

BREEDLOVE DEHYDRATED FOODS

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Red Beans and Rice Product Code 213

Product description:

A blend of enriched parboiled rice, dehydrated pinto beans, a pre-mix of aromatic seasonings, and textured vegetable protein chorizo flavor.

Physical:

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

Chemical Characteristics:

- 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), dehydrated pinto beans, Seasoning [Dehydrated vegetables (bell pepper, onions, garlic), red bean flour, bleached wheat flour (malted barley flour, potassium bromate), modified food starch, hydrolyzed corn and soy protein, soybean oil, yeast extract, caramel color, spices, Disodium inosinate and guanylate, natural flavor], textured vegetable protein with sausage-like flavor [soy flour, caramel color], partially hydrogenated soybean oil, water, salt, sugar, hydrolyzed corn gluten-soy-wheat gluten protein, natural flavors]

Preparation Instructions: 100 g (2/3 cup)

1. Shake content of bag before opening.
2. In a pot, add 1 ¼ cups of water per every 2/3 cups of dry product. Add 1/2 tablespoon or butter or margarine (optional).
3. Stir, reduce heat, cover and simmer over for 20-25 minutes or until rice is done. 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	344.7701
Protein	g	13.27273
Total lipid (fat)	g	3.728878
Carbohydrate by difference	g	59.00706
Fiber, total dietary	g	10.61953

Calcium, Ca	mg	110.6054
Iron, Fe	mg	2.846438
Magnesium, Mg	mg	12.42002
Phosphorus, P	mg	54.1892
Potassium, K	mg	69.34555
Sodium, Na	mg	258.7717
Zinc, Zn	mg	0.496488
Copper, Cu	mg	0.09579
Manganese, Mn	mg	0.47865
Selenium, Se	mcg	6.43864
Iodine, I	mcg	0.983072

Vitamin C, ascorbic acid	mg	21.08724
Thiamine	mg	0.049668
Riboflavin	mg	0.027266
Niacin	mg	0.955756
Pantothenic acid	mg	0.4264
Vitamin B6	mg	0.068224
Folate	mcg	3.4112
Vitamin B12	mcg	0
Vitamin A, IU	IU	545.4767
Vitamin E, acetate	IU	0.046904
Vitamin D	IU	0

Specification 213
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David Fish/General Manager