



Since yesterday until today.
From us, to you.

100% Italian Rice





Since yesterday until today.
From us, to you.



*For us rice is not only an extraordinary product.
It's pride for tradition, responsibility towards
consumer and love for our territory.*

A long History of success.



*Tradition means pursuing excellence
because Grandi Family has been selecting
only the best rice varieties for 4 generations.*



Grandi Riso spa is born from the experience of the Grandi Family who has been working in the rice industry for more than 4 generations. Over the course of the years the constant commitment of the Grandi Family has turned Grandi Riso from a local business into a global one.

Totally “handcrafted”.



Responsibility means nurturing strong relationships with farmers, to make the product available on the shelf in few steps.

The core of the Grandi Riso High quality standards lies in the precise choice of directly managing the entire production process. Our quality department carefully supervises every step, from the paddy drying until the production process which involves: removing the husk or outer layers from the paddy; polishing the brown rice to remove the bran layer; separating the broken grains from the whole kernels; managing and packaging the products. This is the only way we can assure that the quality of the product is constantly preserved.



1



HARVESTING

We nurture great relationships with the farmers we work with to comply with the highest quality standards



2



PADDY DRYING

Our paddy is slowly dried to better preserve the health benefits of rice

3



RICE PRODUCTION

Every stage of the production chain joins the traditional process with the latest technology available



Love for earth, passion for rice.

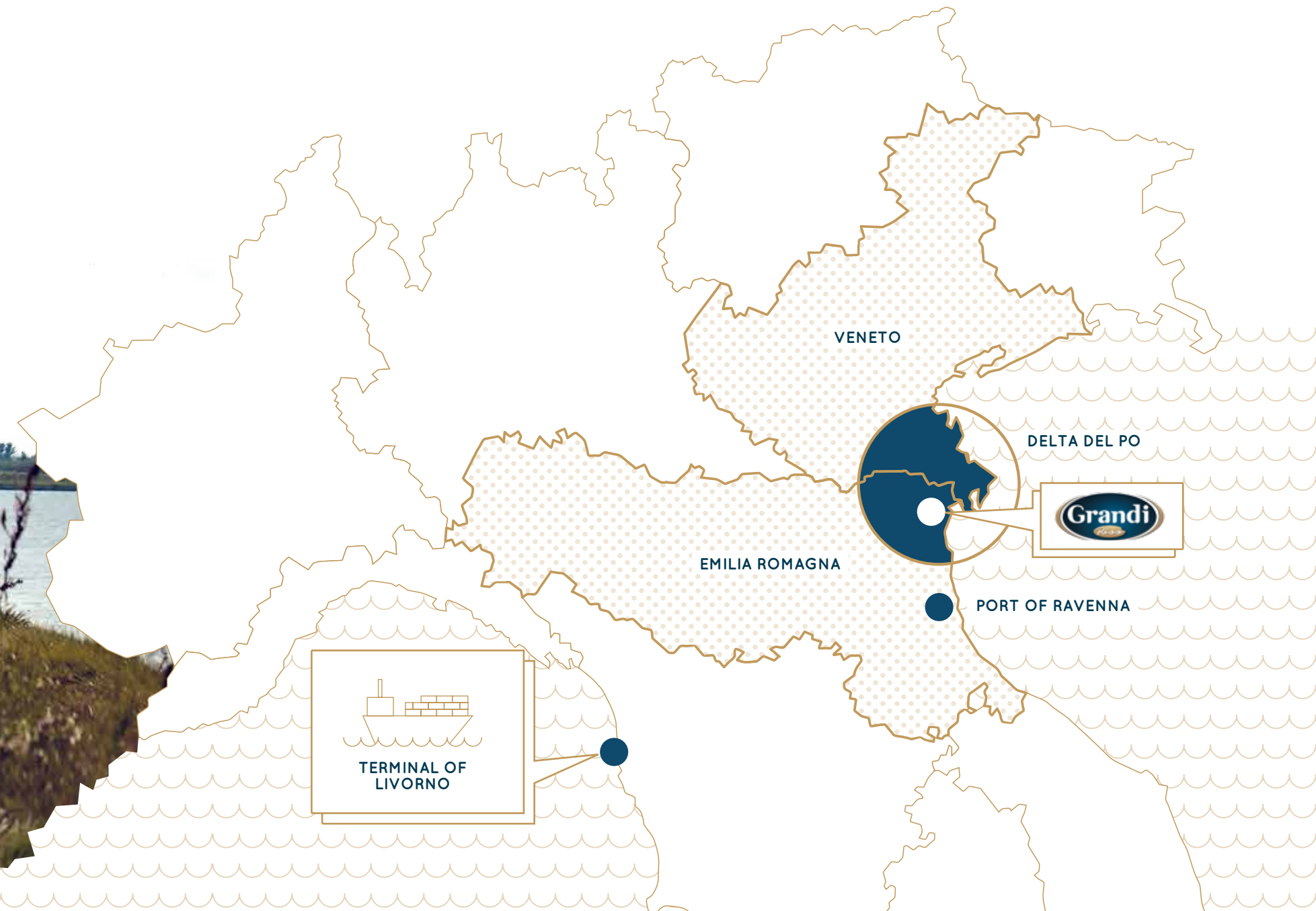
Our plant lies within the Pianura Ferrarese, away from every source of pollution and closed to the sea.

100% Italian Rice

Our company buys paddy rice which comes mainly from the basso ferrarese and basso veneto areas, straddling the Delta del Po territory. The high rice quality of this area depends upon the fertile microclimate which benefits the paddy fields.

The Delta del Po fields are rich of microelements which limit the use of pesticides and herbicides.

Grandi Riso owns an important terminal in Livorno which manages all the operation involved in loading/unloading ships. Inside the terminal, the company is developing a new facility to manage the inbound/outbound logistics to Extra Cee Nations.



Factory

Within the heart of Delta del Po Territory.

Grandi Riso S.p.A. lies within the paddy fields of the "Provincia Ferrarese" and covers an area of approximately 70.000 square meters, 10.000 of which are intended for rice production and packaging.

Grandi Riso is the only Italian rice mill which can guarantee the paddy drying process with its own facility.

70.000 sqm
OF TOTAL AREA

205 silos
FOR A RICE'S STORAGE
CAPACITY OF
21.690 t



OUR PADDY DRYING
HAVE A PRODUCTION
CAPACITY OF
750 t
PER DAY



Respect and quality.

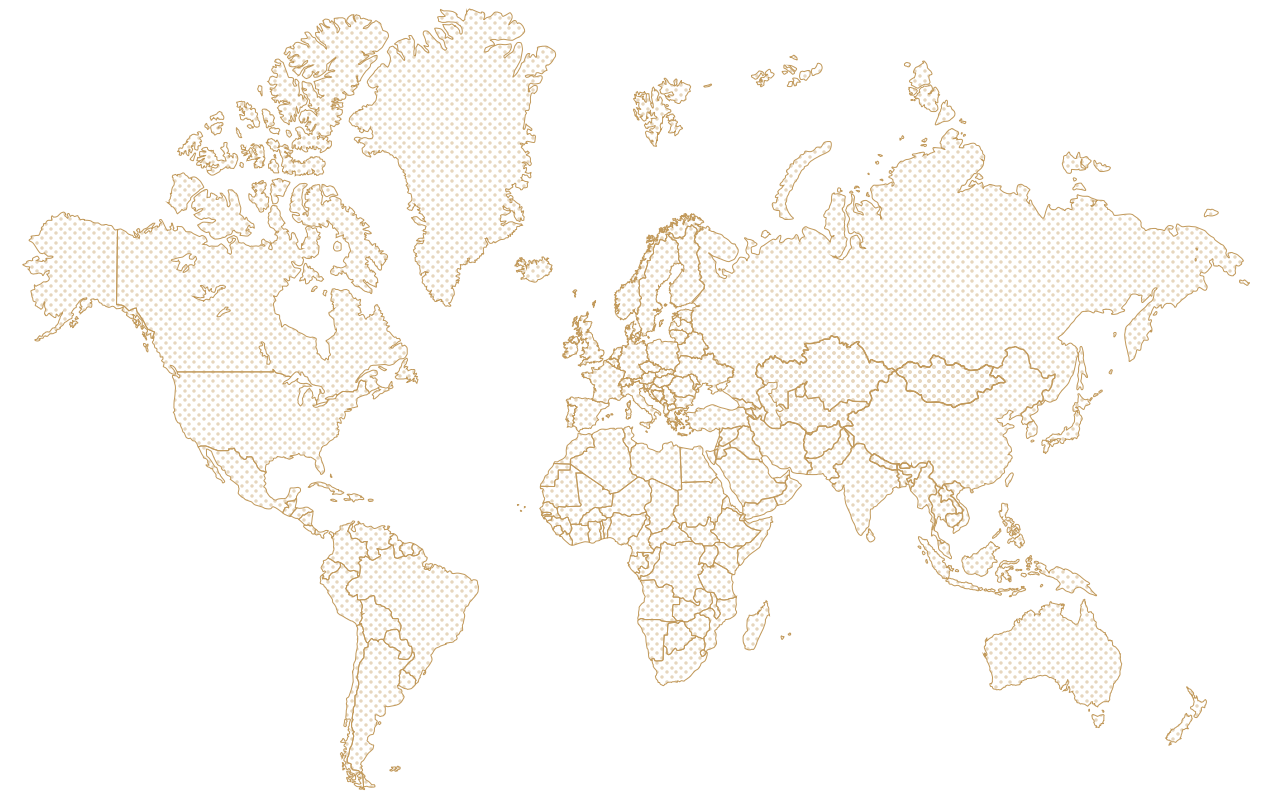
Focus on quality has always been part of our story. For this reason we have always been trying to identify the best balance between tradition and latest technology.

We take care of the raw material

Rice production consists of two steps: the first one is the removal of the hard protective husk through a process which has not changed over time. Once removed, the rice grain is packaged as brown rice. The second step is the removal of the germ and brown layers. from the grain, to expose a white starch centre which is then polished and finally packaged.

Quality before everything

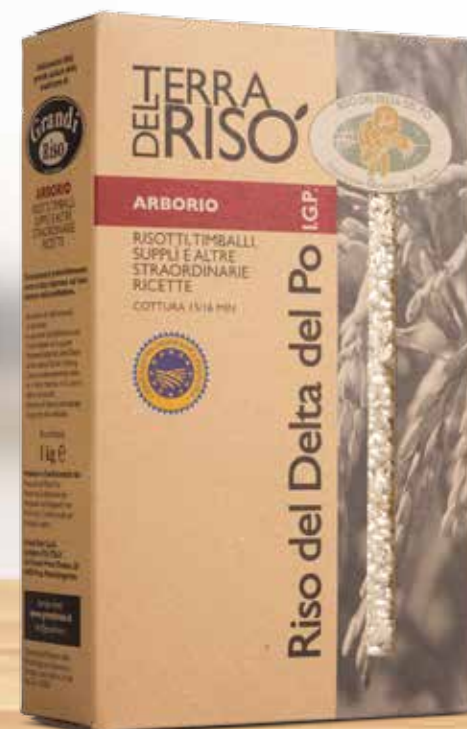
Our philosophy has always been focused on improving our core business; the superior quality of our products is the result of constant investments in research and development.



We do business worldwide.

We can easily ship our products from the docks of Livorno and Ravenna. We have consolidated our position within the European market and we can address any request from worldwide clients too.

Our rice is 100% from Italy.



Grandi Classici

THE SUPERIOR QUALITY
OF THE TRADITIONAL
ITALIAN VARIETIES

Terra del Riso I.G.P.

A SELECTION FROM
THE TERRA DEL PO
PROTECTED AREA

Ready to eat rice

THE BEST INGREDIENTS
FOR PREPARING
OUTSTANDING RISOTTI

Special rice

UNIQUE PROPOSALS
TO PLEASE EVERY
CUSTOMER NEEDS

The superior quality of the traditional Italian varieties.



Arborio

FOR RISOTTI, TIMBALLI AND SPECIALITIES

15-16 MINUTES

The Arborio Rice is widely appreciated for its features. The grain is large & pearly and increases its volume during the cooking. It absorbs a lot of cooking liquid yet still retains a good 'bite' when cooked. It's used for preparing risotto and every kind of rice recipes.



Carnaroli

FOR GREAT RISOTTI

15-17 MINUTES

The Carnaroli rice keeps its shape better than other rice varieties during the cooking due to the higher quantities of amylose present within. It's particularly indicated for making risotto.



Vialone Nano

FOR RISOTTI AND SPECIALITIES

16-18 MINUTES

Vialone nano Rice is rich in starch; its high amylose content allows it to keep its shape and absorb lots of liquids during cooking. For this reason it is highly appreciated by the world's best chefs for making risotto.



Originario

FOR SUSHI, RICE SOUPS & CAKES

13-14 MINUTES

The Originario Rice is highly appreciated for its features: it has small, translucent and pearly grains which make it a great product for preparing minestre, minestrone and rice cakes.



Ribe Parboiled

FOR RICE SALADS AND COLD FOOD RECIPES

15-16 MINUTES

Ribe Parboiled rice has medium/long grains. The process of parboiling consists of soaking, steaming and drying the rice so that it keeps the majority of brown rice nutrients. It's suitable for making risotto, rice salads and other recipes.



Ribe

FOR RISOTTI AND COLD FOOD RECIPES

14-16 MINUTES

The Ribe rice has round & pearly grains which easily absorb seasoning and "release" starch. It's suitable for making risotto and Rice salads.



Roma

FOR ARANCINI AND RISOTTI

15-17 MINUTES

Riso Roma has long grains which absorb dressing without becoming sticky. It takes less time to cook than other varieties.

From the “Consorzio di Tutela del Riso I.G.P.”
(Association for the protection of the Delta del Po rice)
a selection of the finest rice varieties with low
enviromental impact.



From the “Consorzio di Tutela” of Delta del Po territory an exclusive selection of the finest rice. To produce the I.G.P Rice we must comply with severe guidelines which protect its precious characteristics: the rice harvested is totally “pure” because it is forbidden to mix different varieties which belong to the same group; the soil used for I.G.P. Rice cultivation must rotate within 8 years from the first harvest in order to preserve the micro-environment which makes the I.G.P Rice so tasty. I.G.P is simply an exceptional rice we are very proud of.



Arborio I.G.P.

FOR RISOTTI, TIMBALLI
AND SPECIALITIES

🕒🍲
15-16 MINUTES



Carnaroli I.G.P.

FOR GREAT RISOTTI

🕒🍲
16-18 MINUTES



Baldo I.G.P.

FOR RISOTTI, TIMBALLI
AND SUPPLY

🕒🍲
15-16 MINUTES

A selection of the best ingredients mixed
with the Carnaroli rice to let you enjoy
the taste of the Italian Risotto

A new food experience easy to prepare and impossible to forget.



**Rice with
asparagous**

WITH CARNAROLI RICE

🕒🍲
18 MINUTES



**Rice
with tartufo**

WITH CARNAROLI RICE

🕒🍲
18 MINUTES



**Rice with
zucchini
and carrots**

WITH CARNAROLI RICE

🕒🍲
18 MINUTES



**Rice with speck
and porcini
mushrooms**

WITH CARNAROLI RICE

🕒🍲
18 MINUTES



**Rice with porcini
mushrooms
and sausage**

WITH CARNAROLI RICE

🕒🍲
18 MINUTES



**Rice with
tomatoes, olives
and capers**

WITH CARNAROLI RICE

🕒🍲
18 MINUTES

*Special products, easily digestible and high in fiber.
Brown rice offers lots of health benefits, Basmati rice is appreciated for the intense fragrance, Venere rice has been known since the ancient times for its antioxidant properties.*

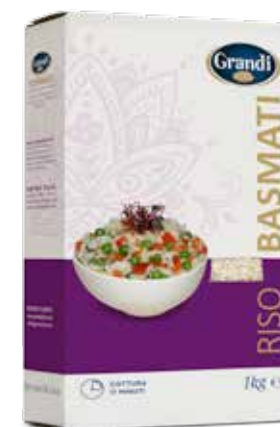


Brown rice

FOR AN HEALTHY LIFESTYLE

40-45 MINUTES

Brown Rice is whole grain rice, with the outer hull removed. This process is the least damaging to the nutritional value of the rice and avoids the unnecessary loss of nutrients that occurs with further processing. High in fibers and nutrients, it is suitable for every rice recipe.



Basmati

IDEAL FOR ORIENTAL DISHES

11 MINUTES

Basmati is a great source of energy because it contains all the eight essential amino acids and has no cholesterol. It's highly digestible and offers a superb experience in terms of taste.



Grandi per Piccoli

SUPER DIGESTIBLE, RECOMMENDED FOR CHILDREN

12-13 MINUTES

Highly digestible and satiable, the Grandi Per Piccoli rice is an excellent source of Energy and important nutrients for children's health. Small size, great nourishment.



Venere

FOR AN HEALTHY LIFESTYLE

40 MINUTES

Venere is an extraordinary wholegrain rice. Its black colour is totally natural and comes from its ebony external layer. It originates from china where it was cultivated exclusively for the Emperor and his Court. The rice is rich in essential amino acids, fibre, Vitamin B5 and full of minerals like calcium, iron, zinc and selenium.



At the table with you.



Our certifications.



Star-K Kasher Certification



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