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### *Oryza sativa*

[Synonyms : *Oryza elongata*, *Oryza rubriarbis*, *Oryza sativa* var. *elongata*, *Oryza sativa* var. *fatua*, *Oryza sativa* var. *rubriarbis*, *Oryza sativa* var. *savannae*]

**RICE** is a grass. It is probably derived from another Asian species.

It is also known as *Ari* (Malayalam), *Arishi* (Tamil), *Arisi* (Tamil), *Arroz* (Spanish), Asian rice, *Bhat* (Indian), *Birinjishali* (Persian), Burgundy rice, *Chawal* (Hindi), *Chokha* (Indian), Cultivated rice, *Dhan* (Hindi), *Dhanya* (Sanskrit), *Dhanyamu* (Telugu), *Gohan* (Japanese), *Goyan* (Singhalese), Ground rice, *Kao chow* (Thai), *Keng* (Chinese), *Mi* (Chinese), *Mucere* (Kikuyu), *Nellu* (Tamil), *Orizo kultiva* (Esperanto), Paddy, Paddy rice, *Padi* (Malay), *Pálai* (Filipino/Tagalog), *Pare* (Sundanese), *Pari* (Javanese), *Pirinc* (Turkish), *Pushnee* (Indian), *Reis* (German), Rice flour, *Riisi* (Finnish), *Ris* (Swedish), *Riso* (Italian), *Riz* (French), *Rýže setá* (Czech), *Shilib* (Arabic), *Tandula* (Marathi), and *Tao* (Chinese).

An edible oil is extracted from the grain, an inedible oil is extracted from the husks, and the seeds yield rice flour.

*Sativa* means ‘cultivated’.

The bran and polishings that remain after the rice has been scoured and polished cannot only be pressed to yield an inedible greenish oil suitable for soap but the leftovers can also be fed to cattle.

The importance of rice as a food for Malaysians in the past, if not today, is well illustrated by a local saying

without *padi* there is nothing doing.

Processed rice ie. the starch, has long been used by brewers for beer and distillers for vinegar.

By the use of certain fungi many Asian countries prepare liquids from the rice that are fermented (a practice that is believed to have been familiar in the East, particularly China, in at least 2000 BC) to produce wines and spirits. Although from the 7<sup>th</sup> Century the gradual spread of the Islamic faith, particularly in south-eastern Asia, stultified the development of distilling processes there Japan has made notable advances that have culminated in that Country’s national alcoholic drink *sake* familiar today.

As European food rice is the basis of several especially well-known national dishes namely *risotto* of Italy (believed to have been created in 1574 during the Renaissance period), *paella* of Spain and the breakfast dish *kedgerie* of Britain (that she developed from an Indian rice and lentils dish familiar in her Empire days called *kitcherie*).

On the North American Continent records show that the grain was eaten by several Indian tribes in British Columbia, including the Kitasoo, Oweekeno, Hanaksiala and Haisla – and it is even suggested that rice was a staple food for the latter two tribes. Authorities also note that the Seminole Indians in Florida if no others viewed rice as a food. Today the grain is also a commercial ingredient as starch or rice flour and is part of such products as ‘rice crispies’.

In the East (and in the past in Europe) over-boiled rice has provided size for spinners and weavers.

The husks are used today in building materials, in making plastics and burnt as fuel

Fine rice flower has long been used in cosmetics, particularly face powder. It has also been an ingredient in some talcum powders.

In some parts of Asia rice straw has been used to make matting and hats. Bundles of it have also been used as brooms. The straw is also used on a wider commercial basis now for making baskets, matting, and paper (not rice paper). In addition it provides animal feed.

*See Also Oryza.*