

Distillery Grade Broken Rice –

Distillery-grade broken rice is a high-starch byproduct of the rice milling process, primarily used in industrial applications such as ethanol and alcohol production. Its uniform grain size (typically 1-3 mm) and high carbohydrate content make it an ideal input for fermentation processes.

Key Characteristics:

- **Grade:** Industrial, suitable for ethanol, alcohol, and biofuel production.
- **Color:** White or yellow, depending on milling and processing.
- **Size:** Consistent broken grains, customizable as per requirements.
- **Energy Content:** High starch level, ensuring optimal fermentation yield.
- **Applications:** Distilleries, breweries, and related industries.

Packaged to ensure quality and available in bulk quantities, distillery-grade broken rice is a cost-effective and efficient raw material for fermentation-based manufacturing. Custom packaging and delivery options (CIF/FOB) are available to meet global industrial standards