



Bringing the purity of the Indian farms to your home Natural, Chemical free and processed traditional way.

"Healthier food begins with healthier soil and honest Traditions.



Contact

Farmers for you

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From the Earth, For your Health.



About us

Farmers for you is located in Manthani on the banks of the river Godavari. we a passionate agricultural initiative delivering natural, chemical free rice and pulses, Rooted in traditional Indian processing methods envoring purity, health, and heritage.

Our mission is to deliver natural, chemical-free rice and pulses to consumers and businesses across the region, sourcing directly from farmers to processing with care, every product reflects our commitment to health, purity, and authenticity.

Our Mission:

"To keep providing our consumers with high quality products and services and to ensure in keeping the best traditional taste alive with advanced technologies and techniques".

Our Vision:

Our Vision is to provide the utmost quality products with an aim to create a healthy nation and the healthy world. To accomplish our objectives, we strive to continuously improve the quality of our products to make it the best quality products of the world.





Jai Shree Ram

Jai Shree Ram rice is a popular rice variety known for its quality, particularly its long grains, aromatic fragrance, and excellent cooking properties. It's available in various forms like white, brown, and parboiled rice.



Telangana Sona

Telangana Sona, also known as RNR 15048, is a highyielding, short-duration, and blast-resistant rice variety developed by Professor Jayashankar Telangana State Agricultural University (PJTSAU). It is known for its low glycaemic index, making it a healthier option compared to other rice varieties, and its suitability for both Kharif and Rabi seasons.



HMT Sona

HMT Sona rice, also known as HMT Sona Masoori, is a popular variety of medium-grain rice cultivated in South India, particularly in Andhra Pradesh, Telangana, and Karnataka. It's known for its fine grains, soft texture, and subtle aroma, making it a versatile choice for various Indian dishes.

PULSES



Dal (lentils or pulses)

Dal (lentils or pulses) holds a place of profound importance in Indian culinary and cultural heritage. As a staple across the Indian subcontinent, dals are not just ingredients—they are a way of life, nourishing millions every day with their rich protein content, versatility, and deep-rooted cultural significance.



Chana Dal (Senaga Pappu)

Nutty in flavour, used in both Savory dishes and sweets. **Benefits:**

Packed with fibre and protein

Lowers cholesterol and supports weight management High in manganese and folate for brain and bone health



Toor Dal (Kandi Pappu)

A staple in South Indian sambar and Gujarati dal **Benefits:**

Excellent source of plant protein Rich in folic acid, supporting prenatal health Aids in muscle repair and energy production



Moong Dal (Pesara Pappu)

Light dal preparations, khichdi, Ayurvedic detox recipes.

Easily digestible; ideal for children and elders High in protein, fibre, and antioxidants Supports liver detox and gut health

What makes our products unique

We never bleach or over - polish our grains. What you get is pure, natural rice just as nature intended

- High Protein
- Rich in resistant starch
- Taste and Healthy

