

BREEDLOVE DEHYDRATED FOODS

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Chicken Rice Dinner Product Code 206

Product description:

A blend of rice, textured vegetable protein (a soy-based product), chicken flavoring, dehydrated vegetables, and seasoning.

Physical:

- A. **Color** shall be reasonably characteristic of the dehydrated mix.
- B. **Flavor** shall be characteristic of the blend.

Chemical:

- A. **Moisture Content** shall not exceed 8.5% (determined by AOAC Vacuum Oven Method at 70° C for 6 hours).
- B. **Water Activity** shall not exceed 0.65.

Microbial:

Total Plate Count	500,000 /g max
Coliforms	1,000 /g max
Yeast & Mold	1,000 /g max

Preparation Instructions: 100 g (3/4 cup)

1. Shake content of bag before opening.
2. In a saucepan add bag with ½ tbs butter or margarine (optional) and 1 ¾ cups of water. Stir occasionally and bring to boil.
3. Stir, reduce heat, cover and simmer for 25 minutes. Stir occasionally to prevent sticking.
4. Remove from heat and let stand for 5 minutes.

Ingredient Declaration:

Enriched parboiled long grain rice (niacinamide, reduced iron, thiamine, riboflavin, folic acid), Textured Vegetable Protein [soy flour, zinc oxide, ferrous sulfate, niacinamide, calcium pantothenate, pyridoxine hydrochloride (B6), riboflavin (B2), thiamine mononitrate (B1), vitamin A, palmitate, cyanocobalamin (B12), and caramel color], pinto beans, green peas, chicken flavor [hydrolyzed soy protein, partially hydrogenated soy oil, thiamine hydrochloride, lactic acid, disodium inosinate, and disodium guanylate], sweet corn, carrots, onions, red bell pepper and jalapeno powder.

Packaging characteristics:

The product is packed in 2 mil high-density polypropylene bag which is securely heat-sealed at all openings. Product net weight per bag shall be as requested by customer. Safe delivery and destination is made possible thanks to the use of new corrugated containers.

Shelf Life/ Storage Recommendation:

This product will maintain acceptable quality for 24 months when kept at ambient temperature conditions (70° F). Product should be kept in a cool and dry storage (less than 45% relative humidity) to obtain optimal retention of color, flavor, and overall quality.

Nutrition Information: 100 g sample

Energy	kcal	351.84
Protein	g	16.33
Total lipid (fat)	g	1.09
Carbohydrate, by difference	g	59.13
Fiber, total dietary	g	5.67
Minerals		
Calcium, Ca	mg	90.21
Iron, Fe	mg	2.92
Magnesium, Mg	mg	72.11
Phosphorus, P	mg	245.47
Potassium, K	mg	653.61
Sodium, Na	mg	729.54
Zinc, Zn	mg	1.47
Copper, Cu	mg	0.43
Manganese, Mn	mg	1.09
Selenium, Se	mcg	9.56
Iodine, I	mcg	0
Vitamins		
Vitamin C, ascorbic acid	mg	64.60
Thiamine	mg	0.33
Riboflavin	mg	0.16
Niacin	mg	2.27
Pantothenic acid	mg	0.92
Vitamin B6	mg	0.22
Folate	mcg	9.38
Vitamin B12	mcg	0.00
Vitamin A, IU	IU	3886.30
Vitamin E, acetate	IU	0.21
Vitamin D	IU	0.00

Specification 206
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David Fish/General Manager