

Pellets for Rice Cakes

Current Situation:

Many producers of rice cakes purchase pre-extruded pellets as raw ingredients. Often there are issues with the pellets:

- Sticky Pellets (prior to expansion)
- Uneven Depositing of Pellets into the Molds
- Product Sticking to the Molds
- Breakage in Release from the Molds

Many rice cake producers will add oil to the pellets, to reduce stickiness and to solve some of the production problems; however, the success rate is less than perfect.

Field Observation:

Modifications

During a production run of rice cakes made with pre-extruded pellets, a modification was made in the production process, which yielded some beneficial results.

- Oil was eliminated from the pre-treatment of the pellets
- **Nu-RICE**[®] (powder) was added at a 1% use rate
- The **Nu-RICE** & pellets were tumbled in a mixer to coat the pellets
- Product was handled and expanded as normal

Results

The operator and the technical rep conducting the trials observed these benefits:

- Pellets were no longer sticky, prior to expansion
- Uniform filling occurred in the molds
- Finished product was more uniform in size & shape
- Product did not stick to the top of the molds
- Expansion increased significantly

1% **Nu-RICE** has been commercially added as a processing aid in making rice cakes and it provided the above listed impact on production difficulties.

Future Development:

- Testing needs to be done with 0.5-1% of **Nu-RICE** in the production of extruded pellets, to see if ingredient functionality can be improved at lower use rates. This utilization is very similar to using **Nu-RICE**, as a processing aid, in extruded cereal pellets (to reduce stickiness) prior to flaking.

Nu-RICE is an all-natural extrusion processing aid, available as “Certified Organic”; Kosher Parve, Non-GMO and provides a clean label as “rice extract” (if labeling is required).

For samples of Nu-RICE, contact: RIBUS at +1-314-727-4287 or email info@ribus.com.