PRODUCT DESCRIPTION:

Our Whole Grain Vegetable Fried Rice is made with brown rice, carrots, peas, corn, and authentic Asian seasonings

- Each 5# bag contains a complete mix # brown rice, vegetables and seasoning is pre-mixed and in one bag
- Easy to portion consistently, rice does not stick or clump
- The right-size bag, our 5 lb. bag fills one full-size steam table pan
- Less on the label. No high fructose corn syrup, no certified artificial colors, no added MSG
- Easy preparation, freezer to oven convenience

MENU APPLICATIONS:

- Great item to serve as a side to an Asian-style entrée
- Serve with protein, sauce, and an egg roll to make a complete Asian combo meal.

PREP INSTRUCTIONS:

Pre-heat convection oven to 350°F. Spray full size steam table pan with vegetable spray. Open bag and place vegetable fried rice in pan, spread rice evenly and cover the pan tightly with foil. FROZEN: Cook for 45-50 minutes or until temperature reaches 165°F or above. THAWED: Cook for 30-35 minutes or until temperature reaches 165°F or above. Halfway through the cook cycle, open foil carefully and stir vegetable fried rice, replace foil and continue to complete cooking. Remove from oven, uncover and mix before serving. Cooking equipment may vary. Adjust cooking time appropriately.

Cooking Method	Temp	Time	Instructions
Convection Oven	350 °F	45-50 MINUTES	Prepare from frozen state
Convection Oven	350 °F	30-35 MINUTES	Prepare from thawed state

SHIPPING INFO / SHELF LIFE:

SHIPPING INFO:

01111 1 1110 1111 0.	
GTIN (Case):	10072180690743
Gross Weight:	32.50
Net Weight:	30.975
Each Weight:	5.90
Cube:	0.84
Dimensions (LxWxH):	15.63 x 8 x 11.63
Cases/Pallet:	50
Tie:	10
High:	5
SHELF LIFE:	365

ALLERGENS:

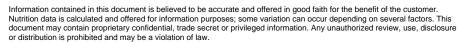
Contains Wheat or its Derivatives, Soy or its Derivatives,



INGREDIENTS:

INGREDIENTS: COOKED BROWN RICE, CARROTS, PEAS, CORN, SEASONING (MALTODEXTRIN, SOY SAUCE POWDER [SOY SAUCE {WHEAT, SOYBEANS, SALT}, MALTODEXTRIN, SALT], SALT, GARLIC POWDER, POWDERED CELLULOSE, CARAMEL COLOR, ONION POWDER, SUGAR, VINEGAR POWDER [MALTODEXTRIN, MODIFIED FOOD STARCH, VINEGAR], YEAST EXTRACT, MODIFIED FOOD STARCH, SPICE, LACTIC ACID, CANOLA OIL, TOASTED SESAME OIL), SOYBEAN OIL.







NUTRITION INFORMATION:

Serving Size:	1 cup (5.9 oz /167g)	-	
Serving Size (grams):	167	-	
Serving Size (weight oz):	5.9	-	
Eaches/Case:	6	-	
Inner Packs/Case:	6	-	
Servings/Case:	84	-	
Calories:	270	-	
Calories From Fat:	25	-	
Calories From Saturated Fat:	0	-	
Total Fat:	2.5	3%	
Saturated Fat:	0	0%	
Trans Fat:	0	-	
Cholesterol:	0	0%	
Sodium:	440	19%	
Potassium:	0	0%	
Total Carbohydrate:	54	20%	
Total Dietary Fiber:	4	14%	
Sugars:	3	-	
Protein:	6	-	
Vitamin A:	-	-	
Vitamin C:	-	-	
Calcium:	10	0%	
Iron:	0.7	4%	
Whole Grain:	56	100%	

^{*} Percent Daily Values are based on a 2,000 calorie diet.

NUTRITION INFORMATION:

Serving Size:	1/2 cup (2.95 oz /84g)	-
Serving Size (grams):	84	-
Serving Size (weight oz):	2.95	-
Eaches/Case:	6	-
Inner Packs/Case:	6	-
Servings/Case:	168	-
Calories:	140	-
Calories From Fat:	15	-
Calories From Saturated Fat:	0	-
Total Fat:	1.5	2%
Saturated Fat:	0	0%
Trans Fat:	0	-
Cholesterol:	0	0%
Sodium:	220	10%
Potassium:	0	0%
Total Carbohydrate:	27	10%
Total Dietary Fiber:	2	7%
Sugars:	2	-
Protein:	3	-
Vitamin A:	-	-
Vitamin C:	-	2%
Calcium:	5	0%
Iron:	0.4	2%
Whole Grain:	28	100%

^{*} Percent Daily Values are based on a 2,000 calorie diet.



Product Formulation Statement For Documenting in School Meals



Product Code: 69074 Product Name: Minh® Vegetable Fried Brown Rice

Serving Size: 1 Serving 5.90 oz 167g

GRAINS:

Does the product meet the Whole Grain Rich Criteria? Yes Does the product contain non-creditable grains: No Indicate to which Exhibit A Group (A-I) the product belongs: Group H

Description of Creditable Grain Ingredient	Grams of Creditable Grain Ingredient per	Gram Standard of Creditable Grain per oz Equivalent (B)	Creditable Amount
	Portion (A)	16g or 28g	(A/B)
Rice (Brown, Long Grain, Regular, Dry)	56.45g	28g	2.01 oz
Total Creditable Amount			

I certify that the above information is true and correct and that a 5.90 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz equivalent per portions. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

VEG ET ABL ES / FRUITS:

Description of Creditable Ingredient per Food Buying Guide (FBG)	Vegetable Subgroup	Ounces per Raw Portion of Creditable Ingredient	Multiply	FBG Yield/Pur chase Unit per Pound	Creditable Amount
Carrots (Frozen, Ready to Cook, Diced per Child Nutrition Labeling for Nonmeat Products)	Red/Orange	0.86 oz	X	9.87/16 oz	0.53
Green Peas (Frozen, Shelled per Child Nutrition Labeling for Nonmeat Products)	Starchy	0.42 oz	Х	9.59/16 oz	0.25
Corn (Whole Kernel, Frozen per Child Nutrition Labeling for Nonmeat Products)	Starchy	0.39 oz	X	11.00/16 oz	0.26
Total Creditable Amount					1.04

I certify the above information is true and correct and that a 5.90 ounce serving of the above product (ready for serving) provides 1/8 cup(s) of Red/Orange Vegetables and 1/8 cup(s) Starchy Vegetables.

MEAT / MEAT ALTERNATES (M/MA):

Description of Creditable Ingredient per Food Buying Guide (FBG)	Ounces per Raw Portion of Creditable Ingredient	Multiply	Source Label Crediting or FBG Yield/Pur chase Unit per Po und	Creditable Amount
Total Creditable M/MA Amount				0.00

ALTERNATE PROTEIN PRODUCT (APP):

Description of APP Manufactures Name and Code Number	Ounce's Dry APP Per Portion	Multiply	% of Protein As-Is	Divide	Creditable Amount APP
Total Creditable APP Amount					0.00
Total Creditable Amount of M/MA & APP					0.00

I certify that the above information is true and correct and that a 5.90 ounce serving of the above product (ready for serving) provides 0.00 ounces of equivalent meat/meat alternate when prepared according to directions. I further certify that any APP used in the product conforms to the Food and Nutrition Service Regulations (7 CFR Parts 210, 220, 225 226, Appendix A).

12-15

Karen Wilder, RD, MPH, LD Sr Director, Scientific & Regulatory Affairs

Enriching the quality of lives through our food solutions.