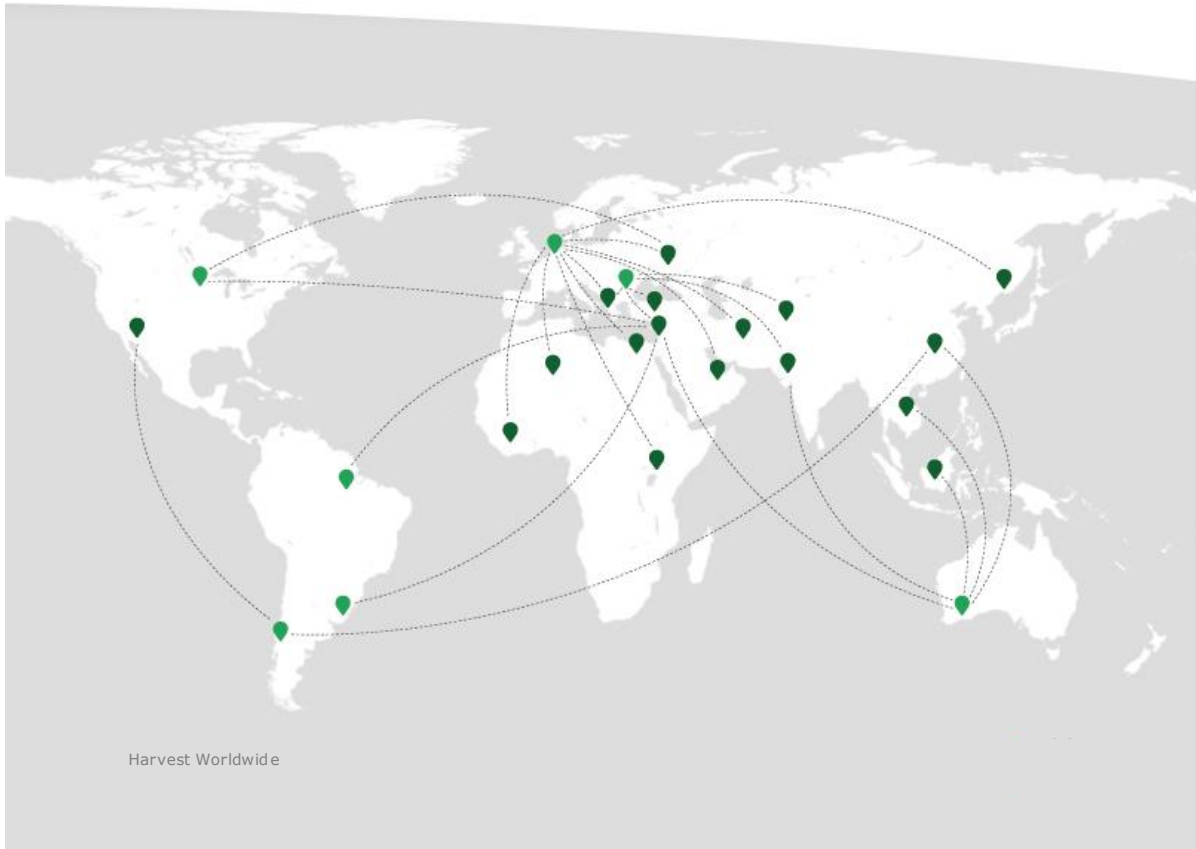




HARVEST

Harvest Worldwide

Harvest is a global marketplace for livestock, meat, and agriculture products. Harvest is a multinational group of companies vertically integrated into a complete value chain.



LIVESTOCK MEAT & AGRICULTURAL PRODUCTS

PRODUCTION / IMPORT & EXPORT

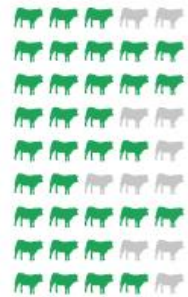
We focus on animal welfare, food safety, and provide verifiable and detailed information about our food products.

All together making our livestock trading, meat, and agriculture productions a crucial node in the food supply chains worldwide.

HIGH QUALITY

LIVESTOCK

FATTENING CATTLE – BREEDING CATTLE - SHEEP AND LAMB



Simmental
Limousine
Charolais
Hereford
Angus
Brahman
Belgian Blue
Holstein Friesian
Crossbreed



MAIN BREEDS

IN TOTAL EXPORTS

FATTENING AND SLAUGHTER CATTLE



Beef cattle

Harvest offers a range of different beef cattle breeds for profitable fattening and slaughtering, taking into account geographic location, diverse climatic conditions, and natural environment. Three categories can be distinguished among most popular breeds.

- Beef cattle that tend to intensive weight gain, from calving to slaughter the bulls quickly reach the required condition, i.e. Aberdeen-Angus, Hereford, etc. have more juicy and fatty meat.
- Beef cattle that tend to gain weight slower and are suitable for grazing hence with minimal feeding costs. The bulls reach the required weight condition at about 1.5 - 2.0 years of age. This meat is leaner, with different stages of marbling, i.e. Charolais
- Crossbreed beef cattle resulting from crossing domestic and wild breeds, which have a good tendency to early maturation and are generally better adapted to a hot climate.





Aberdeen-Angus bulls



Hereford bulls



Limousine bulls



Charolais bulls



Simmental bulls



Brown Swiss bulls



Belgium Blue bulls



Red Brangus bulls



Black Brangus bulls



Red Holstein bulls



Nelore



Brahman



Breeding cattle

Countries of origin

Some examples

USA

The Netherlands

Germany

Hungary

Austria



Thousands of years ago the husbandry of cattle began to spread out from the areas of its origin, moving across Eurasia and Africa. The industrial revolution around the turn of the 18th-19th centuries provided the stimulus for the development of specialized dairy, beef, and dual-purpose breeds.

The Dutch-Friesian became the dairy breed for West and Northeast Europe, Brown Swiss and Simmental became the breeds for Central and Eastern Europe, Scottish Ayrshire has spread in Scandinavia.

In the 20th century, several main breeds of cattle have become widely spread worldwide due to their economic efficiency in agricultural production systems.

Selective breeding and establishment of herd-books enabled the development of modern breeding cattle industry including reliable centralized information systems based on unique animal identification systems as well as productivity-based genetic information recording and processing organizations.

Nowadays, most countries worldwide have different frameworks for breed registry of animals, whereas some are government-based and others rely on private sector developed systems.

At Harvest, we continuously maintain cooperation with all the breeding industry partners and through our global network of farms and export facilities, we meet the demands of modern foreign markets.



Brown Swiss



Holstein Friesian



Jersey



Montbéliard



Simmental



Ayrshire

Mérinos and Lacaune



60%

Tsurcana



25%

Ile de France, Berrichon du Cher



15%



Popular races

Percentage in total exports

Sheep and lambs



Sheep and lamb

Sheep are multi-purpose livestock, with a production output of mainly milk, meat, and fleece. There are over 1 billion sheep within over 200 different breeds of sheep in the world.

Harvest sheep supply program able to meet any specific climatic, cultural and economic requirements

THE BARKI BREED IS THE BEST LAMB BREED IN THE WORLD

Breeding and Fattening

Barki Lamb Breed – Key Characteristics

- Origin: Indigenous to the northwestern coastal regions of Egypt and Libya
- Climate Adaptation: Well-suited to arid and desert environments, demonstrating strong resilience and hardiness
- Meat Quality:
 - Produces a lean carcass
 - Known for its rich, distinctive flavor
 - Low odor compared to other regional breeds
- Comparison:
 - Comparable to Al Nuaimi and Al Awassi breeds
 - Surpasses them in flavor profile and consumer appeal
- Market Potential:
 - Gaining interest in premium meat markets across the Middle East and North Africa
 - With structured breeding and regional introduction, it can become a leading lamb breed in the MENA region



Al Nuaimi and Al Awass Lamb

Breeding and Fattening

Al Nuaimi Lamb – Key Points

- Origin: Syria and became Native to the Arabian Peninsula, especially Saudi Arabia and the UAE
- Adaptability: Well-suited to hot, dry desert climates
- Appearance: White body with a black face; medium to large frame
- Meat Qualities:
 - Tender texture
 - Mild flavor, preferred in Gulf cuisine
- Market Preference:
 - Popular in local markets, especially during religious and festive occasions
- Best Genetics:
 - Syria, Turkey and Armenia



Dorper Lamb

Breeding and Fattening

Dorper Lamb – Key Points

- Origin: Developed in South Africa, from crossing Dorset Horn and Blackhead Persian breeds
- Adaptability:
 - Thrives in arid and semi-arid environments
 - Known for low-maintenance and high survivability
- Physical Traits:
 - Distinctive black head (Dorper) or white head (White Dorper) with a short, coarse coat
 - Medium to large body size with good muscling
- Meat Qualities:
 - High-yield, tender, and flavorful meat
 - Minimal fat and no strong odor
- Market Position:
 - Gaining popularity in commercial meat production globally
 - Well-suited for intensive and extensive farming systems
 - Increasing interest in Middle Eastern markets due to quality and adaptability



A large flock of white Merino lambs is shown in a field. In the center of the flock, a single black lamb with a white patch on its face is looking directly at the camera. The lambs are densely packed, and the background is a bright, slightly blurred outdoor setting.

Marino Lamb

For slaughter

Merino Lamb – Key Points

- Origin: Originally from Spain, now widely bred in Australia, South Africa, and other regions
- Adaptability: Performs well in temperate and semi-arid climates
- Primary Use:
 - Renowned globally for its high-quality fine wool
 - Meat production is secondary but still commercially viable
- Meat Qualities:
 - Lean and mild-flavored meat
 - Smaller carcass yield compared to meat-focused breeds
- Market Position:
 - Preferred in dual-purpose systems (wool + meat)
 - Not typically considered a premium meat breed in the Middle East, but appreciated in markets valuing lean meat

Kashmiri Goat For slaughter

Kashmiri Goat – Key Points

- Origin: Native to the Kashmir region spanning parts of India, Pakistan, and China
- Primary Use:
 - World-renowned for producing fine cashmere wool (Pashmina)
 - Meat production is secondary but locally significant
- Adaptability:
 - Well-suited to cold, mountainous environments
 - Grazes on sparse, high-altitude pastures
- Physical Traits:
 - Medium-sized with long hair, often white or light-colored
 - Produces a soft undercoat (pashmina) beneath coarse outer hair
- Meat Qualities:
 - Meat is consumed locally; lean and flavorful
 - Lower commercial yield compared to meat-specific breeds
- Market Position:
 - Primarily valued for luxury fiber
 - Limited role in large-scale meat markets, but appreciated in regional cuisine





Armenian Lamb Breed For slaughter

Armenian Sheep – Key Points

- Origin: Native to the Armenian Highlands
- Purpose: Dual-purpose breed for meat and wool
- Adaptability: Well-suited to cold, mountainous climates
- Wool: Yields 2–3 kg of mixed-fiber wool annually, used mainly for carpets and felt
- Meat: Produces lean, locally consumed meat
- Reproduction: Hardy and adaptable, with stable lambing rates
- Market Role: Primarily used in local and traditional farming systems

Argentinean Lamb Breed For slaughter

Argentinean Lamb – Key Points

- Origin: Raised primarily in the Patagonia and Pampas regions of Argentina
- Purpose: Bred mainly for high-quality meat production
- Adaptability: Thrives in temperate and semi-arid climates, particularly in open grazing systems
- Meat Qualities:
 - Known for tender texture, mild flavor, and good marbling
 - Popular in both domestic and export markets, especially Europe and the Middle East
- Production System: Typically raised in extensive, grass-fed systems, contributing to natural and lean meat qualities
- Market Role:
 - Recognized as a premium meat product
 - Strong potential for Halal-certified export markets, including MEN





African Lamb Breed For slaughter

Advantages of African Lamb Breeds for Slaughter

- **Adaptability:** Thrive in diverse climates—arid, semi-arid, and tropical zones.
- **Low Maintenance:** Require minimal inputs and are suitable for extensive and semi-intensive systems.
- **Disease Resistance:** Many breeds are naturally resistant to parasites and diseases.
- **Export Potential:** High demand for African lamb in Gulf, Middle East, and North African markets.
- **Meat Quality:** Mild-flavored, lean meat suited for traditional and commercial markets.
- **Breeds:**
 - Hammari and Kabashi (Sudan)
 - Red Maasai (Kenya, Tanzania)
 - Blackhead Persian (East Africa)
 - Barbary (North Africa)



Suffolk



Assaf



Dorper



Texel



Lacunae sheep



Romney Marsh

HIGH QUALITY MEAT

BUFFALO – VEAL – BEEF – LAMB

BEEF & BUFFALO MEAT

Harvest is the exclusive
buyer for **7 major
slaughterhouses**
worldwide for beef meat
In addition to 12 partners
slaughterhouse

Frigoverdi, Brazil

Mataboi, Brazil

Fortefrigo, Brazil

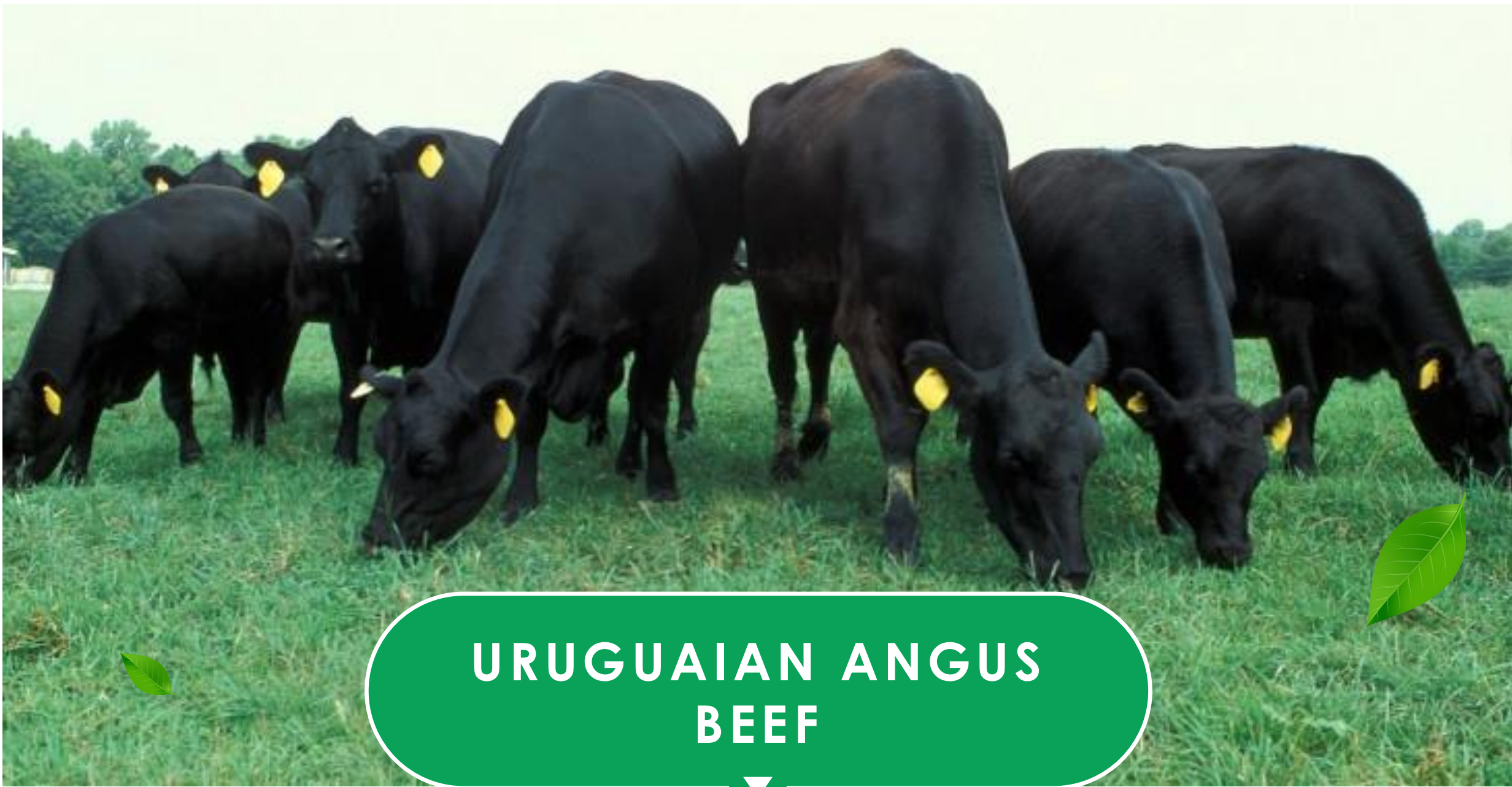
Concepcion, Paraguay

BPU, Uruguay

Solis, Uruguay

ALM India





URUGUAIAN ANGUS BEEF





Grass-Fed Angus Uruguay

9AN628 E W A **FULL CIRCLE** 9126



Breed: Angus
Registration:
Tattoo: 9126
Born: 9/27/19
Pedigree
 G A R Momentum
E W A West Point 7258
 E W A 3114 of 128 Weigh Up
 G A R Sure Fire
E W A 7101 of 4105 Sure Fire
 E W A 4105 of 968 Progress

Birth Weight (BW): **64**
Birth Weight Ratio: **92**
Weaning Weight (WW): **746**
Weaning Weight Ratio: **99**
Yearling Weight (YW): **1157**
Yearling Weight Ratio: **96**
Yearling Scrotal (SC): **37**
Yearling Frame: **5.3**

Registration: **19643643**

	CED	BW	WN	YW	RADG	DMI	YH	SC	DOC	Claw	Angle	PAP	HP	CEM	Milk	MW	MH	\$EN	CW	Marb	RE	Fat	\$M	\$W	\$F	\$G	\$B	\$C
EPD	10	1.7	71	125	0.3	0.79	0.5	1.06	31	0.58	0.43	1.42	9	8	26	55	0.4	-16	61	1.4	0.83	0.008	71	76	113	86	200	330
Acc	0.35	0.52	0.44	0.39	0.3	0.3	0.49	0.45	0.31	0.3	0.3	0.21	0.18	0.25	0.26	0.34	0.36		0.38	0.33	0.34	0.29						
% Rank	25	60	15	15	10	50	50	35	3	85	20	60	75	55	45	50	40	60	10	1	15	45	15	15	5	1	1	1



CAP OF CUBE ROLL



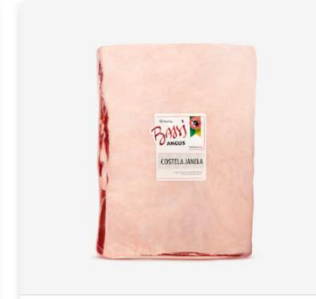
CAP OF RUMP (0.9)



CAP OF RUMP



SHORT RIB



SHORT RIBS



SHORT RIBS



STRIPLOIN (ABOVE 4)



T-BONE



TENDERLOIN



SHOULDER CLOD



SHOULDER CLOD



SILVERSIDE (FAT ON)



BLADE CLOY



BONE-IN SHANK



BRISKET (FAT ON)



KNUCKLE



PRIME RIB



RED SKIRT



RIB EYE



RIB EYE (ABOVE 1.5)



RUMP TAIL (FAT ON)



CHUCK TENDER RED



EYE OF ROUND (FAT)



EYE OF RUMP



150 Days Grain-Fed Angus Uruguay

7AN550HOOVER **KNOW HOW**



Breed: Angus
Tattoo: **R67**
Born: **1/27/16**
Pedigree
Mogck Bullseye
Hoover No Doubt
Miss Blackcap Ellston J2
SydGen Storm 8504
Blkcp Empress Ellston L265
Blkcp Empress Ellston J120

Birth Weight (BW): **80**
Birth Weight Ratio: **98**
Weaning Weight (WW): **765**
Weaning Weight Ratio: **108**
Yearling Weight (YW): **1310**
Yearling Weight Ratio: **102**
Yearling Scrotal (SC): **40.5**
Yearling Frame: **5.7**

Registration: **18543644**

	CED	BW	WN	YW	RADG	DMI	YH	SC	DOC	Claw	Angle	PAP	HP	CEM	Milk	MW	MH	\$EN	CW	Marb	RE	Fat	\$M	\$W	\$F	\$G	\$B	\$C
EPD	-1	3.3	64	140	0.38	1.54	0.7	2.13	13	0.42	0.28	1.45	15.1	10	23	113	1.1	-41	70	0.99	0.94	0.017	49	46	145	69	214	327
Acc	0.53	0.86	0.8	0.72	0.37	0.37	0.73	0.73	0.66	0.51	0.47	0.22	0.3	0.31	0.33	0.43	0.43		0.47	0.41	0.43	0.4						
% Rank	95	90	30	4	1	90	30	2	65	20	1	65	10	35	65	3	3	100	3	10	10	60	70	75	1	10	1	1



BRISKET (FAT ON)



CAP OF CUBE ROLL



CAP OF RUMP



EYE OF RUMP



HUMP



KNUCKLE



ASADO DE TIRAS



BABY BEEF (EYE OF)



BACK RIBS



CHUCK



CHUCK (WITH NECK)



CHUCK TENDER RED



RED SKIRT



RIB EYE



RUMP TAIL



BIFE DE CHORIZO



BLADE CLOD RED



BRISKET



CHUCK



CHUCK (WITH NECK)



CHUCK TENDER RED



SHANK (WITH HEEL)



SHOULDER (WITH



SHOULDER CLOD



BIFE DE CHORIZO



BLADE CLOD RED



BRISKET



STRIPLOIN (ABOVE 5)



STRIPLOIN TRIMMINGS



TENDERLOIN



SILVERSIDE



STRIPLOIN



STRIPLOIN (ABOVE)



THIN SKIRT (FAT ON)



TOPSIDE



TOPSIDE RED



250 Days Grain-Fed Angus Uruguay

7AN461 DEER VALLEY TESTAMENT 5202

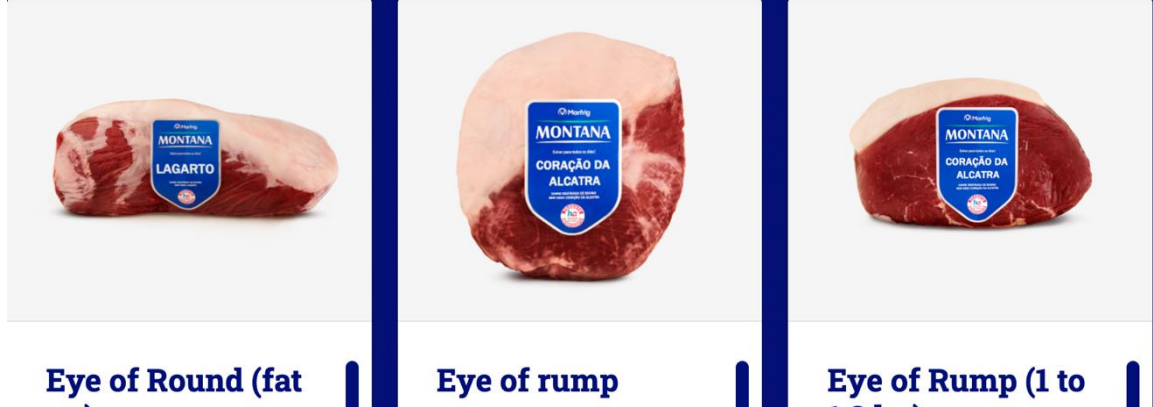


Breed: Angus
Tattoo: **5202**
Born: **2015-02-01**
Pedigree
C R A Bextor 872 5205 608
G A R Prophet
G A R Objective 1885
A A R Ten X 7008 S A
Deer Valley Henrietta 3237
Sitz Henrietta Pride 643T

Birth Weight (BW): **68**
Birth Weight Ratio: **100**
Weaning Weight (WW): **850**
Weaning Weight Ratio: **107**
Yearling Weight (YW): **1237**
Yearling Weight Ratio: **110**
Yearling Scrotal (SC): **36 cm**

Registration: **18191627**

	CED	BW	WN	YW	RADG	DMI	YH	SC	DOC	Claw	Angle	PAP	HP	CEM	Milk	MW	MH	\$EN	CW	Marb	RE	Fat	\$M	\$W	\$F	\$G	\$B	\$C
EPD	12	0.8	66	126	0.23	2.16	0.2	0.91	22	0.5	0.42	6.7	5.8	10	36	30	.0	-10	37	1.17	0.63	0.062	71	83	72	70	142	255
Acc	0.6	0.84	0.78	0.65	0.43	0.43	0.65	0.6	0.5	0.4	0.41	0.31	0.29	0.45	0.42	0.48	0.52		0.56	0.5	0.49	0.47						
% Rank	15	40	25	15	55	100	80	45	25	50	15	100	95	35	4	80	75	40	60	3	35	100	15	5	75	10	35	20





Hump



Knuckle



Knuckle Red



Portioned



Rib fingers



Rump and Tail of



Rump tail



Shank (with Heel)



Silverside



Silverside (fat on



Striploin (1 to 1.3



Striploin (1.5 to 3

BUFFALO CUTS

INDIA



Buffalo Topside



Buffalo Silver-side



Buffalo Knuckle



Buffalo Tenderloin



Buffalo Rump



Buffalo Striploin



Buffalo Knuckle



Buffalo Eye round



Buffalo Striploin



Buffalo Chuck



Buffalo Cube Roll



Buffalo Flank

VEAL CUTS

INDIA



Veal Tenderloin



Veal Knuckle



Veal Striploin



Veal topside



Veal Silverside



Veal Rump



Veal Leg Boneless 6 months



Veal Leg 8 months



Veal Leg bone in



Veal Slices

LAMB MEAT

6 major slaughterhouses
worldwide for Lamb
and Mutton meat

Pasto Alentejano Portugal

Ovinos Manchego Spain

Siciliani SPA Italy

Star ET Turkey

Akseker Turkey

La Trinidad Uruguay





Italy



Spain



Portugal



Turkey



Turkey



Uruguay

01 | CARCAÇA INTEIRA

WHOLE CARCASS



DESCRIÇÃO / DESCRIPTION

Carcaça de borrego.
Lamb carcass.



DISTRIBUIÇÃO / DISTRIBUTION

- Pendurado em Stockinet
Hanging in Stockinet
- Saco de plástico e stockinet
Plastic bag and stockinet



PESO / WEIGHT

- 10 kg - 13kg
- 13kg - 16kg
- 16kg - 20kg
- 20kg +

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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02 | PERNA INTEIRA

WHOLE LEG



DESCRIÇÃO / DESCRIPTION

Perna de borrego em vácuo.
Vacuum lamb leg.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 12 unidades
Unit/Box: 12 units
- Uni/Caixa: 10 unidades
Unit/Box: 10 units
- Uni/Caixa: 8 unidades
Unit/Box: 8 units
- Caixa/Paleta: 32 boxes
Box/Pallet: 32 boxes



PESO / WEIGHT

- 1,800kg
- 1,800kg - 2,400kg
- 2,400kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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03 | PERNA DESOSSADA

BONELESS LEG



DESCRIÇÃO / DESCRIPTION

Perna de borrego desossada em vácuo.
Boneless lamb leg in vacuum.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 20 unidades
Unit/Box: 20 units
- Uni/Caixa: 15 unidades
Unit/Box: 15 units
- Uni/Caixa: 10 unidades
Unit/Box: 10 units
- Caixa/Paleta: 32 caixas
Box/Pallet: 32 boxes



PESO / WEIGHT

- 1kg
- 1kg - 1,800kg
- 1,800kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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04 | PERNA FATIADA

SLICED LEG



DESCRIÇÃO / DESCRIPTION

Perna de Borrego fatiada em vácuo.
Vacuum sliced lamb leg.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 20 unidades
Unit/Box: 20 units
- Caixa/Paleta: 32 caixas
Box/Pallet: 32 boxes



PESO / WEIGHT

- 1kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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05 | GARRETO

GARRETO



DESCRIÇÃO / DESCRIPTION

Garreto da Perna de Borrego em vácuo.
Garreto from lamb leg in vacuum.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 40 unidades
Unit/Box: 40 units
- Caixa/Paleta: 32 caixas
Box/Pallet: 32 boxes



PESO / WEIGHT

- 0,400kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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06 | VÃO INTEIRO

WHOLE LOIN



DESCRIÇÃO / DESCRIPTION

Vão de borrego em vácuo.
Whole lamb loin in vacuum.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 14 unidades
Unit/Box: 14 units
- Uni/Caixa: 12 unidades
Unit/Box: 12 units
- Uni/Caixa: 10 unidades
Unit/Box: 10 units
- Caixa/Paleta: 32 caixas
Box/Pallet: 32 boxes



PESO / WEIGHT

- 1,400kg
- 1,400kg - 2kg
- 2kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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07 | VÃO FATIADO

SLICED LOIN



DESCRIÇÃO / DESCRIPTION

Costeletas de borrego em vácuo.
Lamb chops in vacuum.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 20 unidades
Unit/Box: 20 units
- Caixa/Paleta: 32 caixas
Unit/Box: 32 units



PESO / WEIGHT

- 1kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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08|MÃO SHOULDER



DESCRIÇÃO / DESCRIPTION

Mão de Borrego em vácuo.
Lamb shoulder in vacuum.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 24 unidades
Unit/Box: 24 units
- Uni/Caixa: 20 unidades
Unit/Box: 20 units
- Uni/Caixa: 16 unidades
Unit/Box: 16 units
- Caixa/Paleta: 32 caixas
Box/Pallet: 32 boxes



PESO / WEIGHT

- 0,850 kg
- 0,850kg - 1,300kg
- 1,300kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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09| PEITO C/ OSSO

BREAST W/ BONES



DESCRIÇÃO / DESCRIPTION

Peito de borrego com osso a granel.
Lamb breast with bone in bulk.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 20 unidades
Unit/Box: 20 units
- Caixa/Paleta: 32 boxes
Box/Pallet: 32 boxes



PESO / WEIGHT

- 0,800kg - 1,200kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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10 | PEITO S/OSSE

BONELESS BREAST



DESCRIÇÃO / DESCRIPTION

Peito de borrego sem osso a granel.
Boneless lamb breast in bulk.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 21 unidades
Unit/Box: 21 units
- Caixa/Paleta: 32 caixas
Box/Pallet: 32 boxes



PESO / WEIGHT

- 0,700kg - 0,900kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



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11 | PESCOÇO C/ OSSO

NECK BONE-IN



DESCRIÇÃO / DESCRIPTION

Pescoço de borrego com osso a granel.
Lamb neck bone-in in bulk.



DISTRIBUIÇÃO / DISTRIBUTION

- Uni/Caixa: 21 unidades
Unit/Box: 21 units
- Caixa/Paleta: 32 caixas
Box/Pallet: 32 boxes



PESO / WEIGHT

- 0,600kg - 1kg

ACONDICIONAMENTO / PACKAGING



REFRIGERADO / COOLED
CONGELADO / FROZEN



www.pastoalentejano.com

HIGH QUALITY RICE

BASMATI

NON-BASMATI

BROWN



PREMIUM QUALITY INDIAN RICE



Harvest Indian Rice

It has been reported that there are 100,000 varieties of rice, in India.

Harvest operators in three types of rice:
Basmati rice
Non-Basmati rice
Brown Rice

Harvest Basmati Rice

Basmati rice means the "queen of fragrance or the perfumed one." This type of rice has been grown in the foothills of the Himalayas for thousands of years. Its perfumy, nut-like flavour and aroma can be attributed to the fact that the grain is aged to decrease its moisture content.

Basmati, long-grained rice with a fine texture is in fact that the grain is aged to decrease its moisture content.

Basmati, long-grained rice with a fine texture is the costliest rice in the world and has been favoured by emperors and praised by poets for hundreds of years.



HIGH QUALITY PACKAGING

In resealable zip lock bags



BASMATI RICE





1121 White Basmati Rice

Traditional Basmati Rice, also known as the king of basmati rice. With the best taste and wonderful aroma that brings delight to the palate of the consumer of rice.

Av. Length 7.50mm
Foreign Matters — Nil
Yellow Grains - Max 1%
Paddy Grain - Nil
Red Striped Grains - Max 0.5%
Broken - Max 1%
Moisture - Max 14%
Whiteness - 42 kett



1121 Golden Sella Basmati Rice

This Hybrid variety of rice has a wonderful length of the grain. Every grain of rice is almost 18-20mm in size after cooking. The special parboiling technique gives a golden color to the rice which makes it easier to cook.

Av. Length-8.00-8.38mm
Foreign Matters-Nil
Yellow Grains - max.1%
Paddy Grain-Nil
Broken-max 0.5%
Moisture- max 13%
Whiteness -20-22



1121 Raw Basmati Rice

Commonly known as raw rice or Biryani, this Hybrid variety of rice has a wonderful length of the grain, separation of grains, excellent yield, and taste. Every grain of rice is almost 22-24 mm in size after cooking.

Av. Length-8.30-8.35mm
Foreign Matters-Nil
Yellow Grains - max.1%
Paddy Grain-Nil
Broken-max 0.5%
Moisture- max 13%



1121 Steam Basmati Rice

1121 Steam Basmati Rice Commonly known as steam rice or biryani rice, this Hybrid variety of rice is categorized under Basmati rice by Indian Govt for its wonderful length of the grain, separation of grains, excellent yield and taste. Every grain of rice is almost 22-24 mm in size after cooking. This is the longest cooking Indian Rice and giving pre-steam to paddy help in the reduction of moisture which leads to extra-long length of grains.

Av. Length- 8.30-8.35mm
 Foreign Matters- Nil
 Yellow Grains - max.1%
 Paddy Grain- Nil
 Broken- max 0.5%
 Moisture- max 13%



1121 Creamy Sella Basmati Rice

1121 Creamy Sella Basmati Rice Commonly known as sella rice, this Hybrid variety of rice is categorized under Basmati rice by Indian Govt for its wonderful length of the grain, separation of grains, excellent yield and taste. Every grain of rice is almost 18-20mm in size after cooking. This rice is in huge demand in exports and widely exported all over the world.

Av. Length- 8.00-8.38mm
 Foreign Matters- Nil
 Yellow Grains - max.1%
 Paddy Grain- Nil
 Broken- max 0.5%
 Moisture- max 13%
 Whiteness - 32-33



Pusa Golden Sella Basmati Rice

Pusa Golden Sella Basmati Rice Commonly known as DP sella rice, this Hybrid variety of rice is categorized under Basmati rice by Indian Govt for its wonderful length of the grain, separation of grains, excellent yield and taste. Every grain of rice is almost 16-18mm in size after cooking/has good taste and slenderness of the grain This rice is in huge demand in exports and widely exported to all over the world.

Av. Length- 7.40mm
 Foreign Matters - Nil
 Yellow Grains - max 1 %
 Paddy Grain- Nil
 Broken - max 0.5 %
 Moisture - max 13 %



Sharbati Rice

Sharbati Basmati Rice is produced in the fertile plains of North India. Sharbati Basmati Rice is Hybrid of Traditional Basmati Rice and has no aroma. Sharbati Basmati Rice grain is 7.1-7.2MM in length. Sharbati Rice has great demand worldwide and is the most common replaceable variant of Traditional Basmati Rice. Sharbati Rice is low-cost basmati rice. It is produced in Punjab, Haryana, and Uttar Pradesh states of India.



Pusa Raw Basmati Rice

The latest entrant in the basmati family is Pusa 1121 Basmati Rice.. The length of the uncooked Rice recorded in the Limca Book of World Records (2008) is between 8.05 to 8.30mm. Since our inception.

Av. Length- 7.45 - 7.55mm
Foreign Matters- Nil
Yellow Grains - max.1%
Paddy Grain- Nil
Broken- max 0.5%
Moisture- max 13%



Parboiled Basmati Rice

Parboiled rice is rice that has been partially boiled in the husk. especially thiamin, from the bran to the endosperm, hence parboiled white rice is mostly nutritionally similar to brown rice. Because of this, parboiling was adopted by North American rice growers in the early 20th century.

Av. Length-8.30-8.35mm
Foreign Matters- Nil
Yellow Grains - max.1%
Paddy Grain- Nil
Broken- max 0.5%
Moisture- max 13%

Harvest Non-Basmati

Rice other than Basmati rice is called Non-Basmati rice.

Non-Basmati rice comes in all kinds of different shapes and sizes. Some are long and slender, some are short and thick, some are like beads, and some may be round.



HIGH QUALITY PACKAGING

In resealable zip lock bags



NON-BASMATI RICE





Swarna Rice **long-grain**

This rice is widely demanded in African Subcontinent and is utilized for making rice powder in African countries

Av Length 5.10 - 5.20
Broken: 15-20% MAX
CHALKY: 2% max
Damage: 1% max
Foreign Matter: NIL
Moisture: 14% max
Paddy Grain: 0.03% max
Red Grain: 1.50% max



IR-64 Raw Rice **Medium long-grain**

IR-64 Raw Rice This variety is commonly known as Medium Long Grain Raw Rice and is imported globally as a substitute for the competition to Thai and Vietnam Raw Rice.

Av Length 5.90-6.00mm
Broken- 5%, 15%, 25%
Damaged/Discolored- 1% max
Black Grain- 0.5% max
Foreign Matter- Nil
Moisture — 14% max
Paddy Grain- Nil
100% sorted clean



IR-64 Parboiled Rice **Medium long-grain**

IR-64 Raw Rice This variety is commonly known as Medium Long Grain Raw Rice and is imported globally as a substitute for the competition to Thai and Vietnam Raw Rice.

Av Length 5.90-6.00mm
Broken- 5%, 15%, 25%
Damaged/Discolored- 1% max
Black Grain- 0.5% max
Foreign Matter- Nil
Moisture — 14% max
Paddy Grain- Nil
100% sorted clean



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CHALKY: 2%max
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100% sortexed clean



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Broken- 5%,15%,25%
Damaged/Discolored- 1%max
Black Grain- 0.5%max
Foreign Matter- NilMoisture —
14%maxPaddy Grain- Nil
100% sortexed clean



PR-11 Steam Sella Rice long-grain

This variety is from Punjab and Haryana origin and is distributed to Middle east countries like Oman, UAE, Oman, Iraq, Iran, Lebanon, etc for distributed in labor camps and catering requirements.

Av Length Of Grain- 6.90mm
Broken- 1%
Damaged/Discolored- 1%max
Black Grain- 0.5%max
Foreign Matter- Nil
Moisture — 13-13.5%max
Paddy Grain- Nil
100% sortexed clean



PR-11 Paraboiled Rice long-grain

This variety is from Punjab and Haryana origin and is distributed to Middle east countries like Oman, UAE, Oman, Iraq, Iran, Lebanon, etc for distributed in labor camps and catering requirements.

Av Length Of Grain- 6.90mm
Broken- 1%
Damaged/Discolored- 1%max
Black Grain- 0.5%max
Foreign Matter- Nil
Moisture — 13-13.5%max
Paddy Grain- Nil
100% sortexed clean



PR-11 Golden Sella Rice long-grain

Sona Masoori Rice Also known as Samba Masoori Rice. It is medium grain rice and is known for its aroma and lightweight. This premium variety of rice is mainly exported to the USA, Canada, Europe, Australia, Singapore, Malaysia, and Middle East countries such as Saudi Arabia, UAE, and Qatar.

Moisture Content: 14% Max.
Average Grain Length: Below 4.5 MM
Polishing Grade: Well-milled/Double Polished
Damaged, Shriveled & Yellow: 5% Max.
Chalky Grains: 8 % Max.
Foreign Grains: 4% Max.
Foreign Matter: 2% Max.
Paddy Grain: 0.03% Max.

Harvest Indian Brown Rice

The best Indian rice to consume is brown rice. This type of rice has endless benefits:

It is a good source of Manganese, Phosphorus, Vitamin B6, fiber, and Selenium.

It is a good source of riboflavin (B2), potassium, and calcium. There are numerous health benefits associated with it like- bone development, wound healing, muscle contraction, high metabolism, better nerve function, and blood sugar regulation. And on top of that, it is a great source of antioxidants as well.



HIGH QUALITY PACKAGING

In resealable zip lock bags



BROWN RICE



BASMATI BROWN RICE

LONG-GRAIN

Specifications:
Average Length 5.80 mm Minimum
Chalky: Nil
Whiteness 27
Broken 5 % Maximum
Moisture 14 % Maximum



Specifications:
Average Length 7.80 mm Minimum
Purity 95% Minimum
Chalky: Nil
Kett whiteness 39-41
Broken 1 % Maximum
Moisture 13 % Maximum

NON- BASMATI BROWN RICE

LONG-GRAIN

QUALITY DELIVERY BY HARVEST

[READ ALL ABOUT HARVEST HIGH QUALITY TRANSPORT](#)



Air transportation

Average plane delivery time



Short haul

4 hours

Long haul

10 hours

Transport by plane

Harvest also provides its clients with quality transport by air, to any destination in the world.

Working closely with qualified animal experts, flight attendants and selected airlines we ensure that air transportation of livestock and meat are a quick and safe mode of delivery



Transport by vessel

A fleet of dedicated livestock carrier vessels meeting only the highest technical requirements and strict quality control policy on board of every vessel, we have professional stockmen and veterinarians carefully overseeing the entire operation from loading port, during the voyage, and up to the discharging port.

Our export team makes the right choices for the best shipping lines to deliver quality Meat and Agriculture products worldwide.

Average vessel delivery time



Maritime transportation



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