



RICE

CATEGORY BROCHURE



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TOGETHER WE CAN DO IT 100% ORGANIC

We believe in the power of organic farming to nurture ecosystems, preserve soil fertility, and support resilient communities, while producing food with respect for nature. Guided by the four principles of organic agriculture - Care, Health, Ecology, and Fairness - we work together with farmers, producers, retailers, and consumers to accelerate the transition to organic. That's why 100% organic is our standard.

- Over 160 unique food ingredients, including seeds, nuts, pulses, oils, rice and cocoa
- Custom private label packaging
- Consumer products for retail

For over 35 years, we have built global partnerships with farmers and producers, fostering long-term relationships at origin. Committed to sustainable, traceable, and responsible sourcing, we continuously strive to improve. For example, we collaborate with cocoa cooperatives in Peru and work side by side on an organic coconut sugar project in Indonesia, alongside many other global initiatives.

DID YOU KNOW:

- We work together with a worldwide network of 180 suppliers in more than 60 countries.
- We naturally protect our organic ingredients in 12 advanced EcO₂ chambers, using a precise balance of gases to eliminate insects - without chemicals or irradiation.

WE ARE PROUD TO BE:



FOR MORE INFORMATION VISIT [DOIORGANIC.COM](https://doiorganic.com)



RICE

Rice is one of the world's most widely consumed staple crops, valued for its versatility, consistent quality and broad range of applications. Our organic rice portfolio includes a carefully selected range of arborio, basmati, jasmine, long grain, round grain, black, red and wild rice, alongside rice flakes and puffed rice.

With options ranging from aromatic and fluffy grains to whole grain specialities and value-added rice ingredients, we help customers meet the growing demand for organic, sustainable and high-quality rice products.

Need help
choosing the
right variety?
Discover the
differences on
[> page 10.](#)



Click ingredients to
quickly navigate

OUR ORGANIC RICE ASSORTMENT

Article nr.	Product	Origin
10320 / 10324	Rice arborio	IT, GR
10221	Rice basmati white	IN
10222	Rice basmati white (vacuum-packed)	IN
10620 10512	Rice basmati white	PK
10510	Rice basmati white	IN
10502 / 10518	Rice basmati brown	PK
10503 / 10509	Rice basmati brown	IN
10507	Rice basmati brown (vacuum-packed)	IN
10550	Rice jasmine white (Thai Hom Mali)	TH
10324 / 50541	Rice jasmine brown	KH
50550 / 50551	Rice jasmine white	KH
10300	Rice long white B	IT
10260 / 10265	Rice long brown	IT
10306	Rice long brown	PK

Article nr.	Product	Origin
10411	Rice long white	PK
10413	Rice parboiled long white	KH
10056	Rice round brown	PK
10050	Rice short brown	IT
10310	Rice short white	IT
10057	Rice round white (sushi rice)	PK
10630	Rice black	KH
10636	Rice black	TH, VN
10531	Rice red	TH
50530 / 50532	Rice red	KH
10272	Rice wild medium	US
12060	Rice flakes	GR, IT
12180	Rice puffs	IT, ES
11200	Rice flour whole grain	EU
51263	Rice flour whole grain (gluten-free)	EU/ NON-EU



ARBORIO RICE

- ✓ **ORGANIC**
- ✓ **CREAMY TEXTURE**
- ✓ **SUITABLE FOR RISOTTO**

A premium short-grain variety cultivated in northern Italy and best known as the classic rice for risotto. Its large, rounded grains contain a high starch content, which creates the characteristic creamy texture while allowing the grain to retain a firm bite.

The rice absorbs flavours exceptionally well, making it ideal for recipes where rich stocks, sauces and seasonings play a central role. Arborio rice is commonly used in risottos, rice puddings and gourmet ready-meal applications.

Varieties:	Arborio rice
Packing:	Multi-layer paper bag, big bag
Origin:	Italy, Greece
Harvest:	September – October

10320	Rice arborio	25 kg	IT, GR
10324	Rice arborio	1000 kg	IT, GR



MODERN RICE FARMING

Our Italian rice supplier Giuseppe, the youngest in a family of farmers, combines tradition with science. On his organic fields he works with beneficial bacteria, algae, and fungi that feed the plants while blocking harmful microorganisms such as rice blast.

Giuseppe believes, just like us, that organic farming can feed the world. “Yes, it can. With the right technology, yields can match conventional farming.” To prove this, he is developing a method where rice plants first grow in a nursery until strong enough to be transplanted into the fields.



[Discover
the full story](#)



BASMATI RICE

- ✓ **ORGANIC**
- ✓ **EXCELLENT GRAIN SEPARATION**
- ✓ **NATURALLY AROMATIC**

Our basmati rice varieties are known for their fluffy texture, excellent grain elongation and distinctive nutty aroma. The grains remain light and separate after cooking, making them ideal for premium meal concepts and a wide range of applications, including pilaf, biryani, side dishes and salads.

Varieties: Brown, white

Packing: Multi-layer paper bag, vacuum-packed, big bag

Origin: India, Pakistan

Harvest: November – December

10221	Rice basmati white	25 kg	IN
10222	Rice basmati white (vacuum-packed)	25 kg	IN
10620	Rice basmati white	25 kg	PK
10510	Rice basmati white	1000 kg	IN
10512	Rice basmati white	1000 kg	PK
10502	Rice basmati brown	25 kg	PK
10503	Rice basmati brown	25 kg	IN
10507	Rice basmati brown (vacuum-packed)	25 kg	IN
10509	Rice basmati brown	1000 kg	IN
10518	Rice basmati brown	1000 kg	PK



JASMINE RICE

- ✓ **ORGANIC**
- ✓ **FLORAL AROMA**
- ✓ **TENDER TEXTURE**

Our Jasmine rice, originating from Southeast Asia, is prized for its subtle floral aroma and soft, slightly sticky texture when cooked. It is a popular choice for both traditional and modern food applications.

We offer white and brown jasmine rice varieties from Cambodia, as well as premium Hom Mali rice from Thailand.

Varieties: Brown, white, Hom Mali

Packing: Multi-layer paper bag, big bag

Origin: Cambodia, Thailand

Harvest: November – December

10550	Rice jasmine white (Thai Hom Mali)	25 kg	TH
50550	Rice jasmine white	25 kg	KH
50551	Rice jasmine white	1000 kg	KH
10324	Rice jasmine brown	25 kg	KH
50541	Rice jasmine brown	1000 kg	KH



WOMEN SHAPING THE FUTURE OF ORGANIC RICE

In Thailand's organic rice fields, female leadership has long been part of everyday farming. For generations, women have played an important role, working alongside their families and helping to pass on knowledge and experience from one generation to the next.

Today, many of these women are actively involved in developing and testing new farming practices that help organic rice cultivation adapt to changing conditions. By combining practical experience with new ideas, they continue to play an important role in the future of organic rice farming.



[Discover
the women
behind our
Thai rice](#)



LONG GRAIN RICE

- ✓ **ORGANIC**
- ✓ **MULTIPLE ORIGINS**
- ✓ **VERSATILE USE**

Long grain rice is the most widely consumed and versatile rice variety worldwide. Sourced from Italy, Pakistan and Cambodia, our long grain rice varieties are valued for their consistent quality, neutral flavour and excellent cooking performance. The grains cook light and fluffy, remaining separate after cooking, making them suitable for a wide range of culinary applications.

- Varieties:** Brown, white, parboiled white
- Packing:** Multi-layer paper bag
- Origin:** Cambodia, Italy, Pakistan
- Harvest:** September – October (IT)
November – December (KH, PK)

10300	Rice long white B	25 kg	IT
10260	Rice long brown	25 kg	IT
10265	Rice long brown	5 kg	IT
10306	Rice long brown	25 kg	PK
10411	Rice long white	25 kg	PK
10413	Rice parboiled long white	25 kg	KH

WHAT IS PARBOILED RICE?

Parboiled rice is rice that has been partially boiled or steamed in the husk, then dried, milled, and polished. This process helps retain more vitamins and minerals, especially those found in the bran.

Note: parboiled does not mean pre-cooked.



SHORT GRAIN RICE

- ✓ **ORGANIC**
- ✓ **PERFECT FOR SUSHI**
- ✓ **STICKY TEXTURE**

Our short (also known as: round) grain rice features short, plump grains with a naturally high starch content. When cooked, it develops a soft, moist texture and a gentle stickiness that helps ingredients bind together. These characteristics make short grain rice particularly suitable for recipes requiring creaminess or cohesion. It is widely used across European and Asian cuisines as well as in dessert applications.

- Varieties:** Brown, white
- Packing:** Multi-layer paper bag
- Origin:** Italy, Pakistan
- Harvest:** June - August
September - October

10310	Rice short white	25 kg	IT
10057	Rice round white (sushi rice)	25 kg	PK
10050	Rice short brown	25 kg	IT
10056	Rice round brown	25 kg	PK



SPECIALTY RICE

Specialty rice brings together unique rice varieties distinguished by their natural colour, flavour, texture and nutritional profile. These premium grains offer added value for retail, foodservice and food manufacturers looking to differentiate their product range.

SPECIALTY RICE



BLACK RICE

- ✓ ORGANIC
- ✓ DARK COLOUR
- ✓ HIGHLY NUTRITIOUS

Black rice, often referred to as “forbidden rice”, is a whole grain variety known for its deep purple-black colour and distinctive nutty flavour. Its rich colour comes from naturally occurring anthocyanins, the same antioxidant pigments found in blueberries and blackberries.

With its striking appearance, firm texture and premium positioning, black rice has become increasingly popular in health-focused and premium food concepts.

Varieties:	Black
Packing:	Multi-layer paper bag
Origin:	Cambodia, Thailand, Vietnam
Harvest:	October – December

10630	Rice black	25 kg	KH
10636	Rice black	25 kg	TH, VN

SPECIALTY RICE



RED RICE

- ✓ ORGANIC
- ✓ FIRM TEXTURE
- ✓ HIGH VISUAL APPEAL

Red rice is a whole grain variety distinguished by its natural reddish-brown bran layer, which gives the grain its characteristic colour, nutty flavour and slightly chewy texture. Rich in naturally occurring antioxidants and dietary fibre, red rice is valued for both its nutritional profile and visual appeal.

Its firm texture holds up well during cooking, making it a popular choice for grain salads, rice blends, side dishes and premium meal concepts.

Varieties:	Red
Packing:	Multi-layer paper bag
Origin:	Cambodia, Thailand
Harvest:	November – December

10531	Rice red	25 kg	TH
50530	Rice red	25 kg	KH
50532	Rice red	1000 kg	KH

SPECIALTY
RICE



WILD RICE

- ✓ **ORGANIC**
- ✓ **DARK COLOUR**
- ✓ **PREMIUM POSITIONING**

Although commonly classified as rice, wild rice is actually the seed of aquatic grasses native to North America. It is valued for its long, slender grains, rich nutty flavour and distinctive chewy texture. Wild rice brings visual appeal and complexity to recipes and is often used as a premium ingredient in speciality food products, and gourmet dishes.

- Varieties:** Wild rice
- Packing:** Multi-layer paper bag
- Origin:** United States
- Harvest:** September – October

10272	Rice wild medium	25 kg	US
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RICE-BASED INGREDIENTS



- ✓ **ORGANIC**
- ✓ **FUNCTIONAL**
- ✓ **TEXTURE
ENHANCEMENT**

Our range of rice-based ingredients includes both puffed rice and rice flakes, as well as rice flour, offering versatile solutions for breakfast cereals, snack products, bakery applications and plant-based food concepts. Produced from carefully selected organic rice, these ingredients combine functionality, texture and clean-label appeal.

Our puffed rice provides a light, crispy texture and is widely used in cereals, granola, snack bars and confectionery products. Our rice flakes offer a mild flavour and soft texture, making them suitable for muesli, porridge, bakery products and nutritional applications.

- Varieties:** Flakes, flour, puffs
- Packing:** Multi-layer paper bag
- Origin:** EU, NON-EU
- Harvest:** October

12060	Rice flakes	25 kg	GR, IT
12180	Rice puffs	8 kg	IT, ES
11200	Rice flour whole grain	25 kg	EU
51263	Rice flour whole grain (gluten-free)	25 kg	EU/ NON-EU



CHOOSING THE RIGHT RICE VARIETY

Each rice variety has unique characteristics that influence texture, flavour and functionality in the final application.

Variety	Best known for	Common applications
Arborio	Creamy texture, high starch content	Risotto, rice pudding
Basmati	Long grains, aromatic flavour	Biryani, pilaf, side dishes
Jasmine	Floral aroma, soft texture	Asian cuisine, rice bowls
Long grain	Light and fluffy texture	Salads, ready meals, side dishes
Round grain	Soft and slightly sticky	Sushi, desserts, Mediterranean dishes
Black rice	Striking colour and nutty flavour	Premium salads, grain blends
Red rice	Nutty taste and chewy texture	Healthy grain bowls, side dishes
Wild rice	Distinctive appearance and bite	Gourmet blends, soups, salads

TIP

The ideal rice variety depends on the desired texture. For fluffy and separate grains, choose basmati or long grain rice. For creaminess, arborio is preferred, while round grain rice offers the stickiness needed for sushi and desserts.

LOOKING FOR ORGANIC RICE?

Feel free to reach out via sales@organic.nl or contact your account manager directly.



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