

Principato di Lucedio Arborio Rice

A superfino classified rice, named after the nearby commune of Arborio in the province of Vercelli, this rice cultivar is the most well-known Italian rice in the world. The rice kernels are shorter than Carnaroli, with a burnished uniform opaque creamy color and a solid white center. Arborio has a high starch content that is released slowly in the cooking process, creating a lush blanket of creamy starch that coats each kernel. Commonly used in classic dishes such as Ristotto alla Milanese or even rice pudding.



Product Details

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| Item | 580212 |
| Brand | Principato di Lucedio |
| Sold By | CS |
| Pack Qty | 12 |
| Pack Size | 1.1 LB |
| Case GTIN/EAN/UPC | 793232302041 |
| Unit UPC | 793232302041 |
| Country of Origin | Italy |
| Shelf Life from Production | 18 months |
| Storage | Dry |
| Kosher | Yes |
| Gross Case Weight | 15 LB |
| Ingredients | Arborio rice. |

