



RICE, BROWN LONG GRAIN



25 lb Long Grain Brown Rice. Kernels of rice from which only the hull has been removed.

Product Last Saved Date:25 August 2016

Nutrition Facts

241 Servings per container

Serving Size 2 OZ

Amount Per Serving
Calories 150

% Daily Value*

Total Fat 1 g **2%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 0 mg **0%**

Total Carbohydrate 32 g **11%**

Dietary Fiber 1 g **4%**

Total Sugars 0 g

Includes g Added Sugars %

Protein 3 g

Vitamin D 0 mg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

Potassium 100 mg %

*The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
3520015152		00035200151528	1 X 25 LBR	

Brand	Brand Owner	GPC Description
RICELAND	Riceland	Grain Based Products – Not Ready to Eat – Savoury (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
25.1 LBR	25 LBR	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18 INH	12.25 INH	4.5 INH	0.5742 FTQ	10x5	360 None	32 FAH / 95 FAH

Ingredients:

Natural Brown Rice

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info Provided'):

Eggs - N	Milk - N	Peanuts - N
Soy - N	Wheat - N	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions:

25 lb Cotton Bag. ; As with many dry goods, uncooked rice should be stored in a dry and cool environment. Rice will absorb strong aromas, so it is very important to store rice far away from foods such as onions or garlic. Keeping rice in securely sealed container keeps out unwanted moisture and eliminates the risk of infestation.

Benefits:

Versatile, Economical ; Healthy consumer image ; Sodium free (on typical per-serving basis) ; Easily stored ; Compatible with flavor systems ; Simple to incorporate into prepared products

Serving Suggestions:

Considering the 2:1 ratio, dry rice will triple in volume when cooked. When working with rice it is usually easier to measure the ingredients and calculate portions by volume. For costing purposes and writing recipes, it is helpful to know the correlation between volume and weight measures for rice ; 1 cup dry rice = approx. 7 oz. (wt.) ; 1# dry rice = approx. 2 1/4 c. (vol.) ; 1 cup cooked rice = approx. 8 oz. (wt.) ; 1# cooked rice = approx. 1 pt.

Prep & Cooking Suggestions:

Typically cook on stovetop, steamer or oven. Most methods of rice cookery require a measured amount of liquid to ensure a properly cooked product. The general rule is 2 parts liquid to 1 part rice by volume

More Information:

TELEPHONE: For more Information - Riceland Foods, Inc. P.O. Box 927 Stuttgart, AR 72160
riceland.com