



ANTI-CAKING AGENT | 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 purees)

ALTERNATIVE TO:

- Silicon Dioxide
- Tri-Calcium Phosphate

CLEAN LABEL RECOMMENDATION:

- Rice Hulls
- Rice Fiber



(Photo of Nu-Flow®)



Nu-Flow® USAGE RATES

Recommend starting at 1:1 ratio to Silicon Dioxide	
Anti-caking Flow Aid	- 0.5 - 3%
Processing Aid	- 1 - 3%
Reduce Stickiness	- 1 - 3%
Oil Absorption	- 0.5 - 3%
SiO ₂ Replacer	- 0.5 - 2%

INSTRUCTIONS:

Blend Nu-Flow® with sticky or otherwise problematic ingredients until mixture is free-flowing, then add remaining ingredients.

INGREDIENTS:

Ground Rice Hulls

