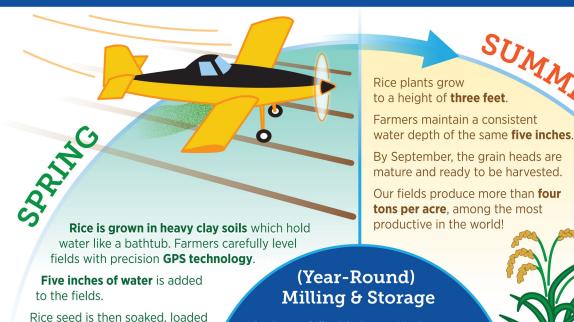
How Rice Grows



(Year-Round) Milling & Storage

Rice is carefully dried to an ideal moisture level and stored until the customer places an order. Milling is done year-round. The hull is first removed, leaving **brown rice**. If needed, more bran layers are gently removed to produce white rice.

endosperm (white rice,

> Rice mills in California are among the most advanced in the world, meeting the highest quality standards.

After harvest, a few inches of water is applied to fields to break down rice straw and provide food and a resting place for nearly 230 wildlife species including millions of WINTER migrating ducks and geese.

Fields are drained.

SUMMER

Once dry, hi-tech harvesters gently gather the perfectly ripe grain.

Specialized **bankout wagons** come alongside the harvesters, receive the rice and deliver it to waiting trailers.



Did You Know?

California Rice is used in virtually every roll of sushi made in America, contributing about 25,000 jobs and more than **\$5 billion** to our economy.

into planes and planted by air

at about 100 miles per hour.

