



## LECITHIN REPLACER

***Obtain Lecithin Functionality in Most Bakery Applications  
with...a Clean Label!***

**Current Issue:** Processors and consumers are looking for organic / clean label / non-allergen ingredients to replace soya lecithin in gluten & Gluten Free systems.

**Nu-BAKE® Can Deliver:** A patented Organic rice extract (Oregon Tilth Certified) that provides the **Functionality** of soya lecithin in most bakery applications. Nu-BAKE has natural occurring peptides, glycolipids and pentosans that help bind water and fats in bakery systems providing for a softer smoother texture that will improve machine ability.

<b>Feature</b>	<b>Benefit</b>
Certified Organic (Oregon Tilth)	NOP / EU Compliance
Bind oil and water	Smoother character and improve machine ability, binds water to increase shelf life
Relax sheeted dough	Smooth texture, dramatically reduces stickiness, provides improved and more consistent machining
Dry powder	Easier to blend vs. oil lecithin
Softens whole wheat and unbleached flours	Reduces brittleness/breakage and improves shelf life
Moisture absorption	Improve consistency during changes in flour quality or seasonal conditions
Dough tolerance/extended	Greater tolerance to breakdowns
Improve Volume / Yield	Lower Costs with Higher Yields

**Use Rate:** 0.25% - 1% on flour basis (equal or lower use rates vs. soy lecithin)

**Applications:** Mixes, frozen, par-baked, muffins, cakes, dough, laminated and filled pastries.