



SUBHAM GROUP

ABOUT US

Subham Group of Industries has been involved in rice milling for 40+ years and enjoys an unmatched reputation in the rice milling industry.

Our product portfolio is constantly evolving and consists of a wide range of non-basmati rice varieties that have been processed with utmost attention to quality and hygiene. We operate and supply to several countries including India, Bangladesh, Nepal, UAE, and several African countries.

We aim to become one of the largest players in the FMCG industry in the near future.

NON-BASMATI RICE

Parivaar's non-Basmati rice is crafted under optimum sunlight to meet the needs of a staple diet. Watered, winnowed, and polished, every harvest ensures a fulfilling experience for appetite large and small. We, at Parivaar, use advanced technology at every stage of processing different varieties of rice in the non-Basmati category.













PREMIUM **MINIKIT** PARBOILED RICE

Known for its soft texture, this long-grain variety of rice owes its origin to the state of West Bengal. Leveraging our decades of experience in rice manufacturing in West Bengal, we offer you the best quality polished Minikit rice. This parboiled polished rice is a good source of thiamin, folate, niacin, manganese, and selenium. With its average length of 6.5 mm, Minikit rice is a preferred choice for exquisite rice dishes.

Available in 5 kg| 10 kg| 25 kg



PREMIUM **RATNA** PARBOILED RICE

Grown in the states of Andhra Pradesh, and West Bengal, Ratna rice, also known as 1010 in West Bengal, is one of the most popular rice choices among rice lovers. This parboiled rice variety is known for its unique flavor, fulfilling taste, and appealing length. Not only is the Ratna rice well polished and devoid of impurities, our intact packaging process goes a long way in ensuring you the real taste of Ratna rice.

Available in 10 kg| 25 kg



REGULAR **MINIKIT** Parboiled Rice

Commonly used in households this parboiled polished rice is a good source of thiamin, folate, niacin, manganese and selenium. Leveraging our decades of experience in rice manufacturing, we offer you the best quality Minikit rice. It is not only a preferred choice for exquisite rice dishes such as biriyani and pulao but also pocket-friendly.

Available in 10 kg| 25 kg



REGULAR **RATNA** PARBOILED RICE

The Regular Ratna parboiled rice popularly known as IR-64 and IR-36 in the rice industry parlance is the natural choice for Indian cuisines. Be it the quintessential sambar rice or other flavored rice dishes, Ratna is the choice to go for every occasion. Priced reasonably, Regular Ratna is a tad shorter than its premium kind and is served to you right from the fields of Andhra Pradesh and West Bengal

Available in 10 kg| 25 kg



PREMIUM 1010 Parboiled Rice

Our fresh and pure quality **1010 Rice** is properly sorted and cleaned under hygienic conditions to ensure its purity and freshness. This parboiled rice is rich in protein and minerals and has high nutritional content. Apart from this, it remains non-sticky after cooking which makes it an ideal choice for various cuisines.

Available in 10 kg| 25 kg



PREMIUM **BANSKATHI** PARBOILED RICE

Banskathi rice is the twin sister of basmati rice. This long-grain variety of rice is not only very thin but also has a unique natural flavor. We, at Parivaar, deploy the best techniques in ensuring that this parboiled rice is delivered to you with its nutritional value intact. It is considered one of the best varieties in the non-basmati grade.

Available in 5 kg| 10 kg| 25 kg



PREMIUM **GOVINDOBHOG** Parboiled Rice

The Govindobhog rice, also popularly known as Jeera rice in the southern part of India, was allotted a geographical indication (GI) tag of West Bengal by the government of India. This elite shortgrain variety of rice owns a special place in households and interestingly owes its name to lord Govindajiu. Be it the comfort Kichuri or the delicious Biryani or the religiously significant KHEER and other offerings to the deity, the Govind Bhog rice is everyone's trusted, food companion. We prepare and deliver the best quality Govindobhog rice with its sweet aroma, buttery flavor, and soft texture.







SUBHAM GROUP

LAUNCHING SOON

PREMIUM **Katarni** Rice

Katarni rice has been in vogue since the Aryan times, making it the traditional and oldest rice variety in Indian households. It is sweet in flavor and has a curved knife shape. Light white in color, its natural fragrance makes it a popular choice for pulao and desserts. The districts of North Bihar and Uttar Pradesh produce the best quality Katarni rice and we ensure that they are served fresh and intact at your doorstep



PREMIUM **Sonam** Rice

Sonam Non-Basmati rice is usually identified by its short grains, having a length between 5.0 mm and 5.2 mm. States like Bihar, Jharkhand, U.P. produce this rice. Parivaar Premium Sonam rice has low moisture content and the grains do not stick or clump together. It is used to make various kinds of cuisines for its delicious taste and high nutritional value. Sonam rice is mostly used in homes, restaurants and banquet halls to make quality dishes.



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