Pho Si community shredded rice grain: a famous of Maha Sarakham



The Pho Si community has continued the traditional wisdom of making Khao Mao (shredded rice grain), which is by soaking sticky rice grain, roasting it in a clay pot, and pounding it with a mortar that gives a unique taste and smell. It is a product that has generated income for the community for a long period of time. Currently, the production process has been developed to be standardized but still maintains its unique flavor and aroma together with processing a variety of products and creating marketing channels to generate sustainable income and careers for people in the community.