

# SUPREME SOFGRAINS™



## Instantized Long Grain White Rice

Rice is one of the most widely consumed grains in the world. It is gluten-free and contains large amounts of amylase, allowing it to cook up as separate, fluffy grains. Our Instantized rice is ideal for us in prepared, quick cooking meals. And it is ideal in food service applications where kitchen productivity is important.

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

Analysis (Typical, Max)	
Ash	0.64%
Carbohydrates	79.95%
Fiber	1.3%
Moisture	11.62%
Fat	0.66%
Protein	7.13%

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)	365
Fat, g	0.66
Total Saturated, g	0.18
Unsaturated	
Mono, g	0.206
Poly, g	0.177
Fiber, total Dietary, g	1.30
Carbohydrate, by difference, g	79.95
Sugars, g	0.12
Protein, g	7.13
Cholesterol, mg	0.00
Vitamin A, IU	0.00
Pantothenic acids, mg	1.014
Vitamin B-6, mg	0.164
Vitamin E, mg	0.11
Vitamin C, mg	0.00
Thiamin, mg	0.070
Niacin, mg	1.60
Riboflavin, mg	0.049
Folate, mcg	8.00
Iron, mg	0.80
Calcium, mg	28.00
Sodium, mg	5.00
Potassium, mg	115.00

**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.*