Rice plants grow to a height of **three feet**. Farmers maintain a consistent water depth of the same **five inches**. By September, the grain heads are mature and ready to be harvested. Our fields produce more than **four tons per acre**, among the most productive in the world!

Rice is grown in heavy clay soils which hold water like a bathtub. Farmers carefully level fields with precision **GPS technology**.

**Five inches of water** is added to the fields. Rice seed is then soaked, loaded into planes and planted by air at about **100 miles per hour**.

Rice is **carefully dried** to an ideal moisture level and stored until the customer places an order. Milling is done year-round. The hull is first removed, leaving **brown rice**. If needed, more bran layers are gently removed to produce **white rice**.

**Rice mills in California** are among the most advanced in the world, meeting the highest quality standards.

After harvest, **a few inches of water** is applied to fields to break down rice straw and provide food and a resting place for nearly **230 wildlife species** including millions of migrating ducks and geese.

**Fields are drained.** Once dry, hi-tech harvesters gently gather the perfectly ripe grain. Specialized **bankout wagons** come alongside the harvesters, receive the rice and deliver it to waiting trailers.

**Did You Know?**
California Rice is used in virtually **every roll of sushi** made in America, contributing about **25,000 jobs** and more than **$5 billion** to our economy.