

THE CLEAN KILO

ZERO WASTE

SUPERMARKET



BROWN JASMINE RICE ORGANIC

£0.40/100G

ORIGIN: CAMBODIA

Nutritional Information Typical values (per 100g)

Energy kcals	367
Energy kj	1558
Fat	2.4g
of which Saturates	0.3g
Carbohydrates	77.7g
of which sugars	-
Fibre	2.8g
Protein	7.4g
Salt	

INGREDIENTS: Organic Brown Jasmine rice

STORAGE: Cool, dry and hygienic, away from direct light and odours.

COOKING INSTRUCTIONS: Place the rice in medium bowl and add enough water to cover by 2 inches. Using your hands, gently swish the grains to release any excess starch and carefully pour off the water. Repeat four times, or until the water runs almost clear and drain. The rice to water ratio is 1 cup dry rice to 1 $\frac{3}{4}$ cup water. Use about 1 tablespoon of optional oil or butter for every 1 cup of rice used. The 1 cup of dry rice will make about four to six servings. Combine the desired amounts of rice, water and optional butter or oil in an uncovered 2- or 3-quart saucepan. Bring the heat to high. Once the water boils, cover the pan, reduce the heat to low and simmer for 40 minutes. Next, remove the pot from the burner and leave the covered pot to sit for about 10 minutes, serve.

SHELF LIFE: 18 months from production date (please see dispenser for BBE date).

ORGANIC: Organic Certification The product meets EU Organic Standards 834/2007 and 889/2008 and meets the Soil Association Organic Standards.

ALLERGENS: No allergens in product itself - please read below.

ALLERGEN STATEMENT: Where products are indicated as not having an allergen present this refers to the product not being formulate or wholly derived from the particular ingredient. Allergen handling policies and procedures are in place through the supply chain to reduce the likelihood of cross contamination from allergens, however this cannot be guaranteed.

NOTE: The information is considered to be true and correct at the date of publication, changes in circumstances (i.e change of supplier/price etc) after the time of publication may impact on the accuracy of the information. We will endeavour to update any changes as frequently as possible. Publication last updated 22.08.19.

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