P.O. Box 520 • 6133 Abel Road • Williams, CA 95987 • USA

# Calmochi Rice

### **DESCRIPTION**

Calmochi is a tasty blend of Japanese short grain rice varieties which are perfectly suited to the climate of California's Sacramento Valley. The firm, short, and sticky grains have an even greater sweetness than Koshihikari or Akitakomachi. Calmochi is primarily used in creamy dessert-type dishes or as an ingredient in products like rice cakes. ACC is widely recognized as the largest producer of high quality short grain rice varieties in the U.S.

## **US #1 GRADE**

| Broken           | <4.0%           |
|------------------|-----------------|
| Moisture         | <15.0%          |
| Damaged kernels  | <0.5%           |
| Foreign material | <0.1%           |
| Paddy kernels    | <1 in 500 grams |
| Chalky kernels   | <2.0%           |
| Red kernels      | <0.5%           |
| Milling degree   | Hard Milled     |

#### **NUTRITION FACTS**

| per ¼ cup uncooked     | % DV |
|------------------------|------|
| Calories               | 171  |
| Fat 0g                 | 0%   |
| Saturated Fat 0g       | 0%   |
| Trans Fat 0g           | 0%   |
| Cholesterol 0mg        | 0%   |
| Sodium 0mg             | 0%   |
| Carbohydrates 38g      | 13%  |
| Dietary Fiber 1g       | 5%   |
| Sugars 0g              |      |
| Protein 3g             | 6%   |
| Vitamin A              | 0%   |
| Vitamin C              | 0%   |
| Calcium                | 1%   |
| Iron                   | 4%   |
| Thiamine               | 6%   |
| Niacin                 | 5%   |
| 5 . 5 . 1 . 1 . (2/ 5) |      |

Percent Daily Values (% DV) are based on a 2,000 calorie diet

## **SHELF LIFE**

Recommended shelf life is 24 months from the date of manufacture when stored under clean, cool, and dry conditions free from infestation.

#### **CERTIFICATIONS**

Kosher Orthodox Rabbinical Certifiers of San Francisco

Halal Islamic Society of the Washington Area

## **COOKING INSTRUCTIONS**

Japonica style rice is best when prepared using a rice cooker. However, on the stovetop you may combine 1-3/4 cups water with 1 cup of rice. Bring to a boil over high heat. Once water boils, lower heat to a simmer and cover. Cook at a simmer until water is completely absorbed and rice is tender. Remove from heat and fluff rice gently with a fork and serve.

Phone 530.473.2827 • Fax 530.473.2449 • www.accrice.com

The grade is based on the US Standards for Rice and does not reflect any contractually agreed upon variations.

Nutrition Facts are based off the USDA National Nutrient Database for Standard Reference and nutrition of the cooked product may vary based on methods of preparation, origin and freshness of ingredients, etc.

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