

## Use of **Nu-RICE®** as a Lecithin Replacer in Nut Butters

The production of nut butters, most notably peanut butter, requires control of both the oil phase of the nut and the inherent water component that remains even after roasting. Typically, the approach taken has been to either control the water present through the addition of sugar or to emulsify the nut oil with lecithin. In many cases, both approaches are employed coincidentally.

The recent concern regarding genetically modified soybeans has put pressure on manufacturers to identify alternatives to lecithin. One such alternative is **Nu-RICE®** from RIBUS, Inc. **Nu-RICE®** is produced from rice bran, is 100% natural, and does NOT contain any genetically modified ingredients. **Nu-RICE®** does possess natural glycolipids which provide emulsification and that help tie-up naturally occurring fats. Further, **Nu-RICE®** also contains naturally occurring pentosans and proteins which inherently absorb water and prevent it from forcing oil separation. As a result, a stable, nut butter can be manufactured and maintained through to the consumer.

Of particular note to natural and organic nut butter manufacturers is the opportunity to stabilize the oil phase of ones product while using a 100% natural product, **Nu-RICE®**. **Nu-RICE®** is now available as Certified Organic (by QAI), and available as NOP compliant (for use within the 5% allowance rule); therefore, you can pick the type of ingredient that works for your product.

Typical use levels of **Nu-RICE®** range from between 0.5 and 3% depending upon the nut meat used for producing nut butter. The introduction of **Nu-RICE®** is typically facilitated at the entrance to the butter mill, either mixed with the nuts or added coincidentally at the throat. The sheer provided within the mill provides for ample mixing and "activation" of the lecithin-like activity of **Nu-RICE®**.