



Wild Rice from Hungary
**HEALTHY GOURMET
RICE FOR EUROPE**



INDIÁN RIZS

KFT.



CONTACT INFORMATION

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Since 1989, Indian Rice Ltd. has grown and processed wild rice in Hungary. As the only producer in Europe, we are prepared to supply safe and healthy wild rice to our customers throughout Europe.

WILD RICE HISTORY

Wild rice was a vital food source for Native Americans for centuries. Used for flour, the wild grass was roasted and could keep for many years. In the 1800s, Chippewa traders first presented wild rice to Hudson Bay Traders; since then wild rice has been prized as a distinguished and rare gift.

WILD RICE QUALITY

While wild rice quality is not standardized, such as commodity products, there are key aspects to quality wild rice.

TASTE – With proper curing and roasting wild rice develops a toasted nutty aroma; uncooked rice should not be smoky, a sign of over roasting. When cooked the rice should also emit a mild nutty aroma, not a swampy, muddy smell, a sign of improper curing and mold development.

COOKING – While standards vary, wild rice should cook to a tender fullness with a slight opening along the length. With overcooked rice all the rice opens and puffs losing the overall black appearance. Many blended products, white or brown rice with some 20% wild rice, have suggested cooking times of 20-25 minutes. The wild rice should be slightly opened but still complete, presented full dark grains to the consumer. While the rice is slightly al dente, the overall texture with the white rice is acceptable.

NUTRITION – Wild rice, not actually a rice but rather a grass, *Zizania Aquatica*, is a tasteful nutritious component of a modern healthy diet. Low in calories, wild rice is a high fiber food with twice as much protein as white rice, four times as much phosphorus, eight times as much thiamin and twenty times as much riboflavin.



Top Seeding Wild Rice

WILD RICE GROWING

While it is not a rice, wild rice is cultivated like white rice in most respects. IR grows about 40% of its supply through its subsidiary Indian Rizs Argo and contracts the balance with a stable group of five growers.

The rice is grown on developed rice fields. In 1989 IR took advantage of the 20,000 ha. of white rice fields developed during the socialist era. Today there are some 4,000 ha. remaining of which 40% are dedicated to wild rice.

Perhaps the most important difference is that Indian Rice controls the seed base and has the only wild rice seed in Europe. The seed must be kept at just above freezing all fall and winter to replicate the seed conditions on the lakes along the Canadian and US border in North America. Indian Rice has certified this seed in Hungary and the EU as Préri.

The seeding and growing season starts in April and May with harvest from late August to late September. Harvesting is done with Klaus and John Deere combines. Indian Rice works weekly and sometimes daily with contract growers to provide technical assistance for various phases and to coordinate harvest.

Indian Rice also advises on and controls field inputs to ensure they are in line with current EU regulations. IR also tests rice for residual pesticides and herbicides. Hungary and the Danubian Plain have extensive water resources. The Hungarian government estimates that just 2% of the available water in the region is used for agricultural production.





Roaster Bank

WILD RICE PROCESSING

Indian Rice processes rice in the same manner as the American Indians. Curing, roasting and milling are the key steps. From the buyer's point of view, there are four key components to quality: curing, roasting, scarifying and length and width grading.

1. **CURING** – Critical for rich flavor, the harvested wild rice is cured for 4 to 6 days to develop the important nutty character of wild rice. Each harvest load is marked and tracked daily for flavor development.
2. **ROASTING** – Just after curing the rice is roasted in a custom rotating gas-heated drum for an hour to deepen the color and flavor of the rice as well as to dry it for a longer lifespan.
3. **HULLING** – Hulling is performed using standard rice milling machinery with rubber durometer and speed adjusted specifically for wild rice. In 2012, IR installed a new Buhler TopHusk huller allowing for greater yields and quality.
4. **GRADING** – Wild rice is separated by eight different lengths and widths. Depending on cooking and visual requirements, we reblend the rice to a recipe. The mill works has standard recipes for either blend or pure packaging or can work with a buyer to make a custom blend.
5. **SCARIFYING** – Indian Rice also scarifies the rice, essentially ripping the outer bran allowing for greater water absorption and quicker cooking times. All wild rice for use in blending with white, brown, red and other rices and is scarified in order to harmonize cooking times. Scarification allows for faster cooking. Depending on the buyer's product specifications, we can vary cooking times from 20- 50 minutes.
6. **BLENDING** – Separated into eight lengths and widths, the rice is reblended to customer's specifications. Cooking time, color density in blends, finished blend aroma can all be adjusted depending on customer preference. Four stainless steel blending cones and precise vibrating feeders allow us to blend grades to within +/- 1%.



Stainless Steel Blending Line in Clean Room Warehouse

PRODUCT SAFETY AND QUALITY

Indian Rice Ltd. has a perfect safety and quality record with wild rice after twenty years of operation. The mill is operated on all EU standards for food and worker safety and is HACCP and ISO 22000:2005 certified. Five cleaning machines, a twelve point vacuum system, three magnets, a metal detector, forced air curtains, insect and rodent traps, uniforms, hats and plastic gloves are just some of the machinery and practices employed to ensure top grade wild rice. All rice is sampled for food safety including pesticide residues. No rice is genetically modified. Indian Rice Ltd. openly shares safety procedures and records with buyers upon request.



Blending Line Enclosed Vibrators



Metal Detector before
Final Packaging



Indian Rice (*Zizania aquatica*)

INDIAN RICE LTD.

Indian Rice Ltd. is owned and operated by a US - Hungarian partnership. In 1989, two tons of wild rice seed was imported to Hungary for a 10 ha. field trial. The rice quality was equivalent to US rice and so in 1992 a greenfield mill was built.

Indian Rice originated in partnership with Gibb's Wild Rice, one of the oldest wild rice companies in the US. Gibb's has mills in both the Minnesota and California. Having milled rice for over forty years, the company pioneered many of the technologies common today and also established the first wild rice operations in California.

Between the three mills, Indian Rice has access to rice from the three growing regions, allowing consistent supply regardless of weather conditions in any given region. Indian Rice can offer a wide range of product from long grain lake harvested Canadian Rice for ultra premium packages to standard blend grade rice.





Finished Goods Warehouse

SUPPLY

Indian Rice is ideally suited to supply European customers. As the only wild rice producer in Europe, we can ship quickly and in smaller quantities, maintaining low inventory levels. Furthermore, buying directly from the mill eliminates the broker and allows quick response to special milling needs. Other advantages include:

- volume adequate for industrial accounts
- quick shipment- within three days
- factory direct- quick response to special milling and blending requests
- EU standards for food safety and handling
- access to US product to ensure adequate volume
- competitive pricing

We hope the above information provides a detailed picture of our operations and demonstrates our deep commitment to providing safe and nutritious quality wild rice for the European market.





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