

# KENYALANG

'GRAINS OF HOPE'

by  
Antares Ventures Sdn. Bhd.



## INTRODUCTION

Antares Ventures Sdn Bhd strives to create a platform for rural farmers to bring their unique, authentic rice to a larger audience, thus enabling better market exposure. This, in turn, shall benefit the farmers in adding to their household income and reducing poverty among the rural farmers.

Antares Ventures is inspired to bring economic empowerment and sustainability to rural paddy farmers and Sarawak's paddy industry. Our goal is to prosper the farmers while growing and preserving the rice farming tradition in Sarawak.



**HEIRLOOM BARIO WHITE RICE** by Kelabit Tribe

is a marble white small grain that is cultivated traditionally by the indigenous Kelabit tribe from the Bario Highlands located at the north-eastern centre mountainous region of Sarawak. The rice has a distinguished sweet taste which comes from being cultivated (1000m above sea level) and the rice fields are irrigated by pristine clear mountain water. The Bario Rice is one of Sarawak's finest rice grains and is awarded a Geographical Indication (GI) status. The rice is aromatic with a soft and slightly sticky texture when cooked.

- Sarawak Highland Heirloom Rice
- Single Crop (One Season/Annum)
- Origin: Bario Highland - Miri, Sarawak
- Tribe: Kelabit
- Characteristics: Small grain, whitish, soft, slightly sticky, aromatic and delicious
- Certified with Geographical Indication (GI) status



## **HEIRLOOM ADAN WHITE RICE** by Lun Bawang Tribe

is an indigenous rice variety that is cultivated traditionally by the Lun Bawang tribe in Ba'kelalan, Long Semadoh and by the Kelabit tribe in Bario of the north-eastern Borneo Highlands, Sarawak. The rice has the finest grain and taste as it is cultivated at 1000m above sea level, where the rice field is irrigated by the clean and unpolluted mountain water. It takes six months for the Adan rice to mature where it is cultivated with special attention once a year through traditional methods. The rice is very aromatic with a soft and slightly sticky when cooked.

- Sarawak Highland Heirloom Rice
- Single Crop (One Season/Annum)
- Origin: Ba'kelalan Highland - Lawas, Sarawak
- Tribe: Lun Bawang
- Characteristics: Small grain, whitish, soft, slightly sticky, aromatic and delicious
- Weight & Dimensions: 1kg, 13cm(L)x5.5cm(W) x16cm(H)



## **HEIRLOOM BAJONG PURPLE RICE** by Iban Tribe

is a purple, medium-grain from the traditional paddy fields of Lubok Nibong in the Betong Division of Sarawak. The rice plant is tall and is usually irrigated by rainwater for cultivation. The purple colour of the rice comes naturally from a flavonoid called anthocyanin, which is known to be high in anti-oxidant, nutrients and can reduce the level of free radicals in the body system. It is awarded a Geographical Indication (GI) status for its distinctive qualities as an indigenous rice variety of Sarawak. The rice is aromatic and cooks to a soft and tender texture.

- Sarawak Rain Fed Heirloom Rice
- Single Crop (One Season/Annum)
- Origin: Lubok Nibong - Betong, Sarawak
- Tribe: Iban (Dayak)
- Characteristics: Medium grain, dark purple with brown tip, purplish after polished moderately soft, fluffy & with aromatic
- High in anti-oxidants and nutrients



**HEIRLOOM SIÁ RED RICE** by Lun Bawang Tribe is an indigenous red rice variety which is cultivated traditionally by the Lun Bawang tribe of Ba'kelalan, Lawas at the north-eastern highlands of Borneo. The red colour of the rice comes naturally from a flavonoid known as anthocyanin, which is high in antioxidants and rich in essential nutrients such as manganese and calcium. The rice is popular among the locals as it is believed to help lower cholesterol levels. It is semi-polished to achieve a balance between its nutrients and eating quality. The rice is aromatic and tasty, with a soft texture when cooked.

- Sarawak Highland Heirloom Rice
- Single Crop (One Season/Annum)
- Origin: Ba'kelalan Highland - Lawas, Sarawak
- Tribe: Lun Bawang
- Characteristics: Medium grain, bright red, moderately soft, fluffy and aromatic



### **HEIRLOOM BALI KELADI PURPLE RICE** by Iban Tribe

is a fragrant purple, medium-grain cultivated traditionally by the Iban community from Simunjan and Sri Aman in Sarawak. The purple colour of the rice comes naturally from a flavonoid called anthocyanin, which is known to be high in antioxidants, nutrients and can reduce the level of free radicals in the body system. It is popular among the locals and is commonly used in cooking porridge, vegetarian rice and in the famous local delicacy, Hakka Thunder Tea (Lui Cha). The rice is flavourful, aromatic and tasty when cooked.

- Sarawak Rain Fed Heirloom Rice
- Single Crop (One Season/Annum)
- Origin: Simunjan & Sri Aman, Sarawak
- Tribe: Iban (Dayak)
- Characteristics: Medium grain, dark purple with brown tip, purplish red after polished moderately soft with a moderate aroma



## HEIRLOOM ETEM BLACK RICE (Unpolished) by Lun Bawang Tribe

is a fragrant, black medium-grain that is cultivated traditionally by the indigenous Lun Bawang tribe of the Borneo Highlands. The rice is grown in a cool, pure, and unpolluted environment (1000m above sea level) and the rice fields are irrigated by pristine clear mountain water. The black-purple colour of the rice comes naturally from a flavonoid known as anthocyanin, which is known to be high in antioxidants, nutrients and can reduce the level of free radicals in the body system. It is left unpolished to retain 100% of its nutrients and health values. The rice is aromatic with a mild nutty flavour and chewy texture when cooked.

- Sarawak Highland Heirloom Rice
- Single Crop (One Season/Annum)
- Origin: Ba'kelalan Highland - Lawas, Sarawak
- Tribe: Lun Bawang
- Characteristics: Medium grain, deep dark purple (black),
- moderately soft with a distinctive aroma



## HEIRLOOM ETEM BLACK RICE (Semipolished) by Lun Bawang Tribe

is a fragrant, black medium-grain cultivated traditionally by the indigenous Lun Bawang tribe of the Borneo Highlands. Cultivated at an elevation of 1000m above sea level, the rice field is irrigated by clean and unpolluted mountain water. Its signature black-purple colour exists naturally from a flavonoid known as anthocyanin, which is known to be high in antioxidants and nutrients and can reduce free radicals in the body system. It is semi-polished to achieve a balance between its nutrients and eating quality. The rice is aromatic with a mild nutty flavour and chewy texture when cooked.

- Sarawak Highland Heirloom Rice
- Single Crop (One Season/Annum)
- Origin: Ba'kelalan Highland - Lawas, Sarawak
- Tribe: Lun Bawang
- Characteristics: Medium grain, deep dark purple (black),
- moderately soft with a distinctive aroma





## HEIRLOOM BARIO BROWN RICE by Kelabit Tribe

is the 'unrefined' version of the Bario White Rice which is an indigenous rice variety that is native to the Kelabit tribe in the Bario Highlands at the north-eastern centre mountainous region of Sarawak. The rice is cultivated traditionally in a cool, pure, and unpolluted environment (1000m above sea level) and the rice fields are irrigated by pristine clear mountain water. The rice is obtained by removing only the outer husk and leaving the brown seed coat intact, which is rich in fibre and nutrients. The rice has a flavourful, nutty taste and a chewy texture when cooked.

- Sarawak Highland Heirloom Rice
- Single Crop (One Season/Annum)
- Origin: Bario Highland - Miri, Sarawak
- Tribe: Kelabit
- Characteristics: Small grain, whitish, soft, slightly sticky, aromatic & delicious
- Certified with Geographical Indication (GI)
- Weight & Dimensions: 1kg, 13cm(L) x 5.5cm(W) x 16cm(H)



## HEIRLOOM ADAN BROWN RICE by Lun Bawang Tribe

is the 'unrefined' version of Adan White rice, which is an indigenous rice variety that is native to the Lun Bawang tribe in Ba'kelalan, Long Semadoh and by the Kelabit tribe in Bario of the north-eastern Borneo Highlands, Sarawak. The rice is cultivated traditionally in a cool, pure, and unpolluted environment (1000m above sea level) and the rice fields are irrigated by pristine clear mountain water. The rice is obtained by removing only the outer husk and leaving the brown seed coat intact which is rich in fibre & nutrients. The rice has a flavourful, nutty taste with a chewy texture when cooked.

- Sarawak Highland Heirloom Rice
- Single Crop (One Season/Annum)
- Origin: Ba'kelalan Highland-Lawas, Sarawak
- Tribe: Lun Bawang
- Characteristics: Small grain, whitish, soft, slightly sticky, aromatic & delicious
- Weight & Dimensions: 1kg, 13cm(L) x 5.5cm(W) x 16cm(H)



## HEIRLOOM HILL RICE

is a local hill paddy variety that is cultivated traditionally by the Bidayuh tribe in Nyeggol, Padawan of Borneo Highlands, Sarawak. It is planted on steeply sloping hills where the local paddy farmers are required to travel 45 minutes to 2 hours on foot. The rice is chemical-free and pesticide-free. When cooked, the rice has a tasty flavour.

- Sarawak Heirloom Hill Rice
- Double Crop (Two Season/Annum)
- Origin: Nyeggol-Padawan, Sarawak
- Tribe: Bidayuh (Dayak)
- Characteristics: White grain, Chemical & Pesticide-free



## HEIRLOOM SA-LÈ WHITE RICE

is a white medium-grain rice variety that is native to the indigenous Lun Bawang tribe in Ba'kelalan, Long Semadoh and the Kelabit tribe in Bario of the north-eastern Borneo Highlands, Sarawak. Cultivated traditionally in a cool and unpolluted environment (*1000m above sea level*) and irrigated by pristine clean mountain waters; the rice has the most excellent grain and taste; making it discernible from the regular rice in the market. The rice is very fragrant with a delicate texture when cooked and is excellent for cooking porridge.

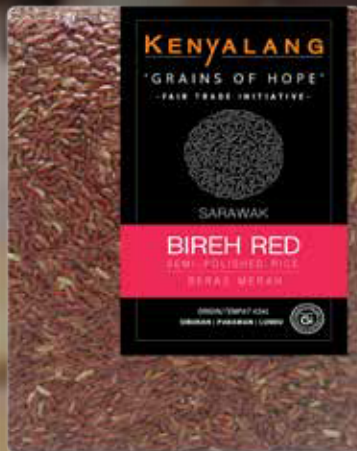
- Sarawak Heirloom Highland Rice
- Origin: Ba'kelalan-Long Semadoh & Bario, Sarawak
- Tribe: Lun Bawang & Kelabit
- Characteristics: Small grain, whitish, delicate texture and very aromatic



## SARAWAK PREMIUM RED RICE

is a wet paddy variety that is planted by the local community in Siburan and Lundu districts in Sarawak. It is popular among the locals for its high health values as it is rich in manganese, calcium, and other essential nutrients. The red colour of the rice comes naturally from a flavonoid compound known as anthocyanin, which is high in anti-oxidants. The rice has a nutty flavour and unique aroma when cooked.

- Sarawak Local Red Rice - Wet Paddy
- Double Crop (Two Season/Annum)
- Origin: Siburan/Lundu, Sarawak
- Tribe: Bidayuh (Dayak)
- Characteristics: Medium grain, maroon red, moderate soft



## SARAWAK BIREH RED RICE

is a local red rice variety planted mainly by the Bidayuh community from Siburan, Padawan and Lundu districts in Sarawak. The rice is popular among the locals as it is believed to help lower cholesterol levels. It is rich in essential nutrients such as manganese, calcium and is high in anti-oxidants. The red colour of the rice comes naturally from a flavonoid compound known as anthocyanin, which is found in the outer coating of the grain. The rice is flavourful and aromatic when cooked.

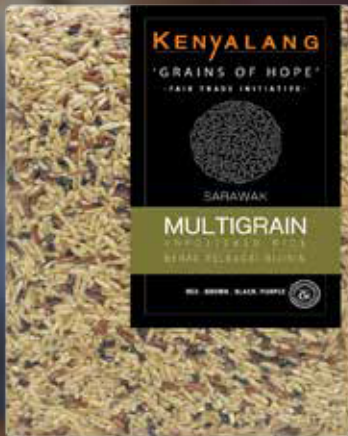
- Sarawak Local Bireh Red Rice - Wet Paddy
- Double Crop (Two Season/Annum)
- Origin: Siburan/Padawan/Lundu, Sarawak
- Tribe: Bidayuh (Dayak)
- Characteristics: Medium grain, maroon red, moderate soft



## SARAWAK BLACK RICE

is a wet paddy variety planted by the local community from Siburan and Lundu districts in Sarawak. It is popular among the locals for its high health values as it is packed with essential nutrients such as manganese and calcium. The dark colour of the rice comes naturally a flavonoid compound known as anthocyanin, which is high in anti-oxidants. The rice has a flavourful nutty taste and chewy texture when cooked.

- Sarawak Local Black Rice - Wet Paddy
- Double Crop (Two Seasons/Annum)
- Origin: Siburan & Lundu, Sarawak
- Characteristics: Medium grain, deep dark purple (black), moderately soft with a distinctive aroma



## MULTIGRAIN RICE

is a mixed variety of unpolished Bajong Purple Rice, Borneo Fragrant Brown Rice, Sarawak Red Rice and Black Rice. The rice has a variety of healthy complex carbohydrates and is rich in fibre which provides lasting energy and keeps you feeling full. It is also high in antioxidants, comprehensive vitamins and minerals which helps to regulate blood sugar levels, counteract free radicals and lowers bad cholesterol levels in the body. The rice is tasty, with a unique combination of texture when cooked.

- A mixed variety of unpolished Bajong Purple Rice, Borneo Fragrant Brown Rice, Sarawak Red Rice & Sarawak Black Rice
- Characteristics: A tasty multi-colour rice with a unique combination of texture



## SARAWAK COMI HIJAU GREEN BROWN RICE

is a medium-long brown rice variety cultivated in an area stretching from Lawas, Sarawak to Sipitang, Sabah. Comi Hijau's name means Green Unpolished rice derived from its outer layer appearance, which is slightly greenish-brown in colour. It is whole-grain rice with the outer hull removed, leaving most of the rice kernel's nutrition value intact. The rice is relatively low in calories, high in fibre, gluten-free and rich in minerals. When cooked, the rice is tasty with a subtle sweetness and has a moist and chewy texture.

- Sarawak Comi Hijau Rice
- Origin: Lawas, Sarawak - Sipitang, Sabah
- Single Crop (One Season/Annum)
- Characteristics: Greenish-Brown outer coating



## SARAWAK PANDAN WHITE RICE

is a medium-long grain cultivated by local paddy farmers from Lawas, Sarawak to Sipitang, Sabah. The rice fields are well irrigated, and a semi-modern rice cultivation method is applied. It is a double-cropping grain variety that can be cultivated two times per annum. When cooked, the rice is tasty with a subtle sweetness and has a slightly sticky and soft texture.

- Sarawak Pandan Rice
- Origin: Lawas, Sarawak - Sipitang, Sabah
- Double Crop (Two Seasons/Annum)
- Characteristics: Medium-long grain, subtle sweetness in flavour & soft texture



## BORNEO FRAGRANT WHITE RICE

is a medium-long fragrant rice variety from the Siburan, Padawan, Bau and Lundu districts in Sarawak. The method of rice cultivation is done naturally while some are still done traditionally by the local paddy farmers. The rice is aromatic and has a subtle sweetness in flavour with a soft and slightly sticky texture when cooked.

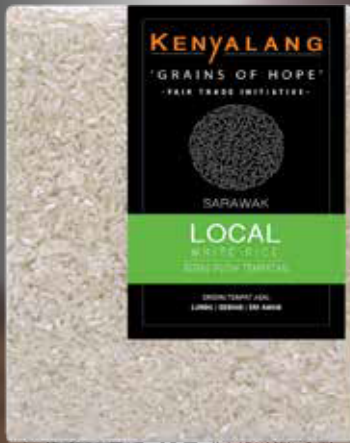
- Sarawak Local Fragrant Rice
- Double Crop (Two Season/Annum)
- Origin: Siburan/Padawan/Lundu, Sarawak
- Tribe: Bidayuh (Dayak)
- Characteristics: Medium grain, white (slightly translucent), soft, fluffy & aromatic



## BORNEO FRAGRANT BROWN RICE

is the 'unrefined' version of the Borneo Fragrant White Rice that comes from the Siburan, Padawan, Bau and Lundu districts in Sarawak. It is a whole-grain with only the outer hull removed, leaving most of the rice kernel's nutritional values intact. The rice is relatively low in calories, high in fibre, gluten-free and rich in minerals such as manganese, magnesium and phosphorus. The rice is aromatic with a mild nutty taste and slightly sticky, chewy texture when cooked.

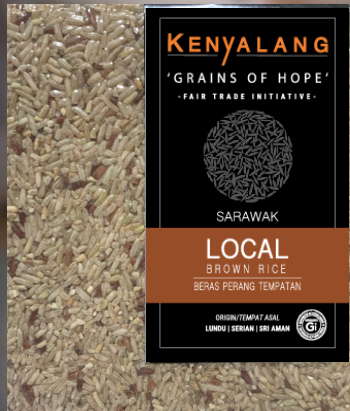
- Sarawak Local Fragrant Rice-Wet Paddy
- Double Crop (Two Season/Annum)
- Origin: Siburan/Padawan/Lundu, Sarawak
- Tribe: Bidayuh (Dayak)
- Characteristics: Medium grain, yellow brown, soft, fluffy and aromatic



## SARAWAK LOCAL WHITE RICE

is a medium-long grain cultivated by local paddy farmers in Sarawak, mainly by the Bidayuh and Iban communities from Lundu, Sri Aman and along the Kuching-Serian road. These areas are also identified as the rice bowl of Sarawak. The rice fields are well irrigated, and a semi-modern rice cultivation method is applied. The rice has a subtle sweet taste and a moderately soft texture when cooked.

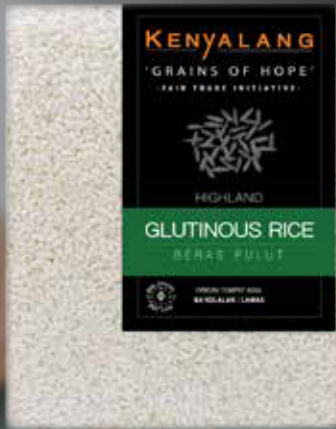
- Sarawak Local Rice
- Tribe: Bidayuh & Iban
- Origin: Lundu, Serian & Sri Aman, Sarawak
- Characteristics: Slight sweetness with soft texture



## SARAWAK LOCAL BROWN RICE

is a medium-long grain cultivated by local paddy farmers in Sarawak, mainly by the Bidayuh and Iban communities from Lundu, Sri Aman and along the Kuching-Serian road. The rice fields are well irrigated, and a semi-modern rice cultivation method is applied. It is whole grain rice with the outer husk removed, leaving most of the rice kernel's nutrition value intact. The rice is relatively low in calories, high in fibre, gluten-free and rich in minerals. The rice has a subtle sweetness in flavour with a nutty texture when cooked.

- Sarawak Local Rice
- Tribe: Bidayuh & Iban
- Origin: Lundu, Serian & Sri Aman, Sarawak
- Characteristics: Whole grain rice, slight sweetness with nutty texture



## HIGHLAND GLUTINOUS RICE

is a medium-grain variety native to the indigenous Lun Bawang tribe from Ba'kelalan and Lawas in the Borneo Highlands, Sarawak. The rice is cultivated traditionally in a cool, unpolluted environment (*1000m above sea level*) and is irrigated by pristine clear mountain waters. Glutinous rice is also called 'sticky rice' or 'sweet rice' and is ideal for Asian delicacies such as lemang (*cooked in bamboo*), rice cakes, dumplings and desserts. The Kenyalang Highland Glutinous Rice is easy to digest without causing stomach discomfort. It is aromatic with a soft and sticky texture and a touch of sweetness when cooked.

- Sarawak Highland Glutinous Rice
- Tribe: Lun Bawang
- Origin: Ba'kelalan Highland-Lawas, Sarawak
- Single Crop (One Season/Annum)
- Characteristics: Soft, sticky texture & aromatic



## HIGHLAND BLACK GLUTINOUS RICE

is a medium-grain variety native to the indigenous Lun Bawang tribe from Ba'kelalan and Lawas in the Borneo Highlands, Sarawak. The rice is cultivated traditionally in a cool, unpolluted environment (*1000m above sea level*) and is irrigated by pristine clear mountain waters. Glutinous rice is also called 'sticky rice' or 'sweet rice' and is ideal for Asian delicacies such as lemang (*cooked in bamboo*), rice cakes, dumplings and desserts. The Kenyalang Highland Glutinous Rice is easy to digest without causing stomach discomfort. It is aromatic with a soft and sticky texture and a touch of sweetness when cooked.

- Sarawak Highland Glutinous Rice
- Tribe: Lun Bawang
- Origin: Ba'kelalan Highland-Lawas, Sarawak
- Single Crop (One Season/Annum)
- Characteristics: Soft, sticky texture & aromatic





## DELE PADE/HIGHLAND JOB'S TEAR

is a whole-grain variety that is native to the indigenous Lun Bawang tribe from Ba'kelalan and Lawas in the Borneo Highlands, Sarawak. The Job's Tear is cultivated traditionally in a cool and unpolluted environment (1000m above sea level) and irrigated by pristine clear mountain waters. The Job's Tear is left hulled, by removing only the outer husk, to retain 100% of its nutrients and health values. It is rich in fibre, especially beta-glucans, which helps to lower cholesterol and blood sugar levels. Drinking Job's Tear water is common among the locals as it helps to promote good digestion and reduce internal body heat. The Job's Tear has a chewy texture and nutty flavour when cooked.

- Sarawak Highland Heirloom Job's Tear
- Single Crop (One Season/Annum)
- Origin: Ba'kelalan Highland - Lawas, Sarawak
- Tribe: Lun Bawang
- Characteristics: Rounded in shape, yellowish outer coating and very aromatic



## NYELI / SARAWAK JOB'S TEAR

is a whole-grain variety that is cultivated by the local community from Serian and Sri Aman in Sarawak. The job's tear is left hulled, by removing only the outer husk, to retain 100% of its nutrients and health values. It is rich in fibre, especially beta-glucans, which helps to lower cholesterol and blood sugar levels. Drinking Job's Tear water is common among the locals as it helps to promote digestion and reduce internal body heat. The Job's Tear has a chewy texture and nutty flavour when cooked.

- Sarawak Local Job's Tear
- Tribe: Bidayuh (Land Dayak)
- Origin: Serian & Sri Aman, Sarawak
- Single Crop (One Season/Annum)
- Characteristics: Rounded in shape, yellowish in outer coating, very aromatic



## HIGHLAND MILLET

is a small, round whole-grain variety that is cultivated traditionally by the indigenous Lun Bawang tribe from Ba'kelalan in the Borneo Highlands of Sarawak. It is grown in a cool and unpolluted environment at 1000m above sea level and irrigated by pristine clear mountain waters. Millet is naturally a gluten-free grain and is a complete protein source. It is rich in antioxidants, soluble fibre and essential amino acids which helps to control blood sugar levels and cholesterol levels. Millet has a mild, sweet flavour and slightly crunchy texture when cooked.

- Sarawak Local Barley
- Tribe: Bidayuh (Land Dayak)
- Origin: Serian & Sri Aman, Sarawak
- Single Crop (One Season/Annum)
- Characteristics: Rounded in shape, yellowish in outer coating, very aromatic



## KENYALANG SARAWAK PURPLE RICE VERMICELLI

is made from a premium quality-grown unpolished Bali Keladi Purple Rice, which is an indigenous rice variety planted by the Iban community in Sri Aman, Sarawak. Compared to the regular white vermicelli which contains mainly carbohydrates, the Kenyalang Purple Rice Vermicelli is rich in fibre, nutrients and high in antioxidants. It does not contain any preservatives, additives, or colouring. The purple colour of the vermicelli comes naturally from a flavonoid property known as anthocyanin, which is found in the Bali Keladi rice. This healthy vermicelli is delicious served hot or cold; added to stir-fries, soups, and salad.

- Origin : Sri Aman, Sarawak
- Tribe : Iban (Dayak)
- Rice Type : Bali Keladi Rice
- Weight : 300g



## KENYALANG SARAWAK RED RICE VERMICELLI

is made from high quality-grown Sarawak Red Rice, which is a local rice variety planted by the Bidayuh community from Siburan, Serian and Lundu in Sarawak. Compared to the regular white vermicelli which contains mainly carbohydrates, the Kenyalang Red Rice Vermicelli is rich in fibre, nutrients and high in antioxidants. It does not contain any preservatives, additives, or colouring. The red colour of the vermicelli comes naturally from a flavonoid property known as anthocyanin, which is found in the Sarawak Red Rice. This healthy vermicelli is delicious served hot or cold; added to stir-fries, soups, and salad.

- Origin : Siburan/Serian/Lundu, Sarawak
- Rice Type : Sarawak Red Rice
- Tribe : Bidayuh (Dayak)
- Weight : 300g



## KENYALANG LOCAL FINE RICE VERMICELLI

is made from quality-grown Sarawak Local Rice and Local White Rice, is rich in fibre, nutrients and high in antioxidants. It does not contain any preservatives, additives, or colouring. This healthy vermicelli is delicious served hot or cold; added to stir-fries, soups, and salad.

- Rice Type : Sarawak Local Rice & Local White Rice
- Weight : 300g



## KENYALANG GIFTBOX 4S

The KENYALANG Gift Box 4S consists of four (4) of our best seller rice: Bario White Rice (*by the Kelabit tribe*), Bireh Red Rice (*by the Bidayuh tribe*), Bajong Purple Rice (*by the Iban tribe*) and Etem Black Rice (*by the Lun Bawang tribe*) in 250g packaging each. This gift packaging comes in an elegant black box, a wraparound sleeve and a mini booklet inside. It is excellent as a gift or as a souvenir from Sarawak, Borneo.



## KENYALANG GIFTBOX 3B

The KENYALANG Gift Box 3B consists of three(3) of our best seller rice: Bario White Rice (*by the Kelabit tribe*), Bireh Red Rice (*by the Bidayuh tribe*), and Bajong Purple Rice (*by the Iban tribe*) in 500g packaging each. This gift packaging comes in an elegant black box, a wraparound sleeve and a mini booklet inside. It is excellent as a gift or as a souvenir from Sarawak, Borneo.



## KENYALANG SARAWAK BLACK RICE TEA

is made of 100% natural Sarawak black rice which is grown locally in Sarawak. The tea is roasted to perfection after proper filtration process, which is then produced into an excellent healthy beverage. It is caffeine-free, making it suitable for consumption before sleep. This tea has a natural roasted rice aroma and is sugar-free, with no added colouring, preservatives and chemical additives. It is full of nutrients and health benefits, making it one of the healthiest beverage suitable for young and old. Comes with 25 tea bags x 7g.

- 100% Unpolished Black Rice
- No added colouring, preservatives & chemical additives
- Caffeine-Free & Sugar-Free
- Weight : 175g (7g x 25 tea bags)



## **KENYALANG BABY PORRIDGE**

### **ORIGINO - Starting Solids (6months)**

Origino instant baby porridge is made from selected premium heirloom rice from highlands and remote villages in Sarawak, Borneo. Bario Adan brown rice, red rice and black rice are cultivated by the Kelabit and Lun Bawang communities from Bario and Ba'kelalan Highland respectively. The rices are produced at a very natural, clean and cool environment, 1000m above sea level, using traditional planting method. The popular Bajong Purple rice cultivated by the Iban communities from Lubok Nibong is proven to have high anti-oxidant from the anthocyanin derived from its natural colored rice bran. Both Bario and Bajong rice are certified with Geographical Indication of Sarawak. Natural brown rice and organic millets are added to provide a balance healthy meal for your baby. ORIGINO is the perfect choice when introducing first solid food to your baby.

#### **Ingredient:**

Sarawak Premium Rice [ Highland Bario Brown Rice, Highlands Red Rice, Highland Black Rice, Bajong Purple Rice, Unpolished Brown Rice, Organic Millet] , Prebiotic(GOS) , Probiotic(FOS)





## KENYALANG BABY PORRIDGE

### IMMUNO - Strength Booster (9months)

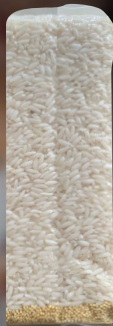
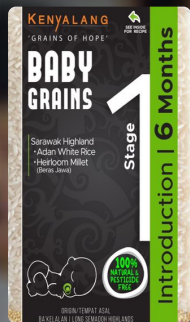
Immuno instant baby porridge is made from selected premium heirloom rice from highlands and remote villages in Sarawak, Borneo. Bario Adan brown rice, red rice and black rice are cultivated by the Kelabit and Lun Bawang communities from Bario and Ba'kelalan Highland respectively. The rices are produced at a very natural, clean and cool environment, 1000m above sea level, using traditional planting method. The popular Bajong Purple rice cultivated by the Iban communities from Lubok Nibong is proven to have high anti-oxidant from the anthocyanin derived from its natural colored rice bran. Both Bario and Bajong rice are certified with Geographical Indication of Sarawak. Natural brown rice and organic millets are added to provide a balance healthy meal for your baby. IMMUNO is formulated with Purple Potato, Apple, Tomato, Blueberry Extract, DHA, probiotic GOS and prebiotic FOS for strong babies.

### Ingredient:

Sarawak Premium Rice [ Highland Bario Brown Rice, Highlands Red Rice, Highland Black Rice, Bajong Purple Rice, Unpolished Brown Rice, Organic Millet] , Apple , Purple Potato, Tomato powder, Blueberry extract, DHA, Prebiotic(GOS), Probiotic(FOS).

# KENYALANG BABY GRAINS

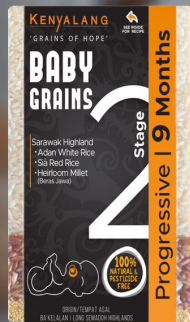
KENYALANG Baby Grains is made from selected premium heirloom rice from highlands and remote villages in Sarawak, Borneo. Adan rice, Siá red rice, Purple rice, highland millets (beras Jawa) and Job's tear (Dele Pade) are cultivated by the Lun Bawang community from Ba'kelalan Highlands. The grains are produced at a very natural, clean and cool environment, 1000m above sea level, using traditional planting method. It is rich in nutrients, fiber and anti-oxidant which derived naturally from the anthocyanin on its colored rice bran. KENYALANG Baby Grains is the perfect choice of balance healthy meal for your baby.



## STAGE 1 - Introduction (6months)

### Ingredient:

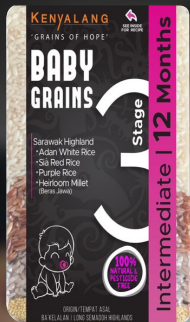
Highland Adan halus rice / Beras Pusu 450g (90%) Highland Millet (Beras Jawa) 50g (10%)



## STAGE 2 - Progressive (9months)

### Ingredient:

Highland Adan halus rice / Beras Pusu 350g (70%) Highland Siá Red semi-polished rice 100g (20%) Highland Millet (Beras Jawa) 50g (10%)



## STAGE 3 - Intermediate (12months)

### Ingredient:

Highland Adan halus rice / Beras Pusu 250g (50%) Highland Siá Red semi-polished rice 100g (20%) Highland Premium purple rice (wangi) 100g (20%) Highland Millet (Beras Jawa) 50g (10%)



## STAGE 4 - Advanced (15months and Above)

### Ingredient:

Highland Adan halus rice / Beras Pusu 200g (40%) Highland Siá Red semi-polished rice 100g (20%) Highland Premium purple rice (wangi) 100g (20%) Highland Job's Tear - dele pade 50g (10%) Highland Millet (Beras Jawa) 50g (10%)



## KENYALANG B'GRAINS - ORIGINAL FLAVOUR

### Instant Superfood Rice Beverage

B'Grains is made from premium authentic Sarawak rices of Borneo namely Bario (Adan) brown rice (by the Kelabit ethnic), Bireh red rice (by the Bidayuh ethnic), Bajong purple rice (by the Iban ethnic) and highland black rice (by the Lun Bawang ethnic). Highland Bario (Adan) rice is produced at a very natural, clean and cool environment, 1000m above sea level. Bajong purple rice is proven to have high anti-oxidant from the anthocyanin derived from its natural colored rice bran. B'Grains superfood beverage is formulated along with long with 30 other superfood and healthy ingredients such as unrefined grains (beans, nuts and seeds), provide the complete nutrients you need every day. It contains high dietary, plant fibre and prebiotic (essential for healthy bowel), calcium (essential for bone formation), antioxidants, vitamins and minerals (essential for the cells growth and promote healthy organ functions). B'Grains is undoubtedly a fantastic and healthy instant rice beverage suitable for the young and old, anytime and anywhere.

#### Ingredient:

Sarawak mixed rice grains (Bario Brown Rice, Unpolished Coarse Rice, Sarawak Red Rice, Bajong Purple Rice, Organic White Millet, Etem Black Rice), Fructose, Coconut oil, Malt Extract Cereal Powder, Oat Powder, Resistant Dextrin (Fiber-sol-2), Mixed Bean Seeds Powder, (Corn, Soya Bean, Red Rice, Red Bean, Barley, Mung Bean, Brown Bean, Garbanzo Bean, Almond, Green Bean, Lotus Seed, Black Soy Bean, Wheat Berry, Organic Millet, Black Sesame, Black Glutinous Rice, Flaxseed), Inulin, Calcium Phosphate Tribasic, Lecithin, Psyllium Husk, DHA, CoEnzyme Q10, Lutein, Vanillin.



## CSR EFFORT

Antares Ventures Sdn Bhd strives to create a platform for the rural farmers to bring their unique authentic rice to a larger audience, thus enabling better market exposure. This in turn shall benefit the farmers in adding to their household income and reducing poverty among the rural farmers.



## OUR GOALS AND VISION

1. To prosper the rural paddy farmers of Sarawak, Borneo.
2. To grow and preserve the paddy planting traditions and activities of Sarawak



A Kelabit lady: Sina Rang Lemulun from Bario Asal, harvesting her Adan paddy using a traditional method



A local farmer using the traditional method of separating the paddy from straws after harvesting



Kampung Nyegol, Benggoh Ulu - Padawan



Farmers working at the paddy fields - Lawas



A typical Bidayuh house at Kampung Nyegol, Benggoh Ulu-Padawan



Bijat Anak Jugah from Rumah Suyong, Stumbin in Sri Aman, is ready to sell her Bali Keladi paddy to Antares Ventures.



**Antares Ventures**  
Sustainable Agriculture

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