



## Koshi Blend Rice

### DESCRIPTION

Koshi Blend is ACC's proprietary blend of the original Koshihikari variety from Japan and similar varieties developed in California. Without sacrificing its premium, short grain qualities, Koshi Blend can service the more price conscious consumer seeking a premium short grain product. The firm, short, and sticky grains are the preferable consistency for most traditional Japanese dishes, notably sushi. Koshi Blend is also perfect for creamy rice dishes such as risotto and 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 24 months from the date of manufacture when stored under clean, cool, and dry conditions free from infestation.



### PACKAGING

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.