



la **BALOCCHINA**[®]
e x p e r i e n c e r i c e



EXPERIENCE RICE



Our History

La Balocchina is a historic estate in the Baraggia region, an area where rice has been cultivated since the 1500s.

In the 1930s, the production of rice began in the Balocchina estate.

It was only in 2021 that LaBalocchina decided to enter the international market and export the quality of a 100% Italian rice of the highest quality, cultivated in Piedmont, the first rice packaged without the use of plastic packaging.

Monte Rosa

Baraggia Nature Reserve

Rice

Glass jars*

* with dispenser cap

Description

A container with a sleek and attractive design, simple and at the same time 100% plastic free.

A design object to give as a gift for special occasions, infinitely reusable.

Packaging materials

Each jar consists exclusively of:
glass, aluminium, paper and cardboard.

Units per box

6



Dispensing cap

Each jar has its own dispensing cap

Description

Our innovative measuring cap, found on each glass jar, offers a practical way to measure out portions.

Filled halfway, the cap contains 80 grams of rice, while filled completely it contains 160 grams, the perfect amount for two portions of rice.

The cap is designed to become a new tool in kitchens, possessing the convenience of measuring rice quickly and easily.

Packaging materials

Each cap is composed exclusively of: aluminium and cardboard.



Carnaroli Classic

Glass jar

480g

Characteristics

Carnaroli rice is considered the king of rice, thanks to its versatility and wide use in cooking.

Long grain, firm texture, excellent cooking firmness and high starch content make it an ideal product for those in search of the perfect risotto, where the “al dente” texture meets the creaminess of the mantecatura.

Perfect cooking firmness: thanks to its grain, the rice maintains its bite throughout cooking perfectly, a good Carnaroli rice does not shake but rather keeps each grain intact and shelled.

Rich in starch: among the polysaccharides that make up starch is amylose, and Carnaroli is rich in it. During cooking, more starch is released than in other rice varieties, an essential factor for a flawless risotto.

Cooking time

17-18 minutes

Preparations

Perfect for preparing ‘al dente’ risottos.



Ebano

Glass jar

480g

Characteristics

Ebano Rice is a novelty in the world of rice, it stands out as a new fragrant variety that is good for both the palate and the environment.

Endowed with a short growing cycle, this cereal requires less water and fertilisers than alternatives.

Perfect cooking resistance: thanks to its grain, which resists cooking perfectly, Ebano Rice does not shake, but rather keeps each grain intact and shelled.

Rich in aroma: Ebano is an aromatic rice and for this reason enhances the gastronomic experience with its enveloping aroma, transforming every dish into a culinary experience enveloped in unique and distinctive aromas.

Cooking time

35-40 minutes

Preparations

Perfect for preparing rice salads, ratatouille or simply boiled to accompany main courses of vegetables, meat and fish.



Apollo

Glass jar

480g

Characteristics

Apollo rice is an aromatic white rice that is very versatile.

Although this rice variety is less famous than the oriental Basmati and Thai rice, it is part of the same family and is used in the same way.

Especially in recent years, thanks also to the focus on ecology and km0, this variety is rapidly arriving on consumers' tables.

Quick cooking: perfect for preparing rice salads or simply boiled to accompany main courses of vegetables, meat and fish.

Absorption of flavours: the cooking that best brings out the flavour is boiling by absorption in a thick-bottomed pot.

Cooking time

12-13 minutes

Preparations

Perfect for preparing rice salads, ratatouille or simply boiled to accompany main courses of vegetables, meat and fish.



Okris

Glass jar

480g

Characteristics

The variety of Italian pigmented rices welcomes an intriguing addition.

Okris is a crystalline brown rice with an ochre colour, enriched with sand and hazelnut tones.

Full of fibre and protein, Okris fits perfectly into a balanced diet, infusing liveliness into your dishes.

Perfect cooking resistance: a good rice must have an excellent texture. Thanks to its grain, which perfectly withstands cooking in just 30/35 minutes, Okris does not shake, but rather keeps each grain intact and shelled.

Rich in fibre: Okris is a whole-grain rice and for this reason transforms every dish into a unique culinary experience while also satisfying the desire for 'colour' and health on the plate.

Cooking time

30-35 minutes

Preparations

Perfect for preparing rice salads, ratatouille or simply boiled to accompany main courses of vegetables, meat and fish.



Rubinum

Glass jar

480g

Characteristics

Rubinum is a rice rich in polyphenols, fibre, protein and vitamins.

Rubinum rice is distinguished not only by its vibrant hue, but also by a subtle aromatic bouquet and a remarkable cooking speed, surpassing other whole-grain rice.

Perfect cooking resistance: Rubinum's distinguishing feature is its ability to keep each grain intact and shelled during cooking for only 30/35 minutes, resulting in a consistent and very tasty dish.

Rich in aroma: Rubinum is a brown rice and for this reason enhances the gastronomic experience thanks to its great texture, infusing your dishes with vitality, colour and fragrance.

Cooking time

30-35 minutes

Preparations

Perfect for preparing rice salads, ratatouille or simply boiled to accompany main courses of vegetables, meat and fish.



Baldo

Glass jar

480g

Characteristics

Baldo rice is a rice with a great tradition, very versatile and used in the kitchen to make various recipes.

This rice variety was only introduced in 1977, other more famous varieties are often preferred today, but for the farmers in our area this is the true King of Rices.

Baldo rice is perfect especially if you want to prepare risotto for a large number of people.

Perfect cooking resistance: Baldo rice is among the best rices when it comes to cooking resistance, it remains firm even if it cooks for a few minutes longer.

Rich in starch: recommended for the preparation of creamy and well-blended risottos. It also has an excellent ability to absorb seasonings, enhancing the taste of the raw materials with which it is combined.

Cooking time

16-18 minutes

Preparations

Risottos for large quantities or timbales.



Baldo Integral

Glass jar

480g

Characteristics

Thanks to its limited processing, Baldo integral rice is rich in fibre and beneficial properties.

Thanks to its nutrient profile, it is ideal for preparing risottos and other dishes that combine the taste and beneficial properties of whole grains.

Absorbent power: Whole-grain Baldo rice optimally absorbs seasonings, for those who don't want to give up flavour as well as eating healthily.

Rich in nutrients: Whole-grain Baldo rice is rich in beneficial properties typical of whole grains, such as fibre and antioxidants, as well as vitamins and minerals.

Cooking time

40-45 minuti

Preparations

Perfect for preparing risottos, rice salads, ratatouille or simply boiled to accompany main courses of vegetables, meat and fish.



Innovation

Sustainability

Risottos in recyclable paper

Prepared, not ready

Description

For our line of risottos, flavoured with quality dehydrated ingredients, we created sustainable packaging made of recyclable paper.

Glutamate-free and preservative-free, packaged in a protective atmosphere.

Packaging material

Each package is exclusively composed of:
Paper.

Units per box

6



Risotto with Porcini mushrooms

Recyclable paper bags

215g

Characteristics

Quick and easy to prepare: with prepared porcini risotto you can bring a delicious dish to the table in just 18 minutes.

Simply open the bag and follow the instructions on the back of the packet. Just add water and a personal touch in the stirring and the risotto is done.

Each packet contains 215g porcini mushroom rice, ideal for serving 3 portions or 2 generous portions.

Cooking time

18 minutes



Risotto with Radicchio

Recyclable paper bags

215g

Characteristics

Quick and easy to prepare: with prepared radicchio risotto you can bring a delicious dish to the table in just 18 minutes.

Just open the bag and follow the instructions on the back of the packet. Just add water and a personal touch in the stirring and the risotto is done.

Portions: each packet contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

Cooking time

18 minutes



Risotto with Truffle

Recyclable paper bags

215g

Characteristics

Quick and easy to prepare: with truffle risotto you can bring a delicious dish to the table in just 18 minutes.

Just open the bag and follow the instructions on the back of the packet. Just add water and a personal touch in the stirring and the risotto is done.

Portions: each packet contains 215g of truffle rice, ideal for serving 3 portions or 2 generous portions.

Cooking time

18 minutes



Risotto with Saffron

Recyclable paper bags

215g

Characteristics

Quick and easy to prepare: with saffron risotto you can bring a delicious dish to the table in just 18 minutes.

Just open the bag and follow the instructions on the back of the packet. Just add water and a personal touch in the stirring and the risotto is done.

Portions: each packet contains 215g of saffron rice, ideal for serving 3 portions or 2 generous portions.

Cooking time

18 minutes



Territory

Quality

Experience Box

Gift Packaging

Description

Practical boxes for a complete experience without compromise.

Our Experience Boxes are designed to offer customers a tasting of our products.

Perfect for a gift or special occasion.

Packaging materials

Each box consists exclusively of:
paper and cardboard.

Units per box

1 to 5*

Can be customised with tastes and varieties of
rice and risotto.



Experience Box Risi

3 Glass jars

480g x 3

Characteristics

A practical box with three jars, for a complete, uncompromising experience.

Three different rices, of the highest quality, to give you maximum freedom of expression in the kitchen.

Carnaroli, Baldo Integrale and Apollo is our standard box but can be modified for special orders with our range of rice in glass jars.

Carnaroli Classico

Baldo

Baldo Integrale

Apollo

Ebano

Rubinum

Okris

Discover them in this practical box of three.

Gift

Perfect for a special occasion or as a gift during the festivities.





Experience Box Risottos

4 Recyclable paper bags

215g x 4

Characteristics

A practical box set with four risottos, to test the must-haves of Italian risottos.

Let yourself be conquered by four different flavours and bring to the table all the goodness of Italian tradition: porcini mushrooms, radicchio, truffle, saffron, artichokes* and asparagus*.

*coming in 2024



Gift

Perfect for a special occasion or as a gift during the festivities.



Excellence

Authenticity

1kg Paper Bags

In protective atmosphere

Description

Our rice assortment packaged in recyclable paper bags with a protective atmosphere.

The freshness of the rice is guaranteed for a full two years, always offering you maximum flavour and quality in every grain.

We are working on expanding the selection of rices also in the 1000g format.

Packaging material

Each bag is made exclusively of:
recyclable paper.

Units per box

10



Carnaroli Classic Rice - 1kg

Paper bag

1000g

Characteristics

Carnaroli rice is considered the king of rice, thanks to its versatility and wide use in cooking.

Long grain, firm texture, excellent cooking firmness and high starch content make it an ideal product for those in search of the perfect risotto, where the “al dente” texture meets the creaminess of the mantecatura.

Perfect cooking firmness: thanks to its grain, which resists cooking perfectly, a good Carnaroli rice does not shake but rather keeps each grain intact and shelled.

Rich in starch: among the polysaccharides that make up starch is amylose, and Carnaroli is rich in it. During cooking, more starch is released than in other rice varieties, an essential factor for a flawless risotto.

Cooking time

17-18 minutes

Preparations

Perfect for preparing ‘al dente’ risottos.



Apollo Rice - 1kg

Paper bag

1000g

Characteristics

Apollo rice is an aromatic white rice that is very versatile.

Although this rice variety is less famous than the oriental Basmati and Thai rice, it is part of the same family and is used in the same way.

Especially in recent years, thanks also to the focus on ecology and km0, this variety is rapidly arriving on consumers' tables.

Quick cooking: perfect for preparing rice salads or simply boiled to accompany main courses of vegetables, meat and fish.

Absorption of flavours: the cooking that best brings out the flavour is boiling by absorption in a thick-bottomed pot.

Cooking time

12-13 minutes

Preparations

Perfect for preparing rice salads, ratatouille or simply boiled to accompany main courses of vegetables, meat and fish.



Baldo Integral Rice- 1kg

Paper bag

1000g

Characteristics

Thanks to its limited processing, Baldo integral rice is rich in fibre and beneficial properties.

Thanks to its nutrient profile, it is ideal for preparing risottos and other dishes that combine the taste and beneficial properties of whole grains.

Absorbent power: Whole-grain Baldo rice optimally absorbs seasonings, for those who don't want to give up flavour as well as eating healthily.

Rich in nutrients: Whole-grain Baldo rice is rich in beneficial properties typical of whole grains, such as fibre and antioxidants, as well as vitamins and minerals.

Cooking time

40-45 minutes

Preparations

Perfect for preparing risottos, rice salads, ratatouille or simply boiled to accompany main courses of vegetables, meat and fish.



Baldo Rice - 1kg

Paper bag

1000g

Characteristics

Baldo rice is a rice of great tradition, very versatile and used in the kitchen to make various recipes.

Other, more famous varieties are often preferred, but for the farmers in our area this is the true 'King of Rices' because it is a tasty, consistent rice that holds its shape masterfully when cooked.

Perfect cooking resistance: Baldo rice is among the best rice when it comes to cooking resistance. The grain, refined and consistent, holds its cooking perfectly without becoming floury, but on the contrary remaining compact even if it cooks a few minutes longer.

Rich in starch: Baldo rice releases a lot of starch during cooking, which is why it is recommended for the preparation of creamy, well-mixed risottos. It also has an excellent ability to absorb seasonings, enhancing the taste of the raw materials with which it is combined.

Cooking time

16-18 minutes

Preparations

Risottos, supplì or arancini



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EXPERIENCE RICE