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**PRODUCT SPECIFICATION SHEET**  
**ParExcellence® Whole Grain Parboiled Brown Rice**

Product Description:

Long grain brown rice, with only the outer husk removed and the bran layer still intact, goes through a steam-pressure process before milling. This parboiling 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 brown in color and free of foreign materials (i.e. rice hulls, small stones). Cooked product should be light brown and will have a slightly sweet and nutty flavor.

Nutritional Analysis/100 grams:

Calories (kcal)	363.70
Protein (g)	8.10
Carbohydrates (g)	78.30
Total Fat (g)	18.30
Saturated Fat (g)	.39
Trans Fat (g)	0.00
Cholesterol (mg)	<1.00
Fiber, total dietary (g)	2.60
Sugars (g)	.36
Sodium (mg)	10.00
Potassium (mg)	220.00
Thiamin (mg)	.31
Niacin (mg)	5.57
Iron (mg)	1.50
Folate (mcg)	4.00

Allergens: None

Ingredient Statement:

Long grain parboiled brown rice.

Shelf Life/Storage:

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

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.
Staphylococcus aureus	10/g max.
Salmonella	Negative
Yeast and mold	100/g max.
E. Coli	10/g max.
Moisture:	13% max.

Packaging Information: 2-lb. poly film;  
25 bags; 2,000 lb. tote.

Manufacturing Number: R2PX25570

UPC/GTIN: 00072806-056765

Cooking Instructions:

Conventional Oven: 350°F 45-50 min.  
Convection Oven: 350°F 40-45 min.  
Stovetop: Boil and simmer 40-45 min.

Traditional Food-Based School Menu

Equivalent: ½ cup cooked = 1  
Grains/Bread serving.

Kosher Certification: Orthodox Union: U

*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: 01/09