

Basmati, also known as the 'Queen of Fragrance', is internationally eminent for its exclusive aroma, delightful taste and long, slender grains. A popular commercial variety, it is perfectly aged, non-glutinous and has a fine, smooth and silky texture. It is nurtured and raised tenderly in the fertile plains and lush green fields of Punjab, Pakistan, the only piece of land where Himalaya's five lucent rivers emerge and feed to grow basmati. Basmati owes its essence, aroma and taste to the misty Himalayas. It is a nature's gift to Pakistan and the world.

Vital Basmati rice is an exceptional class of Basmati distinguished by its exclusive aroma and superb taste, harvested and produced traditionally in the foothills of Himalaya and cultivated with Himalayan river water, processed and graded to the highest standards and most advance techniques, and packed using state of the art technology to give you hygienically packed rice.

#### Whst's Special in Vital Basmati Rice.?

Superior paddy procurement

State-of-the-art processing at the largest integrated rice processing facility certified against 8 standards

Hygiene and quality protocols uncommon for this category Superior packaging.

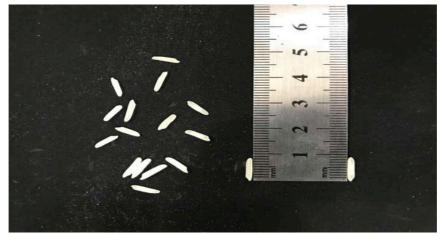
## **KAINAT 1121 STEAM**





# UN-COOKED





Length 8 - 8.2 mm

#### **COOKED**





Length 19 - 23 mm

### **VITAL STEAMED BASMATI SPECIFICATION**

Moisture: 12.50% Broken: 1% Total CV: 7.60 Red Rice: 0.6 Heat Damage: 1.0 Tip Damage: 1.5 Pecks: 1.10

Purity: 93% min Chalky/ White Belly Grain: 12

Under Milled: 3 Kett Value: 36 AGL: 8.20 to 8.25

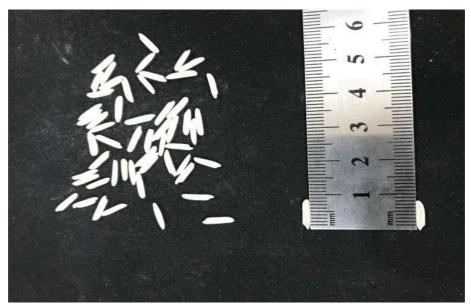
## **KAINAT 1121 PARBOILED**





### **UN-COOKED**





Length 8 - 8.2 mm

#### **COOKED**





Length 19 - 23 mm

### **VITAL SELLA BASMATI SPECIFICATION**

Moisture: 12.50% Broken: 1%

Total CV: 7.0 Red Rice: 0.5% Heat Damage: 0.5% Tip Damage: 1.4%

Pecks: 1.2

Purity: 93% (min)

Chalky/ White Belly Grain: 11.60%

Under Milled:1.0 Kett Value: 28-29 AGL: 8.20 to 8.25



