

Nu-LIFT™

SUSPENSION AID

BENEFITS:

Low viscosity suspension aid

Keeps particles (herbs, spices, pulp) from settling

Can enhance mouthfeel, increase viscosity

Plant-based

APPLICATIONS:

Salad dressings, condiments and sprays

Sauces and spreads

RTD beverages and juices

Liquid coffee creamers

Non-dairy

ALTERNATIVE TO:

Xanthan Gum

CLEAN LABEL RECOMMENDATION:

Algin, Aloe



Nu-LIFT™ USAGE RATES

Suspension Aid - **0.5 - 0.6%**

Viscosity Building,
Mouthfeel Improver - **0.6%+**

INSTRUCTIONS:

Calculate the amount of Nu-LIFT needed, based on the weight of water in your product. Hydrate Nu-LIFT by adding powder to water with low shear, vigorous agitation for at least 30 minutes. Solution should be clear and fully dissolved. Add 10% citric acid to reduce pH to 4.5 (+/- 0.2) and allow to mix for at least 5 minutes to activate the ingredient. The Nu-LIFT solution is now ready to add to a final product with a pH of 4-9. Add other ingredients and produce as usual.



(Photo of Nu-LIFT™)

INGREDIENTS:

Kelp extract (Algin),
Aloe (Inner Leaf Aloe Vera powder)



CERTIFICATIONS STILL IN PROGRESS