



KaHō Organic Sushi Rice

DESCRIPTION

KaHō Organic Sushi Rice is a natural and organic option to ACC's California Select Premium Japanese Style Short Grain Rice. The firm, short, and sticky grains are the preferable consistency for most traditional Japanese dishes, notably sushi. The large, round kernels hold their firmness for long periods of time. This rice is also perfect for creamy rice dishes such as risotto, stew, stir fry, curries, and even rice pudding.

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	179
Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Carbohydrates 40g	13%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 3g	7%
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

SHELF LIFE

Recommended shelf life is 12 months from the date of manufacture when stored under clean, cool, and dry conditions free from infestation.



PACKAGING

25 lb paper bag

CERTIFICATIONS

Kosher *Orthodox Rabbinical Certifiers of San Francisco*

Halal *Islamic Society of the Washington Area*
Organic *California Certified Organic Farmers*

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.