



Clean Label Ingredients For Food & Beverages

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Clean Label Ingredients For Food & Beverages



Founded in 1992 as a functional ingredient manufacturing company, RIBUS Inc. supplies natural and organic rice-based ingredients to companies around the world. As the Original Clean Label Ingredient Company™, RIBUS produces non-GMO, natural, organic, vegan and gluten-free ingredients for the food, beverage, pet and dietary supplement sectors.

RIBUS headquarters are located in the St. Louis, Missouri, with production in the USA and distribution channels globally. Facilities are inspected annually by ISO/IEC 7025-accredited global organizations (Merieux NutriSciened and NSF International), are GFSI certified, and strictly adhere to GMP, cGMP, HACCP and FSMA HARPC mandates.

CLEAN LABEL RECOMMENDATION

BEFORE	AFTER
<ul style="list-style-type: none">- Silicon Dioxide- Tri-Calcium Phosphate- Maltodextrin	<ul style="list-style-type: none">- Rice Hulls- Rice Fiber- Fiber Blend- Fiber Fruit Blend
<ul style="list-style-type: none">- Soy Lecithin- Mono & Diglycerides- SSL- DATEM	<ul style="list-style-type: none">- Rice Extract- Rice Bran Extract



Nu-FLOW®

Nu-FLOW® is an anti-caking agent or flow aid.

BENEFITS:

Improves powder flow

No maximum use rate

APPLICATIONS:

Spices, seasonings and rubs

Powder blends and spray drying
(gravy, sauce and beverages)

Moist to powder - ribbon blender
(flavors, soy sauce and purees)

Fruit
(pieces, powder and puree)

ALTERNATIVE TO:

Silicon Dioxide

Tri-Calcium Phosphate

Nu-FLAC®

Nu-FLAC® Tea Cut is a non-soluble plating substrate that carries flavor or colors.

BENEFITS:

Flavor delivery and enhancement

Reduces impact on color (tan)

High in fiber

Available in varying particle size

APPLICATIONS:

Dry flavors, spices and powders

Non-transparent beverages

Tea bags

Visible particles in spices and dressing

ALTERNATIVE TO:

Maltodextrin

Nu-RICE®

Nu-RICE® functions as an extrusion aid, hydration aid and binder of oil and water.

BENEFITS:

Increase extrusion output

Improves water distribution, uniformity and texture

Uniform drying to reduce breakage

Breaks surface tension in water
for faster hydration of powders

APPLICATIONS:

Cereals, snacks and pasta (extrusion)

Protein bars and high fiber products

Spreads, sauces and gravy

Drink mixes

Liquid emulsions

ALTERNATIVE TO:

Soy Lecithin

Monoglycerides and Diglycerides

Nu-BAKE®

Nu-BAKE® provides emulsification and dough conditioning in bakery products.

BENEFITS:

Improves volume and yield

Improve hydration and moisture in Gluten Free products

Reduces breakage, water migration and freezer burn

Extends shelf life

Reduces oil uptake in frying

APPLICATIONS:

Batters and mixes

Dough systems (fresh and frozen)

Sheeted products and laminates

ALTERNATIVE TO:

Soy Lecithin

Monoglycerides and Diglycerides

Sodium Stearoyl Lactylate (SSL)
and DATEM



Nu-SORP™ Oil offers superior oil retaining performance in high-oil systems.

BENEFITS:

Alternative to SiO_2 in high oil systems

Available in conventional or organic

APPLICATIONS:

Seasonings and rubs

Cheeses

Powders

ALTERNATIVE TO:

Silicon Dioxide

CLEAN LABEL RECOMMENDATION:

Fiber Blend

Rice Fiber, Oat Fiber and Sunflower Lecithin



Nu-SORP™ Water offers superior water retaining performance in high-moisture systems.

BENEFITS:

Absorbs excess moisture

Available in conventional or organic

APPLICATIONS:

Foods

Seasonings and rubs

Powders

ALTERNATIVE TO:

Silicon Dioxide

CLEAN LABEL RECOMMENDATION:

Fiber Fruit Blend

Rice Fiber, Psyllium Fiber and Banana Flour



When Nu-FLOW® is not enough, you now have other options to solve the problem

Clean Label Ingredients For Food & Beverages

Nu-RICE®

Processing Aid | Hydration Aid
Binder of Oil & Water

ALTERNATIVE TO:

Soy Lecithin

Mono and Diglycerides

CLEAN LABEL RECOMMENDATION:

Rice Bran Extract

Rice Extract

Nu-FLOW®

Anti-caking Agent | Flow Aid

ALTERNATIVE TO:

Silicon Dioxide

Tri-Calcium Phosphate

CLEAN LABEL RECOMMENDATION:

Rice Hulls

Rice Fiber

Nu-SORP™ OIL

Oil Absorber

ALTERNATIVE TO:

Silicon Dioxide

CLEAN LABEL RECOMMENDATION:

Fiber Blend

Rice Fiber, Oat Fiber
and Sunflower Lecithin

Nu-BAKE®

Dough Conditioner

ALTERNATIVE TO:

Soy Lecithin

Mono and Diglycerides

SSL (Sodium Stearoyl Lactylate)

CLEAN LABEL RECOMMENDATION:

Rice Bran Extract

Rice Extract

Nu-FLAC®

Non-Soluble Flavor Carrier

ALTERNATIVE TO:

Maltodextrin

CLEAN LABEL RECOMMENDATION:

Rice Hulls

Rice Fiber

Nu-SORP™ WATER

Water Absorber

ALTERNATIVE TO:

Silicon Dioxide

CLEAN LABEL RECOMMENDATION:

Fiber Fruit Blend

Rice Fiber, Psyllium Fiber
and Banana Flour

RIBUS®

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REQUEST A SAMPLE

Samples are 1 lb / 0.45 kg / 453.5g unless noted otherwise. Conventional and Organic function identically, organic product is simply made with organic rice and produced according to organic standards.

2

CERTIFICATES & STATEMENTS

Can't find what you're looking for?

Visit our Document Request Form if you need additional assistance from our Regulatory Team.

3

FORMULA ASSISTANCE OR TROUBLESHOOTING

Complete the formulation Modification Form on our website for technical support and our team will be in contact with a recommendation.

4

GLOBAL DISTRIBUTION AND SALES

RIBUS' is represented by a trusted network of brokers throughout the US, and has distribution points around the world.

MOVING FORWARD WITH RIBUS

QUESTIONS & PRODUCT INFO

Visit our website www.ribus.com to learn more about our portfolio of clean label ingredients, including product specs. Click any of the products below to view our product pages and access spec sheets, nutrition data and more:

Nu-FLOW®

Nu-RICE®

Nu-FLAC®

Nu-BAKE®

Nu-SORP™

RIBUS®

