



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%**

SiO₂ 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

