



Milled rice & Specialty ingredients



## About Us

Thailand is well known as the world rice feeder as we have been the world No.1 rice exporter for many years. However, we do not take our throne for granted. Our researchers still keep experimenting and seeking for new valuable rice innovation for the world. From many innovations, the rice that is widely consumed and is a new trend of healthy rice are as below Thailand is famous as a land of agriculture with world-class rice plants used to make organic products. The hot climate and fertile soil lead to the marvelous and unique taste of THAICAN RICE. As a professional rice exporter in Thailand, THAIECO RICE provides and supplies the best rice products through our up-to-date automatic rice processing equipment.

THAIECO RICE is a group of rice business since 2009 in central part of Thailand where is extremely fertile and is famous for rice production. Our strengths include best-selected quality, ensured international standards and efficiency processing, we are proudly serving international customers and exporting premium quality with variety of rice and packaging.

## Rice Quality Control

**Rice quality control** is our most concerned procedure. We have the laboratory, professional staff and equipment to perform a complete examination. This includes physical test, chemical test, genetic test, and sensory test before accepting any raw material to the production line.

**Grain Test:** Grain quality by physical test is one of the assessments from the standard rice evaluation manual.

**Cleanliness:** Every kernel of rice must be cleaned according to the hygienic standard of rice evaluation.

**Moisture Test:** We accept rice that has 14% of moisture in accordance to the standard of trading, which also a food safety for stocking.

**Whiteness Test:** The whiteness of rice is accurately tested using the standard measuring equipment to meet client's requirement.

**Purity Test:** Examine rice purity by taking a random sample then test for the level of amylose in rice kernel.

**Freshness Test:** To ensure that the product is qualified, we use acid-base measurement or PH testing method following a reaction from the indicator solvent to identify the freshness of rice.

**Sensory Test:** Sensory testing is an observation of texture, fluffiness, softness, taste and the scent of cooked rice as Appearance, Smell, Volume, Taste and Softness.

## Rice Quality Certification

Our rice products are managed under universal standards. THAIECO RICE is certified with HACCP, GMP, IFOAM, and Carbon footprint can guarantee that our rice products are clean and safe for customers. We have achieved the Halal standard for acceptance from the Central Islamic Committee. With these universal standards, we hope that we can serve the best rice for all valued customers.



### GMP

GMP (Good Manufacturing Practice) is a system for ensuring that products are consistently produced and controlled according to quality standards. It is designed to minimize the risks involved in any pharmaceutical production that cannot be eliminated through testing final product.



### HACCP

HACCP (Hazard Analysis and Critical Control Points) is a systematic preventive approach to food safety and allergenic, chemical and biological hazards in production processes that can cause the finished product to be unsafe, and designs measurements to reduce these risks to a safe level.



### Carbon footprint

The product's carbon footprint reduction label or global warming reduction label is a label that shows that the product has passed the product's carbon footprint assessment, and can reduce the greenhouse gas emissions of products according to the specified criteria.



### IFOAM

The IFOAM Standard is an internationally applicable organic standard that can be used directly for certification. It offers a global platform for organic standard setters to discuss standards and create synergies for standard development and harmonization at the global level, thereby taking over the role that the IFOAM Basic Standard (IBS) had in the past in this regard.



### EU

EU (European Union) is operations located in the United States and certified to the National Organic Program (NOP) can ship to any EU member state through the US/EU Equivalence Arrangement. The arrangement recognizes the NOP standards and the EU organic standards as equivalent, with minor critical variances. The USDA NOP and the European Commission signed the historic organic standards equivalence arrangement on February 15, 2012



### NOP

NOP (National Organic Program) covers fresh and processed agricultural food products, including crops and livestock. The USDA NOP does have the authority to enforce organic standards in the realm of health and beauty products, and were encouraged to do so in a 2009 recommendation from the USDA National Organic Standards Board.



# HOW IS RICE PROCESSED



## STAGE ONE – DRYING AND CLEANING PADDY

**Pre-Cleaning:** Paddy cleaner is the most essential equipment in a rice mill, as it separates all the impurities like dust, straw, sand, clay and heavy particles of even an uneven size from paddy. The advantages with the paddy cleaner are that increases the life of rubber rollers and the percentage of oil in bran.

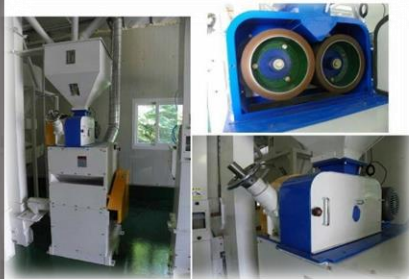
**De-stoning:** Separating small stones from paddy.



PADDY

RECEIVING  
DRYING AND STORAGE

CLEANING



## STAGE TWO – BROWN RICE

**Husking:** This DE husker machine is used for DE husking of paddy and removing of husk. The machine is based on centrifugal principle.

**Husk Aspiration:** Separating the husk from brown rice/ unhusked paddy.

**Paddy Separation:** Separating the unhusked paddy from brown rice.



BROWN RICE

SHELLING

PADDY  
SEPARATION



## STAGE THREE – WHITE RICE

**Whitening:** Removing all or part of the bran layer and germ from brown rice. The whitener is used for whitening (i.e. removal of bran) of brown rice to white rice. Through a smooth flow of rice and the efficient aspiration system inside the machine, the rice is whitened very gently.

**Polishing:** Improving the appearance of milled rice by removing the remaining bran particles and by polishing the exterior of the milled kernel. **Length Grading:** Separating small and large brokers from head rice. **Blending:** Mixing head rice with predetermined amount of brokers, as required by the customer.



WHITE RICE



#### STAGE FOUR – RICE QUALITY IMPROVEMENT

Length grading: Selecting and separating the rice grade by leveling the length of kernel. Rice will be separated to be several levels and served according to the customer's requirements.



Color sorting: Separating the rice kernels having different color shade from the premium standard in order to serve the best quality rice to customers.

RICE 100%

#### PACKING WAREHOUSE



Weighing and Packing: Preparing the milled rice for transport to the customer.





# THAIECO RICE PRODUCTS

## Our Products

We offer a wide variety of fine Thai rice including Hommali rice, glutinous rice, brown rice, white rice and also a special blend rice. Our team extensive history in the rice business is well known.

We can guarantee the highest product quality at the most competitive prices with professional service.

### Thai Hommali Rice

**Thai Hommali rice**, also known as Jasmine Rice, is the most famous Thai originated rice for its unique fragrance and its slightly soft texture. Thai Hommali white rice 100% (jasmine rice), is a long-grain rice that has a unique aroma. When uncooked the grain is translucent, but when cooked it becomes opaque and white. Jasmine rice is containing vitamins and minerals with no gluten.

- Thai Hommali White Rice 100%.
- Tasty and Fluffy.
- When uncooked the grain is translucent, but when cooked it becomes opaque and white and presents a natural fragrant smell.



### Thai White Rice

**Thai White Rice** is well known around the world. It is mainly grown in the central part of Thailand where there is a good irrigation system, which results in 2 or 3 crops per annum. It is often referred to as polished or fully milled rice.

**Thai fragrant white rice 100%** is identical to Thai Hommali white rice 100% that is soft and tasty in reasonable price. Its similar appearance, authentic natural fragrant and soft texture.

**With our special mixed formula rice** that provides tasty and soft texture, 5% and 25% broken Thai white rice is our best seller. It is mixed with vitamins and minerals to make it more nutritious.

- Thai fragrant white rice 100%
- Tasty and Fluffy
- Which has natural fragrant and soft texture identical to Thai Hommali



### Royal Thai Aromatic rice

**Royal Thai Aromatic rice** is 100% long grain white rice. After cooking it has aromatic smell and soft, but if you leave for a while it will get harder. This rice is good to eat with curry, soup or cooking fried rice.

- 100% Long Grain White Rice.
- Lower Price
- When cooked it firm and separately.



### Thai Riceberry Rice

**Riceberry Rice** is a new valuable rice variety of Thailand. It is cross-bred of high-quality Thai Hommali rice and Thai Homnin Rice. The rice is deep purple in colour. This rich dark colour is typical of plants that yield high nutrition.

- Riceberry Rice is special for Healthy food with higher vitamins, minerals and antioxidants (Have higher anti-oxidants than green tea almost more than 100 times), Extremely high in fiber and bran oil



### Thai Glutinous Rice

**Thai Glutinous Rice** is also known as sticky or sweet rice. The natural milky color is a main distinction. Glutinous rice is consumed in most Asian countries. The most popular glutinous rice from Thailand is grown in the north. Glutinous rice is consumed in most Asian countries in the form of rice, rice powder, snacks, and is also used in brewing.

- The consistency of what is commonly called "Sticky" Rice is derives from two kinds of starch in the kernels, namely amylose and amylopectin.



### Thai Brown Rice

**Thai Brown Rice** is the husked but un-milled rice. It is high in nutrients and fiber. Brown rice is considered a healthy food Thai fragrant brown rice 100% is whole grain rice that is healthy for you. It has a mild, nutty flavor, chewier, more nutritious and fibers than white rice.

- Brown rice is a nutritious whole grain that delivers "Fiber", protein and selenium
- Chewier, nuttier and richer in nutrients.
- Health and Weight Loss Benefits







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