

SECOM

*Passione e qualità
...con gusto!*



EXPORT

Rice

The background of the entire cover is a close-up photograph of rice. The top half shows a pile of rice inside a burlap sack, with the coarse texture of the sack visible. The bottom half shows a large pile of white, long-grained rice grains on a dark wooden surface. A semi-transparent grey horizontal band runs across the middle of the image, serving as a backdrop for the title.

Rice

EXPORT

RICE

superfino ARBORIO

Rough, husked (better known as brown rice) or wholly milled, Arborio is a long-grane japonica rice. Its large size ensure a good resistance to cooking and make it an excellent ingredient for risotto, a dish where Arborio provides excellent creaming. This variety competes with Carnaroli for fame and it is definitely one of the most popular on the market.

In order to prepare a great risotto with Arborio rice the cooking time is 16-17 minutes. Keep in mind, however, that the cooking time of white rice varies depending on the year, the aging and the degree of processing.



N.D.

Code	005
EAN code	8003285000057
Weight	500 g
DMD	12 months
UM	Pcs
Qty/Box	
Qty/Layer	
Qty/Pallet	



Code	001
EAN code	8003285000019
Weight	1 Kg
DMD	12 months
UM	Pcs
Qty/Box	12
Qty/Layer	10
Qty/Pallet	60



Code	009
EAN code	8003285000095
Weight	1 Kg
DMD	24 months
UM	Pcs
Qty/Box	6
Qty/Layer	20
Qty/Pallet	100



Code	002
EAN code	8003285000026
Weight	2 Kg
DMD	12 months
UM	Pcs
Qty/Box	10
Qty/Layer	10
Qty/Pallet	30



Code	003
EAN code	8003285000033
Weight	5 Kg
DMD	12 months
UM	Pcs
Qty/Box	4
Qty/Layer	6
Qty/Pallet	24

RICE

superfino **BALDO**

Rough, husked (better known as brown rice) or wholly milled, Baldo is a long-grane japonica rice, characterised by a crystalline structure. It is generally used to cook risotto, but it is also a very suitable choice to prepare rice salads or rice cakes.

The cooking time required to prepare a risotto or a rice salad with Baldo rice is 15-16 minutes. Keep in mind, however, that the cooking time of white rice varies depending on the year, the aging and the degree of processing.



Code	011
EAN code	8003285000118
Weight	1 K g
DMD	12 months
UM	Pcs
Qty/Box	12
Qty/Layer	10
Qty/Pallet	60



Code	012
EAN code	8003285000125
Weight	2 Kg
DMD	12 months
UM	Pcs
Qty/Box	10
Qty/Layer	10
Qty/Pallet	30



Code	013
EAN code	8003285000132
Weight	5 Kg
DMD	12 months
UM	Pcs
Qty/Box	4
Qty/Layer	6
Qty/Pallet	24

RICE

superfino **ROMA**

Rough, husked (better known as brown rice) or wholly milled, this rice has a large grains. Slightly shorter than Arborio, it holds little cooking. Its stickiness, given by the high percentage of starch which leaks during cooking, this rice is difficult to treat but it is very suitable ingredient for a great creamy risotto.

The cooking time for risotto, soups and salad is about 16 minutes.



N.D.

Code	045
EAN code	80032850000453
Weight	500 g
DMD	12 months
UM	Pcs
Qty/Box	
Qty/Layer	
Qty/Pallet	



Code	041
EAN code	80032850000415
Weight	1 Kg
DMD	12 months
UM	Pcs
Qty/Box	12
Qty/Layer	10
Qty/Pallet	60



Code	046
EAN code	8003285000460
Weight	1 Kg
DMD	24 months
UM	Pcs
Qty/Box	6
Qty/Layer	20
Qty/Pallet	100



Code	043
EAN code	8003285000439
Weight	5 Kg
DMD	12 months
UM	Pcs
Qty/Box	4
Qty/Layer	6
Qty/Pallet	24

RICE

fino **RIBE**

Rough, husked (better known as brown rice) or wholly milled, Ribe is a japonica rice, with dimensions that make it a decent ingredient for risotto. It is not recommended to use it for desserts while it is an excellent ingredient to prepare rice salad.

The cooking time is about 15 minutes.



Code	068
EAN code	8003285000644
Weight	1 Kg
DMD	12 months
UM	Pcs
Qty/Box	12
Qty/Layer	10
Qty/Pallet	60

RICE *fino* **RIBE PARBOILED**

Parboiled rice is easy to cook, easy to store and it is the richest in nutrients. To obtain parboiled rice in modern rice mills paddy rice is washed in hot water, then treated with pressurized steam at high temperature, finally dried quickly. The mineral salts migrate to the core of gelatinized starch, where they remain even after refining.

The parboiling process changes the structure of the grain, reducing its ability to absorb liquids; the change is visible to the naked eye: parboiled rice grains are translucent and amber.

This rice can be cooked longer without breaking up, and is therefore widely used in restaurants. It cooks quickly, can be cooked in advance and stored in the refrigerator without losing its characteristics.



Code	081
EAN code	8003285000811
Weight	1 Kg
DMD	12 months
UM	Pcs
Qty/Box	12
Qty/Layer	10
Qty/Pallet	60



Code	083
EAN code	8003285000835
Weight	5 Kg
DMD	12 months
UM	Pcs
Qty/Box	4
Qty/Layer	6
Qty/Pallet	24

RICE

fino S'ANDREA

Rough, husked (better known as brown rice) or wholly milled, Sant'Andrea is a long grain japonica rice. Its size and its intrinsic characteristics create an excellent compromise between its capacity to hold cooking and to absorb liquids. Some people prefer this rice to Carnaroli in the preparation of risotto, although many use it mainly for soups.

The cooking time for a risotto is 16 minutes. For rice salad the cooking time must not exceed 15 minutes.



Code	071
EAN code	8003285000712
Weight	1 Kg
DMD	12 months
UM	Pcs
Qty/Box	12
Qty/Layer	10
Qty/Pallet	60

RICE

superfino CARNAROLI

Rough, husked (better known as brown rice) or wholly milled Carnaroli is the 'prince' of rice, the first to be associated with the idea of a risotto. It is widely used to blend a variety of flavours. It is a long grain japonica rice: its large size and the high percentage of amylose ensure low stickiness and excellent resistance to cooking. These qualities make it an ideal ingredient for risotto.

The cooking time recommended for a risotto al dente is 16-17 minutes. Keep in mind that the cooking time varies depending on the year, aging and degree of processing of the rice.



Code	051
EAN code	8003285000514
Weight	1 Kg
DMD	24 months
UM	Pcs
Qty/Box	6
Qty/Layer	20
Qty/Pallet	100



Code	053
EAN code	
Weight	5 Kg
DMD	12 months
UM	Pcs
Qty/Box	4
Qty/Layer	6
Qty/Pallet	24



For over 30 years, guided by good taste.

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