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**PRODUCT SPECIFICATION SHEET**  
**Producers Long Grain Brown Rice**

Product Description:

Long grain rice in which the bran layer has not been removed in the milling process.  
US No. 2, 4% or less broken content.

Physical Characteristics:

Product is light brown in color- the brown color is from the rice bran layer. The grains should be long (approx. ¼” in length) with no more than 4% broken pieces. Cooked, rice will be light brown and slightly sticky.

Serving size: 45g dry (about ¾ cup cooked)

<u>Nutritional Analysis</u>	100g;	45g
Calories (kcal)	370.00;	150
Protein (g)	7.94;	3
Carbohydrates (g)	77.24;	32
Total Fat (g)	2.92;	0
Saturated Fat (g)	.58;	0
Trans Fat (g)	0.00;	0
Cholesterol (mg)	0.00;	0
Fiber, total dietary (g)	3.50;	1
Sodium (mg)	7.00;	3.00
Potassium (mg)	223.00;	100
Phosphorus (mg)	333.00;	150
Thiamin (mg)	.41;	.18
Niacin (mg)	5.09;	2.29
Iron (mg)	1.47;	.66
Folate (mcg)	20.00;	9.00

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:

Tot. aerobic plate count	100,000/g max.
Coliforms	100/g max.
Staphylococcus aureus	10/g max.
Salmonella	Negative
Yeast and mold	100/g max.
E. Coli	10/g max.
Moisture:	14.5% max.

Allergen Information: No major allergens; naturally gluten-free.

Ingredient Statement:

Long grain brown rice

Country of origin: USA

Shelf Life/Storage:

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

Kosher Certification: Orthodox Union: U

Label Declarations: 100% whole grain

Packaging Information:

25 & 50lb polyweave bags; servings per 25lb: about 251; 50lb: about 502

Cooking Instructions:

Conventional Oven: 350°F 50-55 min.  
Convection Oven: 350°F 40-50 min.  
Stock Pot/Saucepan: Boiling 40-45 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: 1/17*

