

# BREEDLOVE DEHYDRATED FOODS

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## Jambalaya Rice Product Code 214

### Product description:

A blend of enriched parboiled rice, textured vegetable protein with chicken flavor, textured vegetable protein with chorizo flavor, a pre-mix of aromatic seasonings.

### 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). Seasoning [Dehydrated vegetables (onions, bell pepper, garlic), salt, paprika, monosodium glutamate, yeast extract, spices, hydrolyzed corn protein, partially hydrogenated soybean oil, caramel color, silicon dioxide (to prevent caking), disodium inosinate and disodium guanylate, spice extractive). Textured vegetable protein chicken flavor [textured soy flour, sugar, water, partially hydrogenated soybean oil, salt, autolyzed yeast extract, hydrolyzed corn protein, monosodium glutamate, white pepper, thiamine hydrochloride, dextrose, natural smoke flavoring, disodium inosinate, disodium guanylate], Textured Vegetable Protein chorizo 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 1/2 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 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	358.0957
Protein	g	10.14365
Total lipid (fat)	g	2.7246
Carbohydrate, by difference	g	71.70375
Fiber, total dietary	g	2.64055
<b>MINERALS</b>		
Calcium, Ca	mg	53.7121
Iron, Fe	mg	1.7054
Magnesium, Mg	mg	22.6024
Phosphorus, P	mg	99.9295
Potassium, K	mg	112.8643
Sodium, Na	mg	469.9072
Zinc, Zn	mg	0.92845
Copper, Cu	mg	0.1804
Manganese, Mn	mg	0.9109
Selenium, Se	mcg	12.38335
Iodine, I	mcg	0
<b>VITAMINS</b>		
Vitamin C, ascorbic acid	mg	6.17175
Thiamine	mg	0.06775
Riboflavin	mg	0.0437
Niacin	mg	1.3255
Pantothenic acid	mg	0.82
Vitamin B6	mg	0.1312
Folate	mcg	6.56
Vitamin B12	mcg	0
Vitamin A, IU	IU	525.2792
Vitamin E, acetate	IU	0.0902
Vitamin D	IU	0

Specification 214  
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David Fish/General Manager