

A close-up photograph of green rice plants, showing long, slender leaves and small rice grains at the top of the stalks.

A family of all-natural dough conditioners, processing aids, anti-caking agents, flavor carriers, flow aids, hydration aids, and binders of oil and water.

**Works great in the formulation.  
Looks great on the label.**

**Rice Extract or Rice Concentrate Ingredients**

*Natural functional ingredients for today's production issues and tomorrow's innovations.*



# Natural Functional Ingredients



Consumers are reading nutrition and ingredient statements. They want natural, healthy products without synthetics and other chemical-sounding words.

Ingredients like *soy lecithin, mono and diglycerides, silicon dioxide, tricalcium phosphate and maltodextrin* don't have the appeal of natural food ingredients.

All of our specialty rice ingredients provide the functionality you need but are made from a simple grain, with simple processes...and carry a simple label declaration:

## Rice Extract, Rice Concentrate Clean Labels and Natural Functionality!

- Binds oil and water
- Dough conditioner
- Processing aid
- Hydration aid
- Anti-caking agent
- Flavor carrier

# Turning Sustainable Grain Into Natural Food Ingredients

**RIBUS utilizes the entire grain.**

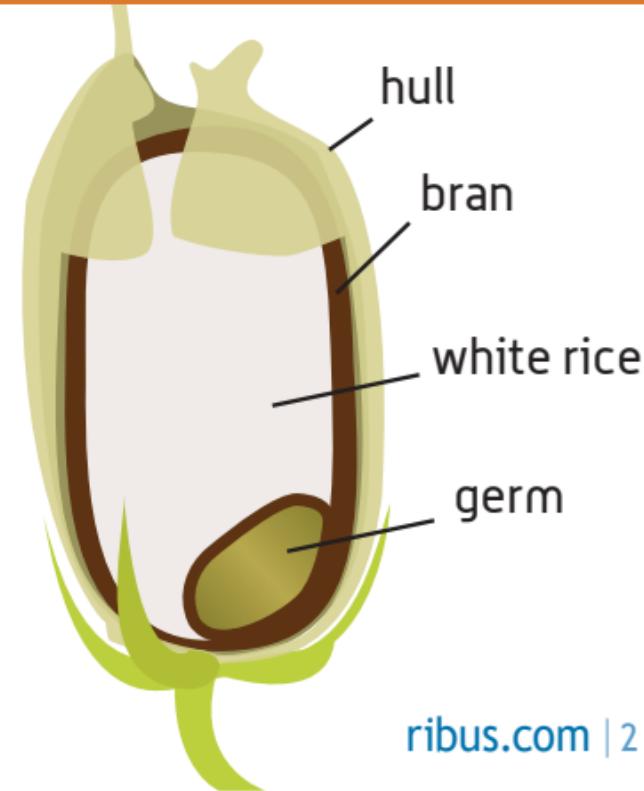
**The Bran:** Through patented processes, RIBUS adds natural protease enzymes to rice bran to stabilize the lipase enzymes, creating a natural, gluten-free, hypoallergenic food ingredient that binds oil and water.

**The Hull:** Rice hulls are a natural source of silica, one of the most-effective anti-caking agents in use today. Through our patent-pending processes, RIBUS grinds the hulls so the silica particle size is optimized for use in food formulation as a flow aid or flavor carrier.

**STEP 1 SIMPLE GRAINS**

**STEP 2 SIMPLE PROCESS**

**RESULT** Natural functional ingredients for today's production issues, and tomorrow's innovations.



# Bringing Solutions to your Toughest Challenges



## Market Needs:

- Clean Label
  - Easy to Read
  - No Allergens
  - Non-GMO
  - Natural/Organic
  - Market Changes
  - Exporting
  - Innovation

## Ingredients:

- Costs
- Functionality
- Impact on Quality
- Impact on Production

## Production Issues:

- Breakage
- Limited Output
- Shelf Life
- Bulk Density
- Texture
- Changes over Time

# Functional, Practical, and Effective

RIBUS Product	Functions as...	Replaces...	For use in...
Nu-RICE®	Emulsifier (in liquids, sauces, spray dried powders, powders), Extrusion Processor Aid, Hydration Aid, Compaction Aid	Mono & Di's, Soy Lecithin	Liquids, Sauces, Extruded Snacks, Pastas, Cereals, Wafers, Beverage Powders
Nu-BAKE®	Dough Conditioner, Stickiness Reducer, Processing Aid	Soy Lecithin, Mono & Di's, Trans-fats, Egg Reduction	Mixes, Fresh Foods, Frozen Foods, Doughs, Batters, Gluten-Free Systems
Nu-FLOW®	Anti-caking, Flow Aid, Oil Absorption	Silicon Dioxide, TriCalcium Phosphate	Spices, Seasonings, Liquids to Powders w/o Drying, Beverage Powders
Nu-FLAC®	Flavor Carrier, Plating Substrate	Maltodextrin	Tea, Beverage Powders, Salad Dressings

# Rice Extract Ingredients for Various Applications



## Nu-RICE®

### Processing Aid

For extrusion, sauces and spreads. This natural ingredient acts as a processing and hydration aid, binding oil and water to provide formulators with functionality they need, and a clean label consumers want.

- Cereals/Snacks/Pasta/Noodles
- Difficult to Hydrate Powders
- Sauces/Spreads
- Dry Mixes

## Nu-BAKE®

### The Baker's Choice

A natural processing aid dough conditioner that effectively binds oil and water. Works to improve moisture retention, and extends shelf life while providing a clean label.

- Dough Systems (Fresh/Frozen)
- Batters
- Laminates

# Rice Concentrate Ingredients for Various Applications

## Nu-FLOW

### Anti-Caking Agent

Nu-Flow offers producers an option to replace SiO<sub>2</sub>, and Ca Stearates with a natural or certified organic ingredient. This ‘rice concentrate’ can eliminate synthetics, providing traditional functionality and a clean label.

- Spices/Seasoning
- Dry Mixes
- Liquid/Paste to Powder

## Nu-FLAC®

### For Flavors

An all-natural, hypo-allergenic plating substrate that carries flavor in dry beverages, teas, and other visible particulate products.

- Flavor Systems
- Dry Beverages
- Tea Bags
- Salad Dressings



# Consumers Want Clean Labels



RIBUS ingredients provide traditional functionality by replacing synthetics with an all-natural grain so you can clean up your label statements.

What began as a fad has flourished into a thriving marketplace. Natural, organic, clean label foods are no longer just for small niche markets.

For more than twenty years, RIBUS' green and sustainable ingredients have been helping manufacturers, co-packers and other food and beverage suppliers/providers, including bakeries and restaurants.

# Clean Labels Open New Markets

Consumers and retailers want products that are:

- A Good Value
- All Natural
- Hypo-Allergenic
- Good Tasting
- Export Friendly

RIBUS' ingredients can replace many additives:

- Soy Lecithin
- Monoglycerides
- Diglycerides
- Silicon Dioxide
- Tricalcium Phosphate
- Maltodextrin

Whether it's a health-food store, a natural foods aisle, or exporting to a foreign country, RIBUS allows you to respond to consumer and market demands.

Nutrition Facts	
Serving Size	(38g)
Servings Per Container	About
Amount Per Serving	% Daily Value
Calories 80	Calories from Fat 2%
Total Fat 3g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	0%
Polyunsaturated Fat 2g	1%
Monounsaturated Fat 0.5g	0%
Cholesterol 0mg	0%
Sodium 260mg	11%
Potassium 120mg	3%
Total Carbohydrate 3g	1%
Dietary Fiber 1g	4%
Sugars less than 1g	0%

# Solving Production Problems, Naturally

Production problems cost you money.  
RIBUS ingredients help by solving problems.

- Reduce breakage
- Control bulk density
- Reduce die plugging and downtime
- Eliminate issues with ingredient variability
- Improve machinability
- Reduce stickiness
- Keep powders from clumping and caking
- and more.

	Nu-RICE®	Nu-BAKE®	Nu-FLOW®	Nu-FLAC®
Lecithin Replacer	0.25-0.5%	0.5%		
Mono Replacer	0.25-0.5%	0.5%		
Hydration Aid	0.25%**	0.25-0.5%		
Moisture Retention	0.5-1%	0.5-1%		
Dough Conditioner		0.5-1%		
Reduce Stickiness	0.5-1%	0.5-1%	1-3%	
Processing Aid	0.25-1%	0.5-1%	1-3%	1-3%
Extrusion Aid	0.25-1%			
Compaction Aid	0.5-3%			
Oil Absorption			1-50%	1-5%
Anti Caking / Flow Aid			0.5-3%	
SiO <sub>2</sub> Replacer			0.5-2%	
Plating Substrate				1-20%

\* Based on Flour Weight

\*\* Based on dry weight of material being hydrated

Ingredients for today's production issues, and tomorrow's innovations

# A Formulation for Cutting Costs and Expanding Markets



**In addition to cleaning up labels,**

in many cases RIBUS' natural ingredients can improve a manufacturer's bottom line by eliminating or reducing many common production problems.

In some cases, the cost savings is immediate by allowing formulations to contain more water, reducing the use of costlier ingredients, improving output and reducing breakage.

In others, by simply cleaning up labels, RIBUS helps manufacturers generate new opportunities by opening new doors to new markets - and new consumers.

# Supporting Formulators Through The Testing Process

Replacing a single ingredient can be simple or it can have a real impact on the whole production process.

Depending on the application in question, RIBUS works with food and beverage formulators to determine the optimal dosage for their specific needs.

Whether you are looking to solve production issues, improve a product, or open doors to new markets, RIBUS' staff has the experience and application data to support formulators through the entire sampling and testing process.



# Getting Started is Easy

1

Call your broker or request a free sample at [www.RIBUS.com](http://www.RIBUS.com)

2

Download a formulation modification request form to help you get started testing in your lab.

3

Review your objectives with our staff, so we can help you determine the optimal dosage for your application.

4

Determine results so you can make an informed decision.

Call us at  
+1-314-727-4287  
or email us at  
[questions@ribus.com](mailto:questions@ribus.com)  
with any questions.

# Request a Sample Today

Whether you want to run a test in a lab, or on a production line, our staff can work with you to determine the best protocol.

Let RIBUS' process help move your team from interested to commercial approval, quickly and efficiently.

To request a sample, please contact your broker, or call us directly at +1-314-727-4287. We'll send out product samples along with Data Summary Sheets and information on how to conduct a trial.



# About RIBUS

Founded in 1992 as a functional ingredient manufacturing company, RIBUS supplies natural and organic rice ingredients to food, nutrition and beverage companies around the world.

Utilizing its patented technology, RIBUS is committed to being the best supplier of high quality specialty rice ingredients helping their customers provide clean labels for the end-consumer. The company has eight distribution points strategically located around the world in Australia, Belgium, Canada, Mexico, New Zealand, South Korea and the U.S.

The facilities are AIB and/or SQF inspected, production practices are in accordance with GMP [Good Manufacturing Practices] and HACCP [Hazard Analysis and Critical Control Points] protocols.

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**RIBUS**  
THE MAKERS OF SPECIALTY INGREDIENTS