



MERACINQUE

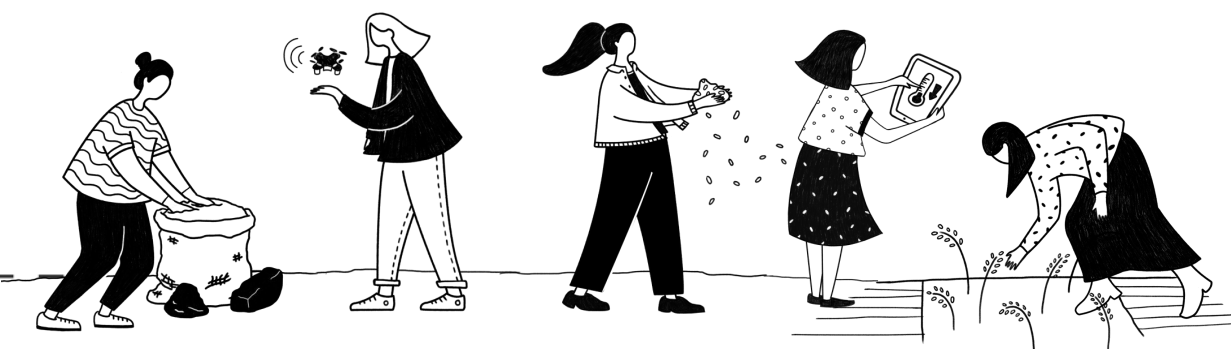
IL RISO 5 VOLTE SUPERIORE



AN ENTREPRENEURIAL AND FAMILY PROJECT



Meracinq was born in 2017 to embody a tradition and a family dream. Meracinq is the story of a crop, a family, and its land. 5 sisters who, after many years apart, come together with the same wish: **give life to the best Carnaroli rice ever made.**

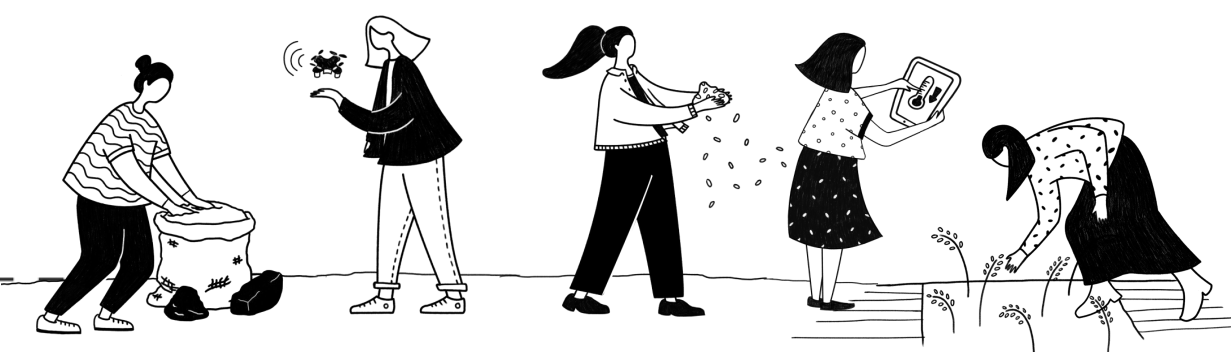




OUR MISSION



Produce a top quality Carnaroli rice respecting the ecosystem by combining the principles of tradition with cutting-edge technological innovations.





THE NUMBER FIVE

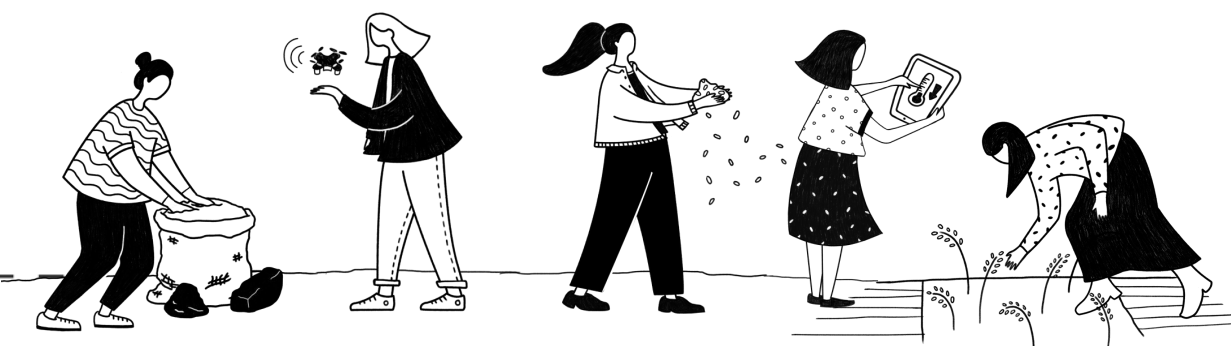


MERA

from the Italian "meraviglia",
WONDER : a feeling of great
surprise created by something
extraordinary. Our family nickname -
since always

CINQUE

5 in Italian, the most dynamic and
energetic of all the numbers.
Feminine, always in motion,
independent in mind and soul.





THE KING OF RICES



Meracinq only sows 100% Carnaroli seeds and not sub-varieties, that's why our rice it is defined as “Carnaroli Classico”. Considered the King of rices by all the experts.



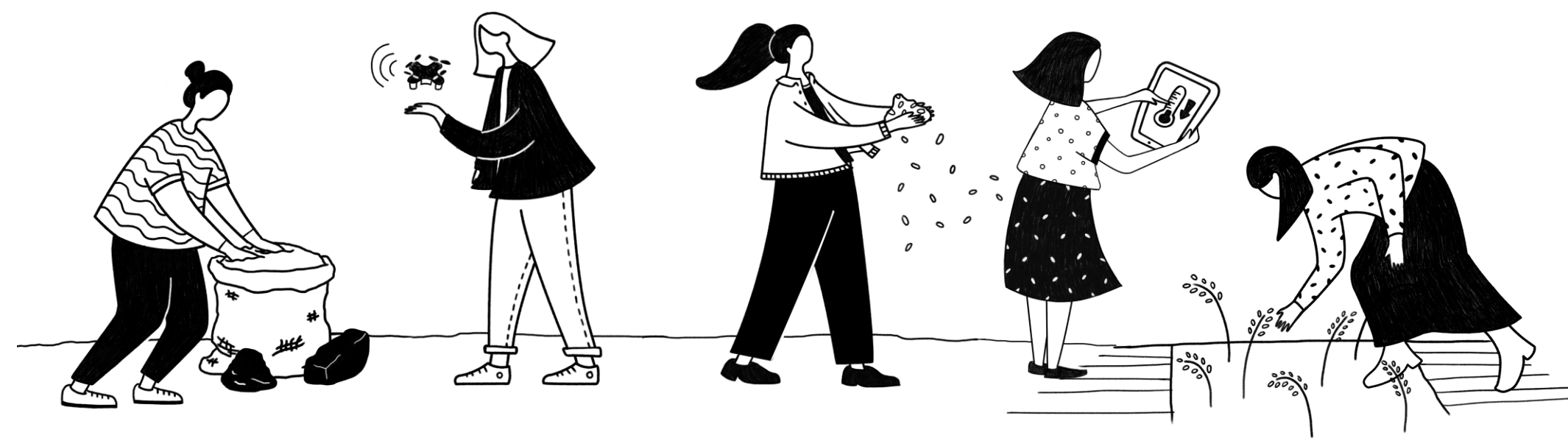
We are in Roncoferraro, Mantua: a strip of land between Veneto and Lombardy unique for geo-physical characteristics: the clay soil is particularly suited to this type of cereal.



THE PRODUCTION METHOD



“ Meracinque produces a unique Carnaroli rice, thanks to the use of an innovative method introducing the sustainable agriculture of the future. ”





1

THE MICRO NATURAL[®] METHOD

Registered micronatural method that allows the preservation of the good health of the plant by keeping healthy the environment of the rice field with micronized rock powder and natural microorganisms.



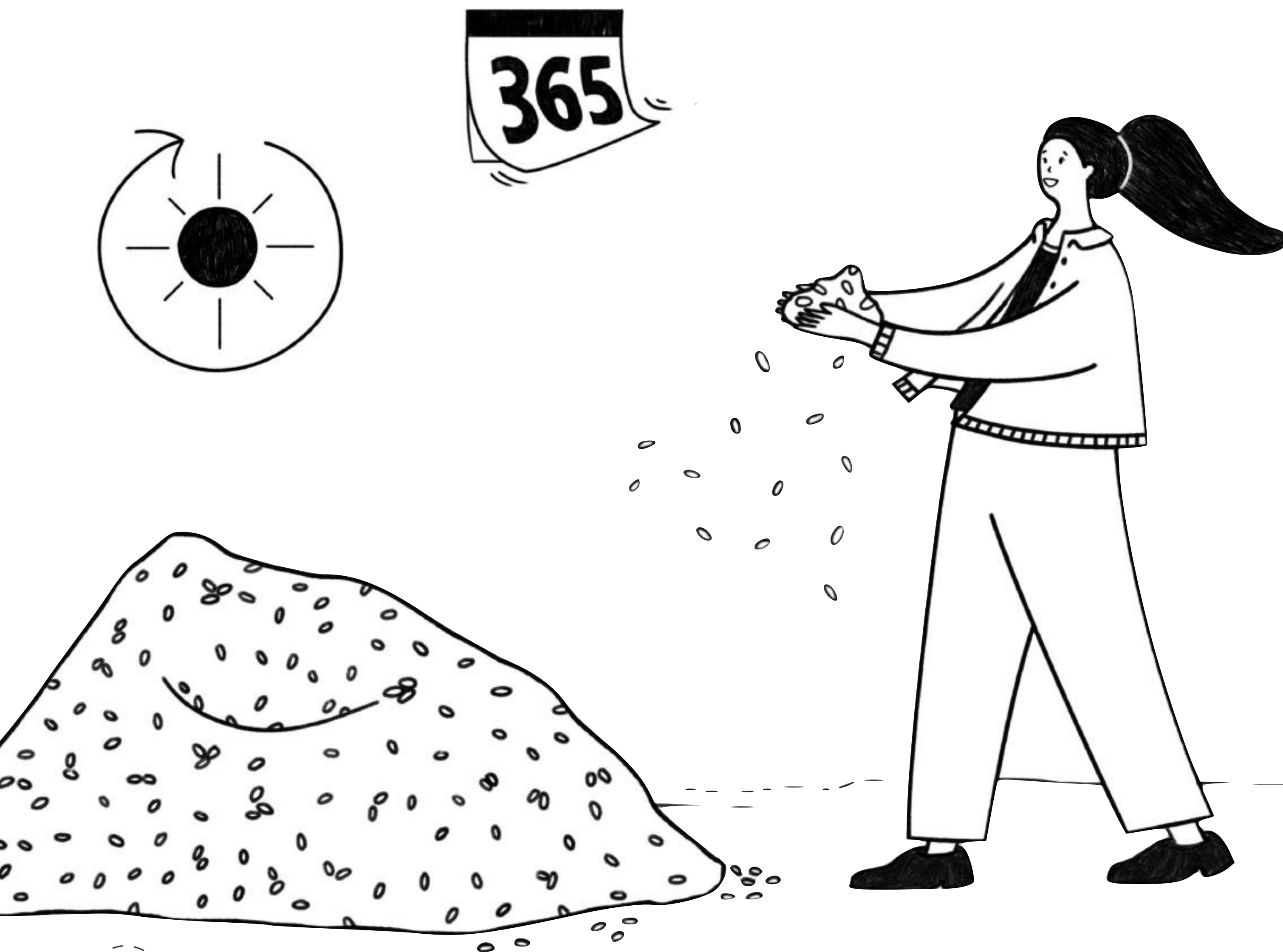


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AGRICULTURE 4.0

Precision agriculture combined with the principles of the "Internet of Farming", based on the harmonious and interconnected use of different technologies.

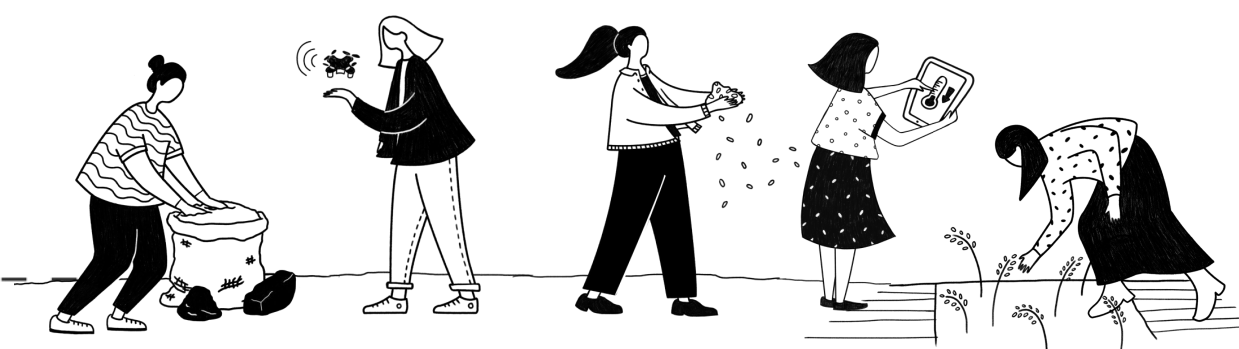




3

AGED FOR ONE YEAR

The paddy rice rests for a year so to ossify the grain that maintains its nutritional properties and ensures an excellent seal in cooking.

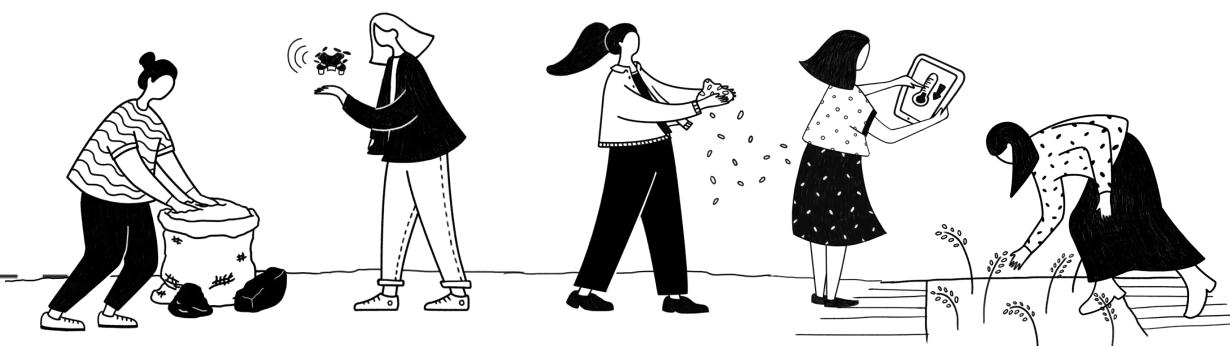




4

DRIED AT LOW TEMPERATURE

The rice is dried at a low temperature to prevent grain fracturing. The fuel used is LNG (Liquefied Natural Gas) that leaves NO traces of hydrocarbons on the product.



5

RESPECT FOR THE ENVIRONMENT

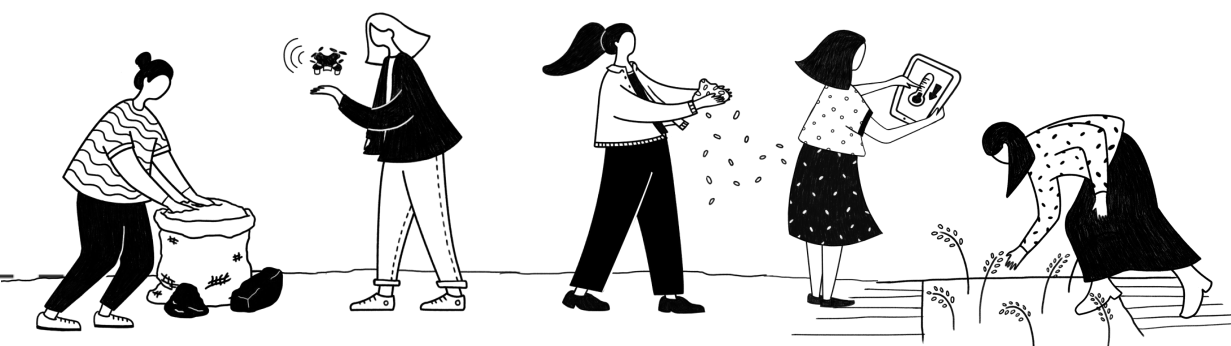
360 degree sustainability thanks to soil mapping, variable-rate sowing, cover crops, minimum tillage, land rotation and rational and justified use of plant protection products.



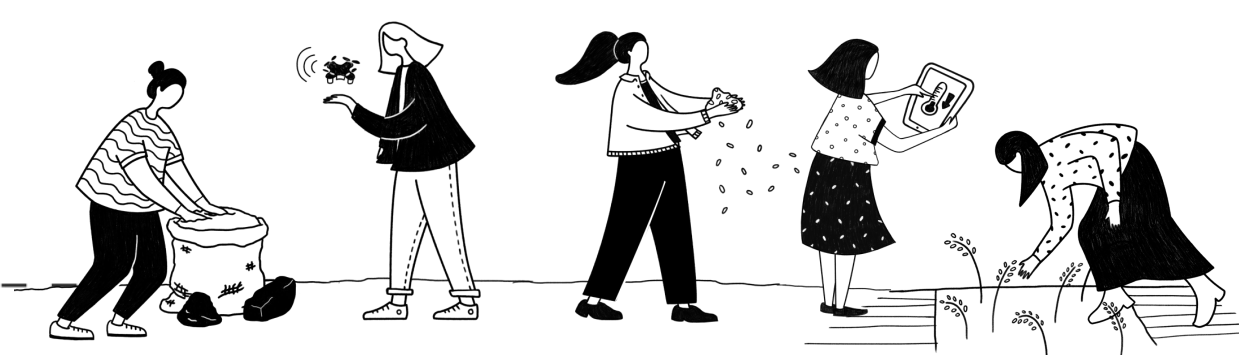
GUARANTEE OF QUALITY



We conducted a multi residual analysis of active ingredients at an accredited laboratory to be able to analytically verify the quality of our rice. We researched 557 active ingredients of which no residue was found: a result that allows us to demonstrate the extraordinary effectiveness of our agricultural method in terms of quality and product healthiness.



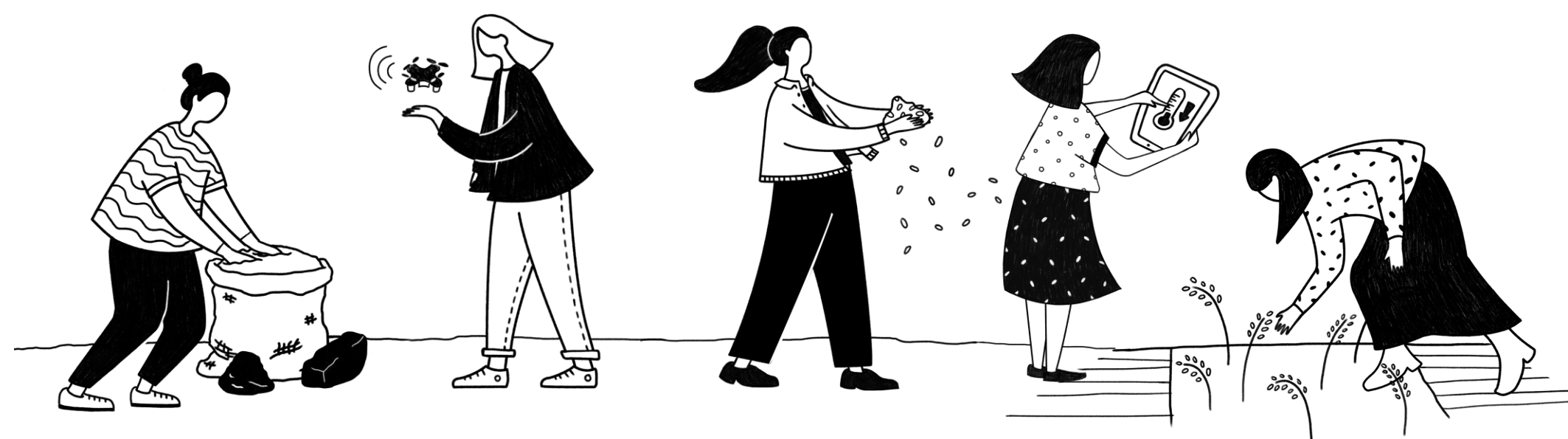
EFSA studies have shown that habitual consumers of rice in Europe and children under the age of 3 are the most exposed to inorganic arsenic.



“

We are proud to highlight the very low level of inorganic arsenic in Meracinque rice (0.047 mg/kg) well below the allowed legal limits (0,200 mg/kg) : this result makes it ideal also for baby food (0,100 mg/kg)

”



PRODUCTS RANGE







Meracinq invests in a 100% compostable packaging (that decomposes in 90 days in the organic waste without leaving any trace of microplastic). An innovative material to complete the sustainable cycle sustainable from the soil to the packaging.

