



Using Nu-RICE[®] as a Release Agent (Drum Drying, Wafers, Ice Cream Cones and Waffles)

Companies are seeking natural ingredients for uses as a processing aid. They need ingredients that do not contain soy (lecithin or mono & diglycerides), are hypo-allergenic and are available as either natural or certified organic (QAI). Nu-RICE has effectively filled the need for several companies.

The ingredient provides a functional effect for processing and a clean label declaration of, "rice extract", without any allergen statement.

<u>Applications</u>	<u>Use Rate</u>
Drum Drying	
Potatoes	0.15-0.25%
Cereals	0.25-0.50%
Ice Cream Cones	0.25-0.50%
Sugar Wafers	0.25%
Waffles	0.35-0.50%

Conducting a Test:

The Nu-RICE (a spray-dried powder) is mixed with the water slurry or batter system and blended to achieve full hydration. (If oil is typically added to the system, 50% - 100% of the oil can be removed). Process / dry / mold or cook the slurry as normal. The resulting product should release from the drum dryer in a typical fashion, wafers, cones and waffles should release from the molds easier without breakage.

Benefits of Use:

- Clean Label (rice extract)
- Hypoallergenic (no allergen statement required)
- Reduce Breakage (lower total cost & increase yields)