

RICE PRODUCT SHOWCASE

AUGUST 2024

Our range of rice products can be tailored for specific culinary and manufacturing applications. We aim to present key details to help you select the right variety for your needs. When buying rice, there are a few factors to consider.

- The size of the grain
- The starch content of the variety
- The colour of the rice
- Whether a rice derivative would be appropriate.

Rice can be sorted into subcategories of long grain, short grain, and round grain. These are quite self-explanatory but do fulfil different application purposes. The long grains tend to be used in Asian cuisine as a side, or as a base to many traditional meals; the short grain is regularly used in dishes such as Paella or in sushi; and the round grain is often used as a 'pudding rice'.

The varying starch contents of the rice varieties lend themselves to distinct uses. The longer grain rice tends to be less starchy and does not stick or clump when cooked. The shorter varieties of risotto or paella rice do tend to have a higher starch content, and suit the creamy texture of the dishes that they appear in. This is also the case with round grain rice, which is the key to achieving the velvety texture of a rice pudding.

All varieties of rice can be produced as wholegrain or brown (Integrale). This effectively means that the husk and germ remain intact, giving you the 'whole' grain. This is often used in health rice due to the high fibre and nutrient content in the outer parts of the grain. The same variety can also be de-husked, and germ removed. This can be taken through various cycles of cleaning depending on the colour of rice you are looking to achieve. If you were to clean and polish this grain enough, you are left with the white rice.

Parboiled rice is another variant that offers unique benefits for both cooking and nutrition. During the parboiling process, the rice is partially boiled in the husk, which helps retain more of the nutrients from the bran and germ, even after the rice is milled to its white form. This process also causes the grains to become firmer and less sticky when cooked, making parboiled rice ideal for dishes where separate grains are desirable, such as pilafs, salads, or for serving as a side in both Asian and Western cuisines. Additionally, its enhanced nutrient profile, quicker cooking time, and ease of preparation make it a practical choice for large-scale food production and ready meals.

IQF rice is cooked before freezing, which means it can be quickly reheated without any additional cooking, making it ideal for fast meal preparation or for food manufacturers that don't have rice cooking facilities.

There are many derivatives of rice that can be applied to recipes in the form of flour, semolina, grits or broken rice. We can achieve these requirements by adjusting how the milling machine is set. With rice, we can achieve a gluten free alternative to many functional wheat-based ingredients. It is effectively deciding the raw material with the right characteristic and then using the same process or parts thereof to achieve the required end product.

Products	Code	Application
Superfine Arborio Rice (White) 25kg	RICRARB	Used in risotto and creamy rice dishes
Black Rice (Nerone) 25kg	RICRNERONE	Specialty dishes, salads, and gourmet presentations
Superfine Carnaroli Rice 25kg	RICRCAR	Ideal for high-end risotto and fine dining applications
Brown Round Rice 25kg	RICRBR	Used in health-focused dishes and wholegrain products
White Round Rice 25kg	RICRWR	Used in rice puddings, sushi, and creamy desserts
Grain Round Rice 25kg	13-825018	Used in rice pudding, paella, and creamy desserts
Risotto Parboiled Rice (Lungo A) 25kg	RICRARI	Used in quick-cooking risotto and other parboiled rice dishes
Easy Cook Long Grain Parboiled Rice 25kg	RICRECOOK	Versatile; suitable for pilafs, salads, and parboiled rice dishes
Brown Parboiled Rice 25kg	RIBPSB25	Ideal for health-conscious ready meals and side dishes
Wild Rice 22.68kg	13-825040	Used in gourmet dishes, salads, and grain blends
IQF Parboiled Long Grain Brown Rice 25kg	13-IDK8	Frozen meals, quick-cook dishes
IQF Long Grain White Rice 25kg	13-IDM9	Ready meals, stir-fries, and frozen rice dishes
IQF Ribe Rice 20kg	13-2011	Frozen meals and pre-seasoned rice dishes
IQF Yellow Rice 25kg	TBC	Paella, flavoured rice dishes, and frozen ready meals
IQF Risotto Rice 25kg	13-001D7W	Ready-made risotto, frozen meals

Other rice products are available, please enquire with your Account Manager



For more information and assistance please get in touch!

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