

# Nu-RICE®

## PROCESSING AID | HYDRATION AID EMULSIFIER

### 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 and liquid emulsions

### ALTERNATIVE TO:

Soy Lecithin

Monoglycerides and Diglycerides

### CLEAN LABEL RECOMMENDATION:

Rice Bran Extract

Rice Extract



(Photo of Nu-RICE®)

## Nu-RICE® USAGE RATES

Emulsions - .25% or less

Hydration Aid - .25% or less

Extrusion Aid - .5%

### INSTRUCTIONS:

Blend with dry ingredients. For spreads, blend with oil or water phase, then homogenize. Add remaining ingredients and process.

For emulsification, Nu-RICE® will require high shear mixing.

### INGREDIENTS:

Rice Bran Extract

