

Genesis Commodities Group

Brown Basmati Rice

Item		Suggested Uses	Ingredients
Ric Basmati Brown		THIS LONG-GRAIN RICE IS ESPECIALLY POPULAR IN INDIA. THE COOKED GRAINS ARE DRY AND FLUFFY, SO THEY MAKE A NICE BED FOR CURRIES AND SAUCES. BROWN BASMATI HAS MORE FIBER AND A STRONGER FLAVOR, BUT REQUIRES A LONGER COOKING TIME.	INGREDIENTS: BROWN BASMATI RICE
Language Name	Brown Basmati Rice		
Serving Size:	about 1/4 cup	Allergen PRODUCED ON SHARED EQUIPMENT THAT ALSO PROCESSES PEANUTS, TREE NUTS, SOY, MILK, EGGS AND WHEAT.	All in one THIS LONG-GRAIN RICE IS ESPECIALLY POPULAR IN INDIA. THE COOKED GRAINS ARE DRY AND FLUFFY, SO THEY MAKE A NICE BED FOR CURRIES AND SAUCES. BROWN BASMATI HAS MORE FIBER AND A STRONGER FLAVOR, BUT REQUIRES A LONGER COOKING TIME. INGREDIENTS: BROWN BASMATI RICE
Calories	150 (Only Number)		
Calories From Fat	15 (Only Number)		
Total Fataps	1.5g		
Total Fatdv	2%		
Saturated Fataps	0g		
Saturated Fatdv	0%		
Cholesterolaps	0mg		
Cholesteroldv	0%		
Trans Fat	0g		
Sodiumaps	0mg		
Sodiumdv	0%		
Potassiumaps			
Potassiumdv			
TotalCarbohydrateaps 33g TotalCarbohydratedv 11% DietaryFiberaps 2g DietaryFiberdv 8% Sugaraps 1g Proteinaps 4g VitaminAdv 0% VitaminCdv 0% Calciumdv 0% Irondv 4%			
Serving Size Grams 45 (Only Number)			
Date and Close			

SpecCat	SpecName	SpecValue
Microbiological	Aerobic Plate Count	10,000 max
Microbiological	Aflatoxin	negative (less than 20 ppb)
Microbiological	Coliforms	100/g max
Microbiological	E-Coli	<10/g
Microbiological	Listeria	negative/25 g
Microbiological	Mold	25,000/g max
Microbiological	Salmonella	negative/25 g
Microbiological	Yeast	<10/g
Physical	Color	brown
Physical	Decay	total 1.0%(Damaged kernels)
Physical	Flavor	aromatic flavor
Physical	Foreign Materials	1.0% Max
Physical	Insect Damage	total 1.0%(Damaged kernels)
Physical	Moisture	14.0% Max
Physical	Mold	total 1.0% (Damaged kernels)
Physical	Rancidity	total 1.0%(Damaged kernels)
Physical	Size	longer grains
Physical	Smell	No off odor
Physical	Texture	hard