



AMERICAN COMMODITY COMPANY

PO. Box 520 | 6133 Abel road | Williams, CA 95987 | USA

P: 530.473.2827 | F: 530.473.2449 | www.accrice.com

KOSHIHIKARI RICE

DESCRIPTION

Koshihikari is a premium short grain variety originating from Japan where it is the most recognized variety in that country. The firm, short, and sticky grains are the preferable consistency for most traditional Japanese dishes, notably sushi. 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 1/4 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 calories diet

SHELF LIFE

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

PACKAGING

Offered in various sizes from 25kg to 1MT totes.

CERTIFICATIONS

Certified



Gluten-Free

Gluten-free certified by the Gluten-free Certification Organization (GFCO)



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 the 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.



The grade is based on the US Standards for Rice and does not reflect any contractually agreed upon variations. Nutrition Facts are based on 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 in this specification for any purpose. Any reliance you place on such information is therefore strictly at your own risk.