

# Brown Rice #7120130

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-50320
<b>School:</b>	Attica Jr/Sr High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN CKD	1 Cup	Raw Code: 1452446	452446

## Preparation Instructions

Heating Instructions:

Set temp. in a water bath or combi oven to 165 degrees F, for a target product temp. of 160 degrees F, approx. 20-25 min.

If it is desired to hold the product, set temp. at 150 degrees F in a moist atmosphere. To maintain product integrity and consistency, it is not recommended dropping pouch directly into boiling water.

Put amount for order in one of the two foil pans listed on Spec Sheet

Seal Foil Pan with appropriate size lid

place pan on bread rack

Refrigerate

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving			
<b>Calories</b>	266.67		
<b>Fat</b>	5.33g		
<b>SaturatedFat</b>	0.00g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	0.00mg		
<b>Carbohydrates</b>	49.33g		
<b>Fiber</b>	2.67g		
<b>Sugar</b>	0.00g		
<b>Protein</b>	5.33g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	13.33mg	<b>Iron</b>	0.80mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## **Nutrition - Per 100g**

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No 100g Conversion Available

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