

# 1001911 - Paella Rice



J. Sendra rice is a newly developed Sénia type short-grain variety grown in Valencia, Spain, prized for its exceptional ability to absorb liquid-up to three times its volume-without losing its structure, and for its creamy texture. This makes it the ideal choice for paellas and other classic rice dishes of the region. J. Sendra rice also distributes flavors evenly throughout th...



## MARKETING

J. Sendra rice is a newly developed Sénia type short-grain variety grown in Valencia, Spain, prized for its exceptional ability to absorb liquid-up to three times its volume-without losing its structure, and for its creamy texture.

## Nutrition Facts

21 Servings per container

**Serving Size** 47 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** 10 mg 0.4%

**Total Carbohydrates** 36 g 13%

Dietary Fiber 1 g 4%

Total Sugars 0 g

Includes 0 g Added Sugars 0%

**Protein** 3 g

Vitamin D 0 mcg 0%

Calcium 0 mg 0%

Iron 0 mg 0%

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				
1	38437010480417	15/1 KG				
Brand	Brand Owner	GPC Description				
José Andrés	Molino Roca S.L.	Grains/Cereal - Not Ready to Eat - (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
36 LBR	33 LBR	No	Spain	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
10 INH	13 INH	9 INH	0.68 FTQ	10x06	237 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

Rice should be kept in a cool, dry place, away from humidity and heat.---UNIT UPC: 036000291452---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; SO = '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

Rice

José Andrés

## 1001911 - Paella Rice

J. Sendra rice is a newly developed Sénia type short-grain variety grown in Valencia, Spain, prized for its exceptional ability to absorb liquid-up to three times its volume-without losing its structure, and for its creamy texture. This makes it the ideal choice for paellas and other classic rice dishes of the region. J. Sendra rice also distributes flavors evenly throughout th...



### PREPARATION & COOKING SUGGESTIONS

Boil the rice for 16 minutes in water or broth, best used in Paella dishes.

### SERVING SUGGESTIONS

Boil the rice for 16 minutes in water or broth; use in your favorite José Andrés Paella Recipe.

### MORE INFORMATION