

European Rice.

Good for you,
great for the environment.



3rd European Sustainable Rice Workshop in Frankfurt

21 February 2024 - 11 a.m. to 2 p.m.

Hotel Melià Frankfurt City - Senckenberganlage 13 Frankfurt am Main

After Berlin and Cologne, the cycle of **workshops dedicated to European sustainable rice** concludes in **Frankfurt**. The last meeting planned within the **Sustainable EU Rice - Don't Think Twice** project, and aimed at German stakeholders, will be held on **21 February 2024 at 11:00 a.m. at the Hotel Melià Frankfurt City**.

It will be **Fabio Mazza**, agronomist at the **Ente Nazionale Risi Research Centre**, who will open the workshop with his speech focusing on agronomic practices and production techniques for rice grown in Europe, during which he will also discuss 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 role of rice cultivation in the preservation of the ecosystem and the protection of animal and plant biodiversity will be the main topic of the contribution of **Bertrand Mazel, president of SRFF - Syndicat des Riziculteurs de France et Filière**.

Finally, **Pedro Monteiro, president of Casa do Arroz - Associação Interprofissional do Arroz** will illustrate the data on rice production in the three main European markets - Italy, France and Portugal - and in the world, starting with the traceability and transparency of the supply chain and ending with the controls that guarantee food safety and the wholesomeness of the product.

At the end of the three talks, there will be a **show-cooking session** during which a chef will present the main steps of three recipes highlighting the characteristics of three different rice varieties: saffron **Carnaroli** risotto with barbecue duck, olive and amaretti crumble and hazelnut caviar; **riz rouge** with melon gazpacho, vegetables in osmosis and giardiniera in three consistencies; and crispy **Carolino** rice with rosemary octopus bolognese, basil mousse and smoked cauliflower.

With the aim of promoting the **sustainability of European rice production**, a key theme of the **Sustainable EU Rice - Don't Think Twice** project, and highlighting other significant aspects, such as the quality and safety of the product, the nutritional properties of rice and its versatility in the kitchen, the series of workshops are aimed at German gastronomic media, food influencers, chefs, gastronomy and catering operators, agronomists and researchers. Germany is in fact one of Europe's largest rice consuming and importing countries, thus representing a market with a strong power of attraction for the three largest European producing countries, namely Italy, France and Portugal.

www.sustainableurice.eu

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