

SHAN SHUI ME has specially invited Mr. Timu, a Japanese rice expert, to provide professional guidance on rice cultivation and agricultural practices. The brand is developed under Mr. Timu's name, reflecting its commitment to expertise and quality.

A dedicated professional quality control team carefully inspects each grain of rice to ensure it is plump, safe, and of premium quality, safeguarding consumer health and well-being.

Every batch of Timu Rice is fully traceable from table to farm, ensuring transparency throughout the entire supply chain. All rice is 100% cultivated in professionally managed rice paddies in Taiwan under strict agricultural standards.

This premium-grade rice is widely favored by well-known franchise restaurants across the country, as well as households seeking the finest rice quality for everyday consumption.

