

Vinaigrette made with NOBULL Original - 1 oz (2 Tbsp) portion
 Number of Servings: 9.5 (28.35 g per serving)
 Weight: 269.32 g

Rice made with NOBULL Original
 Number of Servings: 6 (227.72 g per serving)
 Weight: 1366.35 g

Nutrition Facts	
Serving Size 1 oz (2 Tbsp) (28g)	
Servings Per Container	
Amount Per Serving	
Calories 170	Calories from Fat 160
% Daily Value*	
Total Fat 18g	28%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 220mg	9%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 0g	
Vitamin A 4%	• Vitamin C 0%
Calcium 0%	• Iron 0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Nutrition Facts	
Serving Size 1 cup (228g)	
Servings Per Container	
Amount Per Serving	
Calories 240	Calories from Fat 5
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 300mg	13%
Total Carbohydrate 52g	17%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 4g	
Vitamin A 6%	• Vitamin C 2%
Calcium 2%	• Iron 15%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
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Cholesterol	Less than 300mg 300mg
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Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	



NOBULL Scratch Starter Ratios

Application	Small Batch	Large Batch
Grains	1 oz. Scratch Starter + 2 c. of grains + water = 4-6 c. seasoned grains <i>(depending on grain cooked)</i>	4 oz. Scratch Starter + 8 c. grains + water = 16-18 c. seasoned grains <i>(depending on grain cooked)</i>
Vinaigrette	1 oz. Scratch Starter + .5 oz. Dijon + 2 oz. vinegar + 6 oz. vegetable oil = 1 c. vinaigrette	4 oz. Scratch Starter + 2 oz. Dijon + 8 oz. vinegar + 24 oz. vegetable oil = 1 qt. vinaigrette

For easy integration, use 2 tsp. Scratch Starter in place of 1 tsp. salt in existing recipes.
 For flavorful reduced sodium ratios, use half the Scratch Starter outlined above.

FOR SALES: SALES@NOBULLSF.COM • WWW.NOBULLSF.COM