

PRODUCT SPECIFICATION SHEET ParExcellence® Whole Grain Parboiled Brown Rice

Product Description:

Long grain brown rice, with only the outer husk removed and the bran layer still intact. The rice goes through a steam-pressure process (parboiling) before milling. This process gelatinizes the starch in the grain and ensures a firmer, more separate grain. Rice is U.S. Grade 1, 4% or less broken content. A 100% whole grain product.

Physical Characteristics:

Uncooked, the grains should be golden brown in color and free of foreign materials (i.e. rice hulls, small stones). Cooked rice will be light brown, with a slightly nutty flavor.

Serving size: 47g dry; about 1 cup cooked; 100g dry

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Nutrition Facts	47g 100g	the Julian
Calories (kcal)	170; 365	year, and
Calories from fat	15; 27	
Protein (g)	4; 7.5	Microbiolo
Carbohydrates (g)	36; 77	Total aero
Total Fat (g)	1.5; 2.96	Coliforms
Saturated Fat (g)	0; .78	Staphyloc
Trans Fat (g)	0; 0	Salmonell
Cholesterol (mg)	0; 0	Yeast and
Fiber, total dietary (g)	1; 2.2	E. Coli
Sugars (g)	0; 0	Moisture:
Sodium (mg)	0; 2.5	
Potassium (mg)	105; 227	<u>Packaging</u>
Iron (mg)	DV 4%; 1.2	
Folate (mcg)	DV 2%; 22.3	Cooking In
Niacin	DV 10%; 4.2	Stovetop:
Thiamine	DV 10%; 3	simmer 2

Servings per 25lb bag: about 241

<u>Allergens:</u> None; produced in an exclusive rice product environment.

<u>Ingredient Statement:</u>

Long grain parboiled brown rice.

Shelf Life/Storage:

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

Coding/Dating:

Manufacturer will apply pack date code: 0015PRM (January 1, 2015 Stuttgart plant). The first three digits represent

the Julian Date, the fourth digit is the year, and final digits, the plant.

Microbiological Analysis:

Total aerobic plate count	20,000/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:	13% max.

Packaging: 25lb, 50lb polyweave bags

Cooking Instructions:

Stovetop: Bring to a hard boil and simmer **25 minutes**.

Conventional Oven: Add boiling water; cover and bake 350°F **30-35 minutes.**

Traditional Food-Based School Menu

<u>Equivalent</u>: ½ cup cooked = 1 grains/bread serving; 1 whole grain serving; 28g creditable grain equivalent

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.

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Authorized by: Christy Kalder