

# BREEDLOVE DEHYDRATED FOODS

1818 North Martin Luther King, Jr., Blvd., Lubbock, Texas 79403 (800) 687-3663, Fax (806) 741-0447

## Spanish Rice Product Code 209

### Product description:

A blend of rice and special seasoning.

### Physical:

- A. **Color** shall be reasonably characteristic of rice blend.
- B. **Flavor** shall be characteristic of seasoned 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

### Ingredient Declaration:

Enriched parboiled long grain rice (niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Spanish rice seasoning [Dehydrated vegetables (tomato, bell pepper, corn, onions, chili pepper, garlic) maltodextrin, salt, paprika, spices yeast extract, monosodium glutamate, hydrolyzed corn protein, caramel color. Disodium inosinate and guanylate].

### Preparation Instructions: 100 g (2/3 cup)

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

### 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	347.33
Protein	g	7.58
Total lipid (fat)	g	1.22
Carbohydrate, by difference	g	71.30
Fiber, total dietary	g	2.79
<b>Minerals</b>		
Calcium, Ca	mg	38.48
Iron, Fe	mg	1.78
Magnesium, Mg	mg	22.36
Phosphorus, P	mg	97.78
Potassium, K	mg	110.72
Sodium, Na	mg	1480.55
Zinc, Zn	mg	0.90
Copper, Cu	mg	0.18
Manganese, Mn	mg	0.87
Selenium, Se	mcg	12.11
Iodine, I	mcg	1.88
<b>Vitamins</b>		
Vitamin C, ascorbic acid	mg	28.58
Thiamine	mg	0.07
Riboflavin	mg	0.73
Niacin	mg	1.39
Pantothenic acid	mg	0.85
Vitamin B6	mg	0.13
Folate	mcg	8.87
Vitamin B12	mcg	0.00
Vitamin A, IU	IU	1481.73
Vitamin E, acetate	IU	0.09
Vitamin D	IU	0.00

Specification 209  
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David Fish/General Manager