## GRAINS, RICE & FLOUR EBANO WHOLE GRAIN RICE



## CERTIFIED FRIEND OF THE EARTH



RETAIL SIZE	1kg box
ITEM NO	CO7000
UPC	8057094230303
CASE	12/case
CASE WEIGHT	26 lbs.
RETAIL SIZE	500g box
ITEM NO	CO7005
UPC	8057094230341
CASE	6/case



## SENSORY PROFILE

Ebano ("ebony" in Italian) is a new unique black rice on the market, and Cascina Oschiena is only one of six farms cultivating it. Ebano is an aromatic whole-grain variety of rice with black grains and a distinctive toasted bread aroma (as well as hints of popcorn and cocoa). Its strong color comes from anthocyanins, which are antioxidants found in the plant. It is rich in protein and minerals and highly digestible. Ebano's health benefits, organoleptic properties, and versatility in the kitchen makes it a great choice for cooking rice. It is excellent combined with vegetables, meat, or fish – or seasoned alone with herbs and olive oil! Ebano has a short growing cycle - only 100 days - and that allows Cascina Oschiena to plant farro after it in a practice of crop rotation, which improves soil health.

## TRADITION

Cascina Oschiena is a one-of-a-kind rice producer and biodiversity champion headed by Alice Cerutti in the region of Piedmont, Italy. They are one of only five farms in Italy to grow ancient, classic grain varieties, like Classic Arborio, Classic Carnaroli, and farro. They turned 25 hectares on their land into a nature preserve (where the migratory bird Blacktailed Godwit that inspired their logo can often be found). They practice the historical method of rice farming through flooding, using a gravity-based system of funneling naturally flowing water from the nearby mountains to flood their fields and replenish the groundwater. Their ancient varieties of rice are soft-milled and unaged. Cascina Oschiena is a member of the ECORice project. For Alice and Oschiena, growing rice means being a steward of the environment.



REVISED 4/24/2023