



SUN VALLEY RICE

A LaGrande Family Foods Group Company



from kernel TO KITCHEN

Providing superior and innovative rice and food products, services, and solutions throughout the world.

Sun Valley Rice Varieties

SHORT GRAIN RICE

Short grain rice varieties have a kernel that is smaller and more rounded than that of medium grain rice. It has a mild, sweet, more noticeable taste with a softer texture.

	Description	Best Uses
Koshihikari	<ul style="list-style-type: none"> Grains have a sweet aroma and are firm, moist, and sticky Holds its firmness and flavor over longer periods of time 	<ul style="list-style-type: none"> Sushi and traditional Japanese cuisine Due to higher starch and creamy qualities, this rice can be used for risotto Great steamed or as an accompaniment to rich-flavored dishes Great for desserts like rice pudding
Akitakomachi, Hitomebore & Calhikari	<ul style="list-style-type: none"> Grains have a sweet aroma and are firm, moist, and sticky Slightly less sticky than "Koshi" 	<ul style="list-style-type: none"> Sushi and traditional Japanese cuisine Great when topped with highly spiced dishes like a curry or a flavored rice dish Great for desserts like rice pudding
Calmochi	<ul style="list-style-type: none"> Grains have a sweet flavor and a creamy, soft texture 	<ul style="list-style-type: none"> Preferred for desserts Puddings and Asian-inspired desserts like mochi

MEDIUM GRAIN RICE

Medium grain rice is a little squatter than long grain rice. It can often substitute for short grain rice, especially as a table rice. Calrose medium grain rice is the most abundant rice grown in California. Our premium medium grain variety has a slightly larger kernel, a distinctive white, creamy center, and a slightly sweeter taste than Calrose.

	Description	Best Uses
Calrose	<ul style="list-style-type: none"> Grains are soft and stick together Absorbs flavors beautifully Holds together well in soups and salads 	<ul style="list-style-type: none"> Mediterranean and Asian cuisine such as paella, risotto, pilafs, rice bowls, and sushi Steamed rice can be an excellent side dish to Asian fusion entrées Spanish-style rice dishes Winter soups and summer salads
Premium Medium Grain	<ul style="list-style-type: none"> Grains remain glossy and upright after cooking This variety is sweeter in taste, softer, and stickier Retains moist texture for longer periods Offers similar qualities to a short-grain at an economical price 	<ul style="list-style-type: none"> Preferred sushi rice, offers presence and hold in both rolls and nigiri Great for Asian fusion entrées that require a flavorful bowl of steamed rice Excellent for everyday use



TABLE OF PRODUCTS

WHITE BROWN SPROUTED QUICK COOKING BROWN RICE

Short Grain				
Koshihikari	•	•	•	•
Akitakomachi	•	•	•	
Hitomebore	•	•	•	
Calhikari	•	•	•	
Calmochi (Sweet Rice)	•	•	•	
Calamylo	•	•	•	
Medium Grain				
M401	•	•	•	
M402	•	•	•	
Calrose	•	•	•	•

RICE BLENDS

- Premium MG Blend 90% Cal 10% Prem MG
- Calrose Broken Blend 15% blends
- Calrose Broken Blend 30% blends
- Custom-Blends available for your needs

SAKE

- Yamada Nishiki Sake Rice 50%
- Yamada Nishiki Sake Rice 60%
- Yamada Nishiki Sake Rice 70%
- Calrose Sake Rice 50%
- Calrose Sake Rice 60%
- Calrose Sake Rice 70%

MULTIGRAIN RICE BLEND

- 12 Grain Blend

MICROWAVEABLE BOWLS

- Microwave Retort (Bowl) Quick Cooking Brown

- ✓ GLUTEN-FREE
- ✓ NON-GMO
- ✓ KOSHER
- ✓ NON-ALLERGENIC
- ✓ LOW GLYCEMIC INDEX
- ✓ NON-TRANS FAT
- ✓ CHOLESTEROL FREE
- ✓ SODIUM FREE
- ✓ VEGETARIAN



CONTACT US

Europe and Africa

saleseurope@sunvalleyrice.com

+44 208-051-5-660

2 Bishops Wharf, Walnut Tree Close,
Guildford, United Kingdom, GU1 4UP

US Headquarters

sales@sunvalleyrice.com

(530) 476-3000

P.O. Box 8

Dunnigan, CA, 95937 United States

sunvalleyrice.com

lagrandefamilyfoods.com

 [sunvalleyrice](https://www.instagram.com/sunvalleyrice)

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