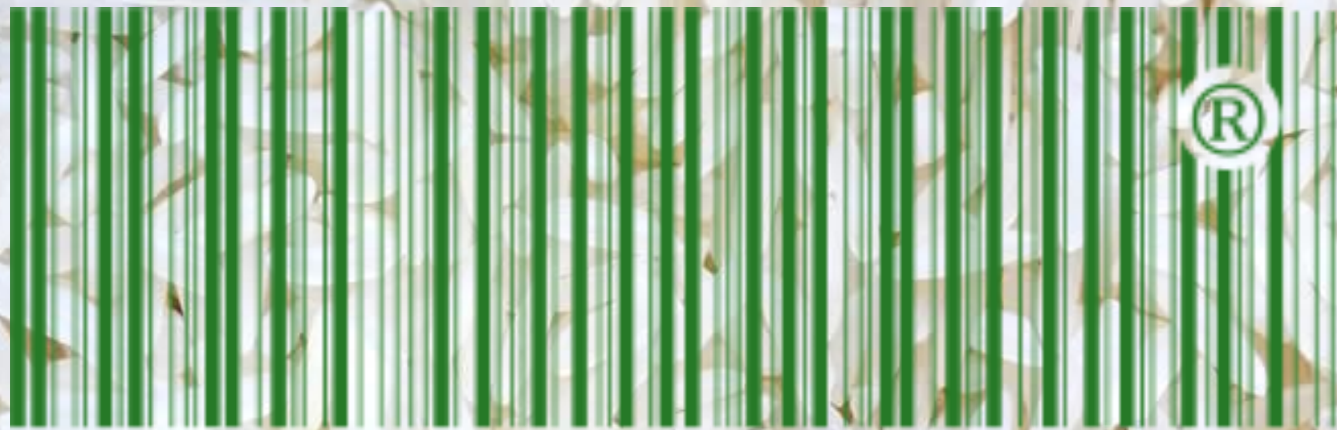




BOIL BARTUAL

RICE

www.boilbartual.com



BOIL BARTUAL

RICE



Painting illustrative Royal Ploughing Ceremony in Thailand

HISTORY

There are several versions about the origin of the first crops of rice, however, among historians, the most popular one points China as the first country to develop the cultivation of the crop, but recognize that it is in India where it is first found, in its wild form. About 10,000 years ago, Rice began her trip from Southeast Asia to India, China and Japan.

The farthest testimony that exist correspond to the year 2,800 BC when a Chinese emperor established a ceremonial rite for rice plantation. Later, about 1,000 years B.C. it was known in India and around 400 years B.C. in Egypt. The rice arrived in the Mediterranean 350 years B.C. and finally crossed the Atlantic to be introduced into America from the arrival of Christopher Columbus, starting the first crops in the second half of the sixteenth century.

PRESENT

Rice is the most consumed product in the world and the staple food for over half the world's population. It is estimated that the global rice consumption for 2014-2015 would reach a record 480.4 million tons, up to 2% compared to 2013/2014.

Rice is also the third most cultivated food in the world. For the 2014/15 campaign as global production is expected to reach a new record that would be 7 million of TM higher than the 2013/14 campaign.





Rice production

PRODUCTION

Today, Sheffield & Cork Pte. harvested in different regions of Asia three times a year, which gives us the opportunity to have a steady flow of rice and meet the needs of our customers.

Our rice is produced in different parts of Asia such as India, Thailand and Vietnam. In order for **Sheffield & Cork Pte.** conduct its operations worldwide has mills, silos and farms rice production in these three countries.

Today, the good price is not everything, you also have to have experience and a continuous supply capacity in rice.

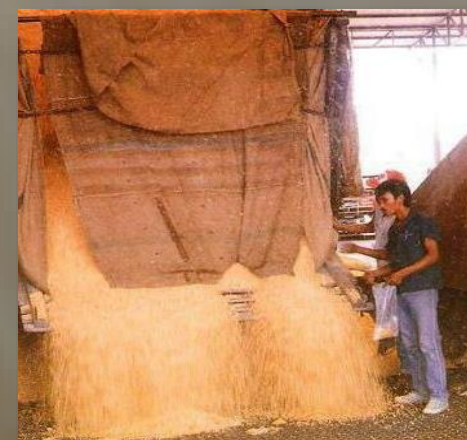


Collecting rice planting

AVAILABILITY

Our production capacity is 700,000 MT rice monthly and are currently producing 300,000 MT per month, representing 43% of our production. As of now, with right customers and in a short period of time we could reach another 400,000 TM.

We can process according to customer specifications, 5%, 10%, 15% and 25% of broken grains in different forms.



Warehouses Sheffield & Cork Pte.



Warehouses Sheffield & Cork Pte

DISTRIBUTION

Through our trading company **Boil Bartual**, **White Nuggets®** brands offer different types of rice, qualities and presentations as well as Jasmine rice **Gourmet White Nuggets®** Premium Scented with the highest quality.

The rice is offered to the market, after passing a rigorous selection process and quality control.

INTERNATIONAL EXPERIENCE

The biggest importers are; Nigeria, Indonesia, Bangladesh, Saudi Arabia, Iran, Iraq, Malaysia, the Philippines, Brazil, Venezuela, South African countries and those located in the Persian Gulf, due to increased income from the per capita income in these regions of the planet.

SHIPPING

If the customer requires it, we ship the bulk or packaged rice, anywhere in the world as long as is considered safe port or ASWP.

POTENTIAL COSTUMERS

- ✓ Baby Food Companies
- ✓ International and Regional Governments
- ✓ Global International Aid Agencies
- ✓ Supermarkets
- ✓ Wholesale Food Distributor
- ✓ Pet Food Companies

TYPES OF RICE



LONG GRAIN RICE **White Nuggets®**



PARBOILED LONG GRAIN RICE **White Nuggets®**



JASMINE RICE **Gourmet White Nuggets®**



LONG GRAIN RICE White Nuggets®

White Nuggets®



PROCCESING

The first operation we undertake involves cleaning after shucked. With this process the hard husk protects the grain when it is in the ear is removed.

Then subjected to a process called "peeling", which leads to eliminate all or part of cuticle or bran that covers the grain and germ.

The germ completely disappears with the last process, "polishing", which leads to prevent rancidity in the rice while it is stored.

CHARACTERISTICS

Long grain rice is recognized internationally for its high quality. It is a long and thin grain, it's at least 3 times longer than wide. It is over 6 millimeters long. All the husk, bran and germ is removed during the industrial processing.

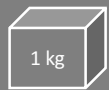
After cooking, the grains tend to remain separated, due to its low amylopectin.



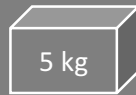
LONG GRAN RICE White Nuggets®

PRESENTATION

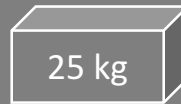
PACKAGE



PACKAGE/Sack



Sack



Sack



Bulk



PACKAGING

- The rice is packaged in containers that safeguard the hygienic, nutritional, technological and organoleptic qualities of the food.
- The containers are made safe and suitable substances for their intended use .They do not transmit to the product any toxic substance or undesirable odor or flavor.
- When the product is packaged in sacks, these are clean, sturdy and strongly sewn or sealed.

SHIPPING

- We ship long grain rice **White Nuggets®** containerized or bulk, bulk cargo (dry bulk), thus lowers costs for packaging and shipment
- If the customer requires, we send rice to anywhere in the world as long as it is considered safe port or ASWP.

CONSERVATION

- Always keep long grain rice **White Nuggets®** in cool, dry place away from sunlight and humidity.
- If you bought long grain rice **White Nuggets®** bulk is advisable to keep it in a glass jar with a lid.
- It is advised to consume long grain rice **White Nuggets®** within 12 months after the date of packaging.

LONG GRAIN RICE White Nuggets®

NUTRICIONAL INFORMATION	% DAILY VALUE*
Calories	205 cal
Calories from fat	4 cal
Total Fat	0.44 gm
Saturated Fats	0.12 gm
Polyunsaturated fats	0.12 gm
Monounsaturated fats	0.14gm
Cholesterol	0 mg
Sodium	2 mg
Potassium	55 mg
Total Carbohydrates	44.51 gm
Dietary Fiber	0.6 gm
Sugars	0.08 gm
Total Protein	4.25 gm
Vitamin A	0
Vitamin C	0
Calcium	2
Iron	11

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower, depending on the calories you need. Per cup of rice or ration

Vietnamese Long Grain White Specs

IETNAMESE LONG GRAIN WHITE RICE, % BROKEN						
CODE		5% BROKEN TV105LN	10% BROKEN TV110LN	15% BROKEN TV115LN	20% BROKEN TV120LN	25% BROKEN TV125LN
Broken	(%, max)	5.0	10.0	15.0	20.0	25.0
Moisture	(%, max)	14.0	14.0	14.0	15.5	14.5
Foreign matters	(%, max)	0.1	0.2	0.2	0.3	0.5
Chalky kernels	(%, max)	6.0	7.0	7.0	7.0	8.0
Damaged kernels	(%, max)	1.0	1.3	1.5	1.5	2.0
Immature kernels	(%, max)	0.2	0.2	0.3	0.5	1.5
Red and Streaked kermels	(%, max)	2.0	2.0	5.0	5.0	7.0
Yellow kernels	(%, max)	0.5	1.0	1.3	1.3	1.5
Glutinous	(%, max)	1.5	1.5	2.0	2.0	2.0
Paddy grain	(grains/kg, max)	15.0	20.0	25.0	25.0	30.0
Average Length of Grain (mm, min)		6.2				
Milling degree		Well milled and double polhised	Well milled	Mediun milled	Mediun milled	Normal milled
Crop		New				
* Price (USD/MT - FOB Hochiminh City Port, VN)						

LONG GRAN RICE White Nuggets®

PARBOILED RICE White Nuggets®



White Nuggets®

HOW IS THE PROCESS OF PARBOILING?

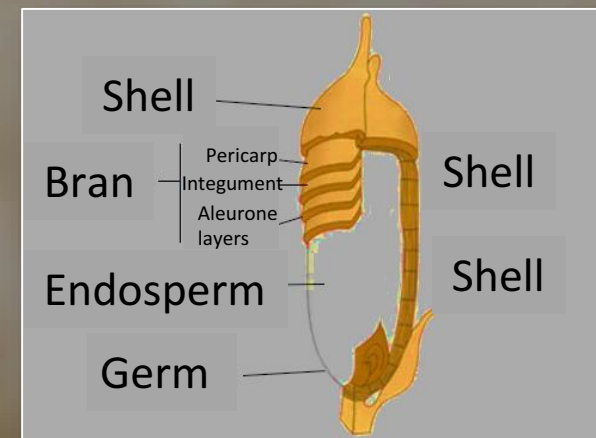
It is a treatment with water and vapor with no chemicals additives and totally natural, it is done in three stages.

In the first stage, whole rice plant reached and after removing impurities that brings the field, is immersed in water at 60 ° C for about 3 hours and depending on the size of rice. In this process soluble vitamins and minerals present in the bran pass the point.

At the end of this stage, the remaining water is removed leaving the grain with adequate moisture for the next process.

In the second stage, the rice is subjected to steam treatment at 115 ° 120 °, for about 15 minutes, in a vaporizer (kind of large pressure cooker). The result is a rough rice (paddy) cooked with 34% humidity. It's when the physical characteristics of the rice grain is unchanged.

In the third stage, the rice is dried with hot air to a moisture content of 10-12%, to allow their preservation under normal conditions and subsequent marketing.



PARBOILED RICE White Nuggets®

All these steps make it easier to fix the nutrients present in the outer layers of the rice grain (bran), allowing it to integrate inside, resulting in a more nutritional and complete than the common white rice paddy.

In order to be commercialized, the rice should be polished, giving as resulting yellowish parboiled rice fully polished (without bran). Among other reasons, that appeal to many health professionals to value it nutritionally.



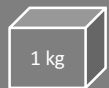
CARACTERISTICS

The world-class achieved by the Parboiled rice is due to the many advantages deriving from the special manufacturing process, called parboilization, modifying the crystalline structure of starch, allowing the passage of salts, proteins and vitamins, from the grain surface in its interior, and gives the rice the characteristic of not losing the cooking process and stay well shelled.

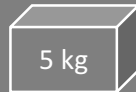
PARBOILED RICE White Nuggets®

PRESENTATION

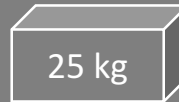
PACKAGE



PACKAGE/Sack



Sack



Sack



Bulk



PACKAGING

- The rice is packaged in containers that safeguard the hygienic, nutritional, technological and organoleptic qualities of the food.
- The containers are made safe and suitable substances for their intended use .They do not transmit to the product any toxic substance or undesirable odor or flavor.
- When the product is packaged in sacks, these are clean, sturdy and strongly sewn or sealed.

SHIPPING

- We ship long grain rice **White Nuggets®** containerized or bulk, bulk cargo (dry bulk), thus lowers costs for packaging and shipment
- If the customer requires, we send rice to anywhere in the world as long as it is considered safe port or ASWP.

CONSERVATION

- Always keep long grain rice **White Nuggets®** in cool, dry place away from sunlight and humidity.
- If you bought long grain rice **White Nuggets®** bulk is advisable to keep it in a glass jar with a lid.
- It is advised to consume long grain rice **White Nuggets®** within 12 months after the date of packaging.

PARBOILED RICE White Nuggets®

NUTRICIONAL INFORMATION	% DAILY VALUE*
Calories	215 cal
Total Fat	0,6 gm
Saturated Fat	0,1 gm
Polyunsaturated fats	0,12 gm
Monosaturated Fats	0,1 gm
Cholesterol	0 mg
Sodium	4 mg
Total Carbohydrates	45,6 gm
Dietary Fiber	1,6 gm
Sugars	0,2 gm
Total Protein	5,1 gm
Vitamin A	0
Vitamin C	0
Calcium	3%
Iron	2%
*Los valores diarios porcentuales se basan en una dieta de 2000 calorías. Tus valores diarios pueden ser superiores o inferiores, según las calorías que necesites. Por taza de arroz o ración.	

Thai Parboiled Rice Standard Specifications

LONG GRAIN Thailand Parboiled Rice						
LONG GRAIN THAILAND PARBOILED RICE	100% SORTED	5% BROKEN SORTED	10% BROKEN	10% BROKEN SORTED	15% BROKEN	25% BROKEN
Long grain Class1	60% Min	Combined with class 2:45% Min	Combined with class 2:30% Min	Combined with class 2:30% Min	Combined with class 2:25% Min	Combined with class 2:20% Min
Whole kernels	80% Min	80% Min	75% Min	75% Min	70% Min	75% Min
Brokens	0.1% Max	0.15% Max	0.25% Max	0.2% Max	0.5% Max	0.2% Max
Rice That may be present:						
Yellow kernels	0.25% Max	0.5% Max	1.5% Max	0.75% Max	2% Max	0.75% Max
Chalky kemels	N/A	N/A	N/A	N/A	N/A	N/A
Black kemels	4% Max	7% Max	12% Max	12% Max	18% Max	12% Max
Partly black kemels peck kemels	1.5% Max	2% Max	3.5% Max	2.5% Max	4% Max	2.5% Max
Damaged kemels	1% Max	1% Max	1.5% Max	1.5% Max	1.5% Max	1.5% Max
Ref kemels	0.5% Max	1% Max	2% Max	2% Max	5% Max	2% Max
White glutinous rice	1.5% Max	1.5% Max	1.5% Max	1.5% Max	2.5% Max	1.5% Max
Paddy per 1 kg o rice	3 Grains	5 Grains	10 Grains	5 Grains	10 Grains	5 Grains
Undeveloped kemels/foreign matter	0.2% Max	0.2% Max	0.4% Max	0.4% Max	0.7% Max	0.4% Max
Milling degree	Extra well milled	Well milled	Well milled	Well milled	Reasonably well milled	Reasonably well milled
Moisture	14% Max	14% Max	14% Max	14% Max	14% Max	14% Max
ARROZ PARBOILED White Nuggets®						

JAZMINE RICE **Gourmet White Nuggets®**



Production of rice fields in Thailand

ORIGIN

White jasmine rice **Gourmet White Nuggets®** is a variety of long grain rice, which is also known as fragrant, aromatic or scented rice. Grown in the highlands of Thailand for centuries, jasmine rice was cultivated at first by the royal family of the Kingdom of Siam.

Its name comes from the jasmine flower, fresh scent that grows in Southeast Asia.

Jasmine rice has a distinctive scent released during the cooking process and reminds the perfume of flowers. Jasmine rice is prized for its white color and silky texture.

When cooking is soft, white and fluffy. The flavor of this rice enhances the traditional taste of oriental cuisine.



Gourmet White Nuggets®

JAZMINE RICE Gourmet White Nuggets®

Gourmet White Nuggets®
RIZ PREMIUM
AROMATIQUE JASMIN
AAA
Viet's Finest JM - A+



NUTRITION FACTS / VALEUR NUTRITIVE Per 1/4 cup (45g) / Par 1/4 de tasse (45g)		
Amount Teneur	Measure Mesure	% Daily Value % Valeur Quotidienne
Calories / Calories	150	
Fat / Lipides	0.5	0 %
• Saturated / Saturés	0.5	0 %
• Trans / Trans	0.5	0 %
Cholesterol / Cholestérol	0 mg	0 %
Sodium / Sodium	0 mg	0 %
Carbohydrate / Glucides	35.5	13 %
• Fiber / Fibres	1.5	4 %
• Sugars / Sucres	0.5	
Protein / Protéines	4.5	
Vitamin A / Vitamine A		0 %
Vitamin C / Vitamine C		0 %
Calcium / Calcium		1 %
Iron / Fer		1 %

MODES DE CUISSON
Choisir un des modes de cuisson suivants dépendant de votre choix et du nombre de portions requises. Pour le mode B, la règle générale est d'utiliser une fois et demi plus d'eau que de riz, calculé par volume.

AVANT LA CUISSON - POUR LES MEILLEURS RÉSULTATS, bien rincer le riz dans une passoire à l'eau froide. Pour un grain plus mou, tremper le riz dans la quantité d'eau froide requise pendant au moins 30 minutes.

A. CASSEROLE DÉCOUVERTE
Porter une grande casserole d'eau à gros bouillon. Ajouter le riz, mélanger puis porter à ébullition modérée et cuire, découvert, pendant 10 minutes.

B. CASSEROLE COUVERTE
Ajouter les mesures de riz et d'eau dans une grande casserole, à fond épais. Porter à ébullition, ajouter un peu de beurre et du sel, mélanger puis couvrir et réduire le feu pour que le riz mijote pendant 10 minutes. Éteindre le feu et laisser reposer, couvert pendant 5 minutes.

DESCRIPTION

White Jasmine rice **Gourmet White Nuggets®** also known as Hom Mali rice. The grain is long, almost transparent raw, but turns bright white, soft touch and firm when cooked inside.

Its grain doubles the pleasure to taste, because of its delicious nutty flavor and characteristic aroma of jasmine flower. Its presence at a table, either to accompany Thai recipes or otherwise never disappoints.

DISTRIBUIDOR



JAZMINE RICE **Gourmet White Nuggets®**

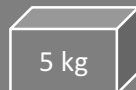
PRESENTATION

PACKAGE



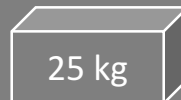
1 kg

PACKAGE/Sack



5 kg

Sack



25 kg

Sack



50 kg

Bulk



TM

PACKAGING

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SHIPPING

- We ship long grain jasmine rice **Gourmet White Nuggets®** containerized or bulk, bulk cargo (dry bulk), thus lowers costs for packaging and shipment
- If the customer requires, we send rice to anywhere in the world as long as it is considered safe port or ASWP.

CONSERVATION

- Always keep long grain jasmine rice **Gourmet White Nuggets®** in cool, dry place away from sunlight and humidity.
- If you bought long grain jasmine rice **Gourmet White Nuggets®** bulk is advisable to keep it in a glass jar with a lid.
- It is advised to consume long grain jasmine rice **Gourmet White Nuggets®** within 12 months after the date of packaging.

JAZMINE RICE Gourmet White Nuggets®

NUTRICIONAL INFORMATION	% DAILY VALUE*
Calories	200 cal
Total Fat	0.44 g
niacin	2.3 mg
Thiamine	0.26 mg
Selenium	11.8 mcg
Cholesterol	0 mg
Sodium	3.90 mg
Total Carbohydrate	44.5 g
Dietary Fiber	0.63 g
Sugars	0.16 g
Total Protein	4.2 g
Protein	6.67 g
Vitamin B3	4.87 mg
Protein	4.2 g
Iron	1.9 mg
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower, depending on the calories you need. Per cup of rice or ration	

JAZMINE RICE Gourmet White Nuggets®

THAI JASMINE RICE STANDARD SPECIFICATIONS

Long Grain Thailand Jasmine Rice	100% Grande A	100% Grade B
Long Grain Class 1	N/A	N/A
Whole Kemels	60% Min	60% Min
Broken	4.0% Max	4.5%Max
Rice that may be present:		
Yellow Kemels	Nill	0.2%Max
Chalky Kemels	3.0% Max	6.0%Max
Black Kemels	NIA	NIA
Partly Black Kemels and Peck Kemels	NIA	NIA
Damaged Kemels	Nill	0.25%Max
Red Kemels	NIA	NIA
White Glutinous Rice	L 5% Max	1.5%Max
Paddy per 1KGofRice	5 Grains	7 Grains
Undeveloped Kemels 1/Foreign Matter	0.2% Max	0.2%Max
Milling Degree	Extra Well Milled	Extra Well Milled
Moisture	14% Max	14%Max

RICE FOR DISTRIBUTORS



The goal is to provide our high quality product with the brand belonging usually to specialized supermarkets or distributors, in order to get a commercial loyalty.

Retailer brand has experienced steady growth since its inception and today, it has already become a common product in our shopping cart.

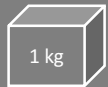
Brand advantages dealer or supermarket:

- ✓ Its price is cheaper on average.
- ✓ The lowest price offered by the dealer is reduced spending on advertising and marketing, not affect the quality of the rice.
- ✓ Rice is the same as marketed by Boil Bartual.
- ✓ You always know who is the producer, providing security to the retailer's brand.

RICE FOR DISTRIBUTORS

PRESENTATION

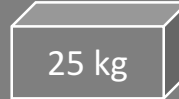
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PACKAGE/Sack



Sack



Sack



Bulk



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Location

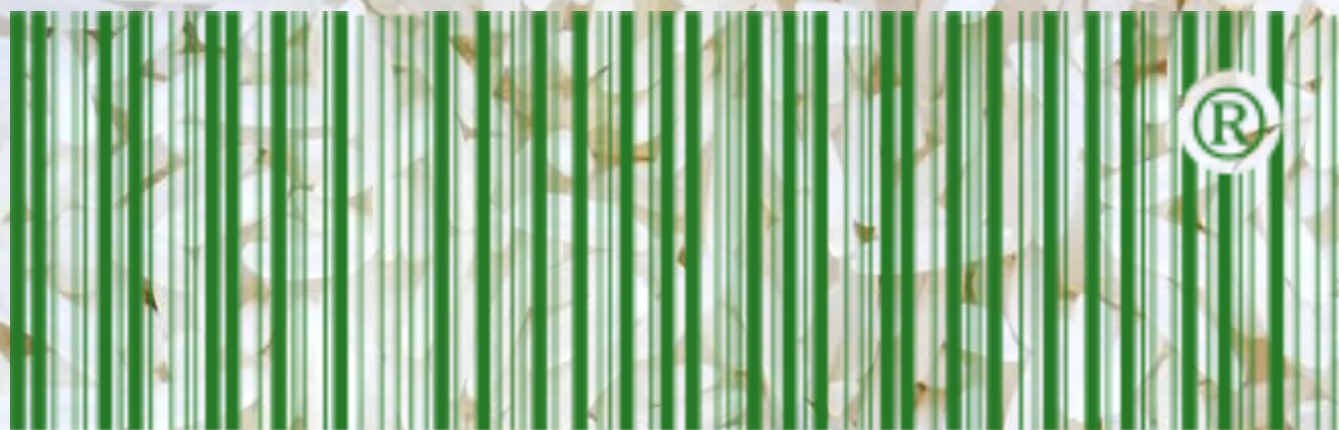


Offices

- **ESPAÑA**
- **BRASIL**
- **CHINA**
- **SINGAPUR**

BOIL BARTUAL

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www.boilbartual.com



BOIL BARTUAL
RICE

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