



Vision

Benchmark in adding value
to surpluses from the rice industry
for the global market with consolidated growth.

Mission

Transform rice into innovative and healthy
products.
Promoting a circular economy, minimizing
environmental impacts,
and helping to combat global food shortages.

Commitment

To provide customer satisfaction by
exceeding their expectations.
To continually invest in the development of
new products that meet market demands.

Supplier

Rice



QUALIRISO

Facilities
Food Safety
Certified Quality

+

Team
Knowhow
R&D



**Business
Partner**

The background of the entire image is a solid light brown color, overlaid with a repeating pattern of stylized rice grains in a slightly darker shade of brown. The grains are oriented in various directions, creating a textured, organic feel.

We add value to rice

We invest in state-of-the-art technology, infrastructure and certifications to ensure that our products offer the highest quality and food safety.

A close-up photograph of a person's open palm, held horizontally. The palm is holding a small pile of white, oval-shaped seeds, possibly rice or lentils. The person is wearing a light-colored suit jacket and a white shirt cuff is visible at the wrist. The background is a blurred, out-of-focus grey and blue.

**We seek to respond to
market demands**

A close-up photograph of a person's hands holding a green plant stem with small, developing seed heads. The person is wearing a blue long-sleeved shirt and a blue wristwatch. The background is a blurred green field under bright sunlight. A diagonal white line separates the image from a text area on the left.

Partners

We only work with certified partners to guarantee the quality of all our products.

Facilities

With high-tech equipment to optimize the production process as much as possible.



Skills

Our team is highly qualified and we invest in constant training at every stage of the process.



Certificates

We comply with the most demanding standards in the food industry and are certified according to these standards:

Good
Manufacturing
Pratice



Food safety



Organic
production



GMO Free



Gluten-free



Kosher



Halal



Our Products

Rice Flour

Rice Bran

**Brown Rice
Flour**



Rice Flour

Rice flour is obtained by grinding rice grains and is a great option for gluten-restricted diets, with no color or flavor interference.



Glúten Free

Our rice flour is gluten-free, providing unrivaled food safety. We work exclusively with trusted suppliers and are dedicated only to rice flour, guaranteeing zero contamination by other cereals.



Organic

We produce rice flour from organic crops, free of chemicals and certified at source. With special procedures and rigorous care, we guarantee zero cross-contamination.



Baby Food

Our flour for infant feeding is safe, gluten-free and low in heavy metals. With special procedures and rigorous care, we guarantee top quality for the little ones.



Kosher

We have certified rice flour that fulfills Jewish requirements.



Halal

We have certified rice flour that fulfills Muslim requirements.



What is it used for?

Binding purposes: Can be used as a binding agent in recipes such as veggie burgers or meatballs, helping the ingredients to stick together.

Thickening purposes: Rice flour can be used as a thickening agent in soups, stews, sauces and gravies. It gives a softer texture compared to wheat flour and is an excellent choice for thickening gluten-free dishes.

A wooden bowl filled with a mound of light brown, granular rice bran. The bowl sits on a dark wooden surface. In the foreground, there are some dried white flowers and a small pile of rice bran to the right. The background is a soft, out-of-focus white.

Rice Bran

Rice bran has a lipid content of between 18 and 22 per cent and contains essential fatty acids, proteins, vitamins, minerals and bioactive compounds that, combined with its fibre, it's highly beneficial for our nutrition.

Preserving the best of rice bran

Thanks to innovative industrial methods, we prevent the bran from deteriorating, guaranteeing a shelf-life of 12 months.

Our proximity to raw material suppliers guarantees the freshness of the bran, keeping its nutritional characteristics intact.

And for our consumers' peace of mind, all our products are completely gluten-free.



Brown Rice Flour

Brown rice flour has greater nutritional value than white rice flour, as it results from mixing white rice flour with rice bran, maintaining the essential fatty acids, proteins, vitamins, minerals and bioactive compounds present in the bran.

Usually, brown rice flour is produced by milling brown rice, giving the product a short shelf life.

That's why Qualiriso has its own method.



Introducing our method

The flour is obtained from fresh rice and bran, in order to maintain all the properties. We process the bran separately and heat stabilise it, which gives our wholemeal flour a one-year guarantee. We generally work with 85% flour and 15% heat-treated bran.

Brown Rice Flour can
also be certified as



Organic



Kosher



Halal

How can you get our product?



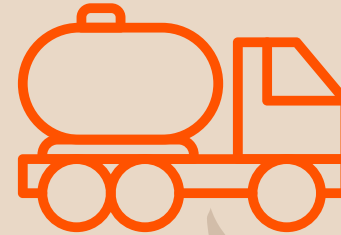
15kg to 25kg bags

For small businesses



500kg to 1000kg bags

For small-médium businesses



In bulk

For larger quantities

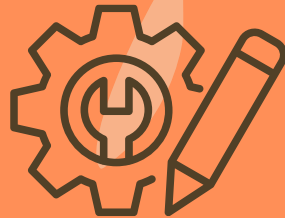
We also produce your brand!

In Qualiriso, we have people specialized in developing the best for your business in a personalized and strategic manner, by promoting your brand the right way.

For you, we have our product available in:



**Different
Formats**



**Customized
to your needs**



Highest Quality



**Your logo on
the bags**



Thank you and see you in Portugal

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