



**RED
RICE**

COMPANY



Tio Maninho red rice is the result of the determination of a northeastern who dedicated himself to food production in the semi-arid region of Rio Grande do Norte. With determination and commitment, we aspire to be a benchmark in the market, harmoniously combining the modern and the traditional. Our mission is to present a product that promotes health and longevity through a functional food, which stands out not only for its distinctive nutritional properties, but also for contributing to full health in a natural way.



Our artisanal processing method represents the essence of rice farming, providing a remarkable balance in economic, social and environmental aspects. This commitment results in a product enriched with nutritional properties, contributing to the health and longevity of humanity.



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PRODUCTS



We chose to use the best native seeds from previous harvests in the Apodi Valley/RN region, grown in areas free of diseases and pests. The grains, which have been carefully harvested, undergo a natural drying process in the sun, eliminating the need for drying ovens. During storage, the grains go through a ripening process, reaching the desired color. Processing is carried out using rustic machinery (Zacarias), which hulls and cleans the grains by drying. Sorting and selection are done mechanically, ensuring the exceptional quality of the product.

RED RICE **NCM 1006.20.20**

Red Rice, in addition to its striking reddish color provided by the natural pigments in the pericarp, stands out for the remarkable health benefits it offers. Its composition includes antioxidants that fight oxidative stress, monacolín-K, which contributes to lowering blood cholesterol, as well as being a rich source of fiber, protein, minerals (iron, manganese and zinc), essential nutrients and B vitamins. In addition, it is a gluten-free option, highlighting its versatility and potential for a balanced diet.

RICE FLOUR **NCM 1102.90.00**

Red Rice Flour is derived from broken rice grains that have undergone a meticulous milling and sieving process. With a subtle and pleasant flavor, this flour offers not only a light gastronomic experience, but also retains all the health benefits and tradition of Arroz Vermelho Tio Maninho, making it a nutritious and versatile choice.

DETAILS ON PRODUCTION CAPACITY, SEASONALITY AND OTHER CHARACTERISTICS:



Production capacity reaches approximately 1000 tons per year, representing an average of 5 tons per hectare. The seasonal cycle covers 6 months, between February and July. The current installed capacity for processing is 10 tons per day. It should be noted that the processing process takes place all year round, ensuring constant production throughout the 365 days.



ARROZ TIO MANINHO

City: Apodi
State: Rio Grande do Norte
Brazil