

Industry We Serve



Rice Industry



Dairy Industry



Bakery Industry



Oil Industry



Food & Beverages



Sport Nutrition



H.R. AGRO FOODS

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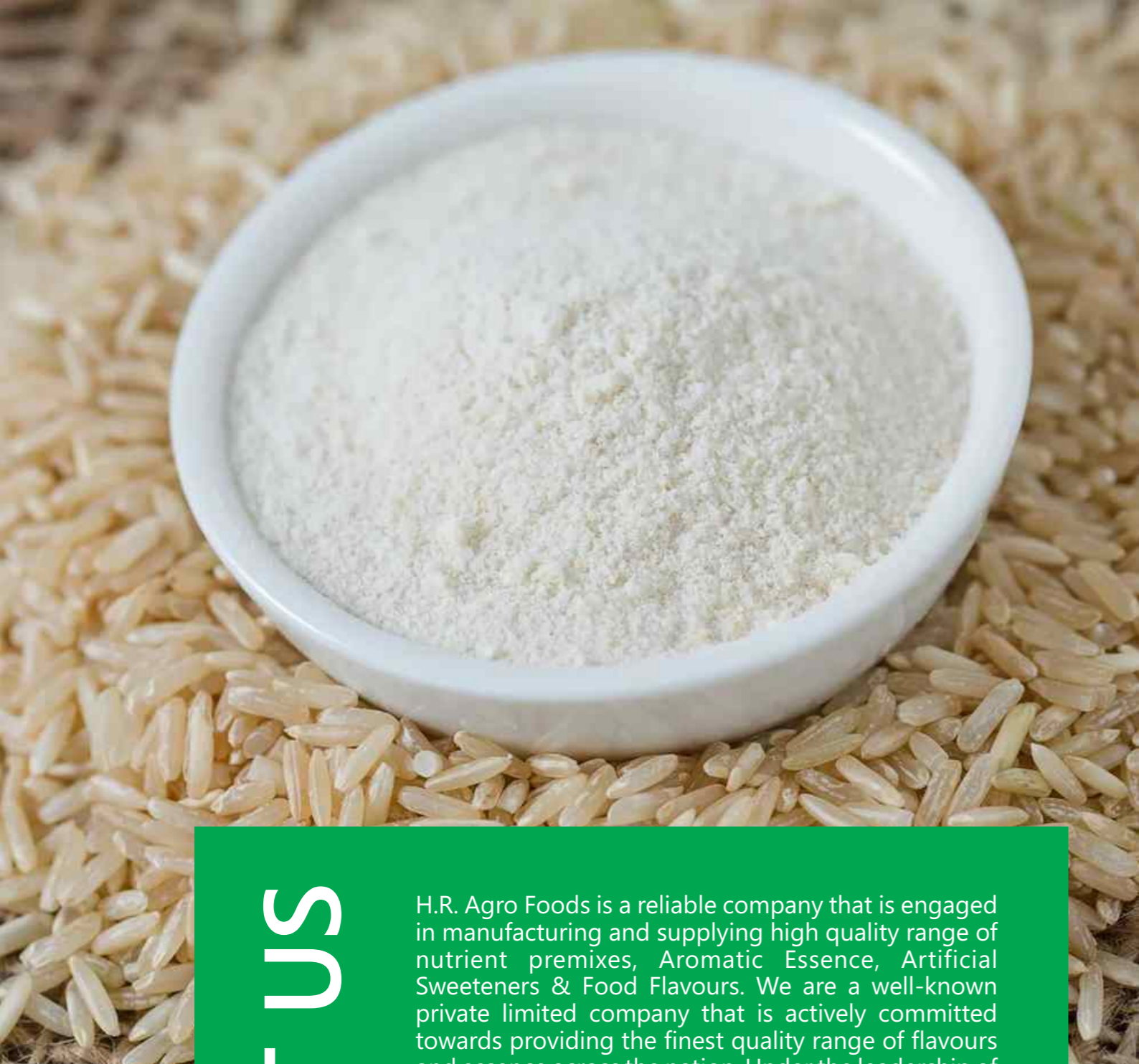


Micronutrients Premix For Fortified Rice Kernels (FRK)



H.R. AGRO FOODS

HEALTHIER, BRIGHTER, STRONGER INDIA



ABOUT US

H.R. Agro Foods is a reliable company that is engaged in manufacturing and supplying high quality range of nutrient premixes, Aromatic Essence, Artificial Sweeteners & Food Flavours. We are a well-known private limited company that is actively committed towards providing the finest quality range of flavours and essence across the nation. Under the leadership of our Director ".....", we have gained a remarkable position in this industry.

When we started our business in 2000, we have constructed a large and well functional infrastructural unit that is situated at Malout (Punjab, India) and play the most vital role in the development of our firm. H.R. Agro Foods manufacture nutrient premixes for rice. These premixes are used in the fortification of staples to increase their micronutrient content and make them rich and packed with iron, folic acid and vitamins to meet our bodily requirements.

Why Choose Us?

Due to the support of our devoted and capable team members, we are engaged in providing our prestigious patrons with qualitative range of favours and essence that we provide in safe packaging material. Few of the factors owing to which we have gained a massive success in the national market are listed below:

- Huge production base
- Qualitative product range
- Ethical business policies
- Capable team of Professionals
- Prompt Delivery
- Customized packaging
- Efficient logistic facility
- Positive records
- Reasonable price range

Our Infrastructure

We have an ultramodern infrastructural unit that helps us to process premium quality and pure range of flavours and essence as per the global set standards. This unit covers over a huge area of land and enable our team members to complete the large consignments of the patrons in a predefined time period. We have segregated this unit into sub-departments that include admin, sales, processing, transportation, logistic, warehousing, packaging, marketing, etc.

- Experienced R & D Department
- Large Product Line
- Large Production Capacity
- Good Financial Position & TQM

HUMAN NUTRITION Rice & FRK Fortification

Our Nutrition has four main vertical:

- FRK Premix For Raw Rice
- FRK Premix For Parboiled Rice
- Micronutrients
- Fortified Rice Kernels

We continually innovate our products and are driven to fulfil the needs of our customers, efficiently and economically.

Rice Fortification FSSAI Specification

SI No.	Nutrient	Level of Fortification Per Kg
1.	Iron - (a) Ferric Pyrophosphate	28 mg - 42.5 mg *
2.	Or (b) Sodium Iron (III) Ethylene Diamine Tetra Acetate Trihydrate (Sodium Feredetate - NaFe EDTA)	14 mg - 21.25 mg
3.	Folic Acid - Folic Acid	75 ug - 125 ug
4.	Folic Acid B12 - Cyanocobalamine or Hydroxycobalamine	0.75 ug - 1.25 ug



Rice Fortification The Need



Rice fortification is a cost effective and culturally appropriate strategy to address micronutrient deficiency in countries with high per capita rice consumption. As per Department of Agriculture Cooperation and Farmers Welfare, India's rice production has increased at Compound Annual Growth (CAGR) of 1.43% 2005-06 and 2016-17. India was the second leading rice producer followed by Indonesia and Bangladesh in 2015-16. Fortifying rice makes it more nutritious by adding vitamins and minerals in the post-harvest phase, many of which are lost during the milling and polishing process.

Rice fortification may be considered as having the highest potential to fill the gap in the staple food fortification programs as it is the staple food of 65 percent of the Indian population and reaches the most vulnerable and poorer section with the highest uptake in the government safety net programmes. The food and civil supplies department of each state empanels a number of rice millers in each district for regular supply or rice to the FCI, from which it is distributed to the social safety net schemes.



Rice Fortification

Rate of Addition & Presentation

Rice Mix	Unit	Rice Mix
		XL-PDS-For FRK
NUTRIENT		Per 10GM of Premix Contains
Iron (Ferric Pyrophosphate)	MG	42.5
Vitamin B9 (Folic Acid)	MCG	125.00
Vitamin B12 (Cyanocobalamine)	MCG	125.00
Rate of Addition	2 KG PREMIX IN 98 KG RICE FLOUR	

Available in 25 KG Packaging

We can also customized the packaging as per your requirements.

PDS Specication

Table: Level of Micronutrients in Fortified Rice Kernels (FRK)

Vitamins and Minerals	Chemical Form	Minimum Levels of Micronutrients/Kg of Fortied Rice at beneciary level	Minimum Levels of Micronutrients/ 10 gm Fortied Rice Kernels (Ex-Factory)
Iron	Ferric pyrophosphate (Micronized) Particle Size <3 microns	42.5 mg	42.05 mg
Folic Acid	Folic Acid	125 ug	125 ug
Vitamin B12	(Cyanocobalamine)	125 ug	125 ug

MICRONUTRIENTS FORMULATION VERTICAL

STAPLE FORMULATIONS

Developed by our efficient R&D team in compliance with the FSSAI standards for the fortification of staples like flour, milk, oil and rice.



CUSTOMIZED FORMULATIONS

We formulate and develop customized formulation with best possible ingredients to provide excellent end product delivery

THERAPEUTIC FOOD FORMULATIONS

Therapeutic food is a type of nutrient-dense food used to treat acute malnutrition in children and pregnancy. We provide formulations design as per WFP standard.



INDIVIDUAL NUTRIENTS

We also provide single processed micronutrients for various food applications.

STAPLE FORMULATION

IRON 28 mg- 42.5mg	OR	IRON 14mg 21.25mg sodium iron (III) Ethylene diamine tetra Acetate Trihydrate (Sodium Ferredetale-Na Fe EDTA)	FOLIC ACID 75mg- 125mcg	VITAMIN B12 0.75mcg-125mcg
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MICRONUTRIENTS FORMULATION VERTICAL

Dough made of rice flour, premix and water. Then it is hot-extruded through screw extruder. The extrusion is then granulated in to grains which resemble rice kernels.

These granules are processed under 70-110C temperature from pre-conditioning and/or heat transfer in steam heated barrel jackets. This result in fully/partially pre-cooked simulated rice like granules resembling regular rice kernels i.e. pre-blended granules (of rice, flour and premix).

This pre-blended granules of rice flour and premix is thereafter mixed alongwith natural polished rice to produce Fortified Rice Kernel (FRK). This is followed by packing from the bulk storage of the FRK.

RICE-FORTIFICATION PROCESS

