Bulk Density of Extruded Rice Crisps

(by Wenger, Inc. at the University of Nebraska for RIBUS, Inc.)

Purpose:	To test the effects of processing aids in an extruded rice crisp.	
Equipment:	Wenger TX-52	
Processing Aids:	Control (no aid), ***Nu-RICE***® and Myvaplex® 600P	
Formulation:	Rice Flour	89%
	Sucrose	7%
	Malt Extract	2%
	Salt	1.5%
	Processing Aid	0-2%

Click here for Formulation Details
(Wenger Trial.PDF)

Use Rates / Bulk Density Results:

Sample #	Product	Use Rate	Bulk Density	Sample Photo
Control801	No Aid	0	10.8	
802	Myvaplex	0.25%	9.6	
803	Myvaplex	0.5%	11.0	
804	***Nu-RICE***® + Myvaplex	0.13% 0.19%	10.9	
805	***Nu-RICE***® + Myvaplex	0.25% 0.13%	10.6	
806	***Nu-RICE***® + Myvaplex	0.38% 0.06%	9.6	

807	***Nu-RICE®***	0.25%	9.6	
808	***Nu-RICE®***	0.5%	9.0	
809	***Nu-RICE®***	0.75%	8.7	
810	***Nu-RICE®***	1.0%	9.0	
811	***Nu-RICE®***	2.0%	9.0	

Conclusion: The addition of the ***Nu-RICE®*** worked very well alone or in combination with the Myvaplex®. To achieve the lowest bulk density, the ***Nu-RICE®*** should be used alone at rates over 0.25%. The addition of the ***Nu-RICE®*** enlarged the size of the cells, aided in expansion and added strength to the finished product (based on the use rate).

Extruded rice crisp samples are available upon request.