



# Product Specifications

Organic Nu-BAKE®

**Description:** Our patented process extracts the functional components of the rice bran (lipids, proteins and complex carbohydrates). These components provide binding of water and oil as well as dough conditioning characteristics. Organic Nu-BAKE® is all-natural and is subject to seasonal and variety variations in nutrient analysis, color, taste and aroma; however, these variations have not affected finished products.

**Typical Use Rates:**

Yeast raised product:	0.5 – 2.0% (flour basis)
Batter products:	0.5 – 1.0% (formula basis)
Crackers, sheeted dough, chemically leavened dough:	0.25 – 2.0% (flour basis)

**Recommended Mixing:** Blend Organic Nu-BAKE® with dry ingredients, then add liquids. Or, mix with water phase before adding oil.

**Additional Water and Oil:** May be required to soften dough texture/crumb and increase moisture retention/yield.

**Labeling:** “Organic Rice Extract” or “Organic Rice Bran Extract”

**Allergens:** None

**Country of Origin:** USA

**Botanical Name:** *Oryza sativa*

**Specification**

**Color:** Light tan\* (\*subject to seasonal variations)

<b>Product Analysis:*</b>	Organic Nu-BAKE®
Protein	12 - 18%
Fat	15 - 26%
Moisture	< 7.5%
Carbohydrates	40 - 55%
Ash	11 - 16%

\*Product is natural and variations will occur

TPC Aerobic (cfu/g)	≤ 50,000
E. coli (MPN/g)	< 3
Coliform (MPN/g)	≤ 10
Yeast (cfu/g)	< 100
Mold (cfu/g)	< 100
Staphylococci (cfu/g)	< 10
Salmonella (in 375g sample)	Negative

**Packaging:** 50 Lb. (22.68 kg) plastic lined paper bag

- 40 bags per pallet = 2,000 Lbs. (907.03 kg) – Domestic
- 44 bags per pallet = 2,200 Lbs. (997.73 kg) – International (upon request)

**Storage:** Store at > 32 °F (0 °Celsius) and < 90 °F (32 °Celsius)

**Shelf Life:** 2 years

**Ingredients:** Organic Rice Bran

**HS Code:** 2302.40.0105

**Certifications:** GRAS – Self-Affirmation



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