

บริษัท เอเชีย อินเตอร์เทรด ไรซ์ เอ็กซ์พอร์ต จำกัด

Packaging

We search for the best new technology to develop our products and packaging for customer's satisfaction.

Our Packing can be described as follow

- 1 - 5 Kg. : Plastic Bag
- 5 - 10 kg. : Plastic or PP Bag
- 15 - 50 kg. : PP Bag
- 1,000 kg. : Jumbo PP Bag
- or Customer's requirements



Production Line



Head Office : 49/5-6 Rangsit - Nakhonnayok 46, Prachathipat,
Thanyaburi, Pathumthani 12130 THAILAND

Telephone + 662 974 2892-4

Fax + 662 974 2895

E-mail rice@airexport.co.th , raam@truemail.co.th ,
pnc@airexport.co.th

Website http://www.airexport.co.th

Factory 55 Moo7, Bangluang , Mueng Pathumthani,
Pathumthani 12000 THAILAND

Telephone + 662 147 3073

Fax + 662 147 3070



ASIA INTERTRADE RICE EXPORT CO., LTD.

บริษัท เอเชีย อินเตอร์เทรด ไรซ์ เอ็กซ์พอร์ต จำกัด

Quality First Supply





ASIA INTERTRADE RICE EXPORT CO., LTD.

Quality First Supply



About Us

After the successfully settling in rice mill business for local market more than 20 years, our company has expanded the activities to the rice export business. We therefore have established ASIA INTERTRADE RICE EXPORT CO., LTD. during 2007.

After that, we have been kept growing very fast in Thai premium quality rice export. We have been co-operated with many customers in every parts of the world.

At the present, our role in business are rice miller, local rice trading, rice exporter, sugar trader, jute bags & General cargoes importer.



Hom Mali Rice

Hom Mali Rice is the highest quality Thai rice. It is categorized of Indica type. This grain is long, slim, silky and smooth. After cooked, it will be tender, soft and fragrant aroma.

The taste of this rice is very delicious.



Jasmine Rice

Which is nearly identical to Thailand's popular, top-quality Hom Mali Rice but said to be less fragrant and less photo-sensitive than Hom-Mali Rice. Also it's a year round crop and can be grown in an easier way. When cooked, the rice kernels have a tender texture.



White Rice

"White Rice" is generally of the long grain Indica type. It is also known as polished or milled rice because the husk and bran are removed from the kernel during milling process.



Brown Rice

"Brown Rice" or "Cargo Rice" is categorized to the Indica type. The difference between brown and white rice. Milling process removed both the husk and the bran layer of the kernel

brown rice becomes white rice. It has very high fiber and vitamins, especially the B-complex group.



Parboiled Rice

"Parboiled Rice" is yellowish rice which has been steamed and produced by a process of soaking in order to dissolve the nutrients from the bran. It is the source of natural vitamins

and minerals.



Black Glutinous Rice

"Black Glutinous Rice" While it is most commonly thought to be black, the bran of black sticky is actually a deep and rice burgundy colour, it is an unpolished whole grain rice that has a sweet nutty and earthy taste.



Glutinous Rice

"Thai Glutinous Rice", "Sticky Rice" or "Sweet Rice" is grown up in Northern and Northeastern region in Thailand. Most of people in these regions consume with their cuisine. Glutinous Rice or Sticky Rice is used for desserts.



Japanese Rice

"Japanese Rice", "Japonica Rice" or "Round Rice" It is one of the most full flavored rice. One cooked, the grains are flexible and stick together, so short grain rice is particularly cooked such as puddings, rice balls, croquettes and risotto.



Broken Rice

During the milling process, "Broken Rice" is derived from the White Rice. It is short, low grade of rice and cheaper than long grain White Rice. Broken Rice is used in animal's food, beer brewing, flour processing and breakfast cereals.



Sugar

Our Sugar comes from the best strains of sugar cane and produced in accordance with the production standard of the Ministry of Industry. The natural processes of filtration and crystallization are utilized to eliminate contaminants impurities including colors without any bleaching agent.