

P.O. Box 5059, Rancho Dominguez, CA 90224-5059

Uncle Ben's® Broccoli & Cheddar Flavored Brown Rice

Item Code	U40669	Serv Size (g)	57	Unit		
UPC Code	0 54800 40669 2	Household Meas	1/4 cup	Net Weight	25.5	oz
Food Svc/Retail	Food Service	Serv Per Pckg	About 13	Plant Status	In Product	ion

Serving Size about 1/4 cup seasoning mi Servings Per	nice ar x) (Abo	ut 1 cup o	cooked)
Amount Per Serv	gnin	and the second second	
Calories 210	Ca	lories from	n Fat 2
	4.1.1.1.1.1.1	% 0	aity Value
Total Fat 2.5	9		43
Saturated I	Fat 0.5	0	31
Trans Pat 0	0g		
Cholesterol	Omg		01
Sodium 450r	ng		191
Potassium 2	gm09		81
Total Carbol	ydrate	41g	14
Dietary Fib	er 2g		81
Sugars 1g			
Protein 5g			
Vitamin A 0%		Vitamin	0.00
The training of the second sec			G 0%
Calcium 2%		Iron 2%	1
Thiamin 6%	•	Niacin 1	9.56
Folate 20% Percent Daily Va det. Your daily va depending on you	NUMBER OF STREET	the higher or	
Total Pat Securated Fat Cholesterol Siddum Potessium Total Cartisotydia Dietary Fiber	Less Tha Less Tha Less Tha Less Tha	n 65g n 20g n 300mg	80g 25g 300 mg 2,400m
Calories per gram Fat 9 + C	arbohydia	te 4 + Prot	A rest

Nutritiional Data (unrounde			
	Per Srv	100 Grams	
Calories	205.58	360.67	
Cal from Fat	22.42	39.33	
Fat g	2.49	4.37	
Sat Fat g	0.52	0.91	
Trans Fat g	0.04	0.07	
Cholesterol mg	0.51	0.90	
Sodium mg	446.88	784.00	
Carbohydrates g	40.95	71.85	
Dietary Fiber g	1.50	2.64	
Sugars g	0.52	0.91	
Protein g	4.87	8.55	
Vit A IU	28.44	49.90	
Vit C mg	0.55	0.97	
Calc mg	16.10	28.25	
Iron mg	0.54	0.94	
Thiamin mg	0.10	0.18	
Niacin mg	2.98	5.23	
Folate mcg	72.11	126.50	
Potassium mg	287.85	505.00	

Whole Grains/Nutrient Content Claims

Whole Grains p/Serb (g)
Percent of Whole Grains

47.0	
100.0%	-

Qualifies for WG Stamp?





Fat Free Low Fat	X
No Saturated Fat Low Saturated Fat	X
0g Trans Fat	X
Cholesterol Free Low Cholesterol	X



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gredients:						
GNESIUM SALTS; CITHIN; CALCIUM I NATTO EXTRACT	CORN MALTODEXTRIN; N _ACTATE; CHEESE‡* (CUI	IT EXTRACT; SEA SALT; PO IATURAL FLAVORS; LACTIC .TURIZED PASTURED MILK. YDROLYZED CASEIN. *DRIE	ACID; SWEET POTA SALT, ENZYMES); Y	TO MALTODEXTRIN; S	UNFLOWER C	DIL; SOY
	gens Contains No Kn			May Contain M	_	
Cont	ains Tree Nuts	Contains Milk		May Contain Peanu	its	
Cont	ains Tree Nuts	Contains Milk 🛛		May Contain Peanu May Contain Whe	its	
Cont	ains Tree Nuts	Contains Milk		May Contain Peanu	its	
Cont	ains Tree Nuts	Contains Milk 🛛		May Contain Peanu May Contain Whe	eat	
Cont Con Con	ains Tree Nuts	Contains Milk K Contains Egg C Contains Soy K		May Contain Peanu May Contain Whe May Contain S	eat	
Cont	ains Tree Nuts	Contains Milk K Contains Egg C Contains Soy K		May Contain Peanu May Contain Whe May Contain S	eat	

reduction of the normal shelf life. Consult R&D for the projected shelf life reduction. Pouched powder premix to be stored in the warehouse at <23°C (73.4 ° F) and maximum relative humidity of 60% for no longer than 3 months.

Item Count (Units Per Case)	6	Case Dimensions	12.8125"x6.625"x9.625"
Case Count (cases per pallet)	105	Case Weight	9.58 lbs (Net) 11.18 lbs (Gross)
Packaging Information		Pallet Weight	1226.9 lbs

Seasoning Pouch, Carton, Corrugated Case

Pouch ID : 1st Line = Material Good (Primary Packaging Code). 2nd Line =Newlyweds ID Code (Lot #, Shift, Packaging Line ID, Julian Date), followed by 2 letter Seasoning ID code). Ex. 1st Line - 1181515 2nd Line - 40999, A, 2,0127, BC

Seasoning ID Code: BC

Cook Directions

COOKING DIRECTIONS Stove Top

1. Combine 1 ³/₄ quarts (7 cups) water and contents of seasoning packet in a stock pot. Stir well to disperse seasoning in water. Add rice and 2 ounces butter (optional) and mix well.



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Bring to a vigorous boil. Remove from heat. Cover tightly until MOST of the water is absorbed (about 25-30 minutes).
Stir well. Serve immediately or transfer to serving pan and keep warm (160 °F). Fluff with fork before serving.

Oven

1. Combine 1 ³/₄ quarts (7 cups) HOT water (190°F) and contents of seasoning packet in a deep half size steam table pan. Stir well to disperse seasoning in water. Add rice and 2 ounces butter (optional) and mix well.

2. Cover and bake at 400°F for 25 minutes or until MOST of the water is absorbed.

3. Stir well. Serve immediately or keep warm (160 °F). Fluff with fork before serving.

FOR BEST RESULTS

•For FIRMER RICE, use LESS water and REDUCE cooking time.

•For SOFTER RICE, use MORE water and INCREASE cooking time.

•To REFRIGERATE COOKED RICE: Cover tightly to keep grains from drying out and absorbing odors from other foods.

•To REHEAT COOKED RICE: Add a small amount of water and cover. Heat in an oven, steamer, microwave or on a stove top. Fluff rice and serve.

VII.	RTS	
Number of	35 Cup (#S Scoop)	26
Servings	1/3 Cup (#12 Scoop)	39
Rice and Sear	onings	1 box (25.5 oz)
Water		1 3/4 quarts (7 cups)
Butter	2 oz (1/4 cup)	

The content of this document is based on information believed to be accurate and reliable as of this date. Recipe formulations are subject to change.

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Rachel Gil Systems & Regulatory Affairs Scientist Research & Development MARS FOOD US 12/20/2013

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