





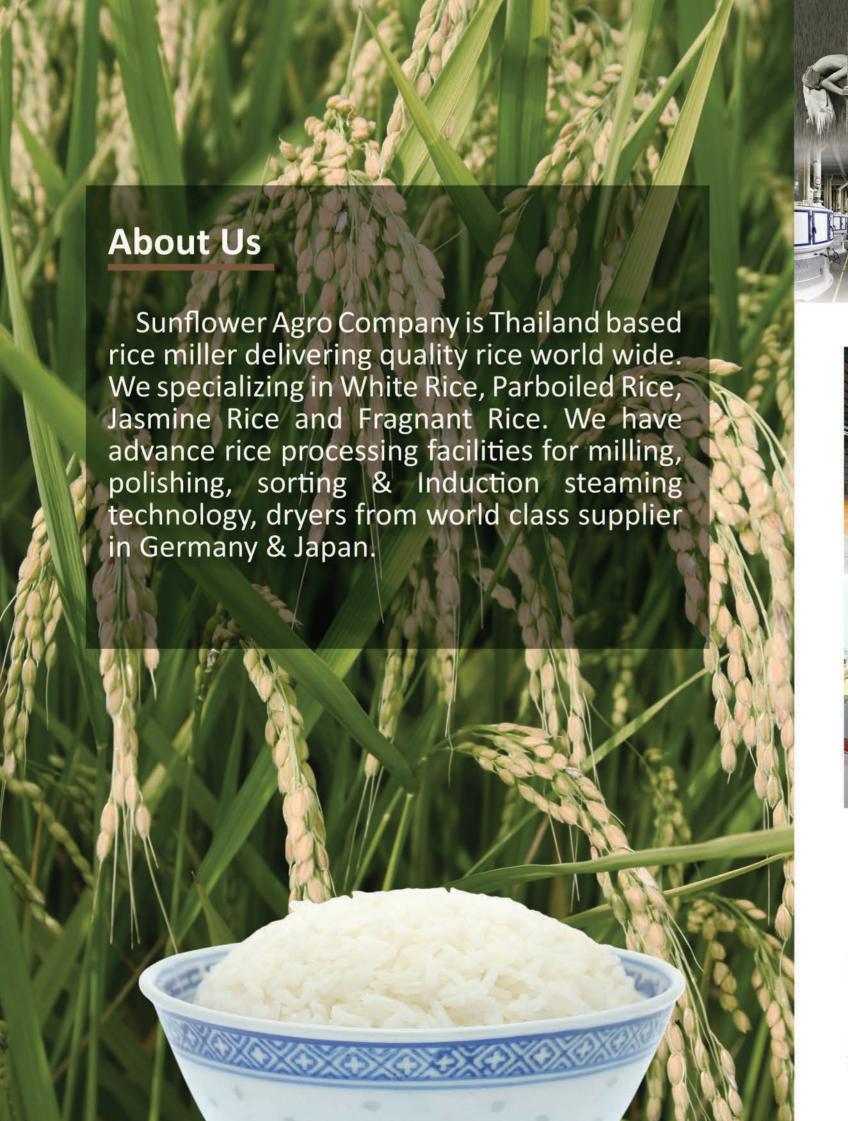
Sunflower Agro Co., Ltd

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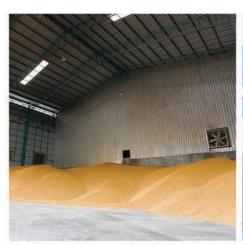
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Beans, Lentils, Sugar





























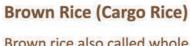


Rice



Hom Mali Rice

Hom Maili Rice is naturally aromatic long grain rice originally grown only in Thailand. While cooking, this exotic rice fills your kitchen with a delicate scent. The lovely aroma and flavor are natural; nothing is added to the rice. The grains cook up moist and tender with a light, soft texture, and delicious flavor.



Brown rice also called whole grain rice, brown rice is much more nutritious than white rice of any kind. The difference is in the bran, which is the brownish covering of the grain where almost all the nutrients reside.

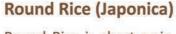


Rice



Hom Mali Brown Rice

Hom Mali Brown Rice originated in Thailand, this rice has a distinct aromatic fragrance and its unique texture which makes it widely consumed rice by asian. Hom mali rice is mostly grown in the northeastern part of Thailand. It full of vitamins and fibres.



Round Rice is short-grain japonica variety of rice which is characterized by its unique sticky, soft texture and fragrance. Round rice is also easy to cook and contains more starch than other rice. It is commonly used for preparing sushi in Asia, and widely consumed in Arabic, central European cuisines as well.





100% Broken Rice

Types - White - Fragnant - Thai Hom Mali

100% Broken Fragnant Rice is naturally aromatic long grain rice originally grown only in Thailand. While cooking, this exotic rice fills your kitchen with a delicate scent. The lovely aroma and flavor are natural; nothing is added to the rice. The grains cook up moist and tender with a light, soft texture, and delicious flavor. White Rice is without fragnant.



Parboiled Rice originated in central part of Thailand. This rice produced by a process of soaking, pressure steaming and drying prior to milling. This modifies the starch and permits the retention of natural vitamins and minerals in the kernel, this rice is slightly yellowish.





White Rice

Thai White Rice is a long grain type. Cooked rice is light, fluffy so that it is able to expand in volume when rice is cooked. White rice also called milled rice or polished white rice. When the rice hull and bran layer has been removed, it becomes white rice this kind of rice can be grown throughout Thailand but it is mostly cultivated in the central part of Thailand.

Red Jasmine Rice

Red Jasmine Rice is a type of non-glutinous long grain rice, only the husks of the rice grains are removed during the milling process, retaining all the nutrients, vitamins and minerals intact in the bran layer and in the germ is a good source of thiamin (vitamin B1), riboflavin (vitamin B2), fibre, iron and calcium.



