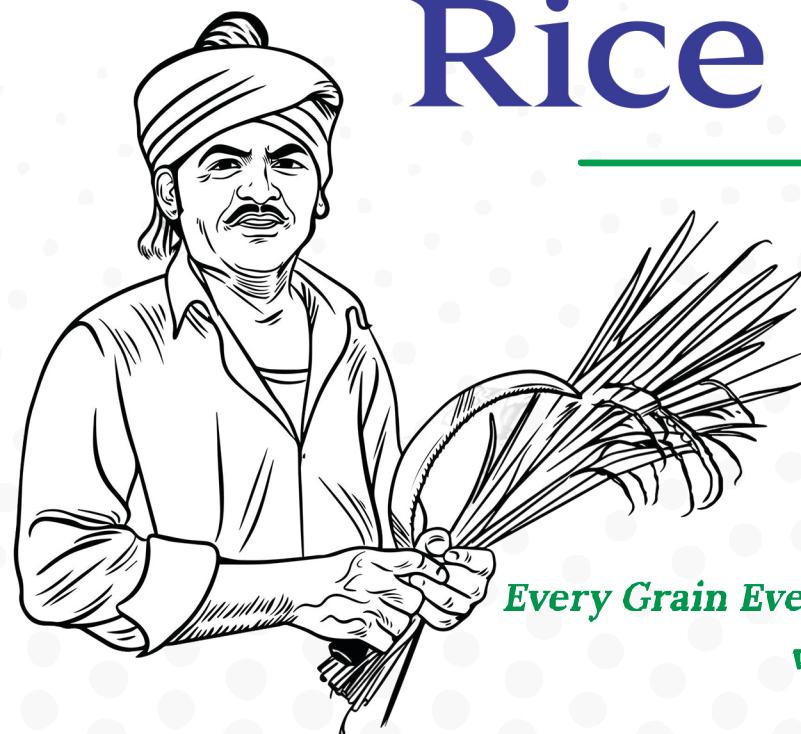




Satya Prakash Rice Mill



*Every Grain Every Bite..Taste the difference..
with VVR-Rice*



FORTIFIED
SAMPOORNA POSHAN
SWASTH JEEVAN



FSSAI No:10123006000315



Certified





About Us

Established in 1960, **SatyaPrakash Rice Mill (VVR Rice)** has stood as a trusted name in Rice Milling for over Six Decades. Currently managed by **Mr. V.T.Subrahmanyam Rao** representing the 4th generation of this legacy, we remain committed to the ethical values and traditions laid down since inception. With a strong Sales network across Andhra Pradesh and Telangana, we continue to bring Quality Rice to every Household. In 2024 we have Renovated our Facility into a Fully Automated plant, equipped with state-of-the-art technology Machines, ensuring Enhanced quality, Hygiene, and Packaging standards to deliver the finest Rice to Tables Globally.

Our Mission:

- 1) Safeguarding the Nutrition and Natural Aroma (Authentic fragrance) of the Rice
- 2) Every Grain in our Factory is Carefully selected and processed from Field to Fork
- 3) We are committed for Global Food Security.



History



1960



2024



1) FRK-Rice (Fortified Rice Kernels):

Rice Fortification is the process of enhancing rice with essential Vitamins and Minerals (Iron, Vitamin B12, Folic Acid) to improve its nutritional value. Since rice is a staple food for millions, fortifying it ensures that families get daily nutrition through their regular meals. These FRK kernels are mixed (Blended) with normal rice in a 1:100 ratio (Just 1 kg FRK for 100 kg rice). The fortified rice Looks, Cooks, and Tastes exactly like Regular Rice but with added nutrition @ Our Factory we use State-of-the-Art Automated Blending machines to mix FRK with Rice with this we bring (Energy & Immunity) in every grain.

***Strongly Recommended for School Going Children in their Daily Meal to support Healthy Growth and overall Development.**

2) Sona Massori (White-Rice)

Sona Masoori is a medium-grain rice cherished across South India. VVR-Sona Masoori is naturally aged for 1 year and carefully milled to preserve its Delicate Aroma, Flavor, and Nutritional value, it's the perfect choice for daily Meals, Biryani's, Pongal, and a wide range of Traditional Dishes.

3) Sona Massori (Brown)

Sona Masoori Brown Rice is a wholesome, Fibre-Rich alternative to white rice by retaining the Bran layer, it is packed with essential Nutrients, Antioxidants, and natural Flavour. with its nutty Aroma and Soft Texture after cooking, it's the perfect choice for Health-conscious Families.





4) 1061-Rice (MTU 1061 Indra-Rice)

This is a premium **Bold Rice variety** predominantly cultivated in Andhra Pradesh the length of the grain will be 5.0 – 5.5 mm (Before Cooking) Grains remain separate, fluffy, and full-bodied after cooking with Excellent water absorption capacity. This rice is perfect for Daily Meals, Idli rice, Rice flour & various By-products.

"VVR Rice – Crafted with Tradition, Packed with Care"

Clients:



Contact Us



vvrriceindia@gmail.com.
vankineni.tsrao@gmail.com,



+91-94901 96589
+91-93477 67788



www.vvrrice.com



Post-Office Road, Gudivada,
521301 (A.P), India



SatyaPrakashRiceMill



[satyaprakash_ricemill_gudivada/](https://www.instagram.com/satyaprakash_ricemill_gudivada/)

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