## Couscous Israeli Toasted

## Microbiological

< 200,000 cfu/a **Aerobic Plate Count** Coliforms < 250 cfu/g Salmonella Negative

**Physical** 

**Appearance** Ivory to Light Yellow in Color COOL Couscous: Product of Israel

Flavor Typical of Couscous

**Foreign Materials** < 1% GMO Non GMO Moisture < 10% No Off Odors Smell

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Nutrition Fa	icts	
Serving Size about	t 1/3 cup	
Amount Per Servin	g	
Calories Total Fat Saturated Fat Trans Fat Colestrol Sodium Potassium	190 Cal. From Fat 0.5g 0g 0g 0mg 0mg 55mg	5 %Daily Value * 1% 0% 0% 0% 1%
Total Carbohydrate Dietary Fiber Total Sugars Includes 0g Protein	39g 0g 0g Added Sugars 6g	13% 0%
Vitamin A Vitamin C Vitamin D Calcium: Iron	Omcg Omg Omg	0% 0% 0% 0% 0%

Kosher: None

## **Ingredients / Allergen**

ISRAELI COUSCOUS IS A TOASTED PEARLED PASTA LARGER THAN REGULAR COUSCOUS AND MORE UNIFORM IN SIZE. PERFECT AS A SIDE DISH OR FOR SALADS.

DIRECTIONS: ADD TWO CUPS OF BOILING WATER FOR EACH CUP OF COUSCOUS. COVER POT AND SIMMER FOR 8-10 MINUTES, STIRRING OCCASIONALLY, THEN SALT TO TASTE.

INGREDIENTS: WHEAT FLOUR, AND WATER.

ALLERGEN INFORMATION: CONTAINS WHEAT

PRODUCED ON SHARED EQUIPMENT THAT ALSO PROCESSES PEANUTS, TREE NUTS, SOY, MILK, EGGS AND WHEAT.