

Ben's Original™ Spanish Rice

Item Code	10234217	Channel	Food Service	Unit Net Weight	
UPC Code	0 54800 42419 1	Serv Size (g)	57	36	oz
UCC Code	10054800424198	Serv Per Pckg	About 18	1.02	kg

Nutrition Data

Per Srv Per 100g

Calories	196.88	345.41
Fat g	0.80	1.40
Sat Fat g	0.23	0.40
Trans Fat g	0.00	0.00
Cholest mg	0.00	0.00
Sodium mg	387.66	680.11
Carbs g	42.17	73.98
Dietary Fiber g	1.54	2.70
Sugars g	3.82	6.70
Added Sugars g	1.48	2.59
Protein g	5.30	9.30
Vit D mcg	0.00	0.00
Calcium mg	74.72	131.08
Iron mg	2.26	3.97
Potass mg	730.22	1281.09
Thiamin mg	0.34	0.59
Niacin mg	2.65	4.65
Folate DFE mcg	171.69	301.21

Nutrition Facts Panel

Nutrition Facts	
About 18 servings per container	
Serving size	2 oz. dry (57g/about
	¼ cup grains and 2 Tbsp seasoning)
	(makes 1 cup prepared)
Amount per serving	
Calories	200
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	17%
Total Carbohydrate 42g	15%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes 1g Added Sugars	3%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 2.3mg	15%
Potassium 730mg	15%
Thiamin 0.3mg	25%
Niacin 2.7mg NE	15%
Folate 170mcg DFE (100mcg folic acid)	40%
* The % Daily Value (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.	

Ingredients

ENRICHED PARBOILED LONG GRAIN RICE (PARBOILED LONG GRAIN RICE, VITAMINS AND MINERALS [CALCIUM (CALCIUM CARBONATE), IRON (IRON PHOSPHATE), VITAMIN B1 (THIAMINE MONONITRATE), FOLIC ACID]), SEASONING BLEND (TOMATO*, YEAST EXTRACT, SUGAR, POTASSIUM SALT, MALTODEXTRIN, SALT, SPICES, AUTOLYZED YEAST, RED BELL PEPPER*, GREEN BELL PEPPER*, GARLIC*, ONION*, CANOLA OIL, CITRIC ACID, XANTHAN GUM).

*DRIED.

CONTAINS BIOENGINEERED FOOD INGREDIENTS.

USDA BE Status

☐ Not a BE food
☒ Contains BE ingredients

May contain label

(ONLY mark if required)

Milk ☐
Peanuts ☐
Wheat ☐
Soy ☐
Egg ☐

Allergens

(For US & Canada)

Contains:

Soy ☐ Milk ☐ Egg ☐ Peanuts ☐
Wheat ☐ Shellfish ☐ Fish ☐ Tree Nuts ☐

(Additional allergens for Canada market ONLY)

Contains:

Gluten NON Wheat ☐ Mustard ☐ Sesame ☐
(Barley/Oat/Rye)

Ben's Original™ Spanish Rice

Shelf Life

12 months

Storage & Transportation

A normal shelf life can be expected when stored at 23°C (73.4 °F), maximum 60% relative humidity. Temperatures greater than 23°C will result in a reduction of the normal shelf life. Consult R&D for the projected shelf life reduction. Pouched powder premix to be stored in the warehouse at <23°C (73.4 °F) and maximum relative humidity of 60% for no longer than 3 months.

Packaging Information

Item Count
(units per case)

6

Case Count
(cases per pallet)

105

Primary packaging type

Seasoning Pouch, Paperboard Carton , Corrugate Case

Case Dimensions

12.81" x 6.62" x 9.625"

Case Weight

15.06 lbs/ 6.83 kg

Pallet Weight

1634.3 lbs/ 741.2 kg

Cooking Directions

STOVETOP

1. Combine 1 ¾ quarts (7 cups) water and contents of seasoning packet in a stock pot. Stir well to disperse seasoning in water. Add rice and 2 ounces butter (optional) and mix well.
2. Bring to a vigorous boil. Reduce heat to simmer. Cover tightly until MOST of the water is absorbed (about 20 minutes).
3. Stir well and let stand for a few minutes to absorb remaining water. Serve immediately or transfer to a covered serving pan and keep warm (160 °F). Fluff with fork before serving.

OVEN

1. Combine 1 ¾ quarts (7 cups) HOT water (190°F) and contents of seasoning packet in a deep half-size steam table pan. Stir well to disperse seasoning in water. Add rice and 2 ounces butter (optional) and mix well.
2. Cover and bake at 350°F for about 30 minutes or until MOST of the water is absorbed.
3. Stir well and let stand for a few minutes to absorb remaining water. Serve immediately or transfer to a covered serving pan and keep warm (160 °F). Fluff with fork before serving.

FOR BEST RESULTS

- For FIRMER RICE, use LESS water and REDUCE cooking time.
- For SOFTER RICE, use MORE water and INCREASE cooking time.
- To REFRIGERATE COOKED RICE: Cover tightly to keep grains from drying out and absorbing odors from other foods.
- To REHEAT COOKED RICE: Add a small amount of water and cover. Heat in an oven, steamer or on a stove top. Fluff rice and serve.

**The content of this document is based on information believed to be accurate and reliable as of this date.
Recipe formulations are subject to change.**