



Product Specifications

Nu-BAKE® 1500c

Nu-BAKE® 1500c contains complex proteins and unique lipids derived from rice bran using an exclusive, patented process. As a baker you will see dough-conditioning effects that will include improved machineability, improved water control, volume increases and shelf-life extension.

Nu-BAKE® 1500c increases oven spring and overall product strength through interactions with the gluten and starch in the product. **Nu-BAKE® 1500c** is functional in frozen dough, thaw and serve, laminated pastry products, batter based systems and fresh bakery products. **Nu-BAKE® 1500c** is a blend of 100% natural ingredients, is a Kosher Parve and can be used in Organic products.

BAKERY APPLICATIONS:

- Frozen bread doughs
- Thaw and serve bakery products
- Laminated Dough Systems
- Fresh bakery items

BENEFITS:

- Increased shelf-life of finished bakery products
- Improve machineability of dough systems
- Improved water control in frozen systems
- Increased softness and bite
- Reduced product cost, through added yield
- Reduced Flour Variability
- Volume enhancement
- Increased water absorption
- Increased oven spring
- Increased moisture perception
- Flour strengthening characteristics

TECHNICAL INFORMATION:

	<u>Standard</u>
Protein	19-22%
Fat	4-6%
Carbohydrate	66-74%
Ash	3-5%
Moisture	≤ 10%
Shelf Life Stability	1 year

INGREDIENTS: Rice Bran Extract (Nu-BAKE), Ascorbic Acid, Enzymes, Flour and/or starch (as carrier). Non-GMO and Kosher ingredients.

USE RATES: From 0.2-0.4% of dry ingredient weight depending upon the desired results.

PRODUCT PACKAGING: Product is available in 50 lb. or 25 kg. plastic lined paper bags and should be stored at <90°F or 32°C.