

S140-G1190 Foothill Farms® Asian Stir Fried Rice Seasoning Mix

PACKAGING

SCC Code:	10072058606722	Case Gross Weight:	4.8 LB
Item UPC:	072058606725	Case Net Weight:	4.26 LB
Units/Case :	10	Case Height:	8.75 IN
Unit Size:	6.82 OZ	Case Width:	8.38 IN
Servings Per Case :	440	Case Length:	10.38 IN
Storage Temp:	75° F	Case Cube:	0.44 CF
Pallet High:	7	Pallet Tier:	19

PRODUCT CLAIMS

Cholesterol Free	Fat Free**	No MSG	No Trans Fat Per Serving
Saturated Fat Free			
Kosher - NO			

NUTRITION

Nutrition Facts

Serving Size 1 1/4 tsp Dry (4.4g) [Seasons 1/2 Cup Cooked Rice]
Servings Per Container About 44

Amount Per Serving

Calories 10	Calories from Fat 0
% Daily Value*	
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 300 mg	13%
Potassium 0 mg	0%
Total Carbohydrate 2 g	1%
Dietary Fiber 0 g	0%
Sugars 1 g	
Protein 1 g	
Vitamin A 6 %	Vitamin C 4 %
Calcium 0 %	Iron 0 %

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

GENERAL DESCRIPTION

The flavorful foundation of nearly every Asian-inspired entree, Foothill Farms® Asian Stir Fried Rice Seasoning is a complex blend of soy sauce, garlic, ginger and onion. It features just enough green peas, diced carrots and red bell pepper for visual interest but not too many to prompt a veto. Compliments both white and whole grain brown rice. One case seasons 25 lb of rice.

LIST OF INGREDIENTS

Dehydrated Vegetables (Pea, Carrot, Onion, Red Bell Pepper, Garlic), Salt, Maltodextrin, Hydrolyzed Corn & Soy Protein, Yeast Extract, Spice (Contains Ginger), Natural Flavor, Brown Sugar, Sugar, Soy Sauce (Wheat, Soybeans, Salt), Caramel Color, Corn Syrup Solids, Disodium Inosinate & Guanylate, Thiamine Hydrochloride, Spice Extractive, Canola Oil, Less Than 2% Silicon Dioxide (Anticaking).

ALLERGEN INFORMATION

Product Contains Soybean or Soybean Derivatives
Product Contains Wheat or Wheat Derivatives

DIRECTIONS FOR USE

Top of Stove Method: Combine 3 ½ qts water, 2 ½ lbs parboiled white or brown rice, contents of Rice Seasoning packet (6.82 oz) and 3 oz butter (optional) in a stock pot. Stir well. Bring to a boil. Cover, reduce heat and simmer for approximately 20-25 minutes, or until water is absorbed. Stir well. Transfer to serving pan and keep warm (160°F). Fluff with fork before serving.

Oven Method: In a 2" full-size steam table pan, combine 3 ½ qts hot water (180°-190°F), 2 ½ lb parboiled white or brown rice, contents of Rice Seasoning packet (6.82 oz) and 3 oz butter (optional). Stir well. Cover with foil or pan lid and bake in a 350°F conventional oven 30-35 minutes. Remove from oven and stir well. Return to oven for approximately 10 more minutes, or until water is absorbed. Keep warm (160°F). Fluff with fork before serving.

Método de preparación sobre la hornalla: Mezcle 3 ½ cuartos de galón de agua, 2 ½ lb de arroz blanco o integral precocido, el contenido del paquete de la mezcla de especias para arroz (6.82 oz) y 3 oz de mantequilla (opcional) en una olla grande. Revuelva bien. Deje que hierva. Tape la olla, baje el fuego y cocine a fuego lento durante, aproximadamente, 20-25 minutos, o hasta que se absorba toda el agua. Revuelva bien. Vierta la preparación en una fuente para servir y manténgala caliente (160 °F). Revuelva con un tenedor antes de servir.

Método de preparación en el horno: En un recipiente grande de 2" para cocinar al vapor, mezcle 3 ½ cuartos de galón de agua caliente (entre 180 y 190 °F), 2 ½ lb de arroz blanco o integral

precocido, el contenido del paquete de la mezcla de especias para arroz (6.82 oz) y 3 oz de mantequilla (opcional). Revuelva bien. Cubra con papel de aluminio o con la tapa del recipiente, y hornee a 350 °F en un horno convencional durante 30 a 35 minutos. Retire del horno y revuelva bien. Vuelva a colocar la preparación en el horno durante, aproximadamente, 10 minutos más, o hasta que se absorba toda el agua. Mantenga la preparación caliente (160 °F). Revuelva con un tenedor antes de servir.

SERVING SUGGESTIONS

For more authentic stir fried rice with egg, whisk together 8 eggs in a bowl. In skillet, heat 1 Tbsp oil over high heat; add eggs and stir-fry until scrambled and firm. Remove from heat and cool; chop and reserve. Once rice has finished cooking, add scrambled eggs and stir until combined.

Perfect side dish for any Asian entree. Try mixing rice with chopped vegetables and beef (or any protein). Experience Asian Fried Rice Salad with Sesame or Ginger Dressing served as a cold salad atop greens and with chilled shrimp. Great foundation for Asian inspired rice bowls.

YIELD / PORTION

Number of 4 oz prepared servings per bag: About 44

Number of 4 oz prepared servings per case: About 440

PACKAGE / STORAGE INFORMATION

Prior to reconstitution, this product will be stable for up to 18 months when stored unopened in a cool, dry place.

SPECIFICATION REVIEW

Regulatory Approved: 041216EREV1

Supersedes: 041216E

ADDITIONAL INFORMATION

SCHOOLS: ½ cup cooked rice provides 1 serving grains/breads
When prepared with white rice & no butter, adds 0 g fat per serving
When prepared with brown rice & no butter, adds 1 g fat per serving
Contains:

No Partially Hydrogenated Oils

No Artificial Colors

No Artificial Flavors

No Preservatives

Made with real sugar - No HFCS

Vegetarian

Fat Free (Canola & Sesame Oils contribute a trivial amount of fat)

Made in USA