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Jovial 48-090

Jovial Whole Grain Brown Rice Spaghetti Pasta: Instruction Manual

Brand: Jovial | Model: 48-090

1. PRODUCT OVERVIEW

Jovial Whole Grain Brown Rice Spaghetti Pasta is a premium gluten-free pasta crafted in Italy. Made with only two simple ingredients, organic brown rice flour and water, it offers a delicious and authentic pasta experience for those with gluten sensitivities or anyone seeking a wholesome alternative. This pasta is designed to cook like traditional wheat pasta, ensuring a satisfying taste and texture.



Image: Jovial Whole Grain Brown Rice Spaghetti Pasta, 6-pack standard packaging.

Key features include:

- **Certified Gluten-Free:** Produced in a dedicated gluten-free facility, certified at less than 10PPM.
- **100% Organic & Non-GMO Project Verified:** Made from organic brown rice flour and water, tested for glyphosate.
- **Made in Italy:** Crafted by pasta artisans using traditional techniques like pressing through bronze dies and slow drying.
- **Whole Grain:** Provides 57g of whole grains per 2 Oz serving.

jovial[®]
inherently good

100% ORGANIC BROWN RICE PASTA

gluten free



Image: Certifications for Jovial Brown Rice Pasta, highlighting its organic, gluten-free, non-GMO, and kosher status.

2. INGREDIENTS AND NUTRITION INFORMATION

Jovial Whole Grain Brown Rice Spaghetti Pasta is made with minimal, high-quality ingredients:

- Organic Brown Rice Flour
- Water

Allergen Warning: May contain traces of soy. Produced in a dedicated gluten-free facility.



Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	4 servings per container	Total Fat 2g	3%	Total Carb. 44g
Serving size 2oz (57g)	Saturated Fat 0g	0%	Dietary Fiber 2g	7%
Calories per serving 210	<i>Trans Fat</i> 0g		Total Sugars 0g	
	Cholesterol 0mg	0%	Incl. 0g Added Sugars	0%
	Sodium 0mg	0%	Protein 5g	
	Vitamin D 0mcg 0% • Calcium 10mg 0% • Iron .7mg 4% • Potas. 160mg 4%			

*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.

INGREDIENTS: Organic Brown Rice Flour, Water.

Image: Detailed Nutrition Facts for Jovial Organic Brown Rice Pasta.

3. PREPARATION AND COOKING INSTRUCTIONS

For best results, follow these cooking guidelines to achieve perfectly al-dente Jovial Brown Rice Spaghetti:

1. **Boil Water:** Bring 3 quarts (approximately 2.8 liters) of water to a rolling boil in a large pot.
2. **Add Salt:** Add salt to the boiling water as desired for flavor.
3. **Add Pasta:** Add the 12 oz (340g) package of Jovial Brown Rice Spaghetti slowly, a few pieces at a time, stirring gently to prevent sticking.
4. **Initial Boil:** Boil gently for 2-3 minutes, stirring frequently.
5. **Finish Cooking:** Turn off the burner, cover the pot, and let the pasta finish cooking in the hot water. This method helps prevent the delicate pasta from becoming mushy.
6. **Check Doneness:** After 5 minutes, stir the pasta and check for doneness. Continue stirring and checking approximately every minute thereafter until the pasta is very slightly al-dente. Do **not** overcook.
7. **Drain and Serve:** Drain the pasta immediately. Optionally, rinse under a gentle tap if desired. Stir in your preferred sauce or a little olive oil immediately to prevent clumping.

Recommended Cooking Time: 8 minutes (adjust based on desired texture).



Image: Jovial Brown Rice Spaghetti prepared in a pan, ready to serve.



Image: Jovial Brown Rice Spaghetti served in a white bowl with green sauce and vegetables.

Your browser does not support the video tag.

Video: A demonstration of cooking Jovial Brown Rice Pasta, including preparation of a sauce and mixing ingredients.

4. STORAGE GUIDELINES

To maintain the quality and freshness of your Jovial Whole Grain Brown Rice Spaghetti Pasta:

- Store uncooked pasta in a cool, dry place away from direct sunlight and strong odors.
- Once opened, ensure the package is sealed tightly to prevent moisture absorption.
- Cooked pasta should be stored in an airtight container in the refrigerator for up to 3-5 days.
- Cooked pasta can also be frozen for longer storage; ensure it is cooled completely before freezing.

5. TIPS FOR BEST RESULTS

Achieving the perfect texture with gluten-free pasta can sometimes require slight adjustments compared to traditional wheat pasta. Here are some tips:

- **Use Ample Water:** Always use a generous amount of water when boiling to allow the pasta to move freely and prevent sticking.
- **Stir Frequently:** Stir the pasta often, especially during the first few minutes of cooking, to prevent strands from clumping together.
- **Avoid Overcooking:** Brown rice pasta can become mushy if overcooked. Pay close attention to the recommended cooking time and test for doneness frequently. The 'turn off heat and cover' method described above is highly effective.
- **Serve Immediately:** For the best texture, serve the pasta immediately after draining and mixing with your sauce. If preparing ahead, consider undercooking slightly and finishing in the sauce.
- **Rinsing:** While not always necessary, a quick rinse with warm water after draining can help remove excess starch and prevent sticking, especially if not serving immediately.

6. PRODUCT SPECIFICATIONS

Attribute	Detail
Brand	Jovial
Model Number	48-090
Item Weight	12 Ounces (per pack)
Number of Items	6 (in standard packaging)
Package Dimensions	11.42 x 6.02 x 3.7 inches
Manufacturer	jovial
ASIN	B0049IT94M

7. SUPPORT AND CONTACT INFORMATION

For any questions regarding Jovial Whole Grain Brown Rice Spaghetti Pasta, including product quality, ingredients, or general inquiries, please contact Jovial Foods directly through their official channels.

Visit the official Jovial website for more information and contact options: www.jovialfoods.com

You can also visit the Jovial Store on Amazon for product listings and customer service options: [Jovial Store on Amazon](#)