



MAGIC CROP
QUALITY IS NOT ACT. IT IS A HABIT

From our fields to your feast

Basmati Rice

Basmati, the aromatic jewel of the Indian sub-continent, is a cherished legacy handed down through generations of farmers nestled at the base of the majestic Himalayan ranges. Revered as nature's bounty to the region, it has now become India's treasured offering to the global palate. Cultivated in the fertile soils and temperate climate at the foothills of the Himalayas, Indian Basmati rice is renowned for its exquisite aroma and delicate flavor. With each grain embodying the essence of the land and the rich heritage of a civilization, Basmati from India remains an unparalleled delight for discerning gastronomes worldwide.



Our Basmati Rice is renowned for its long, slender grains and delicate aroma, reminiscent of sweet-scented flowers. With its unique fragrance and subtle nutty flavor, it adds a touch of elegance to every meal. From aromatic biryanis and flavorful pilafs to savory curries and indulgent desserts, Basmati Rice is the perfect canvas for culinary creativity. Its exceptional texture and taste make it a favorite ingredient in cuisines around the world. We are committed to sustainable farming practices that prioritize environmental stewardship and support local communities. Our Basmati Rice is cultivated using traditional methods that ensure the preservation of the land and the well-being of farmers.

Basmati Rice transcends borders, gracing tables in homes and restaurants across continents. Its universal appeal and unmatched quality make it a beloved choice for chefs, home cooks, and food enthusiasts alike.

Elevate your dining experience with our premium Basmati Rice. Whether you're cooking for family, entertaining guests, or simply indulging in a delicious meal, our Basmati Rice promises to delight your senses and satisfy your palate. Choose Magic crops for the finest Basmati Rice, and embark on a culinary journey like no other. Discover the magic of Basmati Rice – where every grain tells a story of tradition, flavor, and culinary excellence.

1121 Basmati Rice

1121 Basmati Rice has the world's longest grain, before as well as after cooking and gives 30% more volume than any other Basmati variety. 1121 Basmati Rice grade is known worldwide for its long length, excellent cooking qualities, unique aroma, special sweet taste and high nutritional value.

India is very famous for its traditional food and when it comes to basmati rice, people just feel blessed to be a part of this country. India has a variety of basmati rice to serve people with a delicate taste. Every basmati rice is different from others and has unique qualities. Some rice has longer grain, some has an amazing aroma and some are just more than the beauty. But all basmati rice has one thing in common – Taste. Whether you eat any brand, any grain of rice, the rich taste will be the same.

When it comes to the longest grain and fine dining, people always choose 1121 basmati rice. No matter if you are a biryani lover or Italian foodie, your plate and your stomach will be incomplete without a bowl of 1121 basmati rice. Here we describe some of the great features which make this basmati rice top choice among rice lovers:

This variety of rice is very light and easy to digest by anyone. People who are suffering from chronic constipation and heartburn always prefer this variety in their plate.

1121 Basmati Rice always serves delicious taste in every bite. As per a survey, children mostly love to have this rice variety.

It's easy to cook process is loved by house makers, as it does not require any specific time or method.

Rice Name	1121 Basmati Rice
Variety	Sella / Golden / Steam / Raw
Origin	India
Moisture	13% Max
Length	Avg 7.5 - 8.3mm
Broken	2% Max
Sortex	100% Sortex



Sharbati Basmati Rice

Sharbati Basmati Rice is the pioneer among premium quality aromatic rice varieties, exclusively cultivable in the uttermost fertile regions of India, Pakistan, and a lesser-known landscape i.e. Nepal. Per the statistics, India shoulders 90% of the world Basmati Rice demands, followed by Pakistan for the rest. Therefore, India undoubtedly enjoys the status of the supreme leader in providing the world with the rarest variety of nutritionally affluent, aromatic extra-long grain rice. Basmati Rice is being cultivated in the Indian subcontinent for millenniums. Owing to such a long reign, Sharbati Basmati Rice is the only variety that has been serving the world cuisines, ancient, modern, or contemporary, with the expressive texture, aristocratic taste, and aesthetic aroma. Health benefits are also an add-on in Sharbati Basmati Rice. We bring you the most convenient route to bulk procurement of Sharbati Basmati Rice, directly from the basmati rice manufacturers in India and Pakistan. With just one click, Tradologie enables you and all the rice traders of the world to acquire varieties of premium quality Sharbati Basmati Rice (i.e. Raw, Steam, and Sella rice) while simultaneously, through our latest technological breakthrough in e-commerce and bulk market, saves you a ton of expenses and time from the out-dated procurement practices. Therefore, what you get is an unsurpassable quality in every grain of Basmati Rice, at incredibly low prices



Rice Name	Sharbati Basmati Rice
Variety	Sella / Golden / Steam / Raw
Origin	India
Moisture	13 % Max
Length	Avg 6.4 - 6.8mm
Broken	2% Max
Sortex	100% Sortex



Sugandha Basmati Rice

Sugandha Basmati rice is a variety of Basmati rice known for its aromatic fragrance and long grains. Basmati rice, in general, is a type of long-grain rice grown mainly in the Indian subcontinent, particularly in the foothills of the Himalayas. Sugandha Basmati is cherished for its delicate aroma and flavor, making it a popular choice for dishes like biryanis, pilafs, and other rice-based delicacies.

Its grains are slender and elongated, and when cooked, they remain separate and fluffy, making it ideal for various rice preparations. Sugandha Basmati rice is often considered a premium variety due to its superior quality and aroma. It's widely used not only in Indian cuisine but also in various international cuisines where Basmati rice is preferred for its distinct taste and fragrance.



Rice Name	Sugandha Basmati Rice
Variety	Sella / Golden / Steam / Raw
Origin	India
Moisture	13% Max
Length	Avg 8 mm
Broken	2 % Max
Sortex	100% Sortex



Pusa Basmati Rice

Pusa Basmati rice is another popular variety of Basmati rice cultivated primarily in the Indian subcontinent. It derives its name from the agricultural research institute where it was developed, the Indian Agricultural Research Institute (IARI) in Pusa, Bihar, India.

Similar to other Basmati varieties, Pusa Basmati rice is prized for its long grains, aromatic fragrance, and delicate flavor. It is known for its exceptional cooking qualities, including its ability to remain separate and fluffy when cooked. Pusa Basmati rice is often preferred for preparing traditional Indian dishes such as biryanis, pilafs, and pulao due to its aromatic nature and taste.

The development of Pusa Basmati rice was aimed at enhancing the yield and quality of Basmati rice while preserving its distinctive characteristics. As a result, Pusa Basmati has become a popular choice among consumers both domestically in India and internationally for its excellent taste and cooking properties.



Rice Name	Pusa Basmati Rice
Variety	Sella / Golden / Steeam / Raw
Origin	India
Moisture	13 % Max
Length	Avg 7.0 - 7.3 mm
Broken	2 % Max
Sortex	100 % Sortex



PR 11/14 Basmati Rice

PR 11/14 Basmati Rice is a specific variety of Basmati rice that is known for its long grains, aromatic fragrance, and delicate flavor. The "PR" in its name stands for "Punjab Rice," indicating its origin from the Punjab region of India, which is renowned for its Basmati rice cultivation.

The numbers "11/14" refer to the average length of the rice grains. In this case, "11/14" typically indicates that the grains are between 11 to 14 millimeters in length. Basmati rice grains are generally longer than non-Basmati varieties, and the length is often used as an indicator of quality.

PR 11/14 Basmati Rice is valued for its excellent cooking characteristics, including its ability to cook up fluffy and separate, making it ideal for dishes like biryanis, pilafs, and other rice-based delicacies. It is widely used in Indian cuisine and is also exported to various countries around the world due to its premium quality and distinct aroma and taste.



Rice Name	PR 11/14 Basmati Rice
Variety	Sella / Golden / Steam / Raw
Origin	India
Moisture	13 % Max
Length	Avg 6.5 mm
Broken	2% Max
Sortex	100 % Sortex



1509 Basmati Rice

1509 Basmati Rice is a specific variety of Basmati rice known for its long grains, aromatic fragrance, and exceptional cooking qualities. It is named after its release code "1509," which was assigned by the Indian Council of Agricultural Research (ICAR).

This Basmati rice variety was developed by the Indian Agricultural Research Institute (IARI) in collaboration with the Directorate of Rice Research (DRR). It was introduced as an improved variety with enhanced yield potential, better resistance to diseases, and superior grain quality compared to traditional Basmati varieties.

1509 Basmati Rice is characterized by its long, slender grains that elongate even further upon cooking. It has a distinct aroma and a delicate flavor, making it a preferred choice for various rice dishes, especially in Indian and South Asian cuisines. Due to its premium quality and excellent cooking characteristics, 1509 Basmati Rice has gained popularity both domestically in India and internationally, and it is widely exported to different parts of the world.



Rice Name	1509 Basmati Rice
Variety	Sella / Golden / Steam / Raw
Origin	India
Moisture	13 % Max
Length	Avg 7.5 - 8.3 mm
Broken	2 % Max
Sortex	100 % Sortex

