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**PRODUCT SPECIFICATION SHEET**  
**ParExcellence® Parboiled Rice**

Product Description:

Long grain rice which has gone through a steam-pressure process before milling. The 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.

Physical Characteristics:

Uncooked, the grains should be light golden in color and free of foreign materials (i.e. rice hulls, bran, small stones). Cooked product should be white, separate and fluffy with no clumping or sticking of grains.

Nutritional Analysis/100 grams:

Calories (kcal)	371.00
Protein (g)	6.79
Carbohydrates (g)	81.72
Total Fat (g)	.56
Saturated Fat (g)	.15
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Fiber, total dietary (g)	1.70
Sodium (mg)	5.00
Potassium (mg)	120.00
Thiamin (mg)	.59
Niacin (mg)	3.63
Iron (mg)	3.56
Folate (mcg)	257.00

Ingredient Statement:

**Enriched** long grain parboiled rice, iron (ferric orthophosphate), niacin, thiamin (thiamin mononitrate) and folic acid.

Allergens: None

Shelf Life/Storage:

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

Kosher Certification: Orthodox Union U

Coding/Dating:

Manufacturer will apply a five digit code system. The first three digits represent the Julian Date, the fourth (letter) is the plant, and the last digit is the year.

Microbiological Analysis:

Total aerobic plate count	20,000/g max.
Coliforms	100/g max.
Salmonella	Negative
Yeast and mold	100/g max.
E. Coli	10/g max.
Moisture:	13% max.

Packaging Information:

2,000 lb. totes; 100 lb. paper or polyweave bags; 25 & 50 lb. bags; 25 & 50 lb. corrugated boxes w/plastic liner; 10, 5, 3, 2, 1 lb.bags.

Cooking Instructions:

Conventional Oven: 350°F 25-30 min.  
Convection Oven: 350°F 20-25 min.  
Stock Pot/Saucepan: Boiling 20-25 min.

*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.*

Issue date: 1/16