



NUTRITION BAR PRODUCTS PROCESSING AID (*Extruded or Formed*)

Common Problems: As nutrition bars differ in shape, ingredients and targeted consumers, so do the production methods required. Bar makers are faced with production and packaging problems ranging from stickiness, texture, enrobing issues, moisture or oil migration, water activity to allergens and trans fats.

Features

Processing aid

Lower Cost

Manage Texture

Ingredient Stability

Soy lecithin replacer

Replace Trans Fats

Non-Allergen

Benefits

Decrease downtime, plugging of dies, improve machine ability (high fiber or high protein), cleaner cutting (wire or guillotine).

Increase output, product consistency, uniform sheeting oil cost savings.

Improve bite, consistency in texture and mouthfeel.

Lower water activity, minimize oil migration (enrobed, filled or ingredients).

Rice based, Non-GMO binder of oil and water.

Bind oil with other ingredients to eliminate Trans Fats.

Rice based, Non-GMO, does not require allergen labeling.

Use Rates Per Application:

Extrusion / Forming Aid (jacket or filling)	0.5%
Sheeting Aid (jacket or filling)	0.5%

Recommended Mixing: Dry blend Nu-RICE[®] with dry ingredients.

Nu-RICE is a functional “rice extract”, that delivers improvements to bar manufacturing. Available as conventional and Certified Organic (Oregon Tilth / EU).

Functionality, Clean Label and Cost Savings!