



RISO SCOTTI INGREDIENTS_Our Mission

" We produce high quality raw materials derived from rice, enhanced by our specialised know-how"

Rice: the perfect ingredient

Riso Scotti Ingredients:

From history to technological innovation, following "Quality"

Riso Scotti Ingredients a subsidiary of the Riso Scotti Group, is a highly technological company specialised in research and testing, production and trading of rice components. Riso Scotti Ingredients is supported by the R&D expertise of the holding company and uses the poly-functional processes of its Engineering division to offer rice as the "*perfect ingredient*" in food production intended for both human and animal consumption.

Scotti has been processing rice for 150 years. For them it's a form of art, where they combined the innovative drive required by the market to their great respect for their origins in the rice farms. They were the first company to be install new technologies to be able to offer their high quality standard, unique in the sector. This is a "first class quality", acknowledged by the market-place, where the company has achieved the leading role in their specific sector with an ever increasing market share. Thanks to its "Quality-System" Riso Scotti – one of the best European rice mills – has been awarded all the main international standard certifications. This is a guarantee for their clients that the company is complying with their undertakings in terms of product quality and service. In particular, the ingredients comply with the Reg CE 2092/91. The transforming, storing and conditioning plants guarantee that the processing of organic products is carried out separately from the conventional one: both the raw materials and the finished products are clearly identified and traceable.

Riso Scotti, having recorded in 2007 142 million euros of sales turnover (213 at the group level), has been growing with a 2 figures percentage over the last 10 years as a result of the work and the passion infused by the approximately 450 staff members within the group. The new chain of production based in Romania is a new member of the group; it started in 2005 in order to build a bridge towards the Eastern European markets. The new "**Ingredients**" section is also a new member, able to enhance the rice as an ingredient, with all its components, becoming a privileged partner to the business to business sector.

From a rice mill to an European food rice industrial group

From 1860, five generations of Scottis have followed one another constantly developing the activity: from purchasing rice farms around Pavia, to enlarging the factory plant and finally to investing in the state-of-the-art buildings just outside Pavia, in Bivio Vela, over a surface of 135,000 square metres where 2.2 million quintals of rice are processed yearly. This building is intended not only to the production but also to the interventions for the corporate development.

Riso Scotti, today, has been concentrating their 150 years of experience in the rice processing and transforming in the **Riso Scotti Ingredients** division. Exploiting the advanced processing techniques requiring the state-of-the-art plant solutions, Riso Scotti has created the biggest European productive pole. Here, the production process fully enhances the raw material with an integrated cycle which totally exploits every resource derived from the grains.

In the 90s, Riso Scotti gave a new life to rice, transforming it from a raw material to an ingredient in their finished products. Today, Riso Scotti boasts a high specialisation level and the rice's enormous nutritional and healthy potentialities lead the group to extract functional **ingredients provided with high quality standards** from the grains.

The Scotti Group

In Italy, Riso Scotti SpA is the holding company of a group of very high technological companies, some of them are specialised in the farming, research and testing, others in the processing and transformation of rice. At the same time, Riso Scotti has entered new distributional channels with dedicated products: a more widespread presence in the large-scale retail trade has been extended also to the HORECA distribution, with the Foodservice Line, a complete product line designed for catering operators; the BARS, through the Linea Riso Scotti Snack, a company specialised in the controlled temperature and in the "out of home food", which offers rice based food (both frozen and not frozen): risotto single portions, croquettes, snacks, desserts, confectionery products and biscuits. An other very important new area is Riso Scotti Energia, for the production of clean energy with the power plant using some rice by-products such as the husk: electric energy (sold to Enel with Cip 6 Clean Energy – according to what provided by the Inter-Ministry Prices Committee) and heating (used in some productive divisions). Riso Scotti, in creating this Azienda, has wanted to put into practice an integrated system project starting from the farm production, enhancing each single aspect in the agro-industrial process: from the food production to energy production, going back to the starting point: the earth. The **Riso Scotti Ingredients Division**, on the other hand, represents the best expression of an optimisation of a productive chain and the opening to the B2B channel with a range of specialised offers for the food, cosmetic and pharmaceutical industries. **In Romania**, the Scotti Group has set up the so called "Danube chain of production", i.e. a network of companies controlled by Riso Scotti SpA; each of them has its own mission, all synergistic and complementary: Risi, which owns the farms; Risi Romuni, specialised in the paddy rice growing, which is selected and processed by Risi Milling and traded on the Romanian territory branded with the Riso Scotti Danubio trademark; Enal is in charge of the production of puffed rice and rice wafers.

What Riso Scotti Ingredients offers to the food, cosmetic and pharmaceutical industries

Riso Scotti Ingredients, thanks to the expertise and know-how of the Italian leading rice mill Group, has developed some unique technologies and processes to produce food components that increase the healthy potential of the products derived from rice. The investments in several plants have been conspicuous: a new mill for the production of rice flours, plant for the processing of the bran obtained from the bleaching phase of rice and plants for the separation of germ.

The **Riso Scotti Ingredients** production is extended to two major classes of products:

- products derived from the white rice milling – such as flours with several kinds of granulometry, wholemeal and pregelatinised flours, which improve the plasticity and viscosity of various mixtures and enhance several alimentary characteristics;
- products designed to integrate foods with substances whose effects, as recognised in the scientific world, are necessary in suitable quantities to maintain or enhance the consumers' health conditions. Of particular interest is the stabilised rice bran utilised to re-integrate those products lacking in fibre which has received important acknowledgements from the FDA. Last but not least, some of these products can be derived from the organic chain of production and therefore can be used for this kind of products.

The ingredients:

Husked/wholemeal rice flour
Husked/wholemeal/organic rice flours
Rice flour cream
Puffed rice flour
Gelatinised flour rice
Organic gelatinised flour rice

Food supplements:

Orybran: stabilised rice bran, also organic
Stabilised rice germ – patented
Organic stabilised rice germ
Rice lecithin
Rice starch
Gamma-oryzanol

For further informations:

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