



UNCLE BEN'S
MARS FOODSERVICES UNCLE BEN'S

Uncle Ben's Long Grain and Wild Rice, 36 Ounce Box - 6 per Case

6-36 OUNCE

15 lbs, 0.46 cube, 21 per layer, 105 per pallet

DOT 378652
MFG 02004
GTIN 10054800020048

Product Information

Classification:	Grain Based Products / Meals - Ready to Eat - Savoury (Shelf Stable) (10000294)
Dimensions (HxWxD):	9.62 x 6.6 x 12.81 Inch
Weight Gross / Net:	15 Pound / 13.5 Pound
Origin:	(US) UNITED STATES
Storage Temperature:	32° to 88°
Pallet Configuration:	T:21 H:5

Features and Benefits (Case GTIN: 10054800020048)

Features: UNCLE BEN'S® has all types of rice for your recipes and delicious dinner ideas, from favorites like converted rice and brown rice to jasmine, basmati, and wild rice.



Features and Benefits (Consumer or Base GTIN: 00054800020041)

Features: UNCLE BEN'S® has all types of rice for your recipes and delicious dinner ideas, from favorites like converted rice and brown rice to jasmine, basmati, and wild rice.

Preparation and Cooking:

Unprepared - STOVETOP

1. Combine 2 ¾ quarts (11 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 2 ¾ quarts (11 cups) HOT water (190°F) and contents of seasoning packet in a full-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 35-40 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.

Storage:

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.

Nutritionals and Ingredients (Case GTIN: 10054800020048)

Information Not Available

