



Specifications for: **RICE PUDDING**
 Knouse Identification Code: FPDR4000 (37015)
 Effective: March 2009

Product Description:

An aseptically canned, shelf-stable ready-to-serve pudding made in accordance with Good Manufacturing Practices as stated in Title 21, CFR, Part 110.

Knouse Foods products are packed under the supervision of the Orthodox Union and are certified as kosher when bearing the **U D** symbol on the label.

Nutrition Information:

Nutrition Facts	
Serving Size 1/2 cup (128 g)	
Servings Per Container About 24	
Amount Per Serving	
Calories 150 Calories from Fat 35	
% Daily Value *	
Total Fat 3.5 g	6%
<i>Saturated</i> Fat 1 g	4%
<i>Trans</i> Fat 1.5 g	
Cholesterol 0 mg	0%
Sodium 160 mg	6%
Total Carbohydrate 27 g	9%
Dietary Fiber 0 g	0%
Sugars 16 g	
Protein 3 g	
Vitamin A 2 % • Vitamin C 0%	
Calcium 10% • Iron 2%	
*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	Less than 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g

Ingredients:

Skim milk, water, sugar, cooked rice, partially hydrogenated soybean oil, modified food starch (corn), salt, natural and artificial flavors, mono- and diglycerides, sodium phosphate, xanthan gum, Yellow 5 and 6.

Physical Properties:

Flavor: Sauce has prominent milk flavor with spicy background note. Rice is typical of cooked rice.

Color: Sauce predominantly white with hint of yellow. Rice typical of cooked rice.

Consistency: Firm and smooth without starchiness.

Texture: Smooth sauce with no graininess. Rice distinct but soft.

pH: 6.35-6.55

Microbiological: Commercially Sterile

Packaging:

Case Pack: 6-6 lb. 12 ozs. units (108 oz. each)
Gross Weight: 46.0 lbs.
Case Dimensions: 18.625" l. x 12.625" w. x 7.188" h.
Case Cube: 0.978 cu ft
Cases/Pallet: 56 (8 per layer/7 high)

Storage:

Dry storage is recommended between 40 deg. F. and 80 deg. F. DO NOT FREEZE. Best used within 12 months. Maximum recommended product life 24 months.

Product Handling:

After opening, transfer to covered storage container and refrigerate; best if used within 10 days. Do not freeze.