for Assamese festive delicacies like Pitha and Jolpan.
- 4. Eco-Friendly:** Cultivated in the highlands of Assam and Sylhet, ensuring sustainability.



Specifications

1. Enjoy this rich and aromatic rice with fried fish, meat, kebabs, or desserts like Rasmalai and Chunga Pitha.
2. **Don't Rinse:** Keeps the starch intact for a perfect sticky texture.
3. **Soak:** Cover with water and soak for 4–24 hours to soften grains.
4. **Steam:** Place above boiling water, cover, and steam for 15 minutes until fluffy.



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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Hari Narayan Rice (Aromatic Fragrant)

Hari Narayan Rice is a premium aromatic variety grown in the Barak Valley of Assam, India, known for its sweet, buttery flavor and enticing aroma. This rice is perfect for enhancing traditional Bengali dishes, pulao, and other aromatic cuisines. Rich in nutrients, it not only offers a delightful taste but also supports a balanced diet. Cultivated using traditional farming methods, Hari Narayan Rice embodies the authentic agricultural heritage of Assam, making it a standout choice for culinary enthusiasts.

Key Features

1. Naturally Gluten-Free
2. Aromatic with a Nutty Flavor
3. Rich in Minerals, Vitamins, and Fiber
4. No Preservatives or Chemical Additives



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



Features

Exceptional Aroma and Flavor: Hari Narayan Rice is celebrated for its distinctive fragrance and sweet, buttery taste, making it a preferred choice for pulao enthusiasts.

Versatile Culinary Applications: Ideal for preparing a wide range of dishes, including traditional Bengali recipes, pulao, and other delicacies that benefit from its aromatic qualities.

Nutrient-Rich: This rice variety is highly nutritious, offering an excellent taste while contributing to a balanced diet.

Authentic Assamese Heritage: Cultivated using traditional farming methods in Assam, Hari Narayan Rice embodies the rich agricultural heritage of the region.

Specifications

Pulao and Pilaf: Enhance your pulao and pilaf recipes with the rich aroma and flavor of Hari Narayan Rice.

Traditional Bengali Dishes: Perfect for classic Bengali meals, complementing both vegetarian and non-vegetarian preparations.

Exotic Culinary Creations: Experiment with international cuisines that require aromatic rice to elevate the overall taste profile.





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Red Rice Kali Mukri

Kali Mukri Sticky Rice, a traditional Assamese red rice variety, is naturally grown using organic farming methods to retain its unique aroma, soft texture, and delicious taste. With a low glycemic index, it is ideal for diabetic patients and health-conscious individuals, offering a nutrient-rich option packed with essential vitamins and minerals. Hygienically packed in certified facilities, this versatile rice is perfect for everyday meals, puris, rotis, anarsa, and festive celebrations. Its authentic Assamese flavor adds a rich, sweet aroma to dishes, making it a delightful choice for both healthy lifestyles and special occasions.



Features

1. Natural Farming Methods: Grown with organic manure, ensuring its unique aroma and softness.
2. Traditional Cultivation: High-density planting for better quality grain.
3. Versatile Use: Perfect for making puris, rotis, anarsa (sweet or sour), or everyday meals.
4. Authentic Assamese Flavor: Adds a rich, sweet-smelling aroma to feasts, celebrations, and ceremonies.
5. Retains Freshness: Stays soft and fragrant even 8–10 hours after cooking.

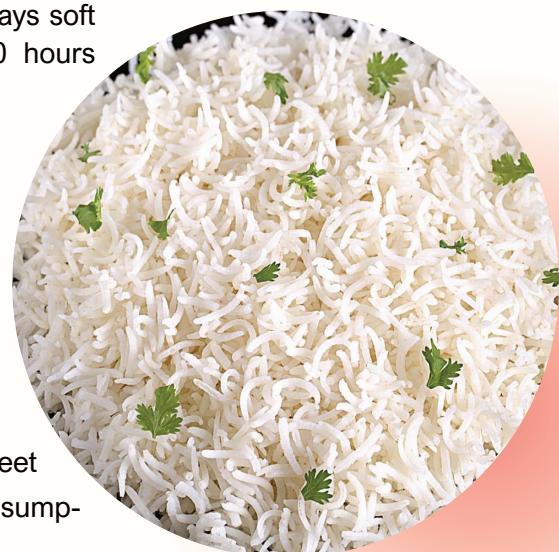
Specifications

1. Low Glycemic Index: Helps manage blood sugar levels, making it suitable for diabetic patients.
2. Rich in Nutrients: Packed with essential vitamins and minerals for a balanced diet.
3. Hygienically Packed: Processed in a food safety-certified facility.
4. Vegetarian-Friendly: Ideal for all dietary preferences.



Key Features

- Healthy lifestyles
- Low Glycemic Index
- Festive celebrations
- Suitable for Diabetics
- Soft and Sticky Texture
- Ideal for everyday meals
- Naturally Aromatic & Sweet
- Perfect for Everyday Consumption



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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Non Basmati Rice Sharbati

Introducing our premium quality Non-Basmati Rice Sharbati, meticulously sourced to bring out exceptional flavor and texture. This long-grain rice is perfect for culinary enthusiasts and businesses looking to enhance their dishes, whether it's a hearty stir-fry or a traditional biryani. Our Sharbati Rice is known for its distinct aroma and fluffy texture which makes it an ideal choice for various recipes. With every grain being carefully selected, this rice not only elevates the taste of your meals but also provides a satisfying mouthfeel that keeps customers coming back for more. The versatility of Sharbati Rice allows it to harmonize with a spectrum of ingredients, ensuring that each dish maintains its authenticity. In the competitive food service industry.

Feature

Purity - 95%

Average grain length - 7.10mm

Admixture - 5% max

Moisture - 12.5%

Broken - 2% max

Damaged/Discolour - 2% max

Foreign Matter - Nil

Supply capacity - 4000 Tons/ week

Other Variety of Sharbati Sella Non-Basmati Rice



Non-Basmati Sharbati Sella Raw



Non-Basmati Sharbati Sella Steam



Non-Basmati Sharbati Sella Sella



Non-Basmati Sharbati Sella Golden Sella



Key attributes

Origin: Sourced from select regions in India known for their premium quality rice.

Grain Length: Long-grain, providing a fluffy and non-sticky texture.

Flavor Profile: Distinct aroma and rich flavor that enhances various dishes.

Cooking Time: Cooks evenly in approximately 15-20 minutes.

Best Uses: Ideal for biryanis, stir-fries, and traditional Indian dishes.

Key Features

Rice Type: Non-Basmati

Grade: Premium Grade

Packaging Size: Available in 1kg, 5kg, and bulk options.

Shelf Life: 12 months when stored in a cool and dry place.

Protein Content: 6-7% per 100g serving.



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



Transforming Local Products into Global Markets.

Non Basmati Rice IR64

IR64 Non-Basmati Rice is a premium-quality variety known for its unique aroma, long grains, and fluffy texture. Harvested from select paddy fields with ideal climatic conditions, it offers versatility for various culinary applications, from simple meals to gourmet dishes. With excellent cooking properties, IR64 absorbs flavors well and complements a wide range of cuisines, making it ideal for hotels, restaurants, and catering services. Rich in essential nutrients, it adds wholesome value to any meal. Sourced from reputable farms, it guarantees purity and is free from unnatural additives, ensuring consistent quality and a delightful culinary experience.

Feature

Purity - 95%

Average grain length - 6.00mm

Admixture - 5% max

Moisture - 14%

Broken - 5% max

Damaged/Discolour - 1% max

Foreign Matter - Nil

Supply capacity - 4000 Tons/ week

Other Variety of Non-Basmati Rice IR64



IR64 Non-Basmati Raw



IR64 Non-Basmati Steam



IR64 Non-Basmati Sella



IR64 Non-Basmati Golden Sella



Key attributes

Variety: High-quality Non-Basmati IR64 rice.

Grain Length: Long, slender grains that remain separate when cooked.

Aroma: Distinctive aroma that enhances the eating experience.

Nutrition: Rich in essential nutrients and dietary fiber.

Culinary Versatility: Ideal for various dishes including biryani, pilaf, and everyday meals.

Sourcing: Sourced from reputable farms to ensure purity and quality.



Minimum Order Quantity - 1 X 20FT Container
Export Market: Preferred in worldwide markets



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Our Diverse Rice Portfolio

At GBI, we take pride in offering a diverse range of premium-quality rice varieties to meet the unique demands of our international clients. In addition to our specialized Basmati and Non-Basmati rice products, we have the capacity to supply a wide selection of other rice varieties, sourced from different regions of India. These varieties are tailored to suit diverse culinary preferences, ensuring superior taste, quality, and customer satisfaction. Below is a list of the additional rice varieties we can supply, as per your specific requirements:

Rice Varieties with International Trade Names:

1. PR-11/14 Sella – PR 11/14 Parboiled Rice
2. PR-11/14 Golden Sella – PR 11/14 Golden Parboiled Rice
3. PR-11/14 Steam – PR 11/14 Steam Rice
4. Sharbati Steam – Sharbati Basmati (Non-Basmati Variety)
5. Swarna Raw 5% Broken Rice – Swarna Non-Basmati Rice
3. HMT Raw – HMT Non-Basmati Rice
4. Sona Masuri Steam – Sona Masoori Rice
5. IR 64 Raw 5% Broken – IR 64 Non-Basmati Rice 5% Broken
6. 100% Raw Broken – 100% Broken Rice
7. NLR Sona Steam – Nellore Sona Masoori
8. Pure BPT Steam – BPT Rice (Bapatla Rice)
9. Non BPT Steam – Non-BPT Rice
10. IR 64 Parboiled 5% Broken – IR 64 Parboiled Rice 5% Broken
11. RB Gold 5% Raw – RB (Raw Broken) Rice
12. Gobindobhog Raw Old/New – Gobindobhog Aromatic Rice
13. Swarna Brown – Brown Swarna Rice
14. RNR Raw – RNR Rice (Raja Narasimha Reddy Rice)
15. RNR Steam – RNR Steam Rice
16. RNR Boiled – RNR Parboiled Rice
17. Rose Matta – Kerala Matta Rice
18. Kolam Raw – Kolam Rice
19. BPT Raw – BPT Rice
20. Thanjavur Ponni – Ponni Rice

21. Matta Short Grain – Kerala Matta Short Grain Rice
 22. Matta Long Grain – Kerala Matta Long Grain Rice
 23. Rajabogam Ponni Steam – Rajabogam Ponni Rice
 24. Thanjavur Ponni Boiled – Ponni Boiled Rice
 25. Idly Rice ADT – Idly Rice
1. HMT Steam
 2. Swarna Parboiled 5% Broken
 3. IR 64-100% Broken Raw Rice
 4. Rupali Steam
 5. Sona Full Boiled
 6. BPT Steam
 7. 100% Broken Sortex Raw

Why Choose GBI as Your Trusted Rice Supplier?

By offering these additional varieties, we aim to provide a one-stop solution for all your rice needs. Whether you require premium aromatic rice for fine dining or staple grains for large-scale distribution, GBI ensures consistent quality, timely delivery, and competitive pricing. Partner with us to experience excellence in rice sourcing and supply.





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Our products



Rice

We offer a wide variety of rice, grains, and other nutritional products. Our rice selection includes basmati, jasmine, kao loro, and many rice known for their unique flavor and textures.

Grains

For grains, we carry quinoa, lentils, and chickpeas, perfect for hearty meals, and all types of, etc

Indian spices

Our spice range features essentials like turmeric, cumin, garam masala, and cardamom, which bring vibrant flavor and aroma to any dish.