

# Cooked IQF farro&red rice mix 6/2lb

# Mélange d'épeautre et de riz rouge

PRODUCT OF USA & THAILAND

51750



**FROZEN SAVORY** 



**READY MEALS** 



**GRAIN & BEAN READY MEAL** 

## **Product Description**

- This mix of red rice and farro whole grain will bring texture and versatility in your meals. Note that Farro is not spelt. Although the two grains are identical in flavor, they are different in gluten content, texture and taste, with farro being much better for risotto-like soft hot dishes.

# Pack and Case Specifications

Pack Net Weight

Packs per Case

2lb

6

Case Size (LxWxH) 13"x 9"x 7"

Case Cube 0.47ft3

Case Gross Weight 14lb

Cases per Pallet

140 (14/10)

## Ingredients

**Allergens** 

AND FISH PRODUCTS:

COOKED FARRO (WATER, FARRO), COOKED RED RICE (WATER, RED RICE), RICE BRAN OIL

### Physical

Organoleptic

Red rice: 60%

# Nutrition

### **Nutrition Facts** Serving Size 1 Cup (142g) Servings Per Container about 6

#### Calories 180 Calories from Fat 30 Total Fat 3.5g 5% Saturated Fat 0.5g 3% Cholesterol 0mg 0% Sodium 10mg 0% Total Carbohydrate 56g 19% Dietary Fiber 5g 20%

Sugars 0g Protein 8g

Vitamin A 0% • Vitamin C 0% Calcium 2% • Iron 10%

Percent Cally Values are based on a 2,000 satone dat. Your stally values may be higher or lower depending on your calcine needs.

George 2,000 2,500.

Total Flat Leas than Cog SCg

ories per grant. Fat 9 + Carbohydrate 4 + Protein 4.

# Certificates and Claims

GMO free

For 1 cup of frozen grains, cook in a nonstick pan over medium heat stirring occasionally for 1-2 minutes or to desired temperature.

PRODUCED IN A FACILITY WHICH CONTAINS WHEAT, EGG, SOY, MILK TREE NUTS

#### Ready to use

Thaw and use for salad applications

**Cooking Directions** 

# Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Shelf life: 24 months.

# UPC code





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