

AZUMA NO "GINSHARI"



**GINSHARI
PREMIUM 20KG**



**GINSHARI
PREMIUM 10KG**



**GINSHARI
PREMIUM 2.5KG**

What is Premium Medium Grain Rice (M401-M402)

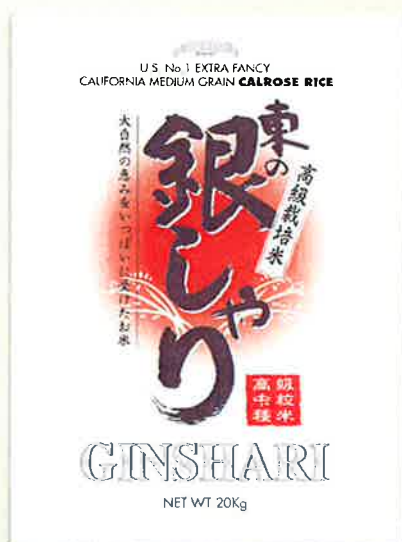
This variety was developed as an improvement on Calrose rice. The kernel size is usually slightly larger than calrose and has a distinctive white creamy center.

This characteristic is part of the reason why this variety has a slightly sweeter taste than that of Calrose.

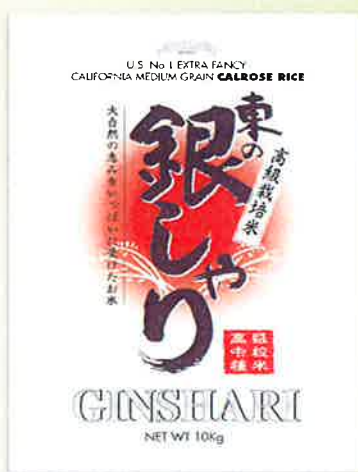
It is commonly used in Sushi restaurants around the US and Europe.

The cost of this variety is higher than that of regular medium grain due to the fact that it is much more difficult to grow, has a longer maturing cycle and a lower yield than that of Calrose.

AZUMA NO "GINSHARI"



GINSHARI
CALROSE 20KG



GINSHARI
CALROSE 10KG



GINSHARI
CALROSE 1KG

What is Medium Grain (Calrose) Rice

This is a US No 1 / 4% broken medium grain rice.

It is a variety of Japonica rice, which has a stickier characteristic than the long grain Indian varieties of rice.

It is the most abundant rice grown in California and is commonly enjoyed as table rice and utilized for sushi application.

Also due to the abundance of this variety (easier to grow than other varieties and has a consistent high yield) it is the most competitively priced rice variety grown in California.