RICELAND

External Product Specification
CONFIDENTIAL
Revised: 05/15/2018
Replaces: 04/01/2016

LONG OR MEDIUM GRAIN NATURAL BROWN
INDUSTRIAL, FOODSERVICE, RETAIL
RF- 008

GENERAL DESCRIPTION:

Riceland Natural Brown Rice is produced from long or medium grain rice. This product is processed only to remove the outer hull, which leaves the natural bran layer intact. Riceland Natural Brown rice has a firm, chewy texture when cooked and is considered 100% whole grain. This product is produced from a raw agricultural commodity and has not been processed to control pathogens. This product must be cooked prior to consumption.

INGREDIENT STATEMENT:

Long Grain Natural Brown Rice
Medium Grain Natural Brown Rice

QUALITY FACTORS:

Moisture Content	14% Maximum
Paddy Kernels	7/500 g Maximum
Seeds	2/500 g Maximum
Heat Damage Kernels	5/500 g Maximum
Total Red Rice & Damaged Kernels	1.5% Maximum
Rice of Other Types	2.0% Maximum
Broken Kernels, Total	4.0% Maximum
Well Milled Kernels	0.3% Maximum

GENERAL REQUIREMENTS:

1. The product, including raw materials shall be stored, prepared, and packaged in accordance with FDA Current Good Manufacturing Practice, Hazard Analysis, and Risk Based Preventative Controls for Human Food (21 CFR, Part 117)
2. The finished product and packaging shall conform to all applicable regulations issued under requirements of the U.S. Food, Drug, and Cosmetic Act as amended.

PACKAGING:

If packaged, all packaging materials shall be safe and suitable for the intended use and must meet any specific packaging materials specifications negotiated between customers, Riceland, and packaging vendor(s). In addition, all packages shall be well-formed and securely sealed.

NET WEIGHT:

If packaged, the average net weight of packages within any given code lot of production shall meet or exceed the declared net weight. Compliance shall be assured through use of statistical control methods.

CODING:

If packaged, all packages shall be legibly coded as per Riceland Standard Coding Procedures to provide the following information - date packaged, year, location where packaged, shift and packaging line as well as other codes and/or lot numbers needed to maintain traceability.

STORAGE/STABILITY:

Stability of the product can be up to a maximum of 1 year when stored under proper conditions. It should be warehoused in a clean, cool, dry place away from strong odors. Like most grain products, it is subject to infestation by insects and other pests if not properly protected.

Long Grain Brown Rice

Nutrition Facts
Datos de Nutrición

540 servings per container / 540 Raciones por Envase

Serving size / Tamaño por Ración	1/4 cup dry (42g) / 1/4 taza seco (42g)
Amount per serving / Cantidad por ración	
Calories / Calorías	**150**
	% Daily Value* / % Valor Diario*
Total Fat / Grasa Total 1g	1%
Saturated Fat / Grasa Saturada 0g	0%
Trans Fat / Grasa Trans 0g	
Cholesterol / Colesterol 0mg	0%
Sodium / Sodio 0mg	0%
Total Carbohydrate / Carbohidratos Total 32g	12%
Dietary Fiber / Fibra Dietética 1g	4%
Total Sugars / Azúcares Total 0g	
Incl. 0g Added Sugars / Incl. 0g Azúcares Añadidos	0%
Protein / Proteínas 3g	
Vitamin D / Vitamina D 0mcg	0%
Calcium / Calcio 0mg	0%
Iron / Hierro 0.5mg	2%
Potassium / Potasio 110mg	2%

The % Daily Value 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.
El porcentaje de Valor Diario indica la cantidad de un nutriente en una porción de alimento contribuye a una dieta diaria. 2,000 calorías al día se utiliza para el consejo general de la nutrición.

Ingredients: Long Grain Brown Rice

Ingredientes: Arroz integral de Grano Largo

COOKING INSTRUCTIONS

This product must be cooked prior to consumption.

STOVETOP

1. Combine 1 cup rice and 2 cups water in a saucepan.
2. Bring to a boil, then reduce heat and simmer covered for 35-45 minutes or until all water is absorbed.
3. Remove from heat and let stand covered for 5 minutes. Fluff with fork.

COOKING TIPS:

- For firmer rice, use less water and simmer a shorter time.
- For softer rice, use more water and simmer a longer time.
- Steam cook rice; do not lift lid while cooking.
- Add salt and oil or margarine if desired.

INSTRUCCIONES PARA COCCIÓN

Debe cocinar el producto antes de consumirlo.

ESTUFA

1. Mezcle 1 taza de arroz con 2 tazas de agua en una cacerola.
2. Caliente a hasta que hierva y baje la llama y a cocer a fuego lento durante 35-45 minutos o hasta que se absorba toda el agua.
3. Apague el fuego y deje reposar cubierto durante 5 minutos. Esponje con un tenedor.

CONSEJOS PARA COCINAR:

- Para un arroz más firme, use menos agua y cueza a fuego lento por un tiempo más corto.
- Para un arroz más suave, use más agua y cueza a fuego lento por un tiempo más largo.
- El vapor cocina el arroz. No levante la tapa mientras lo cocina.
- Agregue sal y aceite o margarina si así lo desea.

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CONTACT US

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RICELAND.COM

GROWN IN THE USA RICE

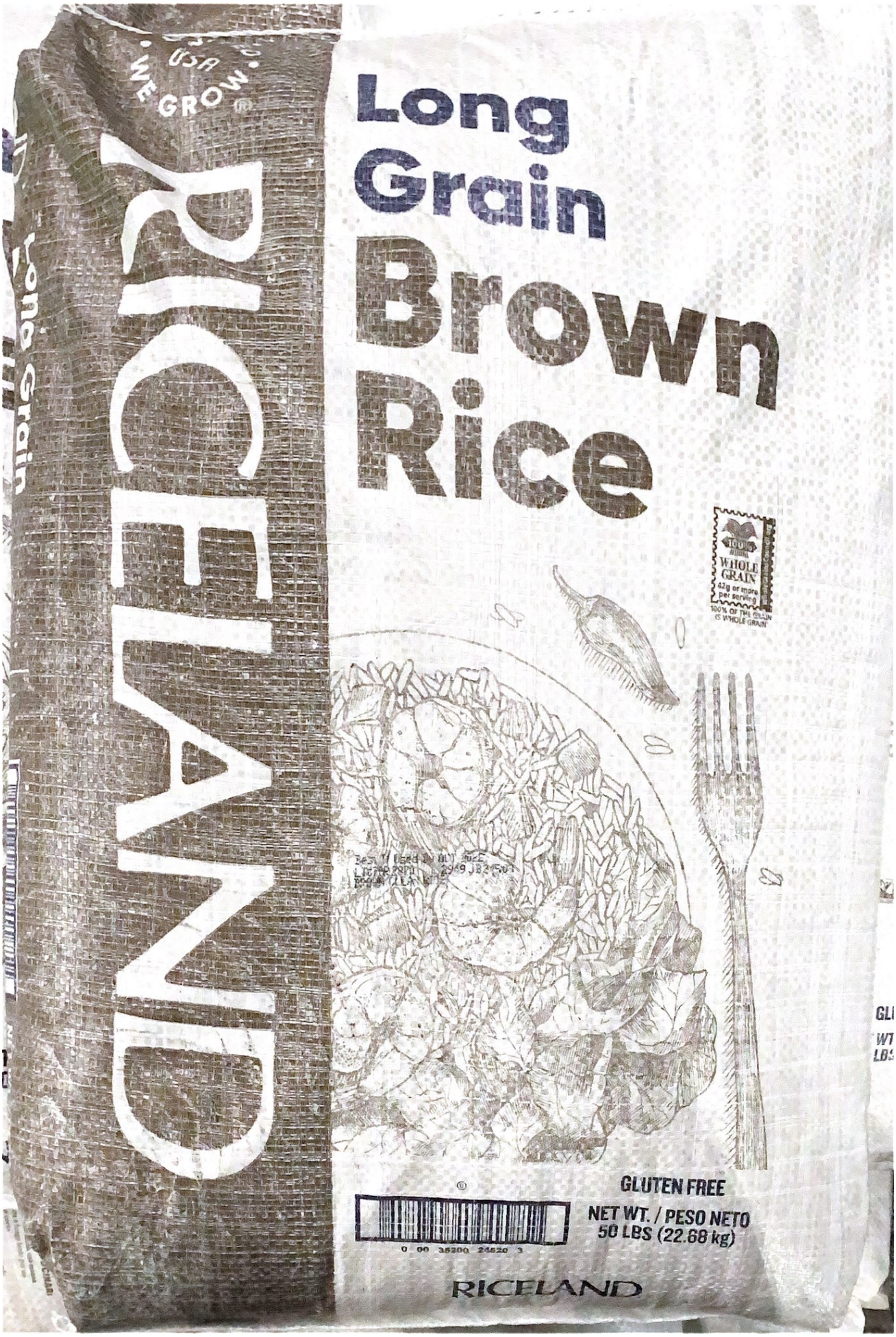
0 00 35206 24520 3

GLUTEN FREE

NET WT. / PESO NETO 50 LBS (22.68 kg)

RICELAND

POLY SAC, INC.
103037 12021 LA


WE GROW
USA
RICELAND
Long Grain
Long
Grain
Brown
Rice
100%
WHOLE
GRAIN
42g or more
per serving
100% OF THE GRAIN
IS WHOLE GRAIN
GLUTEN FREE
NET WT. / PESO NETO
50 LBS (22.68 kg)
0 00 35200 24520 3
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