

A photograph of two farmers in a lush green rice field. Both farmers are wearing traditional conical hats and carrying large bundles of harvested rice on their shoulders using wooden poles. The farmer on the left is wearing a light green long-sleeved shirt and orange pants, while the farmer on the right is wearing a light-colored polo shirt and blue shorts. The background is filled with tall green rice stalks and dense tropical foliage, including a palm tree.

Mansur *Heritage* Rice

Balinese heritage rice
grown naturally by local
farmers



Begawan Biji works with small local farmers in Bali to grow Mansur Heritage Rice, a healthy heritage grain from Bali. All the farmers in our program commit to follow 100% chemical-free and natural farming practices, and in turn Begawan Biji guarantees to buy each harvest from the farmers at premium prices. Our approach restores the ecosystem in the rice fields, provides farmers with higher, more stable incomes, and helps preserve Bali's agricultural heritage.

About Begawan Biji Farm

Begawan Biji Farm was founded in 2022 to help farmers in Bali transition to chemical-free practices and increase incomes for farmers through the sale of high-quality agricultural products. We began with just one farmer and 0.44 hectares of rice and now have several farmers growing Mansur Heritage Rice on the rice fields around Begawan Biji restaurant in Bayad Village. Our aim is for farmers in the program to be able to double their incomes while restoring the health of the soil.



TASTE & HEALTH BENEFITS

Begawan Mansur Heritage Rice is high in nutritional value. The outer bran layer contains dietary fibre, antioxidants, B-vitamins, protein and minerals. The taste of Balinese Mansur Rice is described as nutty, earthy, and slightly sweet.



CATALOG

Begawan's rice is processed in our own chemical-free milling facility, and packaged in biodegradable cloth sacks or paper bags.

500g - IDR 55,000

5kg - IDR 450,000



DELIVERY

Free delivery for 5 kg in Ubud area

COOKING INSTRUCTIONS

IN A RICE COOKER

1. Rinse the rice three times
2. Place rice and water in the cooker in a 1:2.5 ratio
3. Once cooked, let the rice sit for 15 minutes on 'keep warm'.
4. Fluff and serve.

ON A STOVETOP

1. Rinse three times.
2. Prepare rice and water in a 1:2.5 ratio.
3. Bring the water to a boil, then add the rice.
4. Cook on high heat with the lid on for 15 minutes.
5. Turn off the heat and let stand with the lid on for 15 minutes.
6. Fluff and serve.

STORAGE GUIDELINES

Store your Mansur Heritage Rice in a sealed container at room temperature, away from direct sunlight in cooler climates. For the best experience, enjoy the rice within two months from purchasing. In warmer climates, we recommend storing the rice in the fridge.



MANAGED BY



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