



Roland

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.



Nutrition Facts

Servings per Container 22
Serving size 45grams (0.25GS21)

Amount per serving
Calories 160

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 36g	13%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.4mg	2%
Potassium 0mg	0%

* The % Daily Value (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.

* Benefits

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: Saut 1 chopped onion in olive oil until soft. Add 2 1/2 cups rice and toast a few minutes. Add 3/4 cup white wine and stir constantly over medium heat until it evaporates. Add enough chicken broth to cover rice and 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 and serve immediately.

Ingredients

ARBORIO RICE

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

Handling Suggestions

Store in a cool and dry place.

Serving Suggestions

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

Prep & Cooking Suggestions

Risotto: Saut 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.

📄 Product Specifications

Brand	Manufacturer	Product Category
Roland	American Roland Food Corp	Cereal

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
041224724525	72452	46751	10041224724522		10/35 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
24.05lb	21.88lb	Italy	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	11.25in	8.5in	0.66ft3	16x5	547days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	160	Total Fat	0g	Sodium	0mg
Protein	3	Trans Fats		Calcium	0mg
Total Carbohydrates...	36g	Saturated Fat	0g	Iron	0.4mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

