PAKISTANI RICE FOR TRADE BUYERS

Find your grain.

Compare Pakistani varieties and milling styles. Shortlist a grain, request a sample and have the trade specification confirmed for your order.



PUNJAB / SINDH



REFERENCE SPECIMEN

01 / AROMATIC / MILLED WHITE

1121 White Basmati

Slender, fragrant grain with a tender, separate finish. Consider for pulao and side dishes.

Typical sourcing: Punjab Kalar tract; confirm lot district.

Cook trial: 1:1.5, soak 20–30 min, simmer 8–10 min, rest 5 min. Comparable 1121 white product [1].



REFERENCE SPECIMEN

02 / AROMATIC / MILLED WHITE

Super Basmati White

Fragrant white basmati for table service, pilaf and retail. Compare cooked aroma and softness.

Typical sourcing: Gujranwala and Sheikhupura are documented growing areas.

Cook trial: Soak 20–30 min, 1:2, simmer covered until absorbed [2]. For scheduling, 15–20 min is a general white-rice benchmark [3].



REFERENCE SPECIMEN

03 / AROMATIC / MILLED WHITE

Basmati 2000 White

A named basmati variety. Ask to compare its cooked aroma and grain length against your current line.

Typical sourcing: Punjab / Sindh registry association; confirm lot origin.

Cook trial: 1:2, 15–20 min covered low as a white long-grain starting trial [3], not a cultivar test.

Sella & parboiled

Sella is a processing style, not a variety. Choose the cultivar first, then agree the cream or golden finish, cook behaviour and lot specification.



REFERENCE SPECIMEN

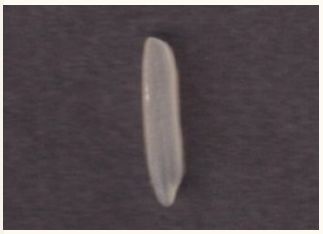
04 / AROMATIC / PARBOILED

1121 Sella Basmati

Firm, separate grains for biryani, service trays and larger batches. Check the cooked colour and holding texture.

Typical sourcing: Hafizabad is a documented PK-1121 parboiling centre.

Cook trial: 1:2, soak 15–20 min, simmer 12–15 min, rest 5 min. Comparable 1121 sella product [1].



REFERENCE SPECIMEN

05 / PARBOILED / FINISH ON REQUEST

1509 Sella

Compare the grain and colour side by side with 1121 sella. Confirm the exact grade and Pakistani lot provenance on the quote.

Typical sourcing: Confirm Pakistani lot origin and grade documentation.

Cook trial: For a golden-sella reference: 1:1.8, soak 20 min, simmer 15 min, rest 5 min [4]. Product and lot may differ.

White, steam or sella?

A cultivar is the rice variety. White describes the milled appearance; a steam grade and parboiled sella can have different processing, colour and cooking behaviour. For steam or a specific sella finish, state the exact grade in your enquiry. We will confirm the specification and a representative sample before you order.

For a catering trial, record cooked yield, grain separation, breakage and holding texture against the sample you actually plan to buy.

White long grain

Non-basmati lines for wholesale, foodservice or repacking. Compare the head grain, allowable brokens and cooked texture before agreeing a grade.



REFERENCE SPECIMEN

06 / NON-BASMATI / MILLED WHITE

PK-386 White

A Punjab long-grain line. State the desired grain length and cooked texture when requesting a sample.

Typical sourcing: Punjab; confirm district and crop on quote.

Cook trial: Published mill examples: 15–20 min [5]. For ratio, trial 1:2 covered low [3].

Request a lot photo or grain sample

SAMPLE ON ENQUIRY

07 / NON-BASMATI / MILLED WHITE

IRRI-6 White

For foodservice and repacking. Agree polish and broken percentage on the quote.

Typical sourcing: Punjab and Sindh grow the line; confirm origin lot by lot.

Cook trial: Published mill examples: 15–20 min [5]. For ratio, trial 1:2 covered low [3].

Request a lot photo or grain sample

SAMPLE ON ENQUIRY

08 / NON-BASMATI / MILLED WHITE

IRRI-9 White

Use the sample to compare shape, texture and uniformity. The related names in the national register are not interchangeable.

Typical sourcing: Confirm the exact trade line, mill and crop on quote.

Cook trial: Published mill examples: 15–20 min [5]. For ratio, trial 1:2 covered low [3].

Cooking ratios are rice to water by volume. Simmer times begin after boiling and exclude rinsing, soaking and resting. These are reference trials, not Grain Harbour lot test results.

Ask for a trade quote

Tell us which variety and processing style you need. We can confirm the lot, sample and commercial terms before you place an order.

01 ## Grain and grade

Variety, milling style, colour, average uncooked grain length (mm), broken grain maximum by weight, moisture maximum by weight, and grading method.

02 ## Lot and quality

Crop year, documented origin where required, grade and purity; request a lot-matched sample and specify any certificate of analysis or tests you need.

03 ## Packing & volume

Target net pack weight, bag material, artwork/private label needs, order quantity and minimum order; all confirmed on quotation.

04 ## Shipment

Destination port, delivery window and named Incoterm. Ask which documentation is included and state any destination requirements.

TRADE ENQUIRIES

inquiry@grainharbour.com

Include your requested grain, quantity, destination and delivery window.

Cooking & grading references

[1] Sultana's: white 1121 and sella cooking comparison
[2] FALAK: Super Basmati cooking guidance
[3] Montana State University Extension: white long-grain trial
[4] Safia: 1509 golden sella cooking example
[5] Al Wahab Rice Mills: PK-386, IRRI-6 and IRRI-9 processing profiles
Rice grading: Codex Standard CXS 198
Sourcing districts: Pakistan Planning Commission Basmati cluster study

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