

# SUSHI RICE













# novarroz®

About 12 years ago, with sushi growth in Europe, we started to have special selected varieties, in addition to our medium grain and long grain types. Through high quality standards, a rich past in sushi varieties, with a consolidated range of brands from mass market to premium, Novarroz has achieved a steady growth in the most demanding markets in Europe, such as Nordic and Baltic Countries, Uk and Germany.

Also we highlight the quality consistency and our certifications IFS BRC.



2010 Sushi Rice Launch



**2014** Oriente Brand



2016 Premium Brand Calrose & Koshihikari



2022 Shiro Extension



2023 Paper Packaging



# Description:

We have selected, through the seeds that have proved to offer the best results.

A Premium seed of medium grain rice, Midori is perfect for sushi, as the grains are soft, stick together after cooking and soak up the flavours from other ingredients.

# **Cooking Time**



14-19mii

## **Available Formats**



10Kg



**Nutritional Values** 













# Calrose sushi rice Description

- Soft and Sticky Texture
- Mild flavour with good absorption from other ingredients

# Koshihikari sushi rice Description

- Sweet & Nutty Taste
- Slight stickiness & excellent consistency
- Hikari, "light," refers to the grain's polish and its translucent quality

## **Available Formats**













) 20K





### Description

Sushi preparation requires a very specific and high-quality type if we aim to achieve perfect to offer the best results. The ideal shape and size for making sushi and is soft cooking, making it a great option to Asian recipes.

SOFT AND STICKY TEXTURE

GOOD FLAVOUR ABSORTION FROM OTHER INGREDIENTS

### **Cooking Time**

















**Nutritional Values** 







