



GETTING STARTED GUIDE

ANTI-CAKING AGENT | FLOW AID

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 puree

REPLACES

- Silicon Dioxide
- Tri-Calcium Phosphate

INGREDIENTS

- Ground Rice Hulls

LABEL DECLARATION

- Rice Hulls
- Rice Fiber

INSTRUCTIONS

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



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%



CERTIFICATES AND STATEMENTS

Organic, Kosher, Gluten Free, Non-GMO Project Verification, Vegan and allergen documents are available on our [website](#). Regulatory forms can be requested directly from:

Karen Hansen
karen@ribus.com



GLOBAL SALES AND DISTRIBUTION

RIBUS' is represented by a trusted network of brokers throughout the US, and has distribution points around the world. To get in touch with your local representative contact:

Alicia Kasch
alicia@ribus.com



QUESTIONS AND PRODUCT INFO

Visit our website – www.ribus.com to learn more about our portfolio of clean label ingredients, including product specs. Other general inquiries:

p. +1.314.727.4287
info@ribus.com



FORMULA ASSISTANCE OR TROUBLESHOOTING

Complete the formulation [Modification Form](#) on our website for technical support and our team will be in contact with a recommendation.

Nu-FLOW®

Nu-RICE®

Nu-BAKE®

Nu-FLAC®

Nu-MAG®

