



NOODLES & PASTA

Sheeted

Sheeted / Laminated: Use Rate 1-1.5% (start at 1% and adjust as needed)

The **Nu-RICE**[®] will:

- Act as a Processing Aid / Dough Conditioner
- Improve Machineability & Decrease Stickiness
- Enhances Action of Leavening Agent & Reduce Rest Time

Fried Noodles: Use Rate 1-3% (start at 2% and adjust as needed)

The **Nu-RICE**[®] will:

- Reduce the Oil Absorption by 10-20%
- Act as a Processing Aid / Dough Conditioner
- Improve Machineability & Decrease Stickiness
- Enhances Action of Leavening Agent & Reduce Rest Time

Rice Noodles: Use Rate 1-3% (start at 2% and adjust as needed)

The **Nu-RICE**[®] will:

- Act as a Processing Aid / Decrease Stickiness
- Improve Machineability & Reduce Downtime
- Improve Texture / Strength while Cooking

Extruded

Wheat Pasta: Use Rate 0.5%

The **Nu-RICE**[®] will:

- Act as a Processing Aid / Dough Conditioner
- Improve Machineability & Decrease Stickiness
- Strengthen Protein & Improve Quality

Rice Pasta: Use Rate 1-3% (start at 1% and adjust as needed)

The **Nu-RICE**[®] will:

- Act as a Processing Aid / Decrease Stickiness
- Improve Machineability & Reduce Downtime
- Decrease Extruder Surging
- Improve Texture / Strength while Cooking