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 been shown to affect 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.
Ingredients	Organic Rice Bran
Allergens:	None
Country of Origin:	USA
Botanical Name:	*Oryza sativa*

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

Product Analysis: *	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 in original, tightly sealed containers between > 32 °F (0 °Celsius) and < 90 °F (32 °Celsius). Protect from light, moisture, and heat.
Shelf Life:	**Best By** 2 years from the date of manufacture
Labeling Suggestion:	"Organic Rice Extract" or "Organic Rice Bran Extract"
HS Code:	2302.40.0105
Certifications:	GRAS – Self-Affirmation