

Wild Rice from Hungary

Healthy Gourmet Rice for Europe



INDIÁN RIZS
KFT.





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Since 1989, Indián Rizs Kft. has grown and processed wild rice in Hungary. As the only producer in Europe, we are prepared to supply highly quality healthy wild rice to our customers throughout Europe.

WILD RICE HISTORY

Wild rice had been 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 introduced 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 unlike most 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 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 with white or brown rice mixed with some 20% wild rice, have suggested cooking times of 20-25 minutes. The wild rice should be slightly opened but still complete presenting full dark grains to the consumer. While the rice is slightly *al dente*, the overall texture matches well with fully cooked white and brown rice.

NUTRITION – Wild rice, not actually a rice but rather the wild 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 thiamine and twenty times as much riboflavin.

WILD RICE GROWING

While *Zizania aquatica* is a native grass, wild rice is cultivated like white rice in most respects. IR grows about 40% of its supply through its subsidiary Indián Rizs Agro and contracts the balance with a stable group of 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.

Indián Rizs maintains the seed base and controls the only wild rice seed in Europe. The seed must be kept at just above freezing all fall and winter to replicate the overwintering conditions on the lakes along the Canadian and US border in North America. Indián Rizs 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 Claas and John Deere combines. IR agronomists collaborate weekly and sometimes daily with contract growers to provide technical assistance for various phases and to coordinate harvest.

Indián Rizs also advises on and controls field inputs to ensure that they are in line with current EU regulations. IR also tests rice for residual agricultural applications. While rice is water intensive, 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.

Top Seeding Wild Rice



WILD RICE PROCESSING

Indián Rizs processes rice following traditional North American methods .

- 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 installed with a softer rubber durometer and speed adjusted specifically for wild rice. In 2012, IR installed a Bühler 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. IR has developed standard recipes for either blend or pure packaging or can work with a buyer to make a custom blend.
- 5 SCARIFYING** – the hulled wild rice is scarified by gentle ripping of 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 is scarified in order to harmonize cooking times. Depending on the buyer's product specifications, we can vary cooking times from 20- 50 minutes.
- 6 BLENDING** – Graded into eight lengths and widths, the rice is reblended to customer's specifications. Cooking time as well as the color intensity in blends can be adjusted depending on customer preference. Four stainless steel blending cones and precise vibrating feeders allow us to blend grades to within +/- 1%.



PRODUCT SAFETY AND QUALITY

Indián Rizs has a perfect safety and quality record after thirty five years of operation. The mill is operated at EU standards for food and worker safety and is ISF Food certified. Five cleaning machines, a twelve point vacuum system, three magnets, metal detectors, 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. Indián Rizs openly shares safety procedures and records with buyers upon request.

Stainless Steel Blending Line in Clean Room Warehouse



Metal Detector before Final Packaging



Blending Line Enclosed Vibrators





INDIÁN RIZS KFT.

Indián Rizs Kft. 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. As the rice quality was equivalent to US rice a greenfield mill was completed in 1992.

Indián Rizs Kft. originated in partnership with Gibb's Wild Rice, one of the oldest wild rice companies in the US with experience in both Minnesota and California. Having milled rice for over forty years, the company pioneered many of the technologies common in the wild rice industry.

SUPPLY

Indián Rizs 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.

Other advantages include:

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

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



Finished Goods Warehouse





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