



# Hyper Dynamic

Creation Prestivo Exim Pvt. Ltd.  
*Built On Trust · Driven By Innovation*

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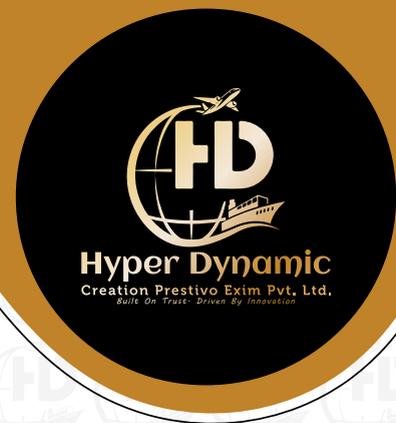
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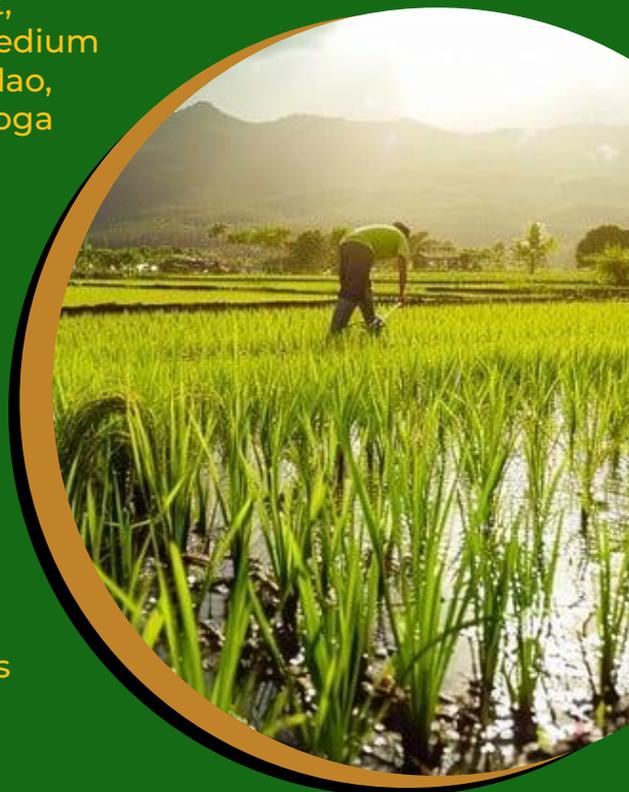
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# Authentic taste of Assam Premium rice



From the heart of Assam's vibrant farmlands, our company proudly delivers premium-quality rice that showcases the region's rich agricultural legacy and unparalleled natural resources. Assam, Northeast India, boasts over 2,000 indigenous rice landraces due to diverse agro-ecological conditions, including flood-prone lowlands, deep-water areas, uplands, and the Brahmaputra Valley. Celebrated for their captivating aroma, refined texture, and distinctive flavors, Assam's prized rice varieties—such as Joha Rice, Bora Saul (Sticky Rice), Bao Dhan (Red Rice), Chokuwa Rice, Ahu Saul, Ranjit Rice, and Aijong Rice—are cultivated in the nutrient-rich soils nourished by the mighty Brahmaputra River. Our cutting-edge processing ensures each grain preserves its wholesome nutritional value and authentic taste, adhering to the highest standards of purity and quality. Committed to sustainable farming and streamlined supply chain innovation, we bring these culinary gems directly from Assam's fertile fields to your plate, offering an exceptional dining experience that captures the essence of this remarkable region.

- **Joha Rice:** An iconic aromatic variety with a sweet, floral scent similar to basmati; features short to medium slender grains that cook fluffy and are ideal for pulao, biryanis, and desserts. Sub-types like Kola Joha, Boga Joha, and Keteki Joha add variety in intensity of aroma. It's the largest cultivated premium rice in Assam and often used in religious ceremonies.
- **Bora Saul (Sticky Rice):** Known for its glutinous, chewy texture, this short-grain rice is a breakfast favorite, commonly enjoyed with curd, jaggery, or cream during Bihu festivals. It's versatile for making kheer, sweets, and traditional snacks like pitha.
- **Bao Dhan (Red Rice):** A nutrient-dense, iron-rich deep-water variety grown in flood-prone lowlands without chemical fertilizers; it has a reddish bran layer, nutty flavor, and chewy texture. Integral to Assamese food culture, it's valued for its health benefits like aiding blood pressure regulation.





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- **Chokuwa Rice:** A fine, winter (sali) season rice with a subtle aroma and soft texture; popular for everyday meals and special occasions, often served in religious feasts for its easy digestibility and mild taste.
- **Ahu Saul:** An early-maturing upland rice favored by farmers for its resilience in rainfed conditions; it offers a light, non-sticky grain suitable for quick cooking and is commonly used in rural Assamese households.
- **Ranjit Rice:** A high-yielding hybrid variety developed by Assam Agricultural University, boasting a 66% productivity boost; it has long grains with good milling quality and is widely adopted for commercial farming while maintaining decent aroma.
- **Aijong Rice:** Part of the HaliDhan group, this aromatic rice is celebrated for its high nutritional value, including antioxidants; its slender grains yield a fragrant, flavorful rice perfect for gourmet dishes.



**Joha Rice**



**Bora Saul  
(Sticky Rice)**



**Bao Dhan  
(Red Rice)**



**Chokuwa Rice  
(Flattened Rice)**



**Ahu Saul**



**Ranjit Rice**



**Aijong Rice**