

# SUPREME SOFGRAINS™



The Quality & Service Are In Our Name

## Instantized Long Grain Bumped Brown Rice

Brown rice is an excellent source of manganese, and a good source of the minerals selenium and magnesium. Brown rice contains antioxidants, anthocyanins, phytosterols, tocopherols, oryzanol and other nutrients that have been found to help reduce the risk of heart disease, certain cancers, type II diabetes and aid in weight maintenance.

Applications: Breads, Quick Cooking Meals, Nutrition Bars, Crackers

### Analysis (Typical, Max)

Ash	1.53%
Carbohydrates	77.24%
Fiber	3.50%
Moisture	10.37%
Fat	2.92%
Protein	7.94%

### Screen Analysis Typical Profile (Maximum on the Screen)

#8	17.0%
#10	45.0%
#12	18.0%
#20	19.0%
Bottom Pan	1.0%

### Microbiological

Total Plate Count (Max)	1000/gram
Yeast & Mold (Max)	100/gram
Coliforms (per gram)	Negative
E. Coli (per gram)	Negative
Coagulase Pos. Staph (per gram)	Negative
Salmonella (per 25 gram)	Negative

Nutrient Content per 100 grams	
Calories (kcal)	370
Fat, g	2.92
Total Saturated, g	0.584
Unsaturated	
Mono, g	1.056
Poly, g	1.044
Fiber, total Dietary, g	3.50
Carbohydrate, by difference, g	77.24
Sugars, g	0.85
Protein, g	7.94
Cholesterol, mg	0.00
Vitamin A, IU	0.00
Pantothenic acids, mg	1.493
Vitamin B-6, mg	0.509
Vitamin E, mg	1.20
Vitamin C, mg	0.00
Thiamin, mg	0.401
Niacin, mg	5.091
Riboflavin, mg	0.093
Folate, mcg	20.00
Iron, mg	1.47
Calcium, mg	23.00
Sodium, mg	7.00
Potassium, mg	223.00

**Packaging:** Fifty (50) pound multi-wall paper bags with polyethylene moisture barrier, Forty (40) bags per pallet

Pesticide Residue, Extraneous Matter to comply with Federal Regulations

Shelf Life: The Shelf life of this product when properly stored in a cool dry location is approximately 180 days

*The information contained herein is to the best of our knowledge correct. The typical data outlined and the statements herein are intended as a source of general information. No warranties, expressed or implied, are made. It is recommended that this product undergo laboratory evaluation prior to use in a finished product.*