



Nu-RICE[®] in Corn Curls (Direct Expanded & Fry Type)

Corn / maize curls are very common snack around the world. So are the problems that come from these snack making processes.

- Hard Spots in Snacks (Flint or Dent corn)
- Fluctuating Bulk Density (inconsistent fill line)
- Rough Surface (takes up too much seasoning)
- New Crop / Inconsistent Corn

Dry Blend *Nu-RICE[®]* (powder) extrusion processing aid with the corn grits to overcome these issues. *Nu-RICE[®]* helps speed up the grit hydration, increases lubrication, more even heating / cooking, allows for uniform expansion and creates a smoother surface.

SNACK MAKERS SAVE MONEY:

- Fewer Production Problems
 - Increased Output / Hour (10-15% increase)
 - Overcome Corn Variations
- Improved Snack Consistency
 - Minimize Hard / Uncooked Grits (uniform granulation is beneficial)
 - Consistent Bulk Density (even fill line)
 - Reduce Snack Breakage (reduce waste)
 - Create a Softer Bite & Increase Crunchiness
- Reduced Seasoning Costs (smoother surface on snack)
- Reduced Oil Uptake in Fried Snacks (save money & increase shelf life)

Use Rates:

Direct Expanded:

Corn / Wheat / Rice Snacks	0.5% (based on the dry weight of grain)
Potato + Other Grains	0.25-0.5%

Fry Type (random):

Corn Grits	0.25% (based on the dry weight of corn)
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Dry blend *Nu-RICE[®]* with corn grits or grain,
Add water for hydration and continue blending.
Extrude using normal procedures.

***Nu-RICE[®]* typically**

Reduces Bulk Density by 10-15% and Increases Output by 10-12%.