



**RAMANAND  
EXPORTS**

# PRODUCT CATALOGUE

From Farm to Freight Agricultural Excellence Delivered



At Ramanand Exports, we deliver India's finest farm produce to the world — from fresh fruits and vegetables to premium grains, pulses, dairy, and honey. Backed by trusted farmers and strict quality checks, we ensure purity, freshness, and global standards in every export.

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At **\*Ramanand Exports**, we take pride in preserving and promoting India's rich agricultural heritage, where grains are more than sustenance—they're a legacy. Our commitment begins at the grassroots level, collaborating with **\*\*seasoned farmers and co-operative networks\*** across India—from the wheat-rich fields of Punjab to the millet belts of Rajasthan and rice paddies of the South.

We provide global markets with **\*nutrient-dense, food-safe, and export-grade grains**, cultivated using **\*\*eco-friendly and sustainable methods**, free from harmful pesticides or chemical residues. Our grains are **\*\*traceable, quality-checked, and hygienically processed\***, ensuring maximum nutritional value and long shelf life.

**\*Why Grains Matter – And Why Our Grains Stand Out\***Grains are **\*the backbone of global nutrition**, offering a wide array of **\*\*essential macronutrients, \*\*micronutrients, and \*\*dietary fiber**. They play a pivotal role in **\*\*managing blood sugar levels, supporting digestion, cardiovascular health, and \*\*energy production**. From **\*\*ancient whole grains\*** to modern hybrid cereals, each type has a place in the evolving needs of global consumers.

**Our focus on functionality:\***

**Basmati and non-basmati rice** for global cuisine and ready meals

**Millets** for wellness foods and gluten-free options

**Corn, oats, and barley** for breakfast cereals, brewing, and processed foods

Our versatile grain portfolio enables our clients to create diverse products, address special dietary needs, and offer culturally relevant foods in their respective markets.

### **Key Highlights of Our Grain Supply Chain**

- ✓ 100% food-grade cleaning, grading & packaging
- ✓ Farm-to-port traceability & real-time quality reports
- ✓ Multiple packaging formats: PP bags, jute sacks, vacuum sealing (bulk or retail)
- ✓ Processed in FSSAI, ISO 22000 & HACCP-compliant facilities
- ✓ Private labeling, OEM support, custom bulk orders
- ✓ Global compliance documentation and 24/7 export assistance

## Grain Portfolio – Nutritional & Storage Overview

Grain	Key Nutritional Benefits	Ideal Storage Temperature	Relative Humidity (RH)	Typical Shelf Life After Export
Basmati Rice	Naturally aromatic and low in fat, basmati rice has a low glycemic index and high amylose content—making it ideal for diabetic-friendly and heart-healthy diets.	10–15°C	<55% RH	12–24 months
Non-Basmati Rice	Gluten-free, high in digestible carbohydrates, low in sodium and cholesterol. It provides quick energy and is easy on the stomach.	10–15°C	< 60% RH	12 months
Sorghum	Rich in dietary fiber, antioxidants, iron, and protein. Gluten-free and beneficial for gut health and reducing inflammation.	15–25°C	< 55% RH	6–9 months
Finger Millet	Exceptionally rich in calcium, iron, and essential amino acids (methionine & tryptophan). Promotes bone strength and growth.	15–20°C	< 50% RH	6–8 month
Maize	Rich in Vitamin B6, magnesium, and antioxidants like lutein for eye health. A source of complex carbs and dietary fiber.	10–20°C	< 60% RH	8–12 month
Barley	Contains beta-glucan, a soluble fiber that lowers cholesterol; also high in selenium, manganese, and niacin.	10–18°C	< 60% RH	6–9 months
Oats	Rich in soluble fiber (beta-glucan), which lowers LDL cholesterol. High in manganese, phosphorus, and antioxidants.	10–15°C	< 55% RH	6–8 months
Foxtail Millet	A low glycemic grain high in fiber, iron, protein, and antioxidants. Great for weight management and blood sugar control	15–20°C	< 50% RH	6–8 months
Amaranth	High in lysine, calcium, iron, and protein. Naturally gluten-free and supports muscle repair and bone health	10–15°C	< 55% RH	6–9 months

### Why Choose Ramanand Exports for Grains?

**Full traceability from farm to container**

**On-time global delivery with standard and customized packaging**

**Premium cleaning & grading infrastructure**

**Support for bulk, retail, and industrial buyers**

