

European Rice.

Good for you,
great for the environment.



Cologne hosts 2nd European Sustainable Rice Workshop

20 March 2023 - from 11 a.m. to 2 p.m.

Marriott Hotel - Johannisstraße 76-80, Cologne

After Berlin, **Cologne will be** the next city in Germany to host the **second workshop dedicated to European sustainable rice** as part of the **Sustainable EU Rice - Don't Think Twice** project. The meeting, aimed at German stakeholders, will be held on **20 March at 11 a.m. at the Hotel Marriott** (Johannisstraße 76-80).

With a **32% increase in consumption** over the past three years, from 440,000 tonnes to **580,000 tonnes**, equal to about **7 kg per capita per year**, and an import of more than **267,000 tonnes**, worth more than **USD 472 million**, Germany is one of Europe's largest rice-consuming and importing countries, thus representing a market with a strong pull for Europe's three largest rice-producing countries, namely Italy, Portugal and France, which together account for about **60% of Europe's entire rice production**.

Many of the initiatives included in the three-year **Sustainable EU Rice - Don't Think Twice** programme, promoted by **Ente Nazionale Risi**, **Casa do Arroz - Associação Interprofissional do Arroz (CdA)** and the **Syndicat des Riziculteurs de France et Filière (SRFF)**, are therefore aimed at German consumers, with the aim of transmitting the culture of rice-growing to them through the dissemination of recipes, traditions, anecdotes and curiosities, and to broaden their knowledge of sustainable European rice and its many qualities.

In particular, the workshops are intended to involve gastronomic media, food influencers, chefs, gastronomy and catering operators, agronomists and researchers in order to delve into the **sustainability of rice production**, a key theme of the project, and to highlight other significant aspects, such as the quality and safety of the product, the nutritional properties of rice and its versatility in cooking.

The first part of the meeting in Cologne, by **Eleonora Miniotti**, agronomist at the **Research Centre of the Ente Nazionale Risi**, will be dedicated to illustrating agronomic practices and production techniques for rice grown in Europe, closely linked to the issue of sustainability. Dr Miniotti's talk will also focus on the efficient use of water resources in rice fields, an aspect that has become crucial in the light of recent environmental emergencies caused by climate change.

The second speech of the morning will be given by **Bertrand Mazel**, **president of SRFF - Syndicat des Riziculteurs de France et Filière**, who will focus on the valuable contribution of cultivation in preserving the rice paddy ecosystem and protecting its animal and plant biodiversity.

Finally, there will be a presentation by **Pedro Monteiro**, **Vice-President of Casa do Arroz - Associação Interprofissional do Arroz**, in which the production in the three main European markets will be examined in depth, starting with the traceability and transparency of the supply chain and ending with the controls that guarantee food safety and wholesomeness of the product.

At the end of the contributions there will also be a show-cooking during which the chef will present the main steps for the realisation of three recipes: **saffron risotto with sausage** for Italy, **black rice with asparagus and goat cheese** for France and **arroz-doce** for Portugal. The demonstration will be an opportunity to describe the different flavours, textures and aromas of the different varieties, highlighting the gastronomic potential of EU-made rice.

www.sustainableurice.eu

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