



Product Specifications

Nu-BAKE®

Description: Our patented process extracts the functional components of the rice bran (lipids, proteins and complex carbohydrates). These components provide binding of water and oil as well as dough conditioning characteristics. Nu-BAKE® is all natural and is subject to seasonal and variety variations in nutrient analysis, color, taste and aroma; however, these variations have not affected finished products.

Typical Use Rates:

Yeast raised product:	0.5 – 2.0% (flour basis)
Batter products:	0.5 – 1.0% (formula basis)
Crackers, sheeted dough, chemically leavened dough:	0.25 – 2.0% (flour basis)

Recommended Mixing: Blend Nu-BAKE® with dry ingredients, then add liquids.

Additional Water and Oil: May be required to soften dough texture/crumb and increase moisture retention/yield.

Labeling: “Rice Extract” or “Rice Bran Extract”

Allergens: None

Country of Origin: USA

Specifications

Color: Light tan* (*subject to seasonal variations)

Product Analysis:* Natural Nu-BAKE®

Protein	13 - 18%
Fat	15 - 25%
Moisture	< 7.5%
Carbohydrates	40 - 52%
Ash	11 - 14%

*Product is natural and variations will occur

TPC Aerobic (cfu/g)	≤ 50,000
E. coli (MPN/g)	< 3
Coliform (MPN/g)	< 3
Yeast (cfu/g)	< 100
Mold (cfu/g)	< 100
Salmonella (in 375g sample)	Negative

Packaging: 50 Lb. (22.68 kg) plastic lined paper bag

- 40 bags per pallet = 2,000 Lbs (907.03 kg) – Domestic
- 44 bags per pallet = 2,200 Lbs (997.73 kg) – International (upon request)

Storage: Store at < 90° F (32 Celsius) and > 32° F (0 Celsius)

Shelf Life: 2 years

Ingredients: Rice Bran

Processing Aids: Calcium Hydroxide, Citric Acid, Enzyme

HS Codes: 2302.40.0105

Certifications: Kosher Pareve - UMK
GRAS – Self Affirmation
Gluten-Free (GFCO)
Non-GMO Project Verified

