How Rice Grows

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**.

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.

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.

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.

CalRice.org