

Catalogue
2022

A Real Taste

From

Viet Nam



MINH PHONG

GREEN AGRICULTURAL PRODUCTS JSC

GAU

ON



MINH PHONG

GREEN AGRICULTURAL PRODUCTS JSC

GAU



MINH PHONG

GREEN AGRICULTURAL PRODUCTS JSC

www.mpgreenagro.com.vn
minh.nguyen@mpgreenagro.com.vn

“A Real Taste From Viet Nam”

Minh Phong Green Agricultural Products J.S.C is a family-owned company specializing in rice and food, in which rice is our main business. Starting from a small rice mill in Mekong Delta Region, with a group of dynamic, rich experience and creative executives we grow to become an international company specialize in supplying rice for domestic market & global markets. Our products are selected carefully from seed selection, planting and harvesting, to processing and packaging. We ensure bring the best care to every family from our green fields.

Our developing way is growing in GREEN products, SAFETY products and FRIENDLY TO ENVIRONMENT products so we strongly go to the further step in supplying GLOBAL GAP RICE & ORGANIC RICE instead of only COMMON rice as before.

All of our rice products are registered under “Minh Phong” brand is a confirmation of GREEN & SAFETY products. Our network distributions are Viet Nam, Singapore, Hongkong, Australia, EU, USA, Africa,...



Company Name : *Minh Phong Green Agricultural Products Jsc*

Founder : *Nguyen Thi Ngoc Minh*

Category: *Green Agricultural Products*

Minh Phong Green Agricultural Products J.S.C is a family-owned company specializing in rice and food,...

CHALLENGE

About Minh Phong Green Agricultural Products Jsc

Brand

Minh Phong Green Agricultural Products J.S.C is a family-owned company specializing in rice and food, in which rice is our main business.

Export

“Minh Phong” brand is a confirmation of **GREEN & SAFETY** products.
Our network distributions are **Viet Nam, Singapore, Hongkong, Australia, EU, USA, Africa,...**

Coming to us you will be serve by **“A REAL TASTE FROM VIET NAM”**.



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Rice cultivation in Vietnam have a long history compared to rice cultivation in Asian countries. According to archaeological materials in China, India, Vietnam ...

About Viet Nam Rice

Rice cultivation in Vietnam have a long history compared to rice cultivation in Asian countries. According to archaeological materials in China, India, Vietnam ... Rice was present from 3000 - 2000 BC. Our ancestors tamed the wild rice and cultivated rice paddy cultivation was developed to achieve such progress today. Before 1945, the area planted to rice in 2 Delta and South is 1.8 million and 2.7 million ha with average yield of 13 kg / ha and grain yield respectively from 2.4 to 3.0 million tons. During this time mainly old varieties, northern varieties using plant height, less intensive Chui, easy to pour, low productivity. Nowaday, Vietnam has made significant progress in rice production, bringing our country from a country where chronic malnutrition was not enough food to ensure the needs of country but also export 6-8 million tonnes / year, ranked No. 2 in the world in the exporting countries.



South Delta (also known as the Mekong Delta), a new area of around 500-600 years ago. The total area is 36,000 km² delta, in the area that can be cultivated and has about 2.1 million hectares of rice from 1.5 to 1.6 million ha. This is the biggest rice station in Viet Nam with many kinds of special fragrant rice, white rice, japonica round rice,... With advantage putting rice mill in Mekong Delta, we can supply various kind of rice to meet all market's needs. At this moment we focus on 3 lines of rice:

- COMMON RICE (with export standard): Long grain white rice, medium grain rice, Jasmine rice, Fragrant rice, Japonica round rice/ Sushi rice/ Calrose rice, glutinous rice, Black rice, Red rice and Brown rice.
- GLOBAL GAP RICE (producing under GLOBAL GAP standard): Jasmine rice & Fragrant Rice
- ORGANIC RICE (producing on the organic farm with US & EU standards): long grain white rice, Mix rice, Jasmine rice and nutrition rice like Black rice, Red rice, Brown rice.



COMMON RICE

Available packing



500gr



1kg



2kg



5kg



10kg



15kg



25kg



50kg



01

Long Grain White Rice

Long Grain White Rice when cooked has a soft and tender, fluffy texture with separating grains. It is suitable for Asian style dishes, rice salads and fried rice. Long Grain White Rice has been popular with various kinds of broken including 5%, 10%, 15%, 25%, 35%, 50%, 100%.

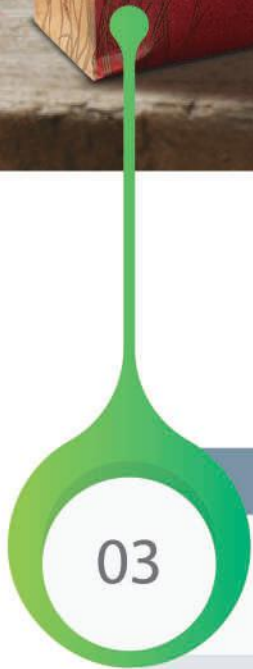


02

Glutinous Rice

Glutinous rice (also called sticky rice, sweet rice or waxy rice) is a type of rice grown mainly in Southeast and East Asia, which has opaque grains, very low amylose content, and is especially sticky when cooked. It is called glutinous (< Latin glutinosus)(1) in the sense of being glue-like or sticky, and not in the sense of containing gluten. While often called "sticky rice", it differs from non-glutinous strains of japonica rice which also become sticky to some degree when cooked. There are numerous cultivars of glutinous rice, which include japonica, indica, and tropical japonica strains.





03

Red Rice

Red rice is a special variety of rice that looks red in color, thanks to its anthocyanin content. It is generally unhulled or partially hulled rice which has a red husk, rather than the much more common brown. Red rice has a nutty flavor, and a high nutritional value, as the germ of the rice is left intact. It is mostly available in natural, organic and health food stores, and also through Amazon and other online retailers.

04

Japonica Round Rice Sushi Rice/ Calrose Rice

Japanese rice refers to a number of short-grain cultivars of Japonica rice which are grown in Japan. The two main categories of Japanese rice are ordinary rice (uruchimai) and glutinous rice (mochigome). Ordinary Japanese rice, or uruchimai (粳米), is the type most commonly grown, and

is the staple foodstuff of the Japanese diet. It consists of short translucent grains. When cooked it has a somewhat sticky texture such that it can easily be picked up and eaten with chopsticks. Outside of Japan it is sometimes labeled as sushi rice, as this is one of its common uses. It is also used to produce sake.





05

*St Superior
Fragrant Rice: St*

ST SUPERIOR FRAGRANT RICE: ST Superior Fragrant Rice is grown in Soc Trang province, Viet Nam is the best quality of fragrant rice in Viet Nam. It has average length 7.2mm min with strong fragrant smell and sweet taste after cooked.

06

Medium Grain Rice

Typically medium grain rice is slightly wider than long grain rice, but also shorter, about six millimeters per inch is a good average guess. Usually the rice is about three times as long as it is wide; thus width of these grains tends to measure approximately two millimeters. There are several different types of rice that fall into the medium grain classification, not just a single variety. These can vary in taste and amount of gluten, so you'll want to know which type you're buying in order to serve medium grain rice that best complements the meal you are preparing. The Vietnamese medium grain rice is not quite as soft, or as sticky. The rice tends to have more flavor, and is usually more yellowish than white when cooked (in white rice versions). It's popular in many countries like the Southern US, Pacific Islands, Middle East and is usually not eaten by itself but accompanies meat or beans with sauces. You might use Vietnamese medium grain in recipes for red beans and rice, for instance. The rice types that can be classed as medium grain in VietNam include: Ham Chau Medium Grain rice; Binh Thuan Medium Grain rice; Soc Mien Medium Grain rice; Fragrant Medium Grain Rice





Black rice (also known as purple rice or forbidden rice) is a range of rice types, some of which are glutinous rice. Varieties include but are not limited to Indonesian black rice and Thai jasmine black rice. Black rice is high in nutritional value and contains 18 amino acids, iron, zinc, copper, carotene, and several important vitamins. The grain has a similar amount of fiber to brown rice(1) (unreliable source?) and like brown rice, has a mild, nutty taste. In China, black rice is claimed to be good for the kidney, stomach and liver; these claims have not been independently verified. Black rice is a deep black color and usually turns deep purple when cooked. Its dark purple color is primarily due to its anthocyanin content, which is higher by weight than that of other colored grains but more limited in the number of different anthocyanin species present. It is suitable for making porridge and it can also be used for making dessert, traditional Chinese black rice cake or bread. In China, noodles made from black rice have been produced.

07

Black Rice

08

Jasmine Rice



Jasmine rice is a rice varietal which is grown primarily in Thailand, although other nations cultivate the long grained, aromatic rice as well. It is frequently served with Thai and Chinese dishes, as the subtle, nutty flavor and rich aroma are very pleasing to the palate. Jasmine rice is readily available in most stores, and like many other kinds of rice should be used within six months of purchase for optimal flavor and freshness. Old rice tends to get dusty and woody in flavor, and the aromatic scent of jasmine rice will disappear entirely if it is allowed to age too long. Like other varieties of rice, jasmine rice is a grass which is cultivated in water logged paddies. During the harvest season, the long stalks of the rice are cut and threshed to remove the rice, which can be left in a hulled form and sold as brown rice, or shucked and sold as white rice. Jasmine rice has been bred for easy harvest, and unlike wild rice species, it will not shatter when it ripens, which would scatter the grains into the water that the rice grows in, making them impossible to harvest. Depending on when the rice is harvested, the flavor varies: many consumers prefer spring rice, which has a more delicate, refined flavor, especially when cooked very fresh.



GLOBAL GAP RICE



Global Gap Rice

GLOBAL GAP RICE includes Jasmine rice, Premium Jasmine Rice and ST Superior Fragrant rice is produced under GLOBAL GAP standard which good & safety for consumer's health.



Premium Jasmine Rice



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Jasmine Rice



Red Rice



Black Rice



ORGANIC RICE



Organic Brown Rice



Organic White Rice



Organic Black Rice



Organic Rice

Organic rice is rice that is certified by an independent body, to have been grown and processed according to set "organic" standards. While there is no single definition for "organic", most definitions share common elements. For example, "organic" as applied to most field crops generally means that:

- 1. No synthetic or artificial chemical pesticides and fertilizers have been used,*
- 2. Soil fertility is maintained through "natural" processes such as growing cover crops and/or the application of composted manure and plant wastes.*
- 3. Crops are rotated in fields to avoid growing the same crop year after year in the same field.*
- 4. Alternate (non-chemical forms) of pest control are used to manage insects, diseases and weeds - e.g., beneficial insects to prey on pests, mulches to suppress weeds, etc.*



Organic Rice

*Organic rice is available in ORGANIC BLACK RICE, ORGANIC RED RICE, ORGANIC BROWN RICE, ORGANIC WHITE RICE and ORGANIC MIX COLOR RICE in packing **1Kg/ box.***





Organic Red Rice



Organic Mix Rice

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MINH PHONG GREEN AGRICULTURAL PRODUCTS JSC

Lot B13, D3 Street, Chanh Nghia Resettlement Area, Thu Dau Mot City, Binh Duong Province, Viet Nam.

Tel: (+84) 650 38 18 693

Fax: (+84) 650 38 18 694

Email: info@minhphongrice.com

Website: www.minhphongrice.com

