

423 SERVINGS



Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%).

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

FOOD STORAGE
EMERGENCY
EVERYDAY FOOD



## Long Grain Brown Rice

## **Nutrition Facts**

Serving Size: 1/4 Cup (45g dry) Servings Per Container: 423

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Amount Per Serving			
Calories 160 Calories from Fat 10			
% Daily Value*			
Total Fat 1g			2%
Saturated Fat Og			0%
Trans Fat Og			
Cholesterol Omg			0%
Sodium Omg			0%
Total Carbohydrate 34g 11%			
Dietary Fiber 1g			4%
Sugars Og			
Protein 3g			
Vitamin A	0% •	Vitamii	n C 0%
Calcium	0% •	Iron	0%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat Sat Fat Cholesterol Sodium Total Carbohy Dietary Fibe		300mg	80g 25g 300mg 2,400mg 375g 30g

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## **DIRECTIONS TO MAKE 4 SERVINGS:**

- Add 1 cup of brown rice to 2 cups of cold water.
- 2. Add 1/2 teaspoon of salt and 1 tablespoon of butter or margarine (optional).
- 3. Bring to a boil. Cover tightly and cook on low heat 15-20 minutes, or until done (without removing the cover).
- 4. Fluff with fork before serving.

Hint: Soaking brown rice 1 day before cooking increases the rice's nutritional value. It stimulates the early stages of germination (when a tiny sprout, less than a millimeter tall, grows from the rice grain). Sprouted rice contains more fiber, vitamins and minerals than non germinated rice. Soaked brown rice is also easier to cook because the hard outer husk has been softened and tastes sweeter.

**INGREDIENTS:** Long grain brown rice.

Contains oxygen absorber.

Discard immediately upon opening.

Calories per gram: Fat 9 • Carbs 4 • Protein 4