

46751 - Arborio Superfino Rice

Arborio rice, a short grain rice with a high starch content, is best known for its use in risotto. Roland® Arborio Rice will yield a rich, creamy risotto that can be served as a main course, side dish or appetizer. Store in a cool and dry place. Basic risotto recipe: Sauté 1 chopped onion in olive oil until soft. Add 2 1/2 cups rice and toast a few minutes. Add 3/4 cup white w...



MARKETING

Arborio rice, a short grain rice with a high starch content, is best known for its use in risotto. Roland® Arborio Rice will yield a rich, creamy risotto that can be served as a main course, side dish or appetizer. Store in a cool and dry place.

Nutrition Facts

22 Servings per container

Serving Size 45 grams

Amount Per Serving
Calories 160

% Daily Value*

Total Fat 0 g 0%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 0 mg 0%

Total Carbohydrates 36 g 13%

Dietary Fiber 0 g 2%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

Protein 3 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0.4 mg 2%

Potassium 0 mg 0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
72452		10041224724522		10/35 OZ			
Brand	Brand Owner		GPC Description				
Roland	American Roland Food Corp		Grains/Cereal - Not Ready to Eat - (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
24.05 LBR	21.875 LBR	No	Italy	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
12 INH	11.25 INH	8.5 INH	0.66 FTQ	16x05	547 Days	60 FAH / 77 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors			
N/A	N/A	N/A		N/A			

HANDLING SUGGESTIONS

Store in a cool and dry place. ---UNIT UPC: 041224724525---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

ARBORIO RICE

46751 - Arborio Superfino Rice

Arborio rice, a short grain rice with a high starch content, is best known for its use in risotto. Roland® Arborio Rice will yield a rich, creamy risotto that can be served as a main course, side dish or appetizer. Store in a cool and dry place. Basic risotto recipe: Sauté 1 chopped onion in olive oil until soft. Add 2 1/2 cups rice and toast a few minutes. Add 3/4 cup white w...



PREPARATION & COOKING SUGGESTIONS

Risotto: Sauté 1 chopped onion in olive oil until soft. Add 2 1/2 cups rice and toast. Add 3/4 cup white wine, stir constantly over medium heat until evaporated. Add chicken broth to cover rice, continue to stir until liquid is absorbed. Add more broth, as needed, constantly stirring until rice is done, about 20 minutes. Add grated Parmigiano Reggiano or Pecorino Romano cheese. Serve immediately.

SERVING SUGGESTIONS

Roland® Arborio Rice is best known for its use in risotto. Roland® Arborio Rice will yield a rich, creamy rice pudding.

MORE INFORMATION