

## 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

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

