

RISO a
residuo ZERO

10

REASONS TO CHOOSE

"RISO A RESIDUO ZERO" (RESIDUE-FREE RICE)
FROM RISOINFIORE

- 1 It is a "unique" rice that is free from any trace of phytosanitary products, such as pesticides or herbicides.
- 2 It is certified by full multiresidue analysis (attached) in line with regulations (app.5 to the Italian Ministerial Decree of 27/08/2004 and subsequent amendments).
- 3 It is fully traceable from field to package, meaning you can trust every link of the chain of production, and be sure that the product has been processed entirely within Italy.
- 4 Processed using a single polishing phase, it retains up to 80% of the germ.
- 5 Every grain of Gloria long-grain rice contains a hard "pearl" of starch, which provides "bite" when cooked.
- 6 It holds its shape and texture during cooking.
- 7 It smells and tastes the way rice used to.
- 8 Processed as a semi-wholemeal rice, it is highly nutritious and provides a rich source of first-class proteins and fibre (+ 80%).
- 9 "Riso a residuo zero" (residue-free rice) is a registered trademark
- 10 It has been farmed using the methods of sustainable and conservation agriculture, including the use of renewable energy, and dried using a "gentle" drying process.

#RISOARESIDUOZERO



fotografie a cura di Andrea Cherchi



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eripromozioni



Gloria Long-grain Rice

RISO a
residuo ZERO





Gloria Long-grain Rice

What is "residue-free" Gloria long-grain Rice?

We have worked hard to transform our commitment to, and constant focus on, producing a natural, wholesome product into concrete actions:

- We have subscribed to the EU's SUSTAINABLE AGRICULTURE initiative, applying the processes and techniques recommended with the utmost care and precision;
- We have adopted the latest methods of CONSERVATION AGRICULTURE, which are designed to reduce the leaching of nutrients from the earth, to improve plant coverage, to promote biological diversity, and to increase the organic content of the soil;
- We have also implemented the Piedmont Rural Development Programme's "MEASURE 10.1.2" which promotes biodiversity in rice plantations;
- And we have installed an AIRFLOW COMPENSATOR produced by the Miniera company in our drying facility, which improves the circulation of air during the drying process and promotes a more "gentle" removal of moisture from the product, allowing each rice grain to retain all of its organoleptic qualities.

All of these measures have contributed to ensuring the wholesome, natural quality of our Gloria long-grain rice, helping to keep it free from any trace of phytosanitary products, as confirmed by FULL MULTIRESIDUAL ANALYSIS.

The test results, and a register of all of the company's farming activities – with a list of specific sites, dates and methods used - can be found at our website: www.risoinfiore.it/en/

About us

Our company, RISOINFIORE, was created by Paola Fiore. A real family business, it receives practical assistance from the Adolfo Barbonaglia company, which belongs to Paola's husband and has operated exclusively in the rice-cultivation sector for three generations.

In addition to growing our rice, over the last few years we have been working hard to bring our products directly to market.

We have always been quick to adopt new technology in the interests of improving the quality of the end product: we have our own solar power installation – whose entire output is used by the business itself – and we employ GPS navigation systems, and a terrain and production mapping system that helps optimise the use of fertilisers and seed crops.

RISOINFIORE Gloria long-grain rice

Grown in the Bassa Vercellese, an area of low-lying plains close to the city of Vercelli that is at the heart of rice cultivation in Italy.

A noble variety, with a true "rice" flavour, our Gloria rice is cultivated using sustainable methods and processed so simply it almost seems old-fashioned. Indeed, it undergoes just one phase of polishing, resulting in a "semi-wholegrain" rice that retains all of its true flavour, and as much as possible of the rich store of protein and fibre that is found in the outer layers of the kernel.

Ideal for all sorts of dishes, from the simplest to the most sophisticated, and with a cooking time that suits today's busy cooks, it has been endorsed by some of the leading exponents of traditional Piedmontese cuisine.

Available in 1 kg and 500 g packets, which are sealed in a protective atmosphere to preserve all of the rice's fresh, wholesome quality. Store in a cool, dry location.

