



Calrose Camolino Rice

DESCRIPTION

Calrose is the most recognized variety in the U.S. and abroad. It is the most popular of the California medium grain rice varieties, making up more than 85 percent of the state's annual rice crop. The grains are soft and stick together when cooked. It absorbs flavors beautifully and holds together well in soups in salads. This versatile grain makes an excellent table rice and is also perfect for Spanish-style dishes as well as Mediterranean and Asian cuisine such as paella, pilaf, and rice bowls or sushi. Camolino is an oil used to coat the rice to provide a glossiness once cooked and preferred by middle eastern consumers.

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

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*

NUTRITION FACTS

per ¼ cup uncooked	% DV
Calories	176
Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Carbohydrates 39g	13%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 3g	6%
Vitamin A	0%
Vitamin C	0%
Calcium	0%
Iron	2%
Thiamine	2%
Niacin	4%

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

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.