



## California Select Premium Japanese Style Short Grain Rice

### DESCRIPTION

ACC's super-premium, short-grain rice is a tasty blend of Japanese rice varieties which are perfectly suited to the climate of California's Sacramento Valley. 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. The flavor is bold and nutty. This rice is also perfect for creamy rice dishes such as risotto and rice pudding. 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	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 24 months from the date of manufacture when stored under clean, cool, and dry conditions free from infestation.



### PACKAGING

20 lb paper bag  
50 lb paper bag

### 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.

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*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. The information contained in this specification is for general information purposes only. The information is provided by American Commodity Company, LLC and while we strive to keep the information up to date and correct, we make no representations or warranties of any kind, express or implied, about the completeness, accuracy, reliability, suitability or availability with respect to the information, products, or related services contained on this specification for any purpose. Any reliance you place on such information is therefore strictly at your own risk.*