



# GETTING STARTED GUIDE

PROCESSING AID | HYDRATION AID | BINDER OF OIL & WATER

## APPLICATIONS

- Cereals, snacks and pasta (extrusion)
- Protein bars and high fiber products
- Spreads, sauces and gravy
- Drink mixes
- Liquid emulsions



## REPLACES

- Soy Lecithin
- Mono and Diglycerides

USAGE RATES	
Emulsions	0.25 or less
Hydration Aid	0.25 or less
Extrusion Aid	0.5%



## INGREDIENTS

- Rice Bran

## LABEL DECLARATION

- Rice Bran Extract
- Rice Extract



## INSTRUCTIONS

- Blend with dry ingredients. For spreads, blend with oil or water phase, then homogenize. Add remaining ingredients and process.
- For emulsification, Nu-RICE will require high shear mixing.



### CERTIFICATES AND STATEMENTS

Organic, Kosher, Gluten Free, Non-GMO Project Verification, Vegan and allergen documents are available on our [website](#). Regulatory forms can be requested directly from:

**Karen Hansen**  
karen@ribus.com



### GLOBAL SALES AND DISTRIBUTION

RIBUS' is represented by a trusted network of brokers throughout the US, and has distribution points around the world. To get in touch with your local representative contact:

**Alicia Kasch**  
alicia@ribus.com



### QUESTIONS AND PRODUCT INFO

Visit our website – [www.ribus.com](http://www.ribus.com) to learn more about our portfolio of clean label ingredients, including product specs. Other general inquires:

**p. +1.314.727.4287**  
info@ribus.com



### FORMULA ASSISTANCE OR TROUBLESHOOTING

Complete the formulation [Modification Form](#) on our website for technical support and our team will be in contact with a recommendation.

Nu-FLOW®

Nu-RICE®

Nu-BAKE®

Nu-FLAC®

Nu-MAG®

