



Premium Rice, Pulses & Spices

Bulk Supply Across
UAE & GCC

Who We Are

ALRIC is a trusted agricultural trading partner delivering export-grade rice, pulses, and spices to global markets.

With strong sourcing networks and quality-controlled supply chains, we ensure consistency, reliability, and efficiency in every shipment.



Rice

Carefully selected varieties with uniform grain structure and controlled moisture levels.



What We Offer

We deliver a curated selection of export-grade rice, pulses, and exotic spices sourced for exceptional quality. Our products are processed to ensure consistent flavor, purity, and nutritional value.



Pulses

Nutritious, high-quality lentils and legumes for retail and industrial supply.



Spices

Fresh, aromatic spices processed to retain natural flavor and potency.

Rice



Basmati Rice 1121 Steam

Offers extra-long, fluffy grains and a rich aroma perfect for any gourmet dish. Carefully steamed to ensure superior elongation and texture, it's the ideal choice for authentic biryanis and pilafs.



Basmati Rice 1509 Steam

Features slender, non-sticky grains that expand beautifully for perfect biryanis. This premium variety offers a delicate flavor and fluffy texture, elevating every meal with authentic quality.



Pakistani 386 Basmati Rice

Offers extraordinary aroma and slender, fluffy grains perfect for traditional biryanis. Known for its natural elongation and non-sticky texture, it brings authentic quality and elegance to every meal.



Sona Masoori Rice

Offers a lightweight, aromatic, and soft texture that is perfect for everyday South Indian meals. Renowned for easy digestibility and a non-sticky finish, it's the ideal choice for authentic pongal, upma, and daily rice dishes.



Black Eye Beans (Lobia / Cowpeas)

Rich in protein and fiber, these creamy legumes feature a distinct nutty flavor perfect for curries, salads, and stews. They serve as a versatile, nutrient-dense meat substitute for healthy, plant-based meals.



Chana Dal (Split Bengal Gram)

This nutritious yellow lentil offers a unique nutty taste and soft texture, making it a staple for traditional dals and snacks. It is an excellent source of plant-based protein and essential vitamins for everyday cooking.



Chickpeas (Chana)

A Mediterranean and Indian staple, these firm, nutty legumes are perfect for everything from hearty curries to smooth hummus. They are packed with dietary fiber and protein, supporting a balanced and healthy lifestyle.



Chickpeas (Mexico)

Premium Mexican chickpeas are larger and firmer, providing a superior texture for gourmet salads, stews, and snacks. These nutrient-dense garbanzo beans offer a rich flavor and high-quality plant protein.



Pulses



Moong Dal (Split Green Gram)

Highly digestible and quick to cook, this mild yellow lentil is ideal for light dals, soups, and traditional khichdi. It is a protein-rich favorite in Asian cuisine, valued for its health benefits and versatility.



Moong Whole

Naturally rich in essential minerals, these whole green grams are perfect for nutrient-packed sprouts, salads, and traditional soups. They offer a quick-cooking, high-fiber option for those seeking a wholesome, balanced diet.



Red Kidney Beans

Known as Rajma, these hearty beans provide a rich, earthy flavor and firm texture that holds up beautifully in spicy curries and chili. They are a powerhouse of protein and fiber, delivering a satisfying and nutritious meal.



Toor Dal (Pigeon Pea)

The ultimate Indian household staple, Toor Dal is a flavorful yellow lentil that is easy to digest and quick to prepare. It provides an essential source of plant protein, making it the perfect base for daily dals and stews.





Asafoetida (Hing)

A vital aromatic resin that releases a deep, savory flavor similar to onions and garlic when tempered in oil. It is essential for enhancing curries and dals while providing excellent digestive benefits.

Bay Leaves (Tej Patta)

These dried aromatic leaves infuse soups, biryanis, and stews with a subtle earthy fragrance and complex flavor. Rich in essential oils, they add both culinary depth and natural health benefits to savory dishes.



Black Pepper (Kali Mirch)

The "King of Spices," prized for its bold pungency and strong aroma that sharpens the flavor of any dish. It is a versatile seasoning known globally for its culinary heat and medicinal properties.

Cardamom (Elaichi)

Known as the "Queen of Spices," these pods offer an intense, refreshing aroma suitable for both sweet and savory recipes. Whether green or black, they provide a premium touch of fragrance and sophisticated flavor.



Cinnamon (Dalchini)

A warm, sweet, and woody spice derived from the inner bark of the Cinnamomum tree. Perfect for baking, teas, and savory blends, it is carefully sun-dried to preserve its natural oils and health-boosting properties.

Mustard Seeds (Rai)

Tiny seeds that release a spicy, nutty essence when heated in oil, making them perfect for traditional tempering (tadka). They add a sharp flavor punch and nutritional value to pickles, curries, and sauces.



Spices



Cloves (Lavang)

Intensely aromatic dried flower buds that deliver a strong, warm, and slightly sweet flavor profile. They are a cornerstone of spice blends and traditional medicines, adding bold character to desserts and savory meals.



Coriander Seeds (Dhana)

Small, round seeds featuring a mild, citrusy flavor and a warm, nutty aroma. They are an essential base for Indian spice blends and curries, valued equally for their taste and digestive qualities.



Cumin Seeds (Jeera)

These elongated seeds provide a signature earthy warmth and a distinctive aromatic fragrance to global cuisines. They are indispensable for tempering and are widely used in herbal remedies for their digestive aid.

Dry Red Chilli / Chilli Crushed

Available as whole pods or convenient flakes, these chillies add a bold heat and vibrant red color to any dish. They are essential for creating the perfect balance of spice and flavor in marinades, sauces, and curries.



Fennel Seeds (Variyali)

Highly aromatic seeds with a sweet, licorice-like taste, commonly used as a spice and a refreshing mouth freshener. They are celebrated across Mediterranean and Indian cuisines for their soothing digestive properties.

Star Anise (Chakri Phool)

A beautiful star-shaped spice with a distinct sweet-licorice profile that adds depth to biryanis and soups. It is rich in bioactive compounds, offering both exotic flavor and powerful health benefits.



Turmeric Powder

A vibrant golden spice known for its earthy flavor and potent anti-inflammatory benefits. It is a fundamental ingredient in Indian cooking, valued for its color, fragrance, and medicinal properties.



Our Strength



Direct sourcing from
verified regions



Custom packaging &
private label



Strict quality grading &
inspection



Scalable bulk supply
capability



Export documentation
compliance

Supply Process



From farm to final shipment, ALRIC ensures every stage is handled with precision – sourcing, processing, packaging, and logistics coordination.

Packaging Solutions



Flexible packaging designed for wholesale, retail, and private label partners:

Retail Packs

Container Loads

Bulk Bags

Custom Branding





TURKEY

SYRIA

IRAQ

IRAN

JORDAN

KUWAIT

QATAR

SAUDI ARABIA

UAE

OMAN

YEMEN



Our Markets

UAE • GCC • Middle East • International Trade





HoReCa



Export Partners



Food
Manufacturers



Retailers



Distributors



Supermarkets

Industries Served



Consistency you
can trust.

Supply you can
scale.



Request a Trade Quote
Become a Distribution Partner