



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

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

<u>per ¼ cup uncooked</u>	<u>% DV</u>
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%

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.