



Using Nu-RICE[®] to hold an Emulsion

Many companies are seeking ingredients that will hold an emulsion that is natural, does not contain soy lecithin, is hypoallergenic and in a dry form. Nu-RICE is a natural (or certified organic – Oregon Tilth) extract from the bran of rice that is water-soluble. It is a very good binder of oil in water, which aids in the processing of many beverages, sauces, spreads, and spray dried emulsions.

The ingredient provides a functional effect for processing and a clean label declaration of, “rice extract,” without any allergen statement.

<u>Applications</u>	<u>Use Rate (based on total weight)</u>
Beverages (non-clear)	0.15-0.25%
Sauces / Salad Dressing	0.25%
Spreads	0.25-0.35%
Spray Dried Emulsions	0.25-0.50% <u>(based on dry weight)</u>

Conducting a Test:

The Nu-RICE (a spray-dried powder) is mixed with the water phase of the system and blended to achieve full hydration. The second step is to add the oil phase, followed by high shear mixing forming an emulsion. If the holding of the emulsion is less than desired, repeat this test using a LOWER dose of Nu-RICE. If the use rate is too high, some tests have shown a reduction in effectiveness.

Benefits of Use:

- Clean Label (rice extract)
- Hypoallergenic (no allergen statement required)
- Binds Oil in Water
- Excellent Processing Aid
- Does Not Increase Viscosity
- Certified Organic (Oregon Tilth)