

# STARWAVE ENTERPRISES

A Food Processing House





# ABOUT US

- Starwave Enterprises was incorporated in 2017 in the heart of the basmati growing area of Madhya Pradesh. With the growing need of customers wanting to connect at ground level with the farmers and to tap the same the company's journey was started by setting up a state of the art milling facility in between the rice fields to connect at micro level with the farmer to ensure the best quality produce. With a vision to bring this treasure of Madhya Pradesh to the global palate and make a legacy we strive continuously for growth supported by sheer determination , sincere efforts, dedicated team of professionals, state of the art plants, and the eternal farmers.



# LOCATION



Located in the central India,

Survey No.98/2/2, Village Patni  
Badi, District Raisen

Madhya Pradesh - 464665

Email: [starwaveenterprises@gmail.com](mailto:starwaveenterprises@gmail.com)

# BASMATI RICE



The word basmati rice comes from the Hindi language meaning 'Queen of fragrance'. Basmati has a unique aroma, sweet taste, soft texture with long and slender grain.

When cooked, the basmati is longer, lighter and fluffier than standard white rice and does not stick together, Its aromatic nutlike flavor makes its perfect for countless recipes across the globe.



## BASMATI RICE VARIETIES

Basmati Rice  
1121

Basmati Rice  
1509

Pusa Basmati  
Rice

# OUR STRENGTH



## **Procurement**

Procurement is the most important step in ensuring quality. We procure paddy from prime regions of Madhya Pradesh. We closely monitor the harvest at the start of the season, and a team of experts from the company's purchase department along with our network of Aartis test and grade the harvest. Experienced professionals identify the heap which fit our parameters. Sophisticated equipments are used to check samples for Admixture, moisture content, broken percentage and length and width of the grain. The bags in not in compliance with our standards and laboratory results are subject to rejection.

## **Ageing and Storage**

Ageing in basmati is as essential as in wine. It enhances the attributes of rice and is done under expert supervision. We make sure the warehouses used for storing rice are 100% hygienic, fumigated at regular intervals and protected from humidity, rodents, infestation and other factors.

## **Processing and Milling**

Our core strength is our production team, which is responsible for high quality of basmati rice. Our plant mills both raw and parboiled Basmati and is fully equipped with state of art machinery to ensure consistency in every grain.

## **Quality Control**

Laboratories are an essential part of Quality management. We conduct both in-house and external tests at regular intervals to ensure the high standards set by us. Our team is totally committed to providing the best quality to our customers. We have pioneered the following certifications standards and strive towards achieving products that meet global standards and benchmarks.

# OUR BELIEFS



With a passion for excellence, honest and ethical conduct, and uncompromising integrity. Our beliefs do not sit at the peripheries of our business; they are and have been pivotal to our ethos for several years.

To deliver value to our customers; build longlasting sustained relationships with our client; maximize job security; build a financially strong growth oriented company; establish leadership in core markets.

Quality has been the cornerstone of our growth and reflects in the superior taste and aroma of our rice. We are proud to source our Paddy from Madhya Pradesh, India, where the best crops are grown.

Our mission is honored each time we exceed a client's expectations, each time an employee achieves his or her dreams, each time our company earns an employee's loyalty and each time the company's efforts succeed in making the world aware of the actual taste and aroma of basmati rice.



## CERTIFICATIONS

- USFDA
- KOSHER (KLBD)
- ISO 22000:2005
- FSVP FSMA

## LICENSES

- APEDA
- FSSAI

