



Extruded Cereals

As extruded cereal makers look to reduce production costs, improve efficiency and enhance the consistency of their finished product, Nu-RICE® has helped in many types of cereals (standard and whole grain). Benefits provided include:

Puffs:

- Increase output
 - Lower production costs
 - Improve uniformity of shapes
- Lower bulk density
 - Increase expansion (when protein is added)
- Reduce breakage (in production & distribution)
- Reduce oil migration in bar / coated products
 - Confectionary
 - Enrobed / coated products

Flakes:

- Increase output
- Cleaner cut at the die face (no smearing or tailings)
 - Reduced fines in the dryer
- Reduced stickiness of extruded pellets
 - Easier release from flaking rollers
 - Uniform flake size
- Reduced breakage (in production & after distribution)

Threads:

- Improved hydration of ingredients (soy or whole grain)
- Decrease extruder surging (uniform extrusion / output)
- Increase output
- Reduced breakage (in production & after distribution)
 - Reduce fines in the dryer
- Uniform product (length and diameter)

Use Rates:

0.5% (of dry ingredients) is a good starting point for corn, rice, wheat, oat and other grains. Some formulations (high soy) may need to go to 0.75%.

Nu-RICE is available in conventional and Certified Organic forms.