



523 Louisiana Street Suite M200
Little Rock, AR 72201
501-374-9100 Fax 501-374-8758

PRODUCT SPECIFICATION SHEET
Extra Fancy Long Grain White Rice

Product Description:

Long grain rice which has the hull and bran layers removed and has been enriched (see ingredient statement below). It is sometimes referred to as milled rice, milled white rice, polished rice or polished white rice. Rice is U.S. Grade 2, 4% or less broken content.

Physical Characteristics:

Uncooked, the product should be "white" in color and free of foreign materials (i.e. stones, rice hulls, bran). Broken pieces should not be more than 4%. When cooked, the rice will be white and appear slightly sticky.

Nutritional Analysis/100 grams:

Calories (kcal)	365.00
Protein (g)	7.13
Carbohydrates (g)	79.95
Total Fat (g)	.66
Saturated Fat (g)	.18
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Fiber, total dietary (g)	1.30
Sodium (mg)	5.00
Potassium (mg)	115.00
Thiamin (mg)	.57
Niacin (mg)	4.19
Iron (mg)	4.31
Folate (mcg)	231.00

Ingredient Statement:

Enriched long grain rice, iron (ferric orthophosphate), niacin, thiamin (thiamin mononitrate) and folic acid.

Shelf Life/Storage:

90 Days. Store below 75° F in a dry, insect/odor-free environment avoiding direct sunlight and high humidity.

Coding/Dating:

Manufacturer will apply a five digit code system. The first three digits represent the Julian Date, the fourth (letter) is the plant, and the last digit is the year.

Microbiological Analysis:

Tot. aerobic plate count	100,000/g max.
Coliforms	100/g max.
Staphylococcus aureus	10/g max.
Salmonella	Negative
Yeast and mold	100/g max.
E. Coli	10/g max.
Moisture:	15% max.

Allergen Information: No major allergens; gluten-free.

Packaging Information:

25, 50, 100 lb. polyweave bags;
1, 2, 2.5, 3, 5, 10, 25 LB. poly film bags.

Cooking Instructions:

Conventional Oven: 350°F 20-25 min.
Convection Oven: 350°F 15-20 min.
Stock Pot/Saucepan: Boiling 15-18 min.

Kosher Certification: Orthodox Union: U

The above information from this document should neither be construed as guarantee or warranties expressed or implied nor as a condition of sale. Customers are invited to make their own tests to determine suitability of the product for particular purpose and application.

Issue Date: 3/12