



la **BALOCCHINA**<sup>®</sup>  
e x p e r i e n c e   r i c e

*Catalog 2026 - V.1*



# EXPERIENCE RICE



## *Our history*

La Balocchina is a historic estate located in the heart of Baraggia, an area where rice cultivation has been practiced since the 1500s.

In 1930, rice production began on the estate, a tradition that has now reached its third generation, maintaining the values of quality, care, and respect for the land.

In 2021, La Balocchina decided to open up to the international market, bringing the excellence of 100% Italian rice of the highest quality, grown and processed entirely in Piedmont, to the world.

# Target

Our target customer is a B2B company that caters to a clientele characterized by these three buyer profiles:

## *Il Masterchef*

A passionate cook, the Masterchef follows the latest culinary trends through dedicated TV programs and YouTube channels. He loves experimenting with new recipes and seeks out high-quality ingredients, often perceived as expensive, but believes that a higher price guarantees better quality. Attentive to both preparation and presentation, the Masterchef sees food as an art and considers LaBalocchina rice an excellent base for creating gourmet dishes, thanks to its organoleptic qualities and sustainable production.

## *The geographical fetishist*

This consumer is very attentive to the origin of the products they buy. For them, geographical location is synonymous with quality, and laBalocchina's Piedmontese tradition is a distinctive feature that appeals to them. A supporter of certified products, they favor organic, eco-friendly, and fair trade options. He values products with a strong connection to the territory, such as rice grown in Piedmont, and does not hesitate to invest more in a product that reflects his values of authenticity and respect for the environment.

## *The storyteller*

For the storyteller, every purchase is a story to tell. He seeks out unique, niche products with a fascinating history and deep roots, and loves to boast about being among the first to discover exclusive new items. They choose laBalocchina rice not only for its quality, but also for its innovative, eco-friendly, and reusable packaging. For them, the brand is part of a larger narrative to be shared with friends and acquaintances, highlighting the tradition and innovation it represents.

*Mount Rose*

*Baraggia Nature Reserve*

*Rice*

## **Glass jars\***

\* with measuring cap

### *Description*

A container with modern lines, simple yet appealing, but above all 100% plastic free.

A designer item to give as a gift for special occasions and reusable indefinitely.

### *Packaging materials*

Each jar is made exclusively from: glass, aluminum, paper, and cardboard.

### *Units per box*

6



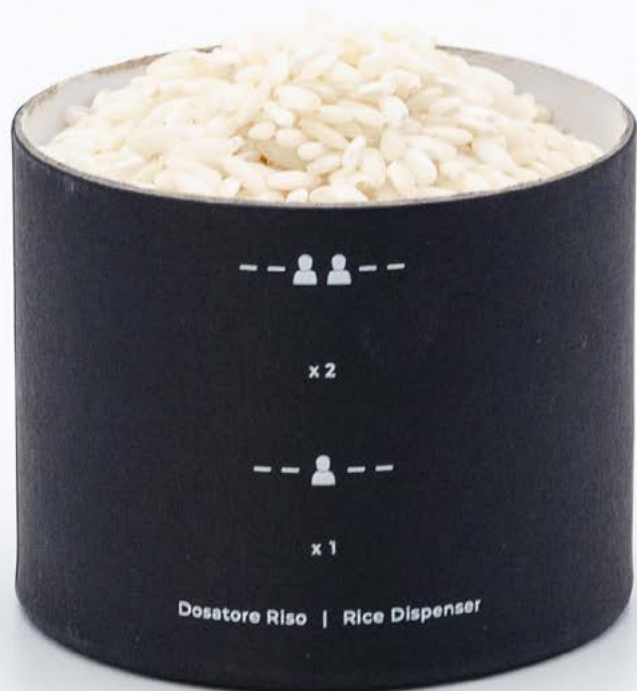
*Ministero delle Imprese e del Made in Italy*

DIPARTIMENTO MERCATO E TUTELA  
DIREZIONE GENERALE PER LA PROPRIETÀ INDUSTRIALE - UIBM

#### ATTESTATO DI BREVETTO PER MODELLO DI UTILITA'

Il presente brevetto viene concesso per il modello oggetto della domanda:

N. 202024000002002



## Measuring cap

Each jar has its own measuring cap.

### *Description*

Our innovative measuring cap, featured on every glass jar, offers a practical way to measure portions.

When half full, the cap contains 80 grams of rice, while when completely full it contains 160 grams, the perfect amount for two servings of rice.

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

### *Packaging materials*

Each cap is made exclusively from aluminum and cardboard.



## Baldo

Glass jar

480g

### *Features*

Baldo rice is a traditional, highly versatile rice used in cooking to make a variety of recipes.

This rice variety was only introduced in 1977, and today other more famous varieties are often preferred, but for farmers in our area, this is the true king of rice. Baldo rice is perfect especially if you want to make risotto for a large number of people.

Perfect cooking resistance: Baldo rice is among the best rice varieties in terms of cooking resistance, remaining compact even if cooked for a few minutes longer.

Rich in starch: recommended for preparing creamy, well-blended risottos. It also has an excellent ability to absorb seasonings, enhancing the flavor of the ingredients it is combined with.

### *Cooking time*

16-18 minutes

### *Preparations*

Perfect for preparing large quantities of risotto or timbales.



## Baldo Integral

Glass jar

480g

### *Features*

Thanks to its limited processing, whole grain Baldo rice is rich in fiber and beneficial properties.

The nutritional properties of the grains make it ideal for preparing risottos and other dishes that combine the taste and beneficial properties of whole grains.

It still contains all the most nutritious parts of the rice. Absorbent: Baldo whole grain rice absorbs seasonings optimally, for those who want to eat healthily without sacrificing taste.

Rich in nutritional properties: Baldo whole grain rice is rich in the beneficial properties typical of whole grains, such as fiber 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 based on vegetables, meat, and fish.



## Apollo

Glass jar

480g

### *Features*

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

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

Especially in recent years, thanks to the focus on ecology and local produce, this variety is quickly finding its way onto consumers' tables.

Quick cooking: perfect for preparing rice salads or simply boiled to accompany vegetable, meat, and fish main courses. Flavor absorption: the best way to enhance its aroma is to boil it in a thick-bottomed pot.

### *Cooking time*

12-13 minutes

### *Preparations*

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





## Carnaroli Classic

Glass jar

480g

### *Features*

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

Its long grain, firm texture, excellent cooking properties, and high starch content make it ideal for those seeking the perfect risotto, where al dente texture meets creamy smoothness.

Perfect cooking resistance: thanks to its grain, which resists cooking perfectly, good Carnaroli rice does not overcook but rather keeps each grain intact and separate.

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, which is a key factor for a flawless risotto.

### *Cooking time*

17-18 minutes

### *Preparations*

Perfect for preparing risottos “al dente”





## Carnaroli PDO

Glass jar

500g

### *Features*

Carnaroli PDO rice originates in the Baraggia region, a historic area of Piedmont where rice cultivation has been documented since 1500 and where unique soil and climate conditions give rise to a product of absolute excellence.

Baraggia is now the only area in Italy to boast a Protected Designation of Origin for rice, safeguarding a rigorous supply chain that guarantees origin, quality, and consistent characteristics over time.

Carnaroli PDO rice is distinguished by its long grain and compact structure, its high cooking resistance, and its high amylose content.

During preparation, it releases starch in a balanced way, allowing for creamy, well-bound risottos with a perfect al dente consistency. This rice combines agricultural tradition, territory, and production knowledge, an authentic expression of Baraggia and a symbol of Italian rice excellence in the world.

### *Cooking time*

17-18 minutes

### *Preparations*

Perfect for preparing risottos “al dente”



## Arborio PDO

Glass Jar

500g

### *Features*

Long, semi-round, and pearly, Arborio rice is the creamy heart of every perfect risotto.

Its firm texture and ability to absorb flavors make it ideal for rich and enveloping dishes, from classic risotto to more elaborate timbales.

Versatile and refined, it also brings elegance to salads, appetizers, and single dishes, always offering a full and satisfying taste experience.

Created in 1946 by Domenico Marchetti, Arborio is one of the oldest rice varieties in Italy and, thanks to Italian migration around the world, has also become famous abroad as a symbol of Italian tradition, authenticity, and passion in the kitchen.

### *Cooking time*

Risotto 17 min – Boiled 15 min

### *Preparations*

Risottos, appetizers, salads, timbales, side dishes, single dishes





## S. Andrea PDO

Glass Jar

500g

### *Features*

Long, semi-tapered, and pearled, S. Andrea rice is the perfect ally in the kitchen for warm, comforting dishes.

Its high starch content makes it ideal for creamy, perfectly blended risottos, but it also excels in soups, minestrone, and traditional Piedmontese dishes such as panissa or rice and beans.

Carefully cultivated in the Baraggia Biellese area, it boasts PDO quality and brings the authenticity and culinary tradition of Piedmont to the table, combining history and taste in every grain.

### *Cooking time*

Risotto 14 min – Boiled 12 min

### *Preparation*

Risottos, soups, arancini, typical Piedmontese dishes





## Ebano

Glass jar

480g

### *Features*

Ebano rice is a new addition to the world of rice, aiming to be the new fragrant black rice that embraces the environment and sets an example of respect for nature.

With a short growing cycle, this cereal requires less water and fertilizer than alternatives. Perfect cooking resistance: good rice must have excellent texture. Thanks to its grain, which resists cooking perfectly, Ebano does not overcook, but rather keeps each grain intact and separate.

For a pleasant sensation in the mouth. Rich in aromas: Ebano is an aromatic rice and for this reason enhances the gastronomic experience thanks to its enveloping aroma.

The fragrant essence of Ebano transforms 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 based on vegetables, meat, and fish.





## Rubinum

Glass jar

480g

### *Features*

Rubinum rice is rich in polyphenols, fiber, protein, and vitamins.

Rubinum rice stands out not only for its vibrant color, but also for its subtle aromatic bouquet and remarkably fast cooking time, surpassing other whole grain rice varieties.

Perfect cooking resistance: Rubinum's distinctive feature is its ability to keep each grain intact and separate during cooking, which takes only 30-35 minutes, resulting in a consistent and very flavorful dish.

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

### *Cooking time*

30-35 minutes

### *Preparations*

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



A close-up photograph of a rice field during harvest. The rice stalks are golden-brown and densely packed. The background is a soft, out-of-focus field of similar rice. The text 'Supply chain' is overlaid in white, italicized font on the left side of the image.

*Supply chain*

*Selection*

## Risottos in recyclable paper

Prepared but not ready

### *Description*

For our line of risottos, flavored with high-quality dehydrated ingredients, we have created a sustainable packaging line made from recyclable paper.

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

### *Packaging materials*

Each package consists exclusively of: Paper

### *Units per box*

6



## Radicchio Risotto

Recyclable paper bag

215g

### *Features*

Quick and easy to prepare: with radicchio risotto, you can serve a delicious dish in just 18 minutes.

Simply open the bag and follow the instructions on the back of the package.

Finally, just add water and a personal touch when stirring, and the risotto is ready. Servings: each package contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

### *Cooking time*

18 minutes





## Risotto with Porcini Mushrooms

Recyclable paper bag

215g

### *Features*

Quick and easy to prepare: with radicchio risotto, you can serve a delicious dish in just 18 minutes.

Simply open the bag and follow the instructions on the back of the package.

Finally, just add water and a personal touch when stirring, and the risotto is ready. Servings: each package contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

### *Cooking time*

18 minutes



## Saffron Risotto

Recyclable paper bag

215g

### *Features*

Quick and easy to prepare: with radicchio risotto, you can serve a delicious dish in just 18 minutes.

Simply open the bag and follow the instructions on the back of the package.

Finally, just add water and a personal touch when stirring, and the risotto is ready. Servings: each package contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

### *Cooking time*

18 minutes



## Risotto with Truffles

Recyclable paper bag

215g

### *Features*

Quick and easy to prepare: with radicchio risotto, you can serve a delicious dish in just 18 minutes.

Simply open the bag and follow the instructions on the back of the package.

Finally, just add water and a personal touch when stirring, and the risotto is ready. Servings: each package contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

### *Cooking time*

18 minutes



## Artichoke Risotto

Recyclable paper bag

215g

### Features

Quick and easy to prepare: with radicchio risotto, you can serve a delicious dish in just 18 minutes.

Simply open the bag and follow the instructions on the back of the package.

Finally, just add water and a personal touch when stirring, and the risotto is ready. Servings: each package contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

### Cooking time

18 minutes



## Asparagus Risotto

Recyclable paper bag

215g

### Features

Quick and easy to prepare: with radicchio risotto, you can serve a delicious dish in just 18 minutes.

Simply open the bag and follow the instructions on the back of the package.

Finally, just add water and a personal touch when stirring, and the risotto is ready. Servings: each package contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

### Cooking time

18 minutes



## Lemon and Rosemary Risotto

Recyclable paper bag

215g

### *Features*

Quick and easy to prepare: with radicchio risotto, you can serve a delicious dish in just 18 minutes.

Simply open the bag and follow the instructions on the back of the package.

Finally, just add water and a personal touch when stirring, and the risotto is ready. Servings: each package contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

### *Cooking time*

18 minutes



## Tomato and Basil Risotto

Recyclable paper bag

215g

### *Features*

Quick and easy to prepare: with radicchio risotto, you can serve a delicious dish in just 18 minutes.

Simply open the bag and follow the instructions on the back of the package.

Finally, just add water and a personal touch when stirring, and the risotto is ready. Servings: each package contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

### *Cooking time*

18 minutes



## Risotto with Tomatoes, Capers and Olives

Recyclable paper bag

215g

### Features

Quick and easy to prepare: with radicchio risotto, you can serve a delicious dish in just 18 minutes.

Simply open the bag and follow the instructions on the back of the package.

Finally, just add water and a personal touch when stirring, and the risotto is ready. Servings: each package contains 215g of radicchio rice, ideal for serving 3 portions or 2 generous portions.

### Cooking time

18 minutes

*Origin*



*Value*

# Experience Box

Gift boxes

## *Description*

Practical boxes for a complete, uncompromising experience.

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

Perfect for a gift or special occasion.

## *Packaging materials*

Each box is made exclusively from: Paper and Cardboard.

## *Units per box*

2 and it is possible to customize with graphics, flavors, and varieties of rice and risotto.



## Empty Experience Boxes

3 glass jars or 4 recyclable paper bags

### *Features*

Our empty boxes allow you to create a personalized experience for your customers.

- 3-jar box: designed to hold up to three glass jars of rice or, alternatively, a maximum of 8 risottos.

- 4-risotto box: ideal for holding up to four bags of risotto, but adaptable to hold fewer, depending on your needs.

Made from recyclable paper, these environmentally friendly boxes are both elegant and practical.



### *Gift idea*

Perfect for offering a personalized gift box or creating an enjoyable unboxing experience.



*Evolution*

*Respect*

## 1kg Paper bags

In a protective atmosphere

### *Description*

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

The freshness of the rice is guaranteed for two years, offering maximum flavor and quality in every grain.

We are working to expand the selection of rice to include 1000g packages.

### *Packaging materials*

Each bag is made exclusively from recyclable paper.

### *Units per box*

10



## Baldo rice

Paper bag

1000g

### *Features*

Baldo rice is a traditional rice variety that is very versatile and used in cooking to make various recipes.

Other more famous varieties are often preferred, but for farmers in our area, this is the true “king of rice” because it is tasty, firm, and cooks perfectly.

Perfect cooking resistance: Baldo rice is among the best rice varieties when it comes to cooking resistance. The refined and firm grain holds its shape perfectly during cooking without becoming floury, but instead remains compact even if cooked for a few minutes longer.

Rich in starch: Baldo rice releases a lot of starch during cooking, which is why it is recommended for preparing creamy and well-blended risottos. It also has an excellent ability to absorb seasonings, enhancing the flavor of the ingredients it is combined with.

### *Cooking time*

16-18 minutes

### *Preparations*

Risotto, rice balls, or arancini



## Baldo Brown Rice

Paper bag

1000g

### *Features*

Thanks to its limited processing, whole grain Baldo rice is rich in fiber and beneficial properties.

The nutritional properties of the grains make it ideal for preparing risottos and other dishes that combine the taste and beneficial properties of whole grains.

It still contains all the most nutritious parts of the rice. Absorbent: Baldo whole grain rice absorbs seasonings optimally, for those who want to eat healthily without sacrificing taste.

Rich in nutritional properties: Baldo whole grain rice is rich in the beneficial properties typical of whole grains, such as fiber and antioxidants, as well as vitamins and minerals.

### *Cooking time*

40-45 minutes

### *Preparations*

Risottos, rice salads, ratatouille, or as a side dish.



## Apollo rice

Paper bag

1000g

### *Features*

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

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

Especially in recent years, thanks to the focus on ecology and local produce, this variety is quickly finding its way onto Italian tables.

Quick cooking: perfect for preparing rice salads or simply boiled to accompany vegetable, meat, and fish main courses. Flavor absorption: the best way to enhance its aroma is to boil it in a thick-bottomed pot.

### *Cooking time*

12-13 minutes

### *Preparations*

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



## Classic Carnaroli Rice

Paper bag

1000g

### *Features*

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

Its long grain, firm texture, excellent cooking properties, and high starch content make it ideal for those seeking the perfect risotto, where al dente texture meets creamy smoothness.

Perfect cooking resistance: thanks to its grain, which resists cooking perfectly, good Carnaroli rice does not overcook but rather keeps each grain intact and separate.

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, which is a key factor for a flawless risotto.

### *Cooking time*

17-18 minutes

### *Preparations*

Risottos



## Carnaroli rice PDO

Paper bag

1000g

### *Features*

Carnaroli PDO rice originates in the Baraggia region, a historic area of Piedmont where rice cultivation has been documented since 1500 and where unique soil and climate conditions give rise to a product of absolute excellence.

Baraggia is now the only area in Italy to boast a Protected Designation of Origin for rice, safeguarding a rigorous supply chain that guarantees origin, quality, and consistent characteristics over time.

Carnaroli PDO rice is distinguished by its long grain and compact structure, its high cooking resistance, and its high amylose content.

During preparation, it releases starch in a balanced way, allowing for creamy, well-bound risottos with a perfect al dente consistency. This rice combines agricultural tradition, territory, and production knowledge, an authentic expression of Baraggia and a symbol of Italian rice excellence in the world.

### *Cooking time*

17-18 minutes

### *Preparazioni*

Perfect for preparing risottos “al dente”



## Arborio PDO

Paper bag

1000g

### *Features*

Long, semi-round, and pearly, Arborio rice is the creamy heart of every perfect risotto.

Its firm texture and ability to absorb flavors make it ideal for rich and enveloping dishes, from classic risotto to more elaborate timbales.

Versatile and refined, it also brings elegance to salads, appetizers, and single dishes, always offering a full and satisfying taste experience.

Created in 1946 by Domenico Marchetti, Arborio is one of the oldest rice varieties in Italy and, thanks to Italian migration around the world, has also become famous abroad as a symbol of Italian tradition, authenticity, and passion in the kitchen.

### *Cooking time*

Risotto 17 min – Boiled 15 min

### *Preparations*

Risottos, appetizers, salads, timbales, side dishes, single dishes





## S. Andrea PDO

Paper bag

1000g

### *Features*

Long, semi-tapered, and pearled, S. Andrea rice is the perfect ally in the kitchen for warm, comforting dishes.

Its high starch content makes it ideal for creamy, perfectly blended risottos, but it also excels in soups, minestrone, and traditional Piedmontese dishes such as panissa or rice and beans.

Carefully cultivated in the Baraggia Biellese area, it boasts DOP quality and brings the authenticity and culinary tradition of Piedmont to the table, combining history and taste in every grain.

### *Cooking time*

Risotto 14 min – Boiled 12 min

### *Preparations*

Risottos, soups, arancini, typical Piedmontese dishes





## **5kg plastic cubes**

Vacuum-packed

### *Description*

An assortment of rice packaged in vacuum-sealed plastic.

The freshness of the rice is guaranteed in every professional kitchen, under all conditions, always offering maximum flavor and quality in every grain.

### *Packaging materials*

Each bag is made exclusively from plastic.

### *Units per box*

4



## Baldo cube

Plastic bag

5000g

### Features

Baldo rice is a traditional, highly versatile rice used in cooking to make a variety of recipes.

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

Baldo rice is perfect especially if you want to make risotto for a large number of people. Perfect cooking resistance: Baldo rice is among the best rice varieties in terms of cooking resistance, remaining compact even if cooked for a few minutes longer.

Rich in starch: recommended for preparing creamy, well-blended risottos. It also has an excellent ability to absorb seasonings, enhancing the flavor of the ingredients it is combined with.

### Cooking time

16-18 minutes

### Preparations

Perfect for preparing large quantities of risotto or timbales.

### Units per box



## Classic Carnaroli Rice Cube

Plastic bag

5000g

### Features

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

Its long grain, firm texture, excellent cooking properties, and high starch content make it ideal for those seeking the perfect risotto, where al dente texture meets creamy smoothness.

Perfect cooking resistance: thanks to its grain, which resists cooking perfectly, good Carnaroli rice does not overcook but rather keeps each grain intact and separate.

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, which is a key factor for a flawless risotto.

### Cooking time

18 minutes

### Preparations

Perfect for preparing risottos “al dente”

### Units per box



## Carnaroli PDO rice cube

Plastic bag

5000g

### *Features*

Carnaroli PDO rice originates in the Baraggia region, a historic area of Piedmont where rice cultivation has been documented since 1500 and where unique soil and climate conditions give rise to a product of absolute excellence.

Baraggia is now the only area in Italy to boast a Protected Designation of Origin for rice, safeguarding a rigorous supply chain that guarantees origin, quality, and consistent characteristics over time.

Carnaroli PDO rice is distinguished by its long grain and compact structure, its high cooking resistance, and its high amylose content. During preparation, it releases starch in a balanced way, allowing for creamy, well-bound risottos with a perfect al dente consistency.

This rice combines agricultural tradition, territory, and production knowledge, an authentic expression of Baraggia and a symbol of Italian rice excellence in the world.

### *Cooking time*

18 minutes

### *Preparations*

Perfect for preparing risottos “al dente”

### *Units per box*

4





## Arborio PDO

Plastic bag

5000g

### *Features*

Long, semi-round, and pearly, Arborio rice is the creamy heart of every perfect risotto.

Its firm texture and ability to absorb flavors make it ideal for rich and enveloping dishes, from classic risotto to more elaborate timbales.

Versatile and refined, it also brings elegance to salads, appetizers, and single dishes, always offering a full and satisfying taste experience.

Created in 1946 by Domenico Marchetti, Arborio is one of the oldest rice varieties in Italy and, thanks to Italian migration around the world, has also become famous abroad as a symbol of Italian tradition, authenticity, and passion in the kitchen.

### *Cooking time*

Risotto 17 min – Boiled 15 min

### *Preparations*

Risottos, appetizers, salads, timbales, side dishes, single dishes

### *Units per box*



## S. Andrea PDO

Plastic bag

5000g

### *Features*

Long, semi-tapered, and pearled, S. Andrea rice is the perfect ally in the kitchen for warm, comforting dishes.

Its high starch content makes it ideal for creamy, perfectly blended risottos, but it also excels in soups, minestrone, and traditional Piedmontese dishes such as panissa or rice and beans.

Carefully cultivated in the Baraggia Biellese area, it boasts DOP quality and brings the authenticity and culinary tradition of Piedmont to the table, combining history and taste in every grain.

### *Cooking time*

Risotto 14 min – Boiled 12 min

### *Preparations*

Risottos, soups, arancini, typical Piedmontese dishes

### *Units per box*

## **1kg plastic brick**

Vacuum-packed

### *Description*

An assortment of rice packaged in vacuum-sealed plastic. The freshness of the rice is guaranteed for two years, ensuring maximum flavor and quality in every grain.

### *Packaging materials*

Each bag is made exclusively of plastic.

### *Units per box*

10



# Ebono Brick

Plastic bag

1000g

## Features

Ebono rice is a new addition to the world of rice.

It aims to be the new fragrant black rice that embraces the environment and sets an example of respect for nature.

Perfect cooking resistance: thanks to its grain, which resists cooking perfectly, Ebono does not overcook, but rather keeps each grain intact and separate.

Rich in aroma: Ebono is an aromatic rice and for this reason enhances the gastronomic experience thanks to 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 based on vegetables, meat, and fish.

## Units per box

10



# Rubinum Brick

Plastic bag

1000g

## Features

Rubinum rice is rich in polyphenols, fiber, protein, and vitamins. Rubinum rice stands out not only for its vibrant color, but also for its subtle aromatic bouquet and remarkably fast cooking time, surpassing other whole grain rice varieties.

Perfect cooking resistance: Rubinum's distinctive feature is its ability to keep each grain intact and separate during cooking, which takes only 30-35 minutes, resulting in a consistent and very flavorful dish.

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

## Cooking time

30-35 minutes

## Preparations

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

## Units per box

10



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EXPERIENCE RICE