



EXTRUSION PROCESSING AID

Common Problems: Reduced output, inconsistent extrusion operations, loss of expansion, hard bite and uneven drying (checking).

Features

Processing aid

Benefits

Decrease downtime, surging, plugging of dies, wear and tear on parts

Increase: extrusion output, production/consistency and throughput

Increase output

Improve machine ability, reduce bulk density and improve expansion

Enhance definition of shape

Reduce die plugging, improve complex shapes, increase quality of appearance

Softer bite

Improve expansion and uniform cell structure, improves bite

New crop/Grain issues

Improve consistency during changes in raw material quality or seasonal conditions

Soy lecithin replacer

Rice based, Non-GMO binder of oil and water

Non-Allergenic

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

Use Rates Per Application:

Extrusion Aid (cereals: flakes, puffs)	0.5%
Pasta (specialty, fresh or frozen)	0.25 - 0.5%
Snacks (corn, wheat, potato, etc.)	0.25 - 0.5%
Sheeting (corn, wheat, potato, etc.)	1%
Nutrition Bars (jacket or filling)	0.5%

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

Nu-RICE is a functional “rice extract” that delivers improvements in bulk density, increased output, improved texture and a clean label (conventional or Organic).

Function, Clean Label and Cost Savings!