



Food Application Overview

Usage Rates

	Category	Application	Needs & Benefits				Clean Label Declaration			
Food			Improves* Volume & Yield	Improves* Hydration	Extend* Shelf-life			RIBUS Product	Replaces	
	Bakery	Batter	0.5-1%	0.25%	0.5-1%				Lecithin, Monos	
		Mixes	0.5-1%	0.25%	0.5-1%				Lecithin, Monos	
		Sheeted Products	0.5-1%	0.25%	0.5-1%				Lecithin, Monos	
		Laminates	0.5-1%	0.25%	0.5-1%				Lecithin, Monos	
		Doughs	0.5-1%	0.25%	0.5-1%				Lecithin, Monos	
		Frozen Doughs/Breads	0.5-1%	0.25%	0.5-1%				Lecithin, Monos	
		Gluten Free Items	1%	1%	1%				Lecithin, Monos	
				*Based on flour weight. Add two parts water + one part oil, for each part of Nu-BAKE added.						
				Modify Texture	Reduce Breakage	Processing Aid	Hydration Aid	Controls Oil Migration	RIBUS Product	Replaces
	Extrusion	Cereal	0.50%	0.50%	0.50%	0.50%	0.50%		Monoglyceride	
		Snacks	0.50%	0.50%	0.50%	0.50%	0.50%		Monoglyceride	
		Pasta	0.50%	0.50%	0.50%	0.50%	0.50%		Monoglyceride	
		Gluten Free/Multi-Grain	0.5-1%	0.5-1%	0.5-1%	0.5-1%			Monoglyceride	
		Protein Bar				0.50%			Monoglyceride	
				Hydration Aid	Binds Oil & Water				RIBUS Product	Replaces
	Emulsification **	Sauces	0.25%	0.25%					Lecithin, Monos	
		Spreads		0.25%					Lecithin, Monos	
		Salad Dressings	0.25%	0.25%					Lecithin, Monos	
				**Requires high shear or homogenization.						
				Improves Flow, Anti-Caking	Hydration Aid	Flavor Carrier	Oil Absorption		RIBUS Product	Replaces
	Dry Systems ***	Spices/Seasonings/Rubs	0.5-3%			1-50% load	As needed		SiO ²	
		Powdered Sauce/Gravy	0.5-3%			1-50% Load	As needed		SiO ²	
			Drink Mixes		0.25%					Soy Lecithin
				0.5-3%			1-50% load			SiO ²
				0.25%				Soy Lecithin		
			Flavor Carrier	Emulsifier	Plating Substrate			RIBUS Product	Replaces	
Beverages	Dairy			0.25-0.33%				Lecithin, Monos		
	Liquid			0.25%				Lecithin, Monos		
	Tea	1-50% Load			1-50% Load			Maltodextrin		
			Oil Absorption	Reduce Stickiness	Added Protein	Emulsification		RIBUS Product	Replaces	
Commodities	Meat				X					
	Dairy					X		Lecithin		
	Nut Meal	X	X					SiO ²		
	Fruit (dry/puree/pieces)	X	X					SiO ²		