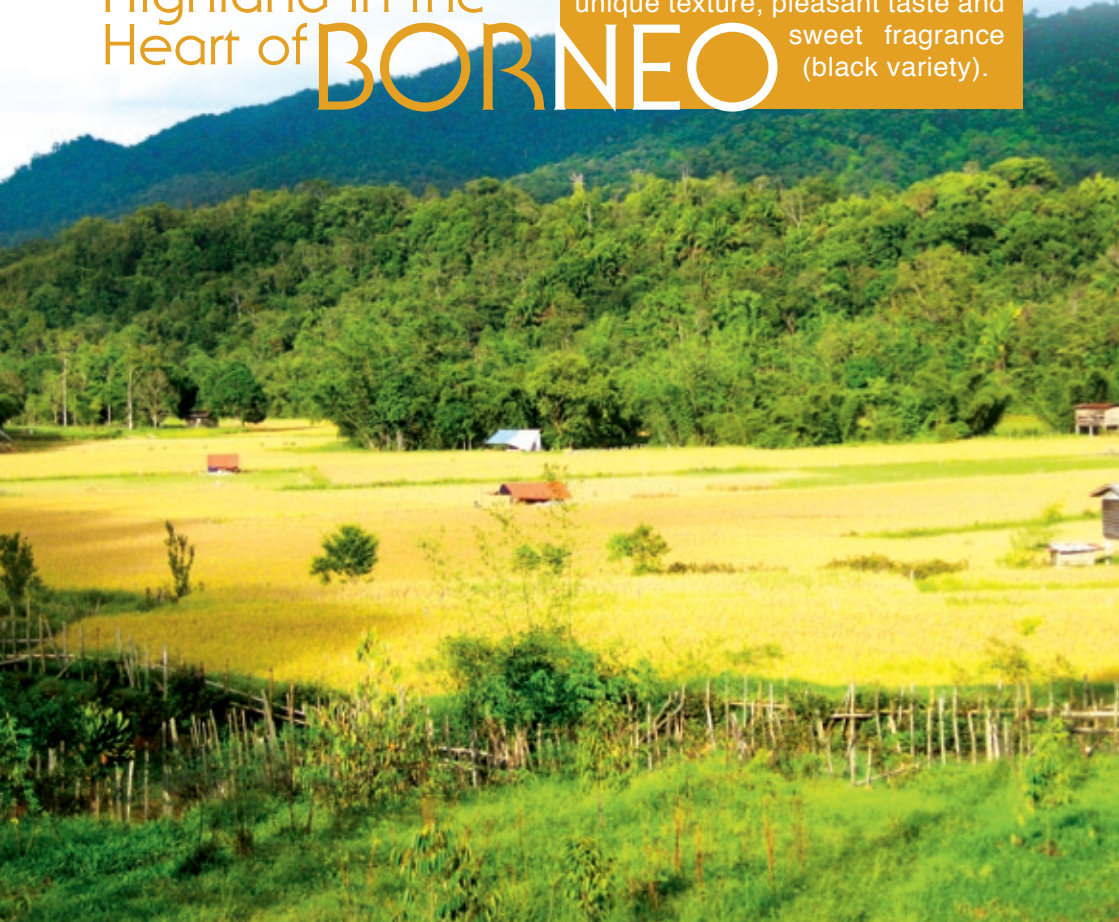


# ADAN RICE

*from the*  
Highland in the  
Heart of

**BORNEO**

Adan Rice is the finest rice from the highlands in the Heart of Borneo. It comes in three different varieties: White, Red and Black. This rice is famous for its grain with fine and unique texture, pleasant taste and sweet fragrance (black variety).





# ADAN RICE *from the* Highland in the Heart of BORNEO

The Adan rice is a local variety from the Highlands of Borneo but its fame has already reached the world. This rice variety is cultivated by the indigenous peoples in the Heart of Borneo: Lun Bawang in Ba Kelalan, Long Semadoh, Kelabit in Bario (north-east of Sarawak), Lun Dayeh in Long Pasia (Sabah), Lun Dayeh and Sa'ban in Krayan (East Kalimantan, Indonesia).

It has the finest grain and taste due to the elevation and the clear, unpolluted waters that irrigate the rice fields. The Adan rice is cultivated according to traditional and organic practices by the farmers of the Highlands both in Sarawak and Krayan (Kalimantan). The high carbohydrate (white variety) and mineral content (black variety) of the Adan rice make it for its excellent nutritional value.

This rice is the most popular and significant agricultural product from the highlands of the Heart of Borneo. Over the centuries, local people have transformed the bottom of the wide valleys among the mountains into wet-rice fields. Located at an altitude between 760 meters and 1,200 meters, temperatures during the

day remain cool. Each family cultivates one-to-five hectares of rice fields traditionally which means the cultivation is rather labor intensive. The fresh and clear water from the mountain streams is channeled by bamboo pipes or earth canals into the fields. Buffaloes are not used for ploughing but are let loose into the rice fields after harvest to trample the earth, eat the weeds and fertilize the soil in the process, so that the rice fields are ready for the next planting season. Nurseries with the rice seedlings are prepared in July and shortly after planted. Harvest season begins in late December through February. Adan Rice takes about six months to mature and only one crop is planted per year.

