



## LONG GRAIN

**Shape :**

Long and slender kernel - 3-4 times longer than its width

**Cooked Grain :**

Separate, light and fluffy

**U.S. Rice Varieties :**

White, brown and parboiled. Jasmine, Basmati, Aromatic Red

**Typical Rice Uses in Cooking:**

Entrees, pilafs, rice bowls, stuffing, rice salads, jambalaya and more



## MEDIUM GRAIN

**Shape :**

Shorter and wider kernel - 2-3 times longer than its width

**Cooked Grain :**

More moist and tender than long grain. Greater tendency to cling together

**U.S. Rice Varieties :**

White and brown. Arborio, Black Japonica

**Typical Rice Uses in Cooking:**

Sushi, rice bowls, risotto, paella, rice puddings, soups, desserts and more



## SHORT GRAIN

**Shape :**

Short, plump, almost round kernel

**Cooked Grain :**

Soft yet firm. Grains cling together, yet also remain separate and are somewhat chewy, with a slight springiness to the bite

**U.S. Rice Varieties :**

White and brown. Sweet.

**Typical Rice Uses in Cooking:**

Sushi, Asian dishes, paella, rice puddings, mochi, desserts and more

# KNOW YOUR RICE AND HOW TO COOK IT RIGHT



**U.S. aromatic red**

Deep-colored, honey-red bran which is minimally processed like brown rice. It takes 40-45 min to prepare. Cooked grains have a savory, nutty flavor and are slightly chewy.



**U.S. black japonica**

Aromatic rice with a dark black bran which is minimally processed to retain bran layers. It takes 40-45 min to prepare. Cooked grains are slightly chewy with a subtle sweet spiciness.



**U.S. arborio**

Large, bold medium grain rice with a characteristic white dot at the center of the grain. Primarily used in risotto, this rice develops a creamy texture around a chewy center and has an exceptional ability to absorb flavors.



**U.S. basmati**

Aromatic long grain rice that has a distinctive aroma and flavor similar to that of popcorn or roasted nuts. Cooked grains are dry, separate and fluffy.



**U.S. sweet**

Short and plump with a chalky white, opaque kernel. When cooked, sweet rice loses its shape and becomes very sticky and glutinous.



**U.S. jasmine**

Aromatic long grain rice that has a distinctive aroma and flavor similar to that of popcorn or roasted nuts. Cooked grains are soft, moist and cling together.