



REPLACER FOR SILICONE DIOXIDE (SiO₂)

Organic Nu-FLow™ effectively replaces Silicone Dioxide (and other synthetics) in certified organic systems requiring anti-caking / flow aids and anti-foaming / defoamers. Additional applications include use as a flavor carrier when plating flavors. Made from certified organic vegetation that contains silica, Nu-FLow provides Functionality + Clean Labels.

Features

Certified Organic

Anti-Caking Agent

Anti-Foaming

Flavor Carrier / Plating

Pelletizing / Tableting

Vegetative Origin

Non-Allergenic

Benefits

Clean Label, replace Synthetics with Organic (QAI Certified)

Improve Product Flow, Decrease Lumps, Reduce Stickiness (naturally)

Reduce foaming in processing and washing.

Dilute Flavor / Spice Concentrates, While Eliminating Lumps

Inert Particles with Surface Adhesion to Receive Plated Flavors

Excipient to hold shape

Made from Certified Organic Plants, Clean Label, Non-Synthetic

Rice based, Non-GMO ingredient that does not require allergen labeling.

Use Rates Per Application:

Anti-Caking

Flavor Carrier

Pelletizing / Tableting

Anti-Foaming / Defoamer

1:1 to 1.2:1 replacer for SiO₂

Determined by Processor's Needs

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Add powder to reduce foam.

Suggested Label Declaration (if required): “rice concentrate”

Recommended Mixing: Dry blend Nu-FLow with dry ingredients or co-spray dry.

Organic **Nu-FLow** is functional plant silica (from organic vegetation) that delivers functionality and a clean label.

Functionality + Clean Labels (organically)!

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