



BARNYARD MILLET

— Superfood • Gluten-Free Rice Alternative —

Ancient nutrition for modern lifestyles.



HIMALAYAN ORIGIN

Barnyard Millet

Sourced from the pristine Himalayan foothills, where fertile, mineral-rich lands and traditional farming methods naturally yield high-quality millet.



High-altitude fields
with cleaner air, soil,
and water



Traditional,
chemical-free cultivation



Strict selection for
purity and quality



Minimal processing
to retain nutrients



Rooted in the Himalayas. Refined with care.



BARNYARD MILLET: HEALTH BENEFITS

— Himalayan Superfood • Nutrient-Dense • Gluten-Free —

NUTRIENT-DENSE

High in protein, free iron, magnesium, zinc, and B vitamins.

GRADE HEALTH

Good source of dietary fiber that promotes gut health.

GLUTEN-FREE

Naturally gluten-free, & non-allergenic, trusted gluten-free rice alternative.

EASY TO DIGEST

Low glycemic index, making it easy to digest & suitable for all ages

HEART-FRIENDLY

Contains natural polyphenols and dietary fiber that help support healthy cholesterol levels.



QUALITY CONTROL

Strict quality control ensures no pesticide residues, broken & discolored grains, or gluten contamination.



WEIGHT MANAGEMENT

High fiber & low calorie* profile aids in weightmgmt.

Keto Diet.

Gluten-Free Rice Alternative.

Safe for Food Supply

Versatile for gluten-free & health-focused applications



SUPERGRAIN
INDIA

MARKET LANDSCAPE BARNYARD MILLET

Barnyard Millet has transitioned from a traditional grain to a *high-demand functional ingredient*, driven by changing food habits, clean eating trends, and the need for reliable grain alternatives across large-scale food ecosystems.

Its neutral taste, **nutritional profile**, and *processing flexibility* make it suitable for diverse commercial applications.

WHERE DEMAND COMES FROM



Health-Focused Food Categories

- Gluten-free and low glycaemic food lines
- High-fibre and functional nutrition products
- Traditional grains repositioned for modern diets



Food Processing & Ready-to-Use Formats

- Millet rice and grain blends
- Flours, premixes, and ready-to-cook solutions
- Breakfast cereals, snacks, and extruded products



Institutional & Large-Scale Consumption

- Hotels, kitchens, and wellness facilities
- Structured meal programs and curated menus.
- Long-cycle procurement and volume consistency



Wholesale & Distribution Channels

- Bulk grain movement
- Stable shelf-life and storage advantage
- Consistent demand across regions

WHY BARNYARD MILLET FITS SCALABLE SUPPLY CHAINS

- ✓ Consistent year-round demand
- ✓ Easy integration into existing food systems
- ✓ Suitable for bulk handling and processing
- ✓ Strong alignment with health-driven product positioning.
- ✓ Reliable storage and transport characteristics



— A versatile grain for modern food ecosystems. —

APPLICATIONS & USAGE

Barnyard Millet

Barnyard Millet is a versatile, gluten-free grain suited for both **traditional preparations** and modern food formats. Its neutral taste, ease of cooking, and nutritional profile allow it to integrate smoothly into everyday food habits and diverse dietary requirements.



AS A RICE SUBSTITUTE

- Steamed millet rice for daily meals
- Pilaf, grain bowls, risotto-style dishes
- Mixed grain and alternative rice preparations
- Gluten-free replacement for conventional rice.

A naturally gluten-free and higher-fibre alternative to polished rice.



TRADITIONAL & EVERYDAY PREPARATIONS

- Pancakes, waffles & baked goods
- Porridge and hot cereal blends
- Soups, creamy grain bowls & comfort meals
- Light, easy-to-digest preparations for regular consumption

Adaptable across cuisines without altering familiar taste profiles.



MULTIGRAIN, SNACK & DIETARY INTEGRATION

- Multigrain flour blends for baking and food formulations
- Protein bars, nutrition bars & functional snack products
- Breakfast cereals, granola & grain mixes
- Weight-management and low-glycaemic food products



GLUTEN-FREE CONES, SNACKS & WAFERS

- Used in gluten-free ice-cream cones and waffle cones
- Suitable for baked and extruded snacks crisps & chips
- Ideal for gluten-free wafers and layered snack products
- Preferred for celiac safe and allergen-free food lines.



— A versatile gluten-free grain for modern food applications. —

GRADES, QUALITY & CLASSIFICATION

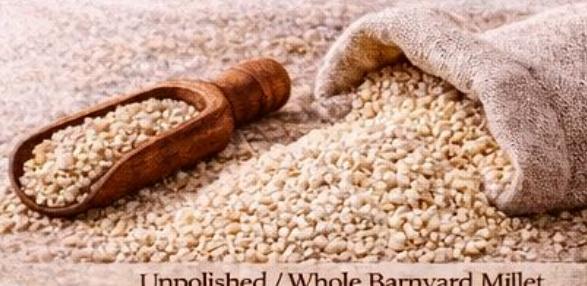
Barnyard Millet

Barnyard Millet is graded based on processing level, cleanliness, and intended application. At Supergrain India, uniform grading standards are followed to ensure consistency, reliability, and suitability across food applications.

PROCESSING-BASED GRADES

• Unpolished / Whole Barnyard Millet

- Natural grain with outer layer retained
- Minimal processing
- Preferred for traditional and high-fibre diets



Unpolished / Whole Barnyard Millet

• De-hulled Barnyard Millet

- Husk removed
- Cleaned grain suitable for regular cooking
- Widely used for daily food preparations



De-hulled Barnyard Millet

• Polished Barnyard Millet

- Smooth surface and refined appearance
- Improved cooking uniformity
- Suitable for refined food formats



Premium Clean Grade

CLEANLINESS & SORTING GRADES

• Standard Clean Grade

- Machine-cleaned
- Controlled foreign matter
- Suitable for bulk and regular use



• Premium Clean Grade

- Advanced cleaning and grading
- Uniform grain size and colour
- Low broken percentage



APPLICATION-BASED CLASSIFICATION

• Cooking Grade

Optimized for direct household and foodservice use



Select / Hand-Sorted Grade

• Processing Grade

Suitable for milling, flours, premixes, snacks & formulations

• Ready-to-Use Grade

Cleaned and sorted for consistent cooking and packaged formats

— Uniform grading to meet diverse food application needs. —

NUTRITIONAL PROFILE & SPECIFICATIONS

Barnyard Millet

Barnyard Millet (*Echinochloa frumentacea*) is a naturally gluten-free millet known for its high dietary fibre, slow-digesting carbohydrates, and balanced micronutrient composition. It is widely used in health-focused diets and clean food formulations.

NUTRITIONAL VALUE (Approx. per 100 g)

Nutrient	Value
Energy	~350 kcal
Carbohydrates	65–68 g
Dietary Fibre	10–13 g
Protein	10–12 g
Fat	3–4 g
Iron	15–18 mg
Calcium	20–25 mg
Magnesium	~120 mg
Phosphorus	~280 mg
Glycaemic Index	Low

*Values may vary slightly based on crop, region, and processing.

PRODUCT SPECIFICATIONS

- Appearance:** Small, round to oval grains
- Colour:** Off-white to light beige
- Taste:** Mild, neutral
- Texture after cooking:** Soft, fluffy, non-sticky
- Moisture:** Controlled to maintain shelf stability

SUITABILITY

- Regular daily consumption
- Weight-management diets
- Diabetic friendly meal planning
- Clean-label food formulations
- Multigrain and functional food products

DIETARY & FUNCTIONAL CHARACTERISTICS

- Naturally gluten-free
- Suitable for celiac and gluten-intolerant diets
- Low glycaemic response compared to polished rice
- High fibre supports digestive health
- Plant-based protein source
- Easy to digest and light on the stomach

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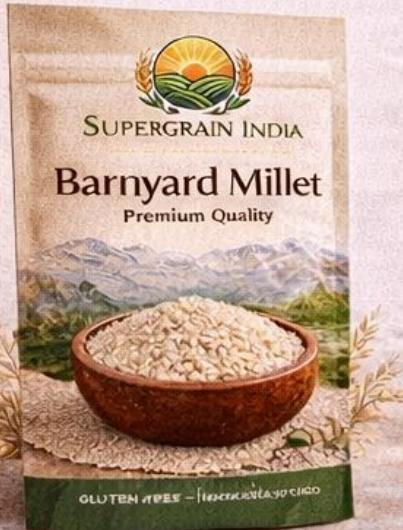
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— A nutritionally balanced grain for everyday food applications. —

PACKING & MOQ

RETAIL PACKS



RETAIL PACKS

- 250 g | 500 g | 1 kg | 5 kg
- Zip-lock, tear-notch or standard packs
- Paper, recyclable plastic, matte or glossy finishes
- MOQ: 1,000 packs

BULK PACKS



BULK PACKS

- PP / HDPE woven bags
- 25 kg | 50 kg
- Moisture-resistant & suitable for bulk handling
- MOQ: 1 Metric Ton

PRIVATE LABEL / CUSTOM PACKS



PRIVATE LABEL / CUSTOM PACKS

- Custom pack sizes & materials
- Branding & labeling support available
- MOQ: 2 Metric Tons

Flexible packing options designed for consistency and quality.



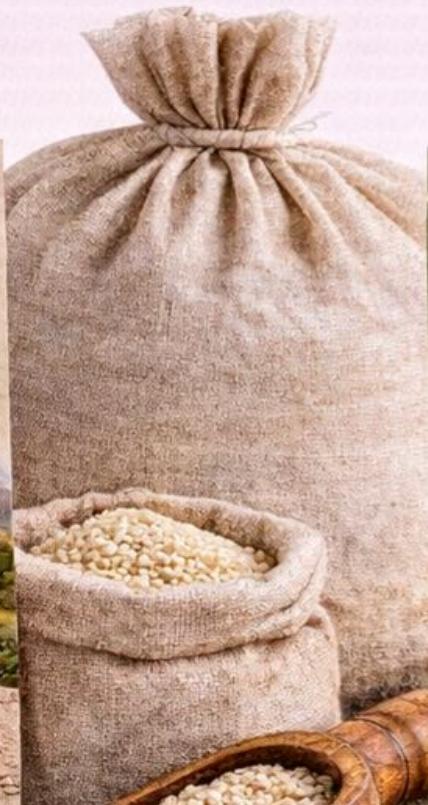
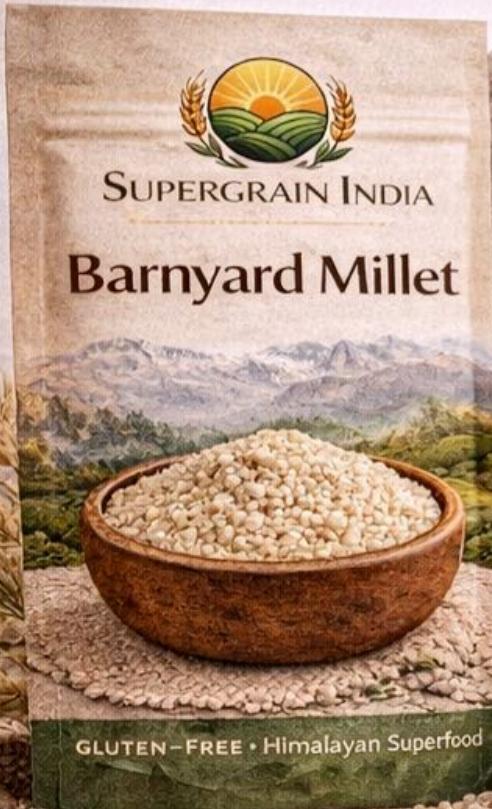
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SUPERGRAIN INDIA

CONNECT WITH US

We are committed to delivering quality, consistency, and trust across every grain we supply.

Reach out to us for product details, packing options, and enquiries.

CONTACT DETAILS



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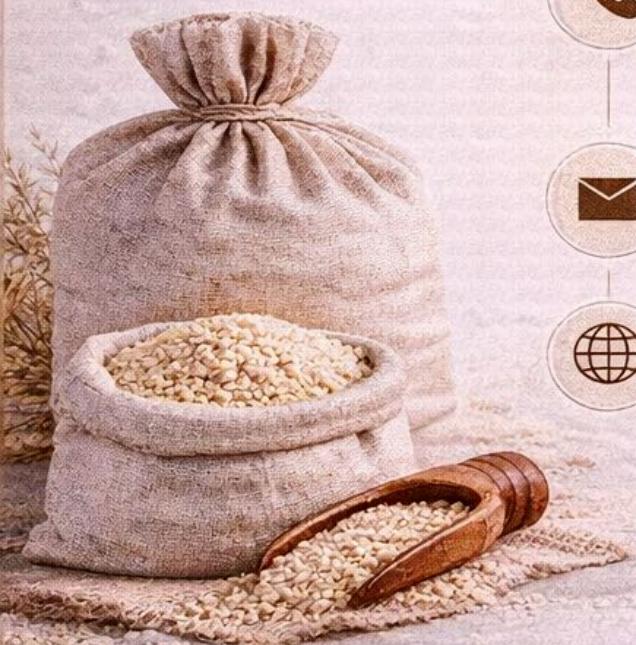
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