



A LaGrande Family Company

FROM KERNEL TO KITCHEN

Providing superior and innovative rice & food products, services, and solutions throughout the world.



www.sunvalleyrice.com | www.lagrandefamilyfoods.com

From Kernel to Kitchen

Providing superior and innovative rice & food products, services, and solutions throughout the world.

If You Want...

- The Highest Quality Short & Medium Grain Rice and Blended Products
- Grown by a multi-generational business in Northern California
- With the highest ethical, environmental and quality standards
- To make the most of your Asian style cuisine dishes for your family and customers...

Then please come and see us at www.sunvalleyrice.com.

Nourishing the World

From growing and storing to milling and sprouting, our family-owned company is committed to nourishing the world with high-quality foods that reflect the values of our distinctive 160-year agricultural heritage.

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Welcome to Sun Valley Rice

A LaGrande Family Foods Group Company



All of our rice comes from within 100 miles of the Sacramento River Delta, one of the most fertile agricultural regions in the world. It's also one of the few places where it's possible to grow short-grain and medium-grain rice, known as "sticky rice" or sushi rice.

The LaGrande family has been growing rice in this region for five generations; and established Sun Valley Rice in 1999. We're committed to excellence in the field, exacting standards in our processing facilities, and ultimately a delicious product for consumers.

Deliciousness on Consumers' Plates

- Food quality standards
- Grading and cook tests
- Non-GMO
- Vegan friendly

Exacting Standards and Commitments Fully Accredited Including Fssc 22000 Certification

- Organic, kashruth, and gluten-free certificates
- Compliance with all employment and industrial standards
- High Milling standards
- Stringent quality controls and strict sampling protocol with USDA Grain Inspection Packers and Stockyards Administration (GIPSA) grades and rice grades
- State-of-the-art packaging facilities
- Drying and storing at warehouse
- Daily maintenance and sanitation checks
- Commitment to internal education
- Accredited laboratory partners for analysis of nutritional, chemical, and micro-biological reporting
- Utilization of solar power generation
- Compliant with all USDA standards and requirements Commitment to GAP
- Commitment to ecological diversity of the paddy fields

Sun Valley Rice Varieties

Short-Grain Rice

Short-grain rice varieties have a kernel that is smaller and more rounded than that of medium grain rice. With a mild, sweet, more noticeable taste and softer texture.

Sun Valley Foods premium short grain rices:

- Koshihikari
- Calhikari
- Akitakomachi
- Hitomebore
- Calmochi, a glutinous sweet rice
- Yamada Nishiki, the premium rice for sake production



	DESCRIPTION	BEST USES
 <p>Koshihikari</p>	<ul style="list-style-type: none"> • Grains have a sweet aroma and are firm, moist, and sticky • Holds its firmness and flavor over longer periods of time 	<ul style="list-style-type: none"> • Sushi and traditional Japanese cuisine • Due to higher starch and creamy qualities, this rice can be used for risotto • Great steamed or as an accompaniment to rich-flavored dishes • Great for desserts like rice pudding
 <p>Akitakomachi & Hitomebore</p>	<ul style="list-style-type: none"> • Grains have a sweet aroma and are firm, moist, and sticky • Slightly less sticky than "Koshi" • Has a neutral and faint nutty taste 	<ul style="list-style-type: none"> • Sushi and traditional Japanese cuisine • Great when topped with highly spiced dishes like a curry or a flavored rice dish • Desserts such as rice puddings
 <p>Calmochi Short Grain</p>	<ul style="list-style-type: none"> • Grains have a sweet flavor and a creamy, soft texture 	<ul style="list-style-type: none"> • Preferred for desserts • Puddings and Asian-inspired desserts like mochi



Sun Valley Rice Varieties

Medium-Grain Rice

Medium-grain rice is little squatter than long-grain. It can often substitute for short grain rice, especially as a table rice. Calrose medium grain rice is the most abundant rice grown in California. Our Premium Medium grain variety has a slightly larger kernel, a distinctive white, creamy center, and a slightly sweeter taste than Calrose.



	DESCRIPTION	BEST USES
 <p>Calrose</p>	<ul style="list-style-type: none"> Grains are soft and stick together Calrose absorbs flavors beautifully Holds together well in soups and salads 	<ul style="list-style-type: none"> Mediterranean and Asian cuisine such as paella, risotto, pilafs, rice bowls, and sushi Steamed rice can be an excellent side dish to Asian fusion entrees Spanish-style rice dishes Winter soups and summer salads
 <p>Premium Medium Grain</p>	<ul style="list-style-type: none"> Grains remain glossy and upright after cooking This variety is sweeter in taste, softer, and stickier Retains moist texture for longer periods Offer similar qualities to a short grain at an economical price 	<ul style="list-style-type: none"> Preferred sushi rice, offers presence and hold in both rolls and nigiri Great for Asian fusion entrees that require a flavorful bowl of steamed rice Excellent for everyday use

Rice and Multigrain Blends

We can blend different varieties and grades of rice to provide the right balance of quality and affordability. We can work with you to craft custom blends. In addition, today's nutritionally savvy consumer appreciates the health and convenience of multigrain mixes.

Our Multigrain Blends include:

- Power Blend
- 8 Grain Blend
- 12 Grain Blend



INNOVATIVE Rice Products



In 2006 Sun Valley Rice created a separate entity: Valley Select Ingredients, the only commercial-grade sprouted rice and ingredient service in North America.

Sprouted (GABA) Rice

The market for sprouted rice is growing rapidly as consumers and food manufacturers realize that it delivers even more bioavailable nutrition than unsprouted rice, as well as a sweet, nutty flavor and appealing texture that's softer than traditional brown rice.

Ours is the only commercial grade sprouted rice and ingredient service in North America. Our commercial grade equipment provides critical quality controls for top of the line ingredients.

What is GABA?

Gabba Amino Butric Acid is a highly beneficial amino acid found in everyday foods including Peaches, Green Beans and Rice. Sprouted Rice has 4x the GABA content of regular brown rice and over 10x the GABA of white rice. The sprouting process locks in more nutrients, including gamma-aminobutyric acid (GABA), an amino acid with many health benefits.

- Planet Rice
- GABA Rice



Sake Rice

To produce the rice used to brew sake, Valley Select Ingredients mills the rice through a delicate process to reveal the "Shinpaku" center of the rice, which holds its sugars and starches.

Our mills produce the three most common types of sake rice (listed below) but can mill to customer requirements; including organic. :

- Junmai: pure rice sake
- Ginjo: premium sake
- Daiginjo: super premium sake.

International Services and Supply Chain

- Through our national and international channels we distribute our rice products to customers spanning six continents and over 50 countries.
- Sun Valley Rice has a European and African division located in the United Kingdom and delivering enhanced support to customers in the region.



Sun Valley Rice Brands

We sell our rice under several brand names, including:

Planet Rice:

this is our brand for several varieties of sprouted rice products. Sprouted rice is whole-grain rice that has been sprouted (germinated) to enhance taste, texture, and bioavailability of nutrients.



GABA Rice:

this sprouted brown rice is specially grown and processed to optimize taste and levels of GABA; an important amino acid.



Yorokobi Gold:

a Sun Valley Rice house brand of the highest quality premium short-grain rice, Yorokobi Gold is available worldwide for use in restaurants and food-service settings.



Golden Sun:

this Sun Valley Rice house brand starts with the highest-quality Calrose medium-grain rice available, then mills it to exacting specifications and features for worldwide distribution to restaurants and retail markets.



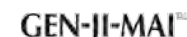
Daichi:

is a Sun Valley Rice house brand of short and medium grain rice



Gen-Ji-Mai:

is a premium nutri whole grain brown rice that is quick cooking and superior in taste. Created through a proprietary technique, Gen-Ji-Mai is more permeable to water while retaining nutrients, creating a delicious brown rice that is as soft as white rice but more nutritious than white rice.



Product List By Variety

Short Grains

Product	Milled/Brown
Koshihikari	Milled
Akitakomachi	Milled
Hitombore	Milled
Calhikari	Milled
Calmochi	Milled
Sprouted Koshihikari	Brown
Sprouted Calmochi	Brown
Calmochi	Brown
Chusei Koshihikari (Gen Ji Mai)	Brown QC
Yamada Nishaki Sake Rice 50%	Milled
Yamada Nishaki Sake Rice 60%	Milled

Medium Grains

Product	Milled/Brown
M401	Milled
Calrose	Milled
Calrose	Brown
Chusei Calrose (Gen Ji Mai)	Brown QC
Sprouted Calrose	Brown
Chusei Sprouted Calrose (Gen-Ji-Mai / Gaba)	Brown

Medium Grains / Microwave Bowls

Product	Milled/Brown
Microwave Retort (Bowl)-Chusei / Gen-Ji-Mai	Brown

Medium Grains / Sake

Product	Milled/Brown
Calrose Sake Rice 70%	Milled
Calrose Sake Rice 50%	Milled

Rice Blends

Product	Milled/Brown
Prem Mg Blend 90% Cal 10% Prem Mg	Milled
Calrose Broken Blend 15% Brokens	Milled
Calrose Broken Blend 30% Brokens	Milled
Brown Calmochi/Brown Calrose Blend 50/50%	Blend

Multi-Grain Rice Blends

Product	Milled/Brown
Power Blend	Blend
Gen Ji Mai 12 Grain Blend	Blend
8 Grain Blend	Blend





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