

Product Brochure

May 15, 2025

Product Overview

Our farm-fresh vegetables and fruits are carefully harvested from trusted local farms, ensuring superior quality, natural taste, and maximum freshness. Packed with essential nutrients, they are ideal for a variety of uses — from home cooking to professional kitchens. These wholesome products are perfect for raw consumption, cooking, juicing, or baking, making them a staple in both traditional and modern cuisine.

Potato



Diamond Potato is a premium-quality, high-yield potato variety known for its smooth skin, uniform shape, and rich taste. It is specially cultivated for both domestic consumption and export markets due to its long shelf life, appealing golden appearance, and consistent size. This variety is ideal for household cooking, industrial processing, and commercial supply. Our Diamond Potatoes are carefully sourced from fertile, high-yield districts such as Joypurhat, Bogura, Munshiganj, Rajshahi, Rangpur, Thakurgaon, Dinajpur, Nilphamari, Panchagarh, Pabna, Jessore, and Comilla. Among these, Joypurhat stands out with key upazilas like Joypurhat Sadar, Kalai, Khetlal, Panchbibi, and Akkelpur contributing heavily through organized farming and access to cold storage. The region's rich soil and experienced farmers help maintain premium quality throughout the season. Our network

ensures reliable sourcing, proper handling, and consistent grading, making Diamond Potato a trusted choice in both local and global markets.

Mango

Amrapali Mango



Naogaon Amrapali Mango:

Naogaon, especially the Sapahar, Porsha, and Patnitala upazilas, is one of the most renowned regions for high-quality Amrapali mangoes. The Barind region's red-loam soil and dry climate create ideal growing conditions for sweet, fiberless, and aromatic fruit. Farmers here often use natural ripening methods, avoiding harmful chemicals. Some orchards are

DAE-certified and follow GAP standards for export.

Rangpur Amrapali Mango:

Rangpur is an emerging producer of premium Amrapali mangoes, thanks to its fertile soil and increasing use of modern orchard management. Mangoes from this region are known for their uniform ripening, juicy flesh, and appealing color. Farmers are adopting better pruning, irrigation, and pest control techniques to enhance quality. Rangpur mangoes are gaining popularity in urban markets for their freshness and taste. The region is gradually expanding into commercial and export-focused cultivation.

Aromatic Rice

Dinajpur Chinigura Rice:

Dinajpur is widely regarded as the best source of authentic Chinigura rice in Bangladesh. The region's fertile soil, cooler climate, and traditional farming methods contribute to its superior quality. Dinajpur Chinigura rice is known for its natural aroma, fine grain, and soft texture when cooked. It is commonly used for biryani, pulao, and festive dishes. Local farmers often sun-dry and hand-process the rice to preserve its purity and fragrance.

Sirajganj Chinigura Rice:

Sirajganj also produces high-quality Chinigura rice, especially in areas near the Jamuna River. The alluvial soil and sufficient irrigation make it ideal for aromatic rice cultivation. Sirajganj rice is slightly coarser than Dinajpur's but still holds a pleasant aroma and good taste. It's often chosen for daily cooking and commercial supply due to its balance of quality and affordability. The region has developed modern milling facilities that maintain hygiene and consistency in packaging.

Puffed Rice

Dinajpur Puffed Rice:

Dinajpur is known for producing traditional, hand-roasted puffed rice using high-quality local paddy. The rice is roasted in sand or salt using age-old methods, resulting in a crispy, light, and aromatic texture. Dinajpur muri is especially favored in northern Bangladesh for its clean taste and purity. It stays fresh longer and is often used in homemade snacks like jhalmuri. Small family-run units maintain quality by avoiding chemical preservatives.

Mustard Oil

● Rangpur Mustard Oil:

Rangpur is a major mustard-growing region in northern Bangladesh, known for its naturally fertile land and ideal cold climate. Farmers in this area produce high-yield mustard seeds, which are then pressed using traditional wooden or iron ghani methods. Rangpur mustard oil is rich in aroma, has a strong pungent flavor, and is considered highly pure. Locals use it extensively in cooking and massage due to its medicinal qualities. The oil from this region is also gaining attention for small-scale branding and packaging.
